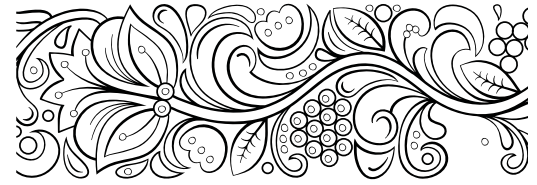


MASLENITSA



Crepes

Pumpkin crepes – strachitella, raisins and smoked pear /205 g	490
Wheat crepes – trout spine, sour cream and cucumber /240 g	630
Guriev crepes – crab and avocado /220 g	840
Buckwheat crepes – lamb and cilantro /277 g	870
Spinach crepes – avocado and black caviar /360 g	1360
Oatmeal crepes – beef pastrami and plum BBQ /240 g	980
Crepes cake with black currant and homemade cheese cream /210 g	400
Crepes with orange blossom water with honey and sour cream sauce and soaked cranberries /275 g	430

Crepes Boyar

Thin crepes cooked from wheat and buckwheat flour, on sour milk without yeast according to the old Russian recipe /1 pcs	50
Gluten free and lactose free crepes with green banana flour, cooked with cedar milk /1 pcs	240

SERVED WITH ACCOMPANIMENT OF YOUR CHOICE:

forshmak /50 g	180
sockeye caviar /50 g	880
rustic sour cream /50 g	130
condensed milk /50 g	60
honey (lavender, chestnut) /50 g	210
jam (dandelions, white cherry, young walnut) /50 g	150