

# 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

<b>Forshmak</b> Форшмак herring, egg, red onion, green onion, carrots, butter, apple vinegar	125 g	240 ₺
<b>Salted herring</b> Сельдь с/п with crispy potato chips, pickled cucumber and red onion	250 g	420 ₺
<b>Classic steak tartar</b> Тар-тар из говядины Beef tartare with rye croutons	150 g	580 ₺
<b>Homemade vegetable pâté</b> Овощная икра with thin rye toasts	250 g	280 ₺
<b>Fresh vegetables</b> Овощное плато tomatoes, cucumbers, radishes, peppers, herbs	400 g	440 ₺
<b>Homemade Russian pickles</b> Русский разносол pickled cucumbers, tomatoes, cabbage, mushrooms and boiled potatoes	310 g	340 ₺
<b>Tomatoes and mozzarella a-la Caprese</b> Томаты и моцарелла dressed with olive oil and pesto	300 g	480 ₺
<b>Roast beef</b> Ростбиф delicate veal with tuna sauce	235 g	560 ₺
<b>Hummus</b> Хумус delicate mashed chickpeas with lavash and olive oil	190 g	210 ₺
<b>Author's Bruschettes</b> 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

<b>Assortment to accompany spirits</b> Под крепкое assortment of homemade sausages, jerked meats, salo, salted herring, Russian pickles, mustard, horseradish, homemade bread	1 kg	1250 ₺
<b>Assortment to accompany wine</b> 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	990 ₺

## HOMEMADE CHEESE FROM FARM MILK

<b>Ricotta</b> РИКОТТА Classic Italian soft curd cheese	10 g	30 ₺
<b>Adygean cheese</b> АДЫГЕЙСКИЙ A traditional Mediterranean and Caucasian soft cheese. It features a creamy taste and soft texture	10 g	30 ₺
<b>Limburger</b> Лимбургер A German style soft cheese. It has a very intense aroma and a distinctive taste	10 g	35 ₺
<b>Morbier</b> 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 ₺
<b>Camembert</b> 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 ₺
<b>Stilton</b> 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

<b>Salted salo № 1</b> Сало № 1 pork brisket , soaked in special Tuzluk brine made of garlic, pepper, mustard seeds, coriander seeds and bay leaf	30 g	65 ₺
<b>Salted salo № 2</b> Сало № 2 pork brisket rubbed with salt, paprika and garlic	30 g	65 ₺
<b>Salted salo № 3</b> Сало № 3 pork brisket rubbed with salt, Khmeli Suneli (Georgian spice mix), pepper, Argentinian seasoning, bay leaf and garlic	30 g	65 ₺
<b>Salted salo № 4</b> Сало № 4 pork brisket rubbed with salt, coriander seeds, pepper, paprika, thyme seeds and garlic	30 g	65 ₺
<b>Salted salo № 5</b> Сало № 5 pork brisket, rubbed with salt, thyme seeds, pepper, bay leaf and garlic	30 g	65 ₺

## FISH FROM OUR SMOKEHOUSE

**Hot smoked Baikal whitefish (Omul)** Омуть г/к  
average weight 650-1000 g 100 g 200 ₺

**Hot smoked Siberian whitefish (Muksun)** Муксун г/к  
average weight 650-1000 g 100 g 200 ₺

## JERKED MEAT

**Jerked meat with Argentinian spice** Аргентина  
beef tenderloin seasoned in Argentinian spice and salt 50 g 150 ₺

**Jerked meat with Khmeli Suneli** (Georgian spice mix)  
Хмели-сунели 50 g 150 ₺  
beef tenderloin seasoned in salt, Khmeli Suneli and herbs

**Jerked barbecue meat** Барбекю  
beef tenderloin, seasoned with salt and barbecue spices 50 g 150 ₺

## 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

<b>Classic vinaigrette</b> 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 ₺
<b>Klyazma salad</b> Клязьма with black radish, veal and roasted vegetables	230 g	350 ₺
<b>Corn salad with fried rabbit meat and cream cheese</b> Салат с кроликом lettuce leaves, rabbit, radish, physalis, cream cheese, olive oil	185 g	460 ₺
<b>Salad with roast beef and baked pumpkin</b> Салат с ростбифом leaves of lettuce Romano and Corn, roast beef, pumpkin, pumpkin seeds, piquant sauce from greens and onions	190 g	420 ₺
<b>Salad with smoked eel, avocado and crayfish</b> Салат с угрем delicate salad with ripe tomatoes with sauce from homemade mayonnaise and teriyaki	195 g	560 ₺
<b>Shopsky salad</b> Шопский fresh vegetables with baked peppers served with grated adygea cheese	280 g	420 ₺
<b>Mixed salad with lightly salted red salmon</b> Салат с неркой with sun-dried cherry tomatoes and cucumbers	200 g	480 ₺
<b>Warm salad with veal</b> Теплый салат with fried potatoes and mushrooms, served with shallot sauce	250 g	560 ₺
<b>Cesar chicken salad</b> Цезарь с курицей with Romano lettuce	220 g	480 ₺
<b>Cesar tiger shrimps salad</b> Цезарь с креветками with Romano lettuce	200 g	620 ₺
<b>Olivier salad</b> Оливье with quail, crayfish and pike caviar	250 g	510 ₺

## HOT APPETIZERS

<b>Sautéed mussels</b> in a choice of sauces: Мидии	250 g	580 ₺
• white wine <i>белое вино</i>		
• tomatoes <i>томатный</i>		
• creamy <i>сливочный</i>		
<b>Wild mushrooms baked in cheese sauce</b> Лесные грибы fried with onions and cream, baked with mozzarella	150 g	280 ₺
<b>Draniki (potato pancakes)</b> 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 ₺
<b>Grilled cheese</b> Сыр жареный feta cheese breaded in panko with spicy tomato sauce	200 g	370 ₺

## SOUPS

<b>Rassolnik with pearl barley made with oxtail stock</b> Рассольник with pickled cucumbers	350 g	400 ₺
<b>Kubansky Borscht</b> Борщ with beans, homemade salo (salted pork brisket) and sour cream	350 g	340 ₺
<b>Ukha served with burning wood chips</b> Уха fish soup made of red salmon, codfish and zander with fresh vegetables, millet, served with rasstegay pie	350 g	420 ₺
<b>Farmhouse soup with wild mushrooms</b> Фермерский суп served with sour cream	350 g	320 ₺
<b>Smoked halibut cream soup with poached egg</b> Крем-суп halibut, onions, young potatoes and sweet baked peppers	310 g	360 ₺
<b>High-fat lamb soup</b> Суп из баранины lamb meat, potatoes, Bulgarian pepper, carrots, ripe tomatoes, garlic, coriander	350 g	370 ₺

## HOT DISHES

<b>Perch fillet</b> Филе судака on a bed of delicate Jasmine rice	265 g	580 ₺
<b>Flounder fillet with mussel and white bean sauce</b> Филе камбалы tender fillet of the Black Sea flounder, beans, tomatoes, bacon, mussels, greens	215 g	560 ₺
<b>Fishcake with three kinds of fish</b> Котлета рыбная with fillet of king salmon, halibut and perch with mushrooms, served with mashed potatoes	220 g	480 ₺
<b>Pozharskaya chicken cutlet</b> Котлета «Пожарская» minced chicken fillet with a sauce of celery, bacon and cream	270 g	420 ₺
<b>Pike cutlets</b> Котлеты из щуки chopped pike fillet with salo, served with mix salad and baked garlic sauce	190 g	420 ₺
<b>Handmade pelmeni with three types of meat</b> Пельмени veal, pork and farm chicken stuffed pasta served with sour cream	200 g	450 ₺
<b>Black ravioli with tiger shrimps</b> Черные пельмени tiger shrimps, tomatoes, greens, cream cheese, butter, cuttlefish ink, basil	220 g	490 ₺
<b>Stewed lamb</b> Мясо ягненка with veloute sauce and poached vegetables	370 g	680 ₺
<b>Rabbit cabbage rolls</b> Голубцы из кролика in Savoy cabbage leaves with sour cream sauce	300 g	590 ₺
<b>Beef Stroganoff with wild mushrooms</b> Бефстроганов with mashed potatoes and sour cream sauce	320 g	690 ₺
<b>Greek Moussaka</b> Мусака baked eggplants, peppers, tomatoes, minced lamb, béchamel sauce, homemade cheese, garlic, coriander	320 g	420 ₺
<b>Stewed veal cheeks</b> Томленные телячьи щеки in wine sauce with boiled potatoes	260 g	960 ₺
<b>Spaghetti with seafood</b> Спагетти с морепродуктами with mini cuttlefish, squid, mini octopus, mussels and tiger prawns	320 g	780 ₺
<b>Risotto with porcini mushrooms</b> Ризотто с белыми грибами with Parmesan cheese and truffle oil	280 g	480 ₺
<b>Homemade khinkali</b> Хинкали • beef/pork <i>говядина/свинина</i> • lamb/beef <i>баранина/говядина</i> minimum serving 3 pcs.	1 pcs.	80 ₺

## GRILL

<b>Grilled flounder</b> Камбала average weight 220-300 г.	1 pcs.	<b>440 ₺</b>
<b>Lamb lula-kebab</b> Люля из баранины chargrilled, served with pickled red onions, cilantro and baked vegetables	330 g	<b>680 ₺</b>
<b>Farm chicken kebab (shashlik)</b> Шашлык из курицы marinated in olive oil with spices, served on lavash with hot pepper and pickled onions	280 g	<b>440 ₺</b>
<b>Pork kebab (shashlik)</b> Шашлык из свинины pork loin, marinated in olive oil and thyme, served on lavash with hot pepper and pickled onions	280 g	<b>460 ₺</b>
<b>Lamb kebab (shashlik)</b> Шашлык из барашка lamb, marinated with onions and spices, served on lavash with hot pepper and pickled onions	290 g	<b>680 ₺</b>
<b>Fillet Mignon</b> Филе миньон beef sirloin (grain-fed), roasted on coals: recommended roasting – medium rare	250 g	<b>860 ₺</b>
<b>Dorado with herbs</b> Дорадо whole-baked on charcoal	350 g	<b>680 ₺</b>
<b>Ribeye</b> Стейк Рибай average raw weight 300-400 g	100 g	<b>600 ₺</b>
<b>Chinook salmon steak grilled with fragrant oil</b> Стейк из чавычи marinated in olive oil and thyme	230 g	<b>640 ₺</b>



## SIDE DISHES

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

## SAUCES

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

## BREAD

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

## DESSERTS

<b>Carrot cake</b> Морковный	190 g	280 ₺
<b>Homemade tiramisu</b> Тирамису	180 g	280 ₺
<b>Honey cake</b> Медовик	115 g	280 ₺
<b>Ptichie moloko cake</b> Птичье молоко	100 g	280 ₺
<b>Strawberry -passion fruit mousse</b> Клубника- маракуйя	100 g	260 ₺
<b>Lemon tartlet with custard meringue</b> Тарталетка лимонная	90 g	260 ₺
<b>Nut cake</b> Торт «Ореховый»	90 g	320 ₺
<b>Three chocolate cake</b> Три шоколада	100 g	280 ₺
<b>Almond cake with raspberries and poppy seeds</b> Кекс миндальный in chocolate and nut glaze	90 g	280 ₺
<b>Pumpkin cake with candied orange</b> Кекс тыквенный in chocolate and nut glaze	115 g	280 ₺
<b>Blueberry cake</b> Черничное	110 g	260 ₺
<b>Homemade ice cream:</b> Мороженое	50 g	120 ₺
• tula gingerbread <i>из тульского пряника</i>		
• vanilla <i>ванильное</i>		
• strawberry <i>клубничное</i>		
• chocolate <i>шоколадное</i>		
<b>Homemade sorbet:</b> Сорбет	50 g	120 ₺
• raspberry <i>малиновый</i>		
• orange <i>апельсиновый</i>		
• cranberries <i>клюквенный</i>		