

BAR MENU

COCKTAILS

Pink for Anna <i>(peach liqueur, vodka, grapefruit fresh juice, tonic water, lime)</i>	250 ml	550
Red dress <i>(orange liqueur, vodka, cranberry juice, raspberries, lemon, kumquat, passion fruit syrup)</i>	300 ml	500
Tangerine heart <i>(gin, peach liqueur, grapefruit fresh juice, Grenadine syrup, tonic water)</i>	250 ml	550
Mango and White Rum <i>(white rum, mango puree, lemon juice, passion fruit syrup)</i>	250 ml	600
Cherry gin <i>(«Green Baboon» gin, cherry juice, lemon juice, sugar syrup, cream, cherries)</i>	150 ml	500
Your Pear <i>(Prosecco, rum, pear syrup, lemon juice)</i>	160 ml	600
Tequila Mango <i>(tequila, «Marie Brizard Fleur de Sureau (Elderflower)» liqueur, mango puree, grenadine and peach syrups)</i>	120 ml	470
Almond Sauvignon <i>(Sauvignon Blanc, lychee puree, grape juice, lemon juice, almond syrup)</i>	130 ml	600
Mojito <i>(rum, lime, mint, sparkling water, syrup)</i>	300 ml	500
Pina Colada <i>(rum, coconut liqueur, pineapple juice, cream, coconut syrup)</i>	300 ml	600
Spicy Melon <i>(liqueur, apple juice, melon syrup, lime juice, bitters, mint)</i>	300 ml	500
New York Sour <i>(whiskey Jack Daniel's, port, lemon cordial, lemon fresh juice, bitters)</i>	300 ml	700
Basil Smash <i>(gin, lemon fresh juice, basil, syrup)</i>	300 ml	550
Mai Tai <i>(light and dark rum, orange liqueur, lemon fresh juice, almond syrup)</i>	300 ml	700
Aperol Spritz <i>(Prosecco, Aperol aperitivo, orange)</i>	350 ml	700

HOT ALCOHOL-BASED DRINKS

Cranberry punch	300 ml	550
Red mulled wine	300 ml	550
White mulled wine	300 ml	550
Berry mulled wine	300 ml	550
Blackberry mulled wine	300 ml	550
Classic grog with honey and oranges	300 ml	550
Tangerine grog	300 ml	550

VODKA 50 ml

Beluga Noble	400
Tchaikovsky	400
Koskenkorva	500
Grey Goose	600

TEQUILA, RUM, GRAPPA 50 ml

Tequila Jose Cuervo Silver	500
Tequila Jose Cuervo Gold	550
Rum Explorer Barbados 5 y.o.	650
Grappa Chardonnay di Nonino	850

GIN 50 ml

Beefeater	410
Hendrick's	850

COGNAC, WHISKEY, CALVADOS 50 ml

Cognac Camus VS	650
Cognac Courvoisier VS	750
Cognac Martell VSOP	850
Cognac Hine VSOP	1200
Artisanal Cognac Bourgoin XO Double-Lie	1280
Caillez Lemaire Fine de la Marne	1100
Bourbon Jack Daniel's	650
Bourbon Maker's Mark	850
Whisky Ballantine's	550
Whiskey Jameson	600
Whisky Chivas Regal 12 y.o.	750
Whisky Caol Ila 12 y.o.	1200
Whisky Lagavulin 16 y.o.	2000
Calvados Fine	700
Calvados Boulard VSOP	850

LIQUEUR 50 ml

Limoncello	550
Amaro Nonino	700
Jagermeister	650

BEER bottled

Classic pale lager	500 ml	550
<i>Schnitzlbaumer Lager Hell</i>		
Classic pale lager	500 ml	600
<i>Zötler Bayerisch Hell</i>		
Classic dark lager	500 ml	540
<i>Zötler Korbinian Dunkel</i>		
Unfiltered wheat ale	500 ml	600
<i>Zötler Hefeweizen Hell</i>		
Sour peach ale	330 ml	495
<i>Viven Sour Peach</i>		
Austrian non-alcoholic lager	330 ml	420
<i>Eggenberg Freibier</i>		

Пирог
ВИНО и
ГУСЬ РЕСТОРАН



USE THE PHONE
TO VIEW THE MENU

PLEASE TELL US IF YOU
ARE ALLERGIC TO ANY FOOD.

MENU

#THEBESTDISHESFORWINE

SEAFOOD

Oysters <i>(delicious and diverse)</i>	450
Sea urchin	320
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast	680
<i>price per 100 g</i>	
Scallop	1050
<i>price per 100 g</i>	

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	380
Rice porridge with raspberries and dates	370
Cottage cheese pancakes with vanilla cream and strawberries	500
Crepe with stewed goose , apple and with cranberry jam	570
Fresh spinach leaves with slightly salted salmon and poached egg on roasted bread	450
Shakshuka with shrimp, mozzarella and bacon	630
Eggs Benedict with slightly salted salmon and avocado	1000
Upside down omelette with shrimp and tomatoes	600
Goose chopped steak with sunny side up egg and spinach	650

BREAD

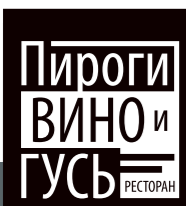
White garlic bread	90
Dark garlic bread	90
Bread basket	150

COLD APPETIZERS

Squids with avocado, porcini mushrooms, smoked duck breast, cottage cheese and cherry tomatoes	570
Bruschetta with smoked duck breast, mozzarella, artichokes and pesto	370
Goose pate	620
Warm marbled beef carpaccio with arugula and Parmesan	800
Slightly salted Baltic sprat with marinated red onion and Borodinsky toasts	400
Salmon rolls with avocado, cucumber and mango	600
Marinated salmon tartar with mozzarella and tomatoes	750
Olives, black olives, sweet pepper with Ricotta and sun-dried tomatoes	550/750

HOT STARTERS

Baked Camembert with lingonberry sauce and pine nuts	810
Khachapuri (georgian cheese bread) with sulguni, imeretian cheese, smoked duck and grapes	570
Khachapuri with gorgonzola, sulguni and caramelized pear	670
Chebureki with goose and farm sour cream	550
Chebureki with Camembert, sulguni and mozzarella and sour cream-caviar sauce	600
Greek pasties with lamb and tzatziki sauce	520
Grilled vegetables with Feta cheese	470



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SELLING ALCOHOL AND BEER TO PEOPLE UNDER 18 IS PROHIBITED.

SALADS

Russian salad with veal and craw-fish tails	820	Russian salad with goose	550
Romaine salad with chicken and Caesar sauce	570	Veal and goose salad with baked eggplant and mascarpone	750
King crab and avocado mousse salad	650	Salad leaves with shrimp in oyster cream sauce, with stracciatella and raw smoked veal	820
Salad leaves with avocado, oranges, pine nuts and green apples	565		

SOUPS

Hungarian goulash soup	670	Cheese creamy soup with smoked duck	570
Borsch with goose <i>served with pork fatback, goose sausage, sour cream, Crimean onion and a bun</i>	620	Finnish fish soup with red perch, shrimp, cream and halibut caviar	600
Green pea cream soup with salmon	650		

MAIN DISHES

Pie «The Woman in white» with shrimp sauce <i>(shrimp, sea bass and a cloud of Parmesan and arugula)</i>	780	Fricassee «Na-pole-on» with goose , mushrooms and spinach	1100
«Black bull» pie with Burgundy sauce <i>(stewed thick edge of the bull with baked vegetables and farm sour cream)</i>	780	Tagliatelle with shrimp and caviar-cream sauce	820
Confit goose leg with fried lettuce and orange sauce	1550	Risotto with goose and smoked duck	770
Gooseburger with fried bacon, baked bell pepper and French fries	980	Duck with crispy crust, oriental sauce and grapes	1200
Baked goose with apples, emmer wheat and celery root sauce	1000	Veal tenderloin Stroganoff with mashed potatoes	950
		Fried muksun with poached egg, shrimp, pike and red caviar and eel sauce on a pillow of mashed potatoes	1100

STEAKS

Ribeye	<i>price per 100 g*</i>	850
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 OF YOUR CHOICE

Asian sauce, cream sauce with black pepper, spicy tomato salsa, sour cream	130
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DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	470	Hot chocolate	400
Strudel with apple, walnut, honey and ice-cream	400	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)</i>	50 g 150
Chocolate fondant with vanilla ice-cream	450	Sorbet scoop <i>(mango, black currant, lemon and lime, raspberry)</i>	50 g 150
Crepe cake with soft creamy cream and caramel sauce	450		

SOFT DRINKS

COFFEE, COCOA

Espresso	30 ml/60 ml	160/200
Americano	150 ml/250 ml	200/220
Cappuccino	200 ml/300 ml	250/300
Latte	290 ml/400 ml	250/300
Cappuccino with alternative milk	200 ml/300 ml	275/330
Latte with alternative milk	290 ml/400 ml	275/330
Raf coffee	290 ml	310
Cocoa	300 ml	400
Cocoa with whipped cream	290 ml	500

TEA

	300 ml/500 ml	
Black Ceylon plantation tea		220/300
Earl Grey black tea with bergamot		220/300
Black tea «Thyme»		220/300
Elite green tea Sencha		220/300
Green jasmine tea Mo Li Hua Cha		220/300
Milk oolong elite Chinese tea		220/300
Siberian herbal tea		220/300

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	500
Kumquat tea with strawberry and magnolia-vine	500 ml	500
Lemon-ginger tea with honey	500 ml	500
Raspberry spicy tea	500 ml	500
Sea buckthorn tea with orange	500 ml	500
Non-alcoholic mulled wine	280 ml	330

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	220
Homemade lemonade in jug <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	1 l	550
Mojito <i>(classic, orange, strawberry)</i>	350 ml	250
Homemade berry drink	220 ml/1 l	160/470
Smoothie «Black pearl»	220 ml	420
Smoothie «Winter cherry»	220 ml	420
Bilberry-strawberry smoothie	220 ml	420
Coca-cola	330 ml	190
Tonic water	330 ml	250
Dausuz <i>still mineral water</i>	275 ml/500 ml/850 ml	195/250/400
Dausuz <i>sparkling mineral water</i>	275 ml/500 ml/850 ml	195/250/400



Alexander Zhurkin

ALEXANDER ZHURKIN
chef

GIFTS

Gift card	3000/5000
Box of pies	2500