

MANUL
RESTAURANT



MENU



«SIBERIAN SUMMER IS SHORT BUT VIBRANT. DESPITE THE STEREOTYPE THAT WINTER IS THE BEST TIME HERE, WE DEMONSTRATE THAT SIBERIAN SUMMER IS FULL OF FLAVOR. EVERY MONTH, WE WILL UPDATE THE MENU AND ADD NEW SEASONAL PRODUCTS.»

BRAND CHEF **MANUL**
VIKTOR SHAIIDETSKY

MANUL

STROGANINA



50 g

moose meat

900

roe deer meat

950

muksun

1100

chavycha

1200

sturgeon

1600

nelma

1900

100 g

assorted
four fish

nelma, chavycha,
sturgeon, muksun

2400

150 g

large stroganina
assortment

nelma, chavycha, muksun,
sturgeon, venison, roe deer meat

3400



DELICACIES

set of northern fish	nelma, chavycha, muksun, tugunok	4800
wild boar lard	with tomato sauce	650
tugun whitefish	tender siberian fish fillet on onion bread	900
siberian meat set	wild boar coppa, cured venison, smoked duck	2400

black caviar sturgeon		red caviar chavycha		pike caviar		whitefish caviar
19000		4500		3800		2900

100 g caviar with siberian tortillas, sibulet onion, sour cream and yolk cream

FERMENTED & PICKLED ITEMS



100 G

sauerkraut with apples, lightly salted cucumbers, wild garlic, cucumbers in apple brine, pickled tomatoes, barrel-aged tomatoes, pickled apples, pickled berries	400
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COLD APPETIZERS

smoked eggplant mousse	900
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moose tartare with rye chips	2 200
perfect with Dewar's Special Reserve 12 y.o.	950

mushroom parfait with candied mushrooms and marinated onions	800
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duck liver pâté	900
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with cherry, smoked chokeberry, and birch syrup

river stones rilletto of northern fish	1100
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chavycha sugudai	1500
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sugudai made of muksun fish	1600
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salted milk cap mushrooms with onion and sour cream	1100
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MANUL

SALADS

fresh vegetable salad	9 0 0
green salad with pine shoots	1 2 0 0
venison salad with lingonberries and sunchoke crisps	1 2 0 0

HOT APPETIZERS



baked mini potatoes from the campfire with burnt onion ice cream	1 2 0 0
crayfish croquettes with champagne sauce	1 2 0 0
roasted bone marrow	1 2 0 0
siberian sogazha lamb liver cooked over a fire	1 1 0 0
huuzurs pies with chopped lamb	9 5 0



FROM THE OVEN

pie with cabbage from the old believers	5 0 0
brisket pie	6 5 0
flatbread with northern mushrooms and sour cream	1 2 0 0
flatbread with slow-cooked lamb and herbs	2 1 0 0
flatbread with homemade cheese and peas	1 9 0 0
fish pie with caviar and wild herb sauce	1 9 5 0

HOUSEMADE BREAD

siberian flatbread	3 5 0	borodinsky rye bread	7 5 0
fenugreek onion bread	7 0 0	cereal with mushrooms	7 5 0

SOUPS



slow-cooked shchi with braised beef brisket	1100
duck borscht	1200
okroshka (cold kvass soup) with birch kvass and beef tongue	1100
fish soup on smoked northern fish broth	1300

HOMEMADE DUMPLINGS


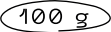
siberian	beef, lamb, goose and venison	1200
buuzy	chopped lamb	1300

MAIN COURSES

stewed beef cheeks with mashed potatoes	1700
beef cutlet with green buckwheat porridge	1800
rack of lamb	3400
with seasonal peas and raita sauce	
duroc wild boar shashlik	1800
with wild garlic and smoked herb sauce	
reindeer tenderloin with beetroot and black currant	2900
muksun in a bread crust with roasted root vegetables	2300
homemade noodles with braised beef	1800
quail with plum in demi-glace sauce	2300
fillet of chavycha with pine nut porridge	2800
northern fish cutlet with beurre blanc and garden vegetables	1700



- COMPANY SET -

 khakassian lamb leg	1400
 whole sturgeon with root vegetables, baked with an oak broom and lemon grass sauce	1400

MANUL



GRILL

100 g

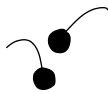
khakass lamb rack	2300
north reindeer tenderloin	2800
rib eye of khakass beef	2100
filet mignon from khakass beef	2800
grilled quail	1700
fillet of muksun	1400
chavycha steak	2700
fillet of sturgeon	2800



SIDES

mashed potatoes	800
stewed green buckwheat	800
cedar porridge	950
charred tomato	750
embers-smoked cabbage	1600
green garnish	850
potatoes with mushrooms	1100

DESSERTS



taiga dessert	900
siberian bird cherry cake	950
altai honey cake with hay ice cream	950
siberian grillage ice cream	900
ice cream	350
sour cream and hay bread-chocolate	
sorbet	350
taiga's doctor sea buckthorn-ginger forest berries	
lemon-schisandra	





SPECIAL TEAS

suttug shay	milk, green tea, salt	800
sayan	berries and currant leaf	800
barberry	red berries, barberry, mountain cold	800

CLASSIC TEAS

dian hong jin hao	600
assam	600
earl gray	600
tieguanyin	600
nai xiang jin xuan	600
moli xiu tu	600
ginseng oolong	600
15-year pu-erh tea	600
lapsang souchong	600

TISANES

ivan tea	600
taiga herbs	600
wild altai	600
dry balm	600
karelian smoked	600
chamomile	600
matcha	600

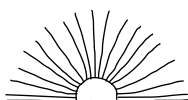


LEMONADES

blueberry—angelica	700
melon—plombir	700
gooseberry—rhubarb	700
barberry	700
spruce	700

COFFEE

espresso	350
americano	350
cappuccino	500
flat white	500
latte	500
espresso—tonic	750
vegetarian milk	200
coconut	
almond	



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BEVERAGES

	coca-cola	250 ml		500
	coca-cola zero	250 ml		500
	tonics	200 ml		600
	classic birch			
	juices	200 ml		500
orange apple cherry tomato				
	kvass	500 ml	1000 ml	800 1500
	pine cone nettle raisin			
	mors		1000 ml	1800
	cranberry—lingonberry			

WATER

still	legend of baikal	330 ml	750 ml	600 850
	nedra		750 ml	950
sparkling	borjomi	500 ml		700
	legend of baikal sparkling	330 ml	750 ml	600 850
	nedra sparkling		750 ml	950



PHOTO MENU LINK



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