

MANUL
RESTAURANT



MENU

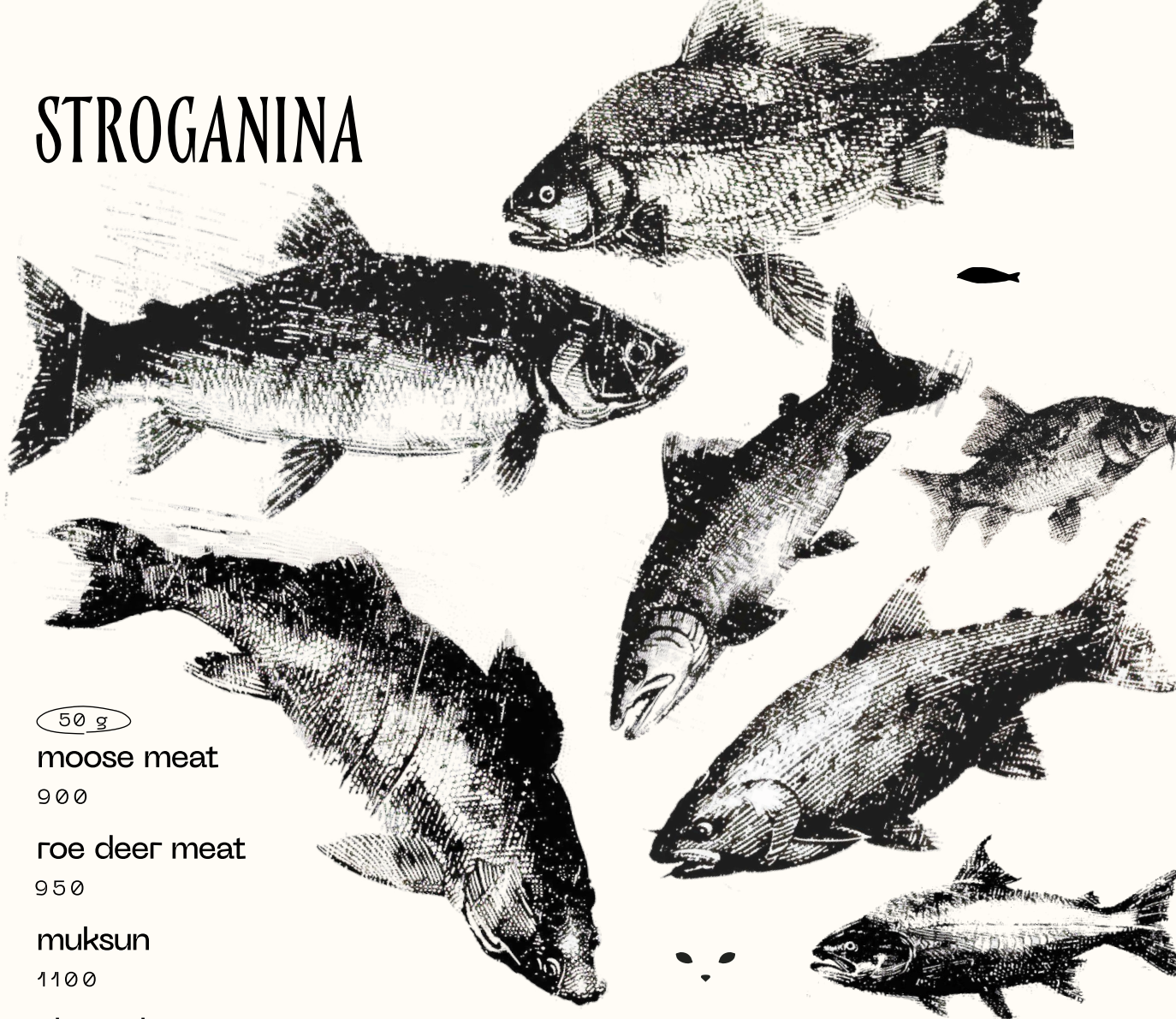


«SIBERIAN SUMMER IS SHORT BUT VIBRANT. DESPITE THE STEREOTYPE THAT WINTER IS THE BEST TIME HERE, WE DEMONSTRATE THAT SIBERIAN SUMMER IS FULL OF FLAVOR. EVERY MONTH, WE WILL UPDATE THE MENU AND ADD NEW SEASONAL PRODUCTS.»

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

COLD APPETIZERS

smoked eggplant mousse 900



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

duck liver pâté 900

with cherry, smoked chokeberry, and birch syrup

river stones rillette of northern fish 1100

chavycha sugudai 1500

sugudai made of muksun fish 1600

salted milk cap mushrooms with onion and sour cream 1100

MANUL

SALADS

fresh vegetable salad	900
green salad with pine shoots	1200
venison salad with lingonberries and sunchoke crisps	1200

HOT APPETIZERS



baked mini potatoes from the campfire with burnt onion ice cream	1200
crayfish croquettes with champagne sauce	1200
roasted bone marrow	1200
siberian sogazha lamb liver cooked over a fire	1100
huuzurs pies with chopped lamb	950



FROM THE OVEN


pie with cabbage from the old believers	500
brisket pie	650
flatbread with northern mushrooms and sour cream	1200
flatbread with slow-cooked lamb and herbs	2100
flatbread with homemade cheese and peas	1900
fish pie with caviar and wild herb sauce	1950

HOUSEMADE BREAD

siberian flatbread	350	borodinsky rye bread	750
fenugreek onion bread	700	cereal with mushrooms	750



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 with seasonal peas and raita sauce	3400
duroc wild boar shashlik with wild garlic and smoked herb sauce	1800
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

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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

LEMONADES

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

TISANES

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

COFFEE

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



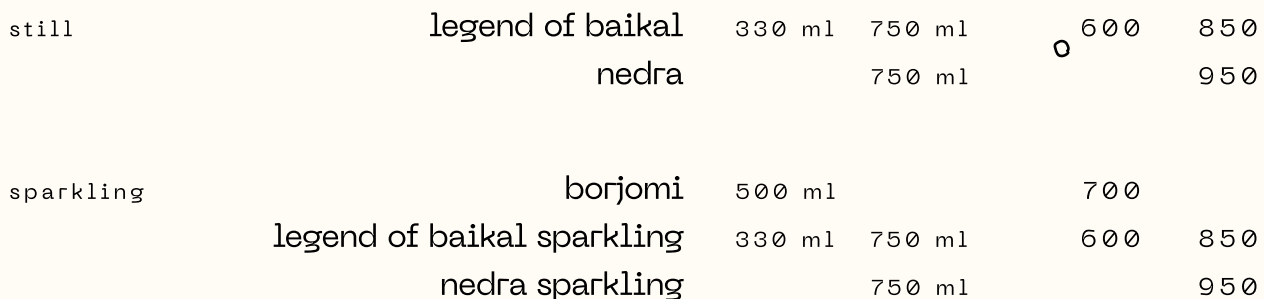
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BEVERAGES



	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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