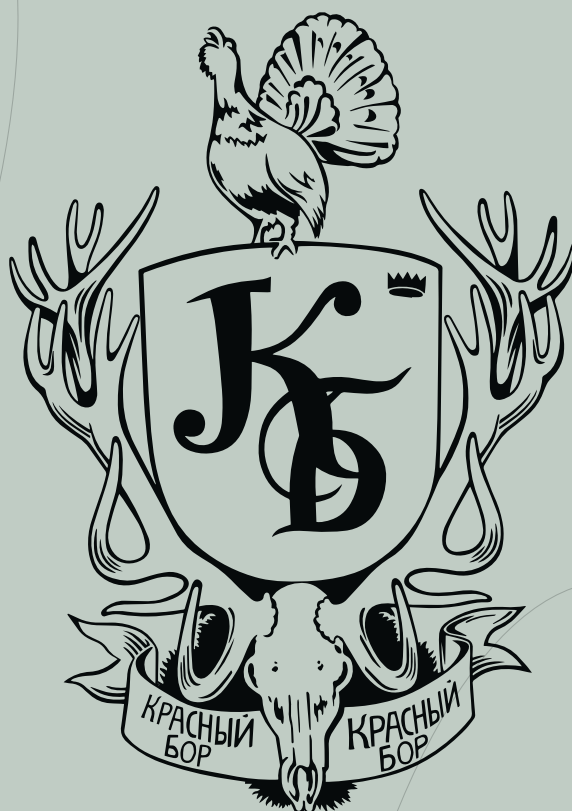




KRASNY BOR RESTAURANT
MAIN MENU

CHEF EVGENY KHALETSKY

WORKING HOURS:
MONDAY–SUNDAY
7:00 AM – 11:00 PM

AUTUMN OFFER

Roasted beetroot with Danablu cheese cream and hazelnut	32 BYN
Salad with roast beef	40 BYN
24-hour shchi (cabbage soup) with porcini mushrooms and pies	28 BYN
Pumpkin gnocchi with fried pike-perch and creamy cheese sauce	43 BYN
Apple gratin with salted caramel and ice cream	23 BYN
Spiced carrot cake	27 BYN

COLD STARTERS

Atlantic herring with baked potatoes and onion	29 BYN
House-cured mackerel with potatoes and pickled onion	29 BYN
Tench rillettes with spruce-infused oil	30 BYN
Fried crucian carp pâté with cultured sour cream, lightly salted cucumber and baked potato	25 BYN
Venison carpaccio	41 BYN
Moose carpaccio with cherry balsamic and pine nuts	42 BYN
Moose tartare with Borodinsky bread crisps	35 BYN
Red deer tartare with aioli and jalapeño on a hash brown	35 BYN
Fallow deer tartare with truffle sauce	36 BYN
Salo (cured pork fat) with onion and croutons	26 BYN
Roast moose with a duo of sauces	36 BYN
Bruschetta with roast venison on buckwheat tartine and marinated milk mushrooms	22 BYN
Venison heart mousse with cherry sauce	31 BYN
Wild goose breast with slow-cooked pear and Danablu cheese	37 BYN
Duck carpaccio with spiced sauce	38 BYN
Marinated porcini mushrooms with onion	39 BYN
Salted milk mushrooms with garlic and sour cream	38 BYN
Salted saffron milk cap mushrooms with aromatic oil	38 BYN

SALADS

Salad with roast venison and baked eggplant	41 BYN
Salad with lightly smoked beef tongue and horseradish sauce	42 BYN
Caesar salad with chicken	39 BYN
Caesar salad with shrimp	45 BYN
Salad with baked salmon and vegetables	49 BYN

SOUPS

Northern ukha (traditional fish soup) with salmon and pike-perch	30 BYN
Krasny Bor venison and wild mushroom soup	32 BYN
Borsch (beetroot soup) with moose and a garlic bun	29 BYN
Homemade chanterelle soup	25 BYN

Prices are listed in Belarusian rubles and include 20% VAT
Please let us know if you have any food allergies.

MAIN COURSES

	PRICE
Pike-perch fillet in cream sauce with Jerusalem artichoke purée and red caviar	60 BYN
Pike fishcakes with Béarnaise sauce and crushed potatoes	46 BYN
Rack of red deer with baby potatoes and dried pine cones	67 BYN
Moose medallions with a dranik (potato flapjack) and rosehip sauce	65 BYN
Rack of mouflon with blackcurrant sauce	65 BYN
Moose steak with fried bulgur and Hollandaise sauce	71 BYN
Slow-cooked, lightly smoked beef tongue with crushed potatoes and Béarnaise sauce	67 BYN
Minced fallow deer cutlet with porcini mushrooms	47 BYN
Rack of fallow deer with celeriac cream and roasted pumpkin	71 BYN
Roast venison with creamy buckwheat and porcini mushrooms	46 BYN
Game liver with demi-glace and lingonberries	46 BYN
Hare stew with crushed potatoes and oyster mushrooms	48 BYN
Beef cheeks in Port wine sauce with celeriac purée	65 BYN
Beef Stroganoff with farm-raised beef and mashed potatoes	42 BYN
Slow-cooked moose neck with beer demi-glace, potato mousse and truffle	64 BYN
Homemade blood sausage with potato gratin and cracklings	47 BYN
Eggplant with roasted carrot hummus	32 BYN
Venison burger on a rye bun	42 BYN
Pheasant julienne with chanterelles	45 BYN
Draniki (potato flapjacks) with salmon	38 BYN
Draniki (potato flapjacks) with cracklings	36 BYN
Draniki (potato flapjacks) with sour cream	30 BYN
Pirozhki (small pies) with game meat	16 BYN
Pirozhki (small pies) with cabbage	14 BYN
Pirozhki (small pies) with egg and spring onion	14 BYN
Pelmeni (dumplings) with pike and bisque sauce	27 BYN
Pelmeni (dumplings) with venison and cream sauce	29 BYN
Pelmeni (dumplings) with wild boar and carbonara sauce	32 BYN
Pelmeni (dumplings) with moose and cheese sauce	29 BYN
Pelmeni (dumplings) with beef and cream sauce	29 BYN
Crêpes with duck and vegetables	32 BYN
Vareniki (dumplings) with potatoes and mushrooms	29 BYN
Vareniki (dumplings) with cabbage	27 BYN

SIDE DISHES

	PRICE
Grilled vegetables with pesto	27 BYN
Steamed vegetables	17 BYN
Country-style potatoes	13 BYN
Mashed potatoes	13 BYN
Buckwheat with mushrooms and onion	15 BYN
Boiled rice with vegetables	15 BYN

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BREAD & BUTTER

	PRICE
Bread basket	16 BYN
Borodinsky bread	6 BYN
Borodinsky bread with grains	6 BYN
Krasny Bor house bread	6 BYN
Malt ciabatta	6 BYN
Buckwheat tartine	6 BYN
White focaccia	6 BYN
Butter	5 BYN
Cheese butter	7 BYN
Tom Yum butter	7 BYN
Paprika and crispy onion butter	7 BYN
Herb and garlic butter	7 BYN

DESSERTS

	PRICE
Basque cheesecake with salted caramel	26 BYN
Blackcurrant dessert	21 BYN
Mille-feuille with pastry cream and fresh berries	23 BYN
Lemon curd tartlet	21 BYN
Chocolate fondant with ice cream	29 BYN
Cranberry sorbet	18 BYN
Wild strawberry ice cream	21 BYN
Blueberry ice cream	21 BYN
Vanilla ice cream	10 BYN
Pistachio ice cream	10 BYN
Chocolate ice cream	10 BYN

DRINKS

	PRICE
Cranberry mors (traditional berry drink)	8 BYN
Birch sap	6 BYN

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