



Уафл...

TSAR

RESTAURANT



THE SET OF (12 g/1 pc) **490/90P**
HOMEMADE SWEETS (6 PCS / 1 PC)

(mint, passion fruit, Baileys, raspberry, caramel with cognac, prunes with almond)

The wife of Peter the Great, Catherine I, spent all of her time having fun. She would always follow the latest Parisian trends and made such great feasts, that even Europe would hear of them. Dresses, music, treats – everything had to be of the latest fashion trends. At those times, some small and very delicious “things” were extremely popular at the balls of the Louvre. A young confectionary of the tsar’s cuisine, who knew this little secret, decided to make a surprise for the guests of another ball by presenting some small sweets of different tastes and with different fillings as a dessert. Since then, there wasn’t a ball without sweets.

ECLAIRS WITH CHOCOLATE AND CREAM

(188/1 g) **450P**



Happy, lively and, as the contemporaries would say, very beautiful Elizabeth seemed to lack any tsar’s ambitions. She couldn’t spin intrigues, she wasn’t interested in politics and she devoted herself to balls, church service and French fashion. And despite her love to Russian cuisine, she preferred desserts from Paris. But, as it was a long distance to the capital of France, and not all of the desired desserts could be delivered fresh on time, a French pastry chef was invited. He didn’t speak any Russian, but he was a great cook. Since then, Elizabeth always had the freshest eclairs with pastry cream and chocolate for her morning tea.



MILLE-FEUILLE (113 g) **490P**

Catherine the Great was one of the most outstanding Russian governesses. Despite the fact, that she was born in a German town of Shtettin, she loved her new land with all her heart, she loved the customs and traditions, the climate and the people of Russia. But still, she had her own little whims. In her homeland, when she was very young, Catherine loved to treat herself to some delicious things. One of her most favorite desserts was almond mille-feuille with fresh raspberry. Only her personal confectionary, who was specially brought to the court, knew the secret of cooking, so that the Empress could enjoy the dessert more often and reminisce on her homeland.





CHEESE CAKE (140/3/3/4 g) **420P**
“THREE CHOCOLATE”

Cheese cake is often considered to be an American dessert, but it's a mistake. The fact is that the first cheese cakes, or their prototypes, appeared in Ancient Greece on Samos Island in the VIII-VII centuries B.C. Julius Caesar used to treat himself to honey cheese cake, and the trend of these cakes spread throughout the whole Roman Empire. So when in the XVIII century a mass immigration to America began, cheese cake also was brought. Among Russian Emperors, Alexander I liked to treat himself to cheese cakes, especially the ones with milk chocolate. He got addicted to them while travelling abroad after the Victory over Napoleon, when he had an opportunity to get acquainted with the cuisine of the allied countries.

SOUR CREAM CAKE

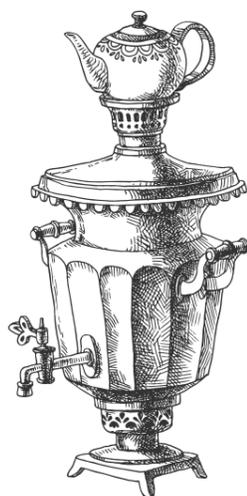
(155 g) **450P**



Emperor Alexander II wasn't a fan of delicacies. He preferred Russian cuisine and everything natural, and once he decided to go to the kitchen himself to control the process of cooking. When he found a full tub of freshest sour cream, he got interested, why the cook needed so much of it. The cook couldn't give a clear answer. So the Emperor claimed, that the cook had no right to waste the products, and ordered to make a dessert of this sour cream. That is how the tasty homemade sour cream cake was invented.

HONEY CAKE (110/6/3/2 g) **390P**

Empress Elizabeth I didn't like honey at all. Her new confectionary didn't know about this and he decided to treat the guests of the Empress's family with the fresh homemade recipe. Light golden honey layers and pastry cream were delicious. The Empress liked the dish a lot. The confused cook confessed to the Empress that the cake was cooked on the base of honey. The Empress was embarrassed at first, but then she laughed out loud and decided to reward the confectionary. Since then, the dessert became the favorite treat of Elizabeth I. We have obtained the recipe of this cake, so that you could enjoy it nowadays.



NAPOLEON

(145/8/1 g) **410P**

During the war time of 1812 Alexander I used to say over and over again: "I will beat Napoleon and engross his power". This idiom was widely used at those times. In order to prove the tsar's words, enterprising confectionaries at court invented a dessert according to a French recipe and named it after the Emperor of France. During one of the feasts in honour of the Russian Emperor, Alexander I was served with a new dessert, and it was said: "This is Napoleon". The Emperor didn't hesitate and claimed solemnly: "This is the time to do what I've promised!" And he ate the cake with great pleasure.



ALMOND MERINGUE CAKE (151 g) **420P**

Almond cookies and cakes appeared on the tsar's table at the court of Alexey Mikhailovich in the XVII century. But meringue cake was cooked for the first time for Elizabeth I, who liked to have a good time and eat tasty things. The Empress thought that this light, fluffy treat didn't do any harm to her figure, which was of great importance to her, as she would often sleep during the day and dine at night. There are some facts, that the recipe of the meringue cake was brought from Italy by Andrey Razumovsky, the nephew of Elizabeth's favourite Alexey Razumovsky.

PANNA COTTA

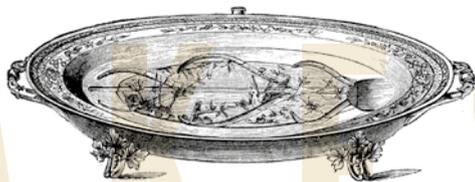
(132 g) **370P**



Italian dessert. Panna Cotta is literally translated as "boiled cream". This dish was born in the Lange region of Piedmont at the beginning of the twentieth century. For the first time it was prepared at the court of Russian Emperor Nicolas II by French chef Kube and it immediately became a favorite delicacy of Grand Duchesses Olga and Maria. The funny thing is that the heir to the throne, Tsarevich Aleksey, was born practically at breakfast, while all the duchesses and the empress were eating panna cotta. Suddenly, Alexandra Fyodorovna excused herself and left the dining room. Two hours later Aleksey, the only son of Nikolas II, came into the world.



CARAMEL CREME BRULEE (126 g) **320P**



If you still think that Peter the Great liked to build ships and make war with Swedes, then you are really mistaken. The only thing, which the tsar loved with all his heart was to break the baked crust on the chef's creme brulee made by his personal cook Adolfo. And at this very moment, when Peter the Great was tasting the tender dessert, he got the idea of building the city, which we love so much nowadays.



The wife of Nicolas I, Princess Sharlotta, who got the name of Alexandra Fedorovna after she had become Orthodox, had a taste for delicious things. Once in summer, while she was having a stroll in the park, she thought: "Oh, how much I would like to have a piece of delicious strudel with apples and also some ice-cream." Nobody could say no to the Empress, so Alexandra Fedorovna was served with a piece of shtudel and a scoop of vanilla ice-cream. That is how the delicious dessert appeared.

APPLE SHTRUDEL WITH A SCOOP OF VANILLA ICE-CREAM

(170/50/35/1 g)

410P

SORBET (50/0,5 g) **190P**

- Lingonberry /
- Lemon - lime with mint /
- Raspberry / Sea buckthorn /
- Blackcurrant /
- Mango - passion fruit

ICE CREAM (50/0,5 g) **190P**

- Vanilla / Rum with raisins /
- Creme brulee / Mint / Praline /
- Chocolate / Pistachio / Strawberry /
- Flax with cornflower honey /
- Sea buckthorn with guelder rose

FRUIT VASE

1850

— (1500 g) —



FOREST BERRIES SET (125 g) **1190P**

- Strawberry (150 g) 650P
- Blackberry (100 g) 690P
- Red currant (100 g) 690P
- Raspberry (100 g) 690P
- Blueberry (100 g) 690P

RUSSIAN JAM (50 g) **90P**

- Strawberry / Raspberry /
- Lingonberry / Cherry /
- Blueberry



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All prices are quoted in Rubles inclusive of VAT.

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