KOMORÉBI

RESTAURANT

STARTERS

Squid ink pancakes served with whipped sour cream and pink salmon roe 780 R

Profiteroles with three types of mousse 450 R NEW

Lightly salted trout with capers and pumpkin seeds 520 R

APPETIZERS

Muksun sagudai with sour cream 740 R

Tartare of northern fish with green-pepper ponzu sauce

Muksun 520 R
Nelma 780 R

Veal tartare in a Pan-Asian sauce 1150 R

Trout and muksun, lightly salted, with a charred lemon 750 R

Roasted bell pepper with sprat cream 380 R

Potato pancakes with cucumber, tomatoes, and trout 520 R

SALADS

Green salad with marinated zucchini and grapefruit 520 R

Salad with baked potatoes, muksun, and pink salmon roe 680 R

Warm salad with roast veal and honey ponzu 780 R

Salad with duck, strawberries, and Brie cheese 780 R

Mimosa with cod cream, lightly salted trout, and pink salmon roe 620 R

Olivier salad with young green peas

Duck 680 R
Roast beef 910 R

SOUPS

Pumpkin purée soup with tiger prawns and farmer's cheese 650 R

Cream of mushroom soup with crispy onions 570 R

Beef borscht with a roast beef smørrebrød and roasted pepper 820 R

Meat solyanka with homemade flatbread and herbs 780 R

Creamy fish soup with trout and a smørrebrød with red caviar and green butter 780 R

Chicken soup with green peas, served with a wild garlic and egg pie 550 R

FISH

Squid ink pancakes served with whipped sour cream and pink salmon roe 1560 R

Black cod in beurre blanc sauce with Brussels sprouts and broccoli 1480 R

Trout in a citrus sauce with marinated zucchiniм 1580 R

DUMPLIGS

Dummplings with venison and pickled lingonberries 850 R

Siberian dumplings with wild garlic 780 R

Dumplings with northern fish and cuttlefish ink 1450 R

Vareniki with potatoes 480 R

PASTRIES

Kulebyaka with northern fish in a cream sauce 530 R NEW

Pie with wild garlic and egg 150 R

Meat kulebyaka with mushrooms in a demi-glace sauce 330 R

MEAT

Beefsteak with smoked scamorza cheese, herbs, radishes, and lightly salted cucumbers 1250 R

Beef Stroganoff with porcini mushrooms and mashed potatoes 950 R NEW

Beefsteak with pine-nut purée and green butter 1560 R

Veal medallions with cranberry sauce, served with a mixed salad and tomatoes 1760 R

Venison in currant sauce with fiddlehead ferns and pine-nut bulgur 2630 R

Cabbage rolls in a cream sauce with chanterelles and pink salmon roe 950 R NEW

DESSERTS

Taiga dessert with pine-nut milk espuma and lingonberry sorbet 580 R

Medovik with halva cream and homemade sour cream ice cream 550 R

Bird cherry tiramisu with yagel and river stones 580 R

Sea buckthorn dessert with wafer crumbs 620 R

Hazelnut tartlet with coffee cream 520 R NEW

Pistachio fondant with machine-churned ice cream 450 R

VAT incl.

bestseller *vegeterian* NEW *sensation*

If you have any allergy please inform our waiter