

РАССОЛЬНИКОВ

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We have tried to create an inexpensive and cozy place, with a comfortable atmosphere, and simple and delicious food. Our restaurant specializes in Russian modern cuisine. Most of our dishes are made from high-quality local products, purchased from small private farms in the Vladimir, Smolensk and Moscow regions and some Siberia regions. Our use of variety of innovate cooking methods and original chef's recipes bring a fresh angle even to familiar dishes.

We are especially proud of our hard and soft cheeses, smoked sausages, jerked meat, salo and hot smoked fish all produced by us in our own smokehouse.

The bartenders of the restaurant prepare eight kinds of unique bitters from roots and berries, homemade lemonades and hot drinks. The wine list will please the most experienced gourmet with its variety and prices.

Our pastry chef offers you delicious cakes, patties, cupcakes, ice creams and sorbets. You can also order a cake for your own celebration or as a gift.

All dishes, products of our smokehouse and desserts can be ordered to take away.

Our restaurant can accommodate family events, weddings, anniversaries and corporate events. We have several rooms with a capacity of 20 to 130 guests.

Feedback is very welcome and can be left using these QR codes:



[Afisha.ru](https://afisha.ru)



[Google.com](https://www.google.com)



[Tripadvisor.ru](https://www.tripadvisor.ru)



[Yandex.ru](https://yandex.ru)

COLD STARTERS

Forshmak Форшмак herring, egg, red onion, green onion, carrots, butter, apple vinegar	125 g	240 ₺
Salted herring Сельдь с/п with crispy potato chips, pickled cucumber and red onion	250 g	420 ₺
Classic steak tartar Тар-тар из говядины Beef tartare with rye croutons	150 g	580 ₺
Homemade vegetable pâté Овощная икра with thin rye toasts	250 g	280 ₺
Fresh vegetables Овощное плато tomatoes, cucumbers, radishes, peppers, herbs	400 g	440 ₺
Homemade Russian pickles Русский разносол pickled cucumbers, tomatoes, cabbage, mushrooms and boiled potatoes	310 g	340 ₺
Tomatoes and mozzarella a-la Caprese Томаты и моцарелла dressed with olive oil and pesto	300 g	480 ₺
Roast beef Ростбиф delicate veal with tuna sauce	235 g	560 ₺
Sugudai from the Far Eastern whitefish (Muksun) Сугудай traditional dish of the peoples of the North	255 g	440 ₺
Author's Bruschettes Брускетты With a choice of:		
• with asparagus, cream cheese and sweet cherry tomatoes <i>со спаржей</i>	70 g	160 ₺
• with baked zucchini and sesame seeds <i>с кабачком</i>	90 g	150 ₺
• with tiger shrimp, avocado and tomatoes <i>с креветкой</i>	80 g	260 ₺
• with roast beef, roasted peppers and cream cheese <i>с ростбифом</i>	80 g	220 ₺

PLATTERS

Assortment to accompany spirits Под крепкое assortment of homemade sausages, jerked meats, salo, salted herring, Russian pickles, mustard, horseradish, homemade bread	1 kg	1400 ₺
Assortment to accompany wine Под вино hummus, roast beef, jerked pork, assorted homemade cheeses, fried mushrooms, tuna sauce, pesto sauce, beetroot cream, homemade jam, honey, toasted baguette	780 g	1100 ₺

HOMEMADE CHEESE FROM FARM MILK

Ricotta РИКОТТА Classic Italian soft curd cheese	10 g	30 ₺
Adygean cheese АДЫГЕЙСКИЙ A traditional Mediterranean and Caucasian soft cheese. It features a creamy taste and soft texture	10 g	30 ₺
Limburger Лимбургер A German style soft cheese. It has a very intense aroma and a distinctive taste	10 g	35 ₺
Morbier Морбье A French style hard cow's milk cheese. It is recognizable by the thin black layer in the middle. The aroma of Morbier is strong, but the flavor is rich and creamy, with a slightly bitter aftertaste	10 g	35 ₺
Camembert Камамбер A soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century at Camembert, Normandy in northern France	10 g	40 ₺
Stilton СТИЛТОН A type of English cheese with blotches of green mold. It has a very strong, distinctive smell. This cheese has a spicy-creamy taste with a hint of bitterness	10 g	35 ₺

HOMEMADE SALO

Salted salo № 1 Сало № 1 pork brisket , soaked in special Tuzluk brine made of garlic, pepper, mustard seeds, coriander seeds and bay leaf	30 g	75 ₺
Salted salo № 2 Сало № 2 pork brisket rubbed with salt, paprika and garlic	30 g	75 ₺
Salted salo № 3 Сало № 3 pork brisket rubbed with salt, Khmeli Suneli (Georgian spice mix), pepper, Argentinian seasoning, bay leaf and garlic	30 g	75 ₺
Salted salo № 4 Сало № 4 pork brisket rubbed with salt, coriander seeds, pepper, paprika, thyme seeds and garlic	30 g	75 ₺
Salted salo № 5 Сало № 5 pork brisket, rubbed with salt, thyme seeds, pepper, bay leaf and garlic	30 g	75 ₺

SIBERIAN FISH FROM OUR SMOKEHOUSE

Hot smoked Far Eastern whitefish (Omul) Омуть г/к average weight 650-1000 g	100 g	250 ₺
Jerked Far Eastern whitefish (Omul) Омуть вяленый average weight 400-600 g	100 g	300 ₺
Hot smoked Siberian whitefish (Muksun) Муксун г/к average weight 650-1000 g	100 g	250 ₺

JERKED MEAT

Jerked meat with Argentinian spice Аргентина beef tenderloin seasoned in Argentinian spice and salt	50 g	180 ₺
Jerked meat with Khmeli Suneli (Georgian spice mix) Хмели-сунели beef tenderloin seasoned in salt, Khmeli Suneli and herbs	50 g	180 ₺
Jerked barbecue meat Барбекю beef tenderloin, seasoned with salt and barbecue spices	50 g	180 ₺

HOMEMADE SAUSAGES

Homemade Saltison ham Салтисон boiled pork ham matured for 3 days	50 g	150 ₺
Homemade-Moskovskaya sausage Московская boiled beef sausage smoked in the restaurant's smokehouse for 5 days	50 g	150 ₺
Okhotnichy – jerked balyk Охотничий jerked pork matured for 21 days	50 g	180 ₺
Chopped baked lamb sausage Из баранины boiled and baked sausage matured for 5 days	50 g	150 ₺
Chorizo sausage Чоризо jerked pork sausage with spicy paprika matured for 4 days	50 g	180 ₺
Krestyanskaya sausage Крестьянская jerked pork sausage with smoke taste matured for 21 days	50 g	180 ₺

SALADS

Classic vinaigrette Винегрет salad of beets, carrots, potatoes, onions, green peas, pickled cucumbers With a choice of:	180 g	240 ₺
• herring <i>с сельдью</i>	40 g	50 ₺
• beans <i>с фасолью</i>	40 g	30 ₺
• mushrooms <i>с грибами</i>	40 g	50 ₺
• beef <i>с говядиной</i>	40 g	70 ₺
• pickled cabbage <i>с квашеной капустой</i>	40 g	30 ₺
Klyazma salad Клязьма with black radish, veal and roasted vegetables	230 g	350 ₺
Spicy salad with fried eggplant Салат с баклажаном eggplants, tomatoes, red onion, pine nuts, chili sauce	265 g	350 ₺
Salad with roast beef and baked pumpkin Салат с ростбифом leaves of lettuce Romano and Corn, roast beef, pumpkin, pumpkin seeds, piquant sauce from greens and onions	190 g	460 ₺
Salad with smoked eel, avocado and shrimps Салат с угрем delicate salad with ripe tomatoes with sauce from homemade mayonnaise and teriyaki	195 g	590 ₺
Salad with grilled cheese and cashew nuts Салат с сыром tomatoes, cucumber, Bulgarian pepper, radish, red onion, lettuce Corn, cashew, homemade cheese, olive oil, balsamic vinegar	275 g	420 ₺
Mixed salad with northern fish Салат с муксуном hot smoked whitefish (Muksun), quail egg, green beans, olives, red onion, anchovies, capers, garlic	290 g	480 ₺
Warm salad with veal Теплый салат with fried potatoes and mushrooms, served with shallot sauce	250 g	560 ₺
Cesar chicken salad Цезарь с курицей with Romano lettuce	220 g	480 ₺
Cesar tiger shrimps salad Цезарь с креветками with Romano lettuce	200 g	620 ₺
Olivier salad Оливье with quail and pike caviar	250 g	510 ₺

HOT APPETIZERS

Wild mushrooms baked in cheese sauce Лесные грибы fried with onions and cream, baked with mozzarella	150 g	280 ₺
Stewed in cream chicken giblets Куриные потрошки Bulgarian pepper, shallot onion, pickled cucumbers, Parmesan cheese, mozzarella cheese, Worchester sauce	155 g	270 ₺
Draniki (potato pancakes) Драники in a choice of:	130 g	190 ₺
• sour cream <i>со сметаной</i>	40 g	40 ₺
• mushrooms <i>с грибами</i>	40 g	50 ₺
• brisket <i>с грудинкой</i>	40 g	90 ₺
• salted red salmon <i>со неркой</i>	40 g	100 ₺
Grilled cheese Сыр жареный feta cheese breaded in panko with spicy tomato sauce	200 g	370 ₺
Sauté vegetables and chicken with walnut sauce Соте из овощей cashew nut, walnut, sesame, broccoli, Bulgarian pepper	200 g	300 ₺
Potatoes with grilled bacon topped with cheese cream Картофель с грудинкой French fries, pork belly, pickled cucumbers, cream, Cheddar cheese, red onion, jalapeno	255 g	340 ₺
Borodino croutons with garlic and herbs Гренки	100/50 g	160 ₺

SOUPS

Rassolnik with pearl barley made with oxtail stock Рассольник with pickled cucumbers	350 g	400 ₺
Kubansky Borscht Борщ with beans, homemade salo (salted pork brisket) and sour cream	350 g	340 ₺
Ukha served with burning wood chips Уха fish soup made of red salmon, codfish and zander with fresh vegetables, millet, served with rasstegay pie	350 g	420 ₺
Farmhouse soup with wild mushrooms Фермерский суп served with sour cream	350 g	320 ₺
Smoked halibut cream soup with poached egg Крем-суп halibut, onions, young potatoes and sweet baked peppers	310 g	390 ₺
High-fat lamb soup Суп из баранины lamb meat, potatoes, Bulgarian pepper, carrots, ripe tomatoes, garlic, coriander	350 g	370 ₺

HOT DISHES

Perch fillet Филе судака on a bed of delicate Jasmine rice	265 g	610 ₺
Pink cusk-eel fillet on smoked potato cream Филе конгрио with spicy sauce	300 g	560 ₺
Fishcake with three kinds of fish Котлета рыбная with fillet of king salmon, halibut and perch with mushrooms, served with mashed potatoes	220 g	480 ₺
Pozharskaya chicken cutlet Котлета «Пожарская» minced chicken fillet with a sauce of celery, bacon and cream	270 g	420 ₺
Pike cutlets Котлеты из щуки chopped pike fillet with salo, served with mix salad and baked garlic sauce	190 g	450 ₺
Handmade pelmeni with three types of meat Пельмени veal, pork and farm chicken stuffed pasta served with sour cream	200 g	450 ₺
Stewed lamb Мясо ягненка with veloute sauce and poached vegetables	370 g	680 ₺
Rabbit cabbage rolls Голубцы из кролика in Savoy cabbage leaves with sour cream sauce	300 g	620 ₺
Beef Stroganoff with wild mushrooms Бефстроганов with mashed potatoes and sour cream sauce	320 g	690 ₺
Greek Moussaka Мусака baked eggplants, peppers, tomatoes, minced lamb, béchamel sauce, homemade cheese, garlic, coriander	320 g	450 ₺
Smoked pork pastrami with grilled zucchini Пастрома spinach, onions, tomatoes, Bulgarian pepper, garlic	360 g	560 ₺
Stewed beef with broccoli and cauliflower Говядина тушеная Bulgarian pepper, zucchini, carrots, tomatoes, garlic, Parmesan cheese	340 g	590 ₺
Homemade khinkali minimum serving 3 pcs. Хинкали		
• beef/pork <i>ГОВЯДИНА/СВИНИНА</i>	1 pcs.	80 ₺
• lamb/beef <i>БАРАНИНА/ГОВЯДИНА</i>		
Soba with chicken and vegetables buckwheat noodles, chicken fillet, ginger, pumpkin, sweet pepper, coriander, oyster sauce	200 g	380 ₺
Soba with vegetables buckwheat noodles, ginger, pumpkin, sweet pepper, coriander, oyster sauce	160 g	290 ₺
Udon noodles with tiger shrimps wheat noodles, tiger prawns, broccoli, Bulgarian pepper, soybean sprouts, teriyaki, sesame oil	240 g	540 ₺
Pearl barley porridge with vegetables and chestnuts Перловая каша celery, onions, Bulgarian pepper, tomatoes, zucchini	300 g	330 ₺
Simenuha Сименуха old Russian dish. Buckwheat porridge with wild mushrooms, egg and green onions	300 g	320 ₺

GRILL

Lamb lula-kebab Люля из баранины chargrilled, served with pickled red onions, cilantro and baked vegetables	330 g	680 ₺
Farm chicken kebab (shashlik) Шашлык из курицы marinated in olive oil with spices, served on lavash with hot pepper and pickled onions	280 g	480 ₺
Pork kebab (shashlik) Шашлык из свинины pork loin, marinated in olive oil and thyme, served on lavash with hot pepper and pickled onions	280 g	560 ₺
Lamb kebab (shashlik) Шашлык из барашка lamb, marinated with onions and spices, served on lavash with hot pepper and pickled onions	290 g	700 ₺
Fillet Mignon Филе миньон beef sirloin (grain-fed), roasted on coals: recommended roasting – medium rare	250 g	910 ₺
Dorado with herbs Дорадо whole-baked on charcoal	350 g	680 ₺
Ribeye Стейк Рибай average raw weight 300-400 g	100 g	660 ₺
Chinook salmon steak grilled with fragrant oil Стейк из чавычи marinated in olive oil and thyme	230 g	720 ₺

SIDE DISHES

Mashed potatoes Картофельное пюре mixed with farm milk and butter	150 g	160 ₺
Roman style broccoli Брокколи fried in olive oil with garlic and hot pepper	150 g	230 ₺
Buckwheat with carrots and onions Гречка	170 g	160 ₺
Potato wedges Картофель по-деревенски	150 g	190 ₺
Grilled vegetables Овощи гриль zucchini, pepper, eggplant, tomatoes with garlic and thyme	200 g	340 ₺
Boiled Jasmine rice Рис Жасмин	120 g	160 ₺

SAUCES

Satsibeli Сацибели tomato sauce with garlic, spices and herbs. Good with poultry	50 g	80 ₺
Narsharab Наршараб pomegranate sauce. Good with fish and meat	50 g	80 ₺
Yoghurt sauce Йогуртовый with fresh herbs	50 g	80 ₺
Tkemali Ткемали sauce made of tkemali plum, garlic and herbs. Good with fish, meat, poultry, potatoes and spaghetti	50 g	80 ₺
Adjika Аджика sauce made of tomatoes, hot pepper, salt, garlic and herbs	50 g	80 ₺
Spicey adjika Острая аджика hot sauce made of tomatoes, hot pepper, salt, garlic and herbs	50 g	80 ₺
Horseradish Хрен	50 g	80 ₺
Pesto Песто	50 g	80 ₺
Mustard Горчица	50 g	80 ₺
Balsamic Бальзамик	50 g	80 ₺

BREAD

Borodino bread Бородинский	150 g	150 ₺
Rural unleavened Сельский бездрожжевой	150 g	150 ₺
Rustic wheat Деревенский пшеничный	150 g	150 ₺
Bread basket Хлебная корзинка	150 g	150 ₺
Thin croutons from Borodino bread Гренки тонкие	50 g	100 ₺

DESSERTS

Carrot cake Морковный	190 g	280 ₺
Homemade tiramisu Тирамису	180 g	350 ₺
Honey cake Медовик	115 g	280 ₺
Ptichie moloko cake Птичье молоко	100 g	280 ₺
Strawberry -passion fruit mousse Клубника- маракуйя	100 g	280 ₺
Nut cake Торт «Ореховый»	90 g	320 ₺
Three chocolate cake Три шоколада	100 g	310 ₺
Blueberry cake Черничное	110 g	300 ₺
Homemade ice cream: Мороженое		
• tula gingerbread <i>из тульского пряника</i>		
• vanilla <i>ванильное</i>	50 g	120 ₺
• strawberry <i>клубничное</i>		
• chocolate <i>шоколадное</i>		
Homemade sorbet: Сорбет		
• raspberry <i>малиновый</i>		
• orange <i>апельсиновый</i>	50 g	120 ₺
• cranberries <i>клюквенный</i>		