

FROM APRIL 1st to 30th XIV ST. PETERSBURG RESTAURANT FESTIVAL, THE THEME OF WHICH IS "PETERSBURG CODE"

TO CREATE A MENU IN THE STYLE OF NEW ST. PETERSBURG CUISINE, OUR TEAM WAS INSPIRED BY THE IDEA OF USING TRADITIONAL PRODUCTS OF THE NORTHERN REGION COMBINED WITH MODERN COOKING METHODS AND NON-STANDARD COMBINATIONS OF FLAVORS

AUTHOR'S SET

(COST 1990 RUB PER PERSON)

MENU

RYE BREAD CHIPS WITH CHICKEN PATE AND PEAR-ONION MARMALADE

DEER TAR-TAR WITH SEA BUCKTHORN EMULSION AND CRANBERRY BREAD

PANCAKES WITH TROUT IN CREAMY SAUCE WITH GHERKIN AND TARHUN

PIKE STEAK WITH GNOCKI IN BISQUE SAUCE

POPPY ECLAIR

RHUBARBERRY AND STRAWBERRY KISSEL WITH BASIL







#RESTFESTSPB
ALL FESTIVAL SETS CAN BE VIEWED VIA QR-CODE