

MANUL
RESTAURANT



MENU

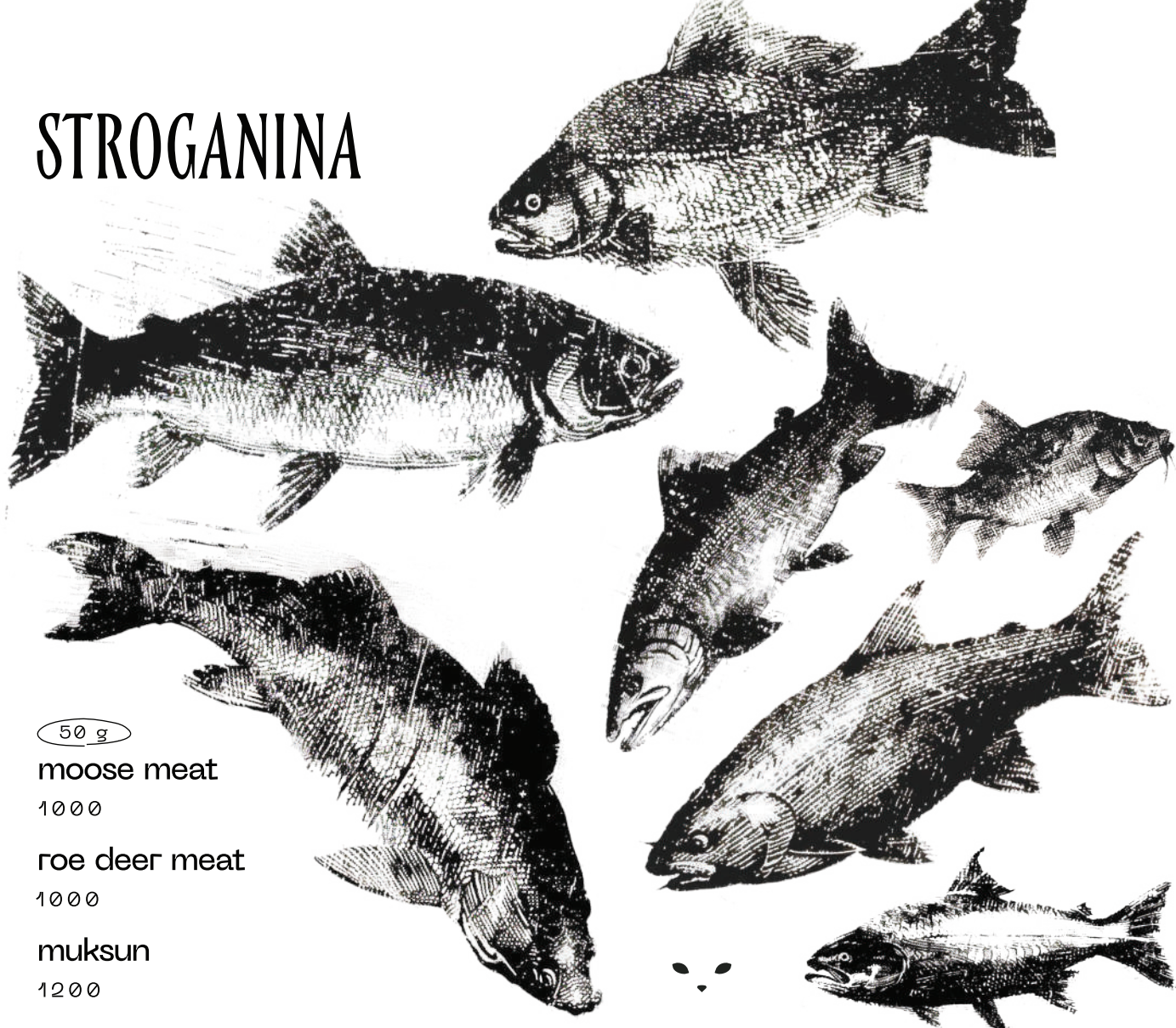


«SIBERIAN SUMMER IS SHORT BUT VIBRANT. DESPITE THE STEREOTYPE THAT WINTER IS THE BEST TIME HERE, WE DEMONSTRATE THAT SIBERIAN SUMMER IS FULL OF FLAVOR. EVERY MONTH, WE WILL UPDATE THE MENU AND ADD NEW SEASONAL PRODUCTS.»

BRAND CHEF **MANUL**
VIKTOR SHAIIDETSKY

Manul

STROGANINA



50 g

moose meat

1000

roe deer meat

1000

muksun

1200

chavycha

1300

sturgeon

1800

nelma

2200

100 g

assorted
four fish

nelma, chavycha,
sturgeon, muksun

2800

150 g

large stroganina
assortment

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

3900



DELICACIES

set of northern fish	nelma, chavycha, muksun, tugunok	5100
wild boar lard	with tomato sauce	700
tugun whitefish	tender siberian fish fillet on onion bread	1000
siberian meat set	wild boar coppa, cured venison, smoked duck	2700

black caviar sturgeon		red caviar chavycha		pike caviar		whitefish caviar
21000		4900		4200		3300

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	500
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COLD APPETIZERS

smoked eggplant mousse	1000
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moose tartare with rye chips	2400
perfect with Dewar's Special Reserve 12 y.o.	950

mushroom parfait with candied mushrooms and marinated onions	900
duck liver pâté	1000
with cherry, smoked chokeberry, and birch syrup	
river stones rillette of northern fish	1100
chavycha sugudai	1700
sugudai made of muksun fish	1700
salted milk cap mushrooms with onion and sour cream	1200

MANUL

SALADS

fresh vegetable salad	1000
green salad with pine shoots	1300
venison salad with lingonberries and sunchoke crisps	1400

HOT APPETIZERS



baked mini potatoes from the campfire with burnt onion ice cream	1200
crayfish croquettes with champagne sauce	1400
roasted bone marrow	1400
siberian sogazha lamb liver cooked over a fire	1200
huuzurs pies with chopped lamb	1100



FROM THE OVEN

pie with cabbage from the old believers	500
brisket pie	600
flatbread with northern mushrooms and sour cream	1300
flatbread with slow-cooked lamb and herbs	2200
flatbread with homemade cheese and peas	1900
fish pie with caviar and wild herb sauce	2100

HOUSEMADE BREAD

siberian flatbread	400	borodinsky rye bread	800
fenugreek onion bread	800	cereal with mushrooms	800

SOUPS



slow-cooked shchi with braised beef brisket	1200
duck borscht	1300
okroshka (cold kvass soup) with birch kvass and beef tongue	1200
fish soup on smoked northern fish broth	1400

HOMEMADE DUMPLINGS



siberian	beef, lamb, goose and venison	1300
bouzy	chopped lamb	1400

MAIN COURSES

stewed beef cheeks with mashed potatoes	1800
beef cutlet with green buckwheat porridge	1900
rack of lamb	3800
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	2400
homemade noodles with braised beef	2100
quail with plum in demi-glace sauce	2400
fillet of chavycha with pine nut porridge	2900
northern fish cutlet with beurre blanc and garden vegetables	1800



- COMPANY SET -

100 g	khakassian lamb leg	1500
100 g	whole sturgeon with root vegetables, baked	1600
	with an oak broom and lemon grass sauce	

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GRILL



100 g

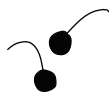
khakass lamb rack	2500
north reindeer tenderloin	3000
rib eye of khakass beef	2300
fillet mignon from khakass beef	3000
grilled quail	1800
fillet of muksun	1500
chavycha steak	2900
fillet of sturgeon	3000



SIDES

mashed potatoes	900
stewed green buckwheat	900
cedar porridge	1000
charred tomato	800
embers-smoked cabbage	1800
green garnish	900
potatoes with mushrooms	1300

DESSERTS



taiga dessert	1000
siberian bird cherry cake	1100
altai honey cake with hay ice cream	1100
siberian grillage ice cream	900
ice cream	400
sour cream and hay bread-chocolate	
sorbet	400
taiga's doctor sea buckthorn-ginger forest berries	
lemon-schisandra	





SPECIAL TEAS

suttug shay	milk, green tea, salt	900
sayan	berries and currant leaf	900
barberry	red berries, barberry, mountain cold	900

CLASSIC TEAS

dian hong jin hao	700
assam	700
earl gray	700
tieguanyin	700
nai xiang jin xuan	700
moli xiu tu	700
ginseng oolong	700
15-year pu-erh tea	700
lapsang souchong	700

TISANES

ivan tea	700
taiga herbs	700
wild altai	700
dry balm	700
karelian smoked	700
chamomile	700
matcha	700

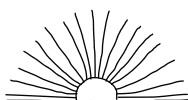


LEMONADES

blueberry—angelica	800
melon—plombir	800
gooseberry—rhubarb	800
barberry	800
spruce	800

COFFEE

espresso	400
americano	400
cappuccino	600
flat white	600
latte	600
espresso—tonic	800
vegetarian milk	200
coconut	
almond	



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BEVERAGES

	coca-cola	250 ml			600
	coca-cola zero	250 ml			600
	tonics	200 ml			700
	classic birch				
	juices	200 ml			600
orange apple cherry tomato					
	kvass	500 ml	1000 ml	900	1600
	pine cone nettle raisin				
	mors		1000 ml		2000
	cranberry—lingonberry				

WATER

still	legend of baikal	330 ml	750 ml	700	1000
	nedra		750 ml		1000
sparkling	borjomi	500 ml		800	
	legend of baikal sparkling	330 ml	750 ml	700	900
	nedra sparkling		750 ml		1000



PHOTO MENU LINK



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