



# PIES

## Lingonberry pie

*fluffy dough with wonderful berries*

40 g 130

## Pie with beef, paprika and tomato sauce

*pastry with juicy chopped meat, served with sauce*

30 g 180

## «Stroganoff» pie

*veal, porcini mushrooms, pickled cucumber, cream and sour cream*

110 g 320

## Pie with liver and cherries

*exclusive combination of ingredients*

110 g 200

## Pie with goose «Fricassee»

*self-sufficient, will be harmonious with a glass of dry red wine*

80 g 410

## Pie with cream-stewed chicken, smoked duck and cheese

*very appetizing, hearty and rich in smoked taste*

90 g 280

## «Creamy julienne» pie

*classic mushroom julienne baked in dough*

110 g 220

## Pie with lamb and onion

*very thin dough, this pie blends perfectly with any soup*

35 g 180

## Rasstegai with cod

*cod blends perfectly with carrot that prevents fish from losing juices while being baked*

80 g 180

## Pie with duck and juicy pear

*tender duck meat with aromatic pear*

120 g 290

## Greek pasties with lamb and tzatziki sauce

630

## Chebureki with goose and farm sour cream

700

## Chebureki with Camembert, sulguni and mozzarella and sour cream-caviar sauce

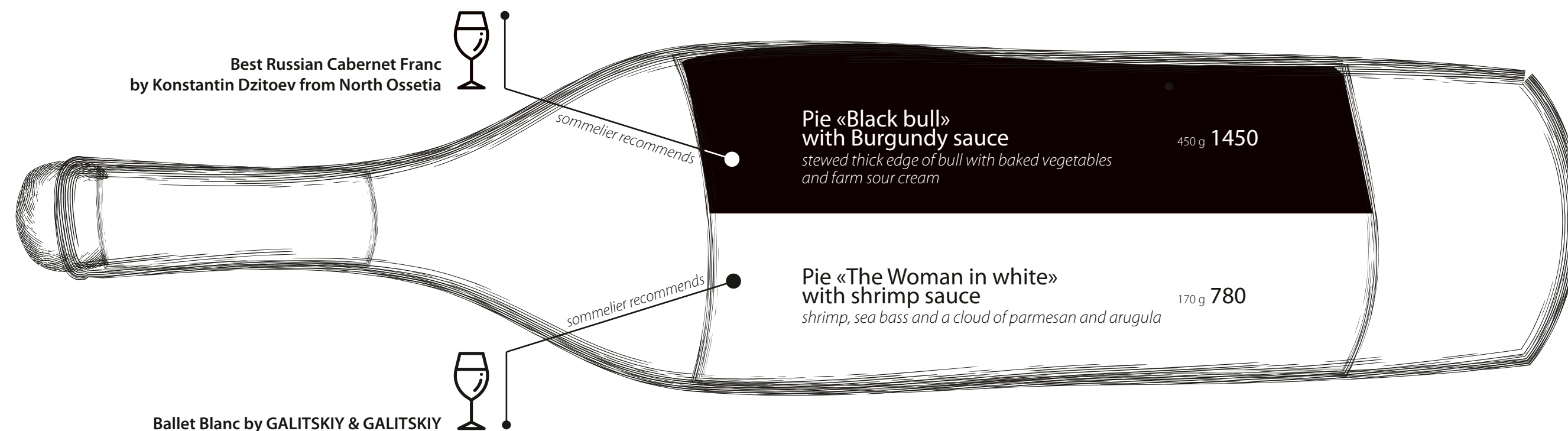
700

## Khachapuri with sulguni, imeretian cheese, smoked duck and grapes

620

## Khachapuri with gorgonzola, sulguni and caramelized pear

780



**PLEASE TELL US IF YOU ARE ALLERGIC TO ANY FOOD**

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