

BAR MENU

COCKTAILS

Pink for Anna <i>(peach liqueur, vodka, grapefruit fresh juice, tonic water, lime)</i>	250 ml	475
Red dress <i>(orange liqueur, vodka, cranberry juice, raspberries, lemon, kumquat, passion fruit syrup)</i>	300 ml	445
Tangerine heart <i>(gin, peach liqueur, grapefruit fresh juice, Grenadine syrup, tonic water)</i>	250 ml	480
Sgroppino <i>(Limoncello liqueur, Prosecco, vodka, lemon-lime sorbet, mint, lemon fresh juice)</i>	210 ml	545
Mojito <i>(rum, lime, mint, sparkling water, syrup)</i>	300 ml	420
Pina Colada <i>(rum, coconut liqueur, pineapple juice, cream, coconut syrup)</i>	300 ml	510
Cranberry Sour <i>(light rum, cranberries, almond milk, lemon fresh juice)</i>	130 ml	460
Spicy Milk Punch <i>(light rum, soy milk, syrup with spices, honey, lime)</i>	300 ml	465
Spicy Melon <i>(liqueur, apple juice, melon syrup, lime juice, bitters, mint)</i>	300 ml	465
New York Sour <i>(whiskey Jack Daniel's, port, lemon cordial, lemon fresh juice, bitters)</i>	300 ml	635
Basil Smash <i>(gin, lemon fresh juice, basil, syrup)</i>	300 ml	470
Mai Tai <i>(light and dark rum, orange liqueur, lemon fresh juice, almond syrup)</i>	300 ml	630
Old Fashioned <i>(whiskey Jack Daniel's, syrup, bitters)</i>	300 ml	610
Aperol Spritz <i>(Prosecco, Aperol aperitivo, orange)</i>	350 ml	570

HOT ALCOHOL-BASED DRINKS

Irish coffee	250 ml	420
Cranberry punch	300 ml	520
Red mulled wine	300 ml	390
White mulled wine	300 ml	390
Berry mulled wine	300 ml	390
Blackberry mulled wine	300 ml	390
Classic grog with honey and oranges	300 ml	410
Tangerine grog	300 ml	430

VODKA 50 ml

Russian Standard	280
Beluga Noble	370
Onegin	390

TEQUILA, RUM, GRAPPA 50 ml

Tequila Olmeca Silver	440
Tequila Olmeca Gold	450
Tequila Milagro Silver	580
Rum Bacardi Carta Blanca	370
Rum Bacardi Carta Negra	390
Rum Plantation Gran Anejo	440
Rum Plantation Pineapple	470
Grappa Chardonnay di Nonino	750

GIN 50 ml

Beefeater	410
Hendrick's	850

COGNAC, WHISKEY, CALVADOS 50 ml

Cognac Camus VS	590
Cognac Martell VSOP	850
Cognac Hine VSOP	820
Whisky Ballantine's	390
Whisky Jameson	520
Whiskey Jack Daniel's	540
Whisky Chivas Regal 12 y.o.	740
Whisky Glenfarclas Single Malt 12 y.o.	900
Whisky Caol Ila 12 y.o.	1150
Calvados Fine	540
Calvados VSOP	790

LIQUEUR 50 ml

Limoncello	420
Amaro Nonino	650

BEER bottled

Classic pale lager	500 ml	490
<i>Schnitzlbaumer Lager Hell</i>		
Unfiltered wheat ale	500 ml	490
<i>Schnitzlbaumer Schnitzei Weiße</i>		
Classic dark lager	500 ml	490
<i>Zötler Korbinian Dunkel</i>		
Sour peach ale	330 ml	495
<i>Viven Sour Peach</i>		
Smoked porter	330 ml	510
<i>Viven Smoked Porter</i>		
Austrian non-alcoholic lager	330 ml	375
<i>Eggenberg Freibier</i>		

Пирог
ВИНО и
ГУСЬ РЕСТОРАН



USE THE PHONE
TO VIEW THE MENU

MENU

#THEBESTDISHESFORWINE

SEAFOOD

Oysters <i>(delicious and diverse)</i>	370
Sea urchin	280
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast <i>price per 100 g</i>	680
Scallop <i>price per 100 g</i>	1050

CAVIAR

Astrakhan sturgeon caviar	50 g	4950
	125 g	12500
	250 g	24750

BREAKFAST

Available on working days till 12 noon,
on weekend and holidays till 4 p.m.

Of your choice served with:
black tea/ green tea/ americano.

Guryevskaya kasha cooked from baked milk with berries and caramelized nuts	400
Oatmeal porridge with berry sauce and goji	350
Rice porridge with raspberries and dates	370
Crepes with sour cream and homemade jam	250
Cottage cheese pancakes with vanilla cream and strawberries	330
Fresh spinach leaves with slightly salted salmon and poached egg on roasted bread	350
Chicken breast with asparagus, artichoke and egg baked with cheese	425
Shakshuka with shrimp, mozzarella and bacon	510
Eggs Benedict with slightly salted salmon and avocado	680
Upside down omelette with shrimp and tomatoes	450
Goose chopped steak with sunny side up egg and spinach	530

BREAD

White garlic bread	75
Dark garlic bread	75
Bread basket	150

COLD APPETIZERS

Bruschetta with smoked duck breast, mozzarella, artichokes and pesto	350
Buns with stewed goose , mango, avocado and sweet chili sauce	460
Duck rillettes with cranberry jelly	330
Warm marbled beef carpaccio with arugula and Parmesan	720
Salmon rolls with avocado, cucumber and mango	530
Marinated salmon tartar with mozzarella and tomatoes	670

HOT STARTERS

Khachapuri (georgian cheese bread) with sulguni, imeritian cheese, smoked goose and grapes	500
Khachapuri with gorgonzola, sulguni and caramelized pear	570
Cheese balls with creamy mussel sauce	370
Chebureki with goose and farm sour cream	440
Chebureki with camembert, sulguni and mozzarella and sour cream-caviar sauce	440
Greek pasties with lamb and tzatziki sauce	370
Grilled vegetables with Feta cheese	345

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23 Tsvetnoy Boulevard, Bldg. 1

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www.pvgoose.com

SELLING ALCOHOL AND BEER TO PEOPLE UNDER 18 IS PROHIBITED.

SALADS

Russian salad with veal and craw-fish tails	740	Salad leaves with avocado, oranges, pine nuts and green apples	565
Romaine salad with chicken and Caesar sauce	430	Russian salad with goose	450
King crab and avocado mousse salad	530	Veal and goose salad with baked eggplant and mascarpone	480
Mozzarella and tomato salad with basil vinaigrette	420	Salad leaves with shrimp in oyster cream sauce, with stracciatella and raw smoked veal	740
Warm salad with salmon and oyster sauce	670		

SOUPS

Hungarian goulash soup	550	Cheese creamy soup with smoked goose	510
Fried champignons, porcini and oyster mushroom soup with new potatoes and cherry tomatoes	400	Borsch with goose <i>served with pork fatback, goose sausage, sour cream, crimean onion and a bun</i>	570

MAIN DISHES

Pie «The Woman in white» with shrimp sauce <i>(shrimp, sea bass and a cloud of parmesan and arugula)</i>	780	Fettuccine with smoked goose , sun-dried tomatoes, mozzarella and basil sauce	570
«Black bull» pie with Burgundy sauce <i>(stewed thick edge of the bull with baked vegetables and farm sour cream)</i>	780	Risotto with goose and smoked duck	580
Confit goose leg with fried lettuce and orange sauce	1400	Duck with crispy crust, oriental sauce and grapes	780
Gooseburger with fried bacon, baked bell pepper and French fries	780	Veal tenderloin Stroganoff with mashed potatoes	850
Baked goose with apples, emmer wheat and celery root sauce	780	Fried muksun with poached egg, shrimp, pike and red caviar and eel sauce on a pillow of mashed potatoes	680
Fricassee «Na-pole-on» with goose , mushrooms and spinach	720	Baked hoisin halibut with wild rice and green peas	780

STEAKS

Ribeye	<i>price per 100 g*</i>	800
Filet mignon	<i>price per 100 g*</i>	1000
Chateaubriand	<i>price per 100 g*</i>	1000

*Ask the waiter about the weight of steak.

Sauces: Asian sauce, cream sauce with black pepper, spicy tomato salsa	110
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DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	440	Hot chocolate	345
Strudel with quince, walnut, honey and ice-cream	370	Ice-cream scoop <i>(pecan and caramel praline, rye-flavored with meadow honey, sea buckthorn with heather honey, Philadelphia cheese-flavored, black currant with red bilberry and acacia honey, etc.)</i>	50 g 150
White honey cake with sour cream buttercream	345	Sorbet scoop <i>(mango, cranberry, black currant, lemon and lime, raspberry, etc.)</i>	50 g 150
Chocolate fondant with vanilla ice-cream	390		

SOFT DRINKS

COFFEE, COCOA

Espresso	40 ml/80 ml	145/180
Americano	150 ml/250 ml	195/215
Cappuccino	200 ml/300 ml	215/265
Latte	290 ml/400 ml	230/280
Cocoa	250 ml	370
Cocoa with whipped cream	300 ml	470

TEA

	300 ml/500 ml	
Black Ceylon Dellava plantation tea		170/270
Earl Grey black tea with bergamot		180/270
Black tea «Thyme»		180/270
Elite green tea Sencha		180/270
Green jasmine tea Mo Li Hua Cha		180/270
Milk oolong elite Chinese tea		200/270

FOR TEA AND COFFEE

Lemon/Lime	20 g	20/40
Honey	30 g	60
Mint/Basil	5 g	30
Milk/Cream	30 ml	30/60
Syrup <i>(vanilla, caramel, etc.)</i>	10 ml	35

HOT FRUIT-BERRY TEAS, MULLED WINE

Strawberry tea with mint	500 ml	350
Kumquat tea with strawberry and magnolia-vine	500 ml	360
Lemon-ginger tea with honey	500 ml	360
Raspberry spicy tea	500 ml	360
Sea buckthorn tea with orange	500 ml	350
Non-alcoholic mulled wine	300 ml	270

COLD BEVERAGES

Fresh juice <i>(orange, grapefruit, apple, carrot, celery)</i>	220 ml	290
Homemade lemonade <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	220 ml	200
Homemade lemonade in jug <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	1 l	525
Mojito <i>(classic, orange, strawberry)</i>	350 ml	250
Homemade berry drink (mors)	220 ml/1 l	130/450
Smoothie «Black pearl»	220 ml	310
Smoothie «Winter cherry»	220 ml	280
Bilberry-strawberry smoothie	220 ml	280
Coca-cola	250 ml	190
Tonic water	250 ml	250
Dausuz <i>still mineral water</i>	280 ml/500 ml/800 ml	195/250/400
Dausuz <i>sparkling mineral water</i>	280 ml/500 ml/800 ml	195/250/400



Alexander Zhurkin
ALEXANDER ZHURKIN
chef

GIFTS

Gift card	3000/5000
Box of pies	2500