

ALL DAY BREAKFAST (FROM 9:00 AM)

Strelka Breakfast: two poached eggs, corn muffin, Bavarian sausage, avocado, bacon jam, cherry tomatoes	750
Eggs Benedict	480
Omelets	
<i>with shrimp, sambal sauce and saffron</i>	640
<i>with mushroom, tarragon and parmesan</i> ♣	390
<i>with tomato, herbs and mascarpone</i> ♣	430
<i>with honey ham and cheddar</i>	480
Shakshuka with sweet pepper, herbs and toast ♣	450
Rye toast with poached egg, avocado and radish ♣	540
Toast with bacon, mozzarella, tomato chilli jam and fried egg	370
Cured trout, potato rösti, poached egg, lemon hollandaise	560
Curd-fritters with sour cream and condensed milk ♣	390
Cottage cheese ♣	280
<i>add honey, jam, sour cream or mixed nuts</i>	
American-style pancakes ♣	350
<i>add banana or bacon</i>	100
Croissant with homemade jams ♣	350
Lemon waffles with blueberries, honey meringue and vanilla ice cream ♣	400
Honey granola with coconut yoghurt, nuts and berries ♣	340
Oatmeal made with milk or water ♣	80
<i>add dried fruits and nuts</i>	150
Fruit salad ♣	380

SALADS AND STARTERS

Duck, quince and quinoa salad	750
Beef tartare with hazelnut	580
Caesar salad with poached egg:	
<i>with chicken</i>	620
<i>with shrimp</i>	720
Nicoise salad	680
Trout poke with sea-buckthorn sauce	890
Trout tartare with smashed cucumbers and horseradish mousse	850
Herring with smoked potatoes and wild garlic pesto	280
Burrata with tomatoes and strawberry relish ♣	950
Quinoa, avocado and spinach salad ♣	590

SOUPS

Duck broth borscht, duck pie	480
Chicken noodle soup	380
Thai seafood bouillabaisse, cod patty	640
Mushroom soup with rye bread croutons ♣	300

SANDWICHES

Honey ham and cheddar panini	380
Tomato, mozzarella and pesto panini ♣	350

TAPAS

Selection of bruschettas: shrimp and tomato, roasted pepper and goat cheese, parma and apricot	780
Meat tapas: duck terrine, chicken liver pate, prosciutto, smoked venison	880
Cheese board ♣	1200
Vegetarian tapas ♣	950
Turkey nuggets	420
Smoked haddock nuggets with wild garlic sauce	420
Smoked salmon spring rolls	370
Barbajuans with greens ♣	350
Barbajuans with veal	450
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives ♣	380
Hummus with pita bread and marinated kohlrabi ♣	300
Grain crisps with smoked cheese cream ♣	200

MAIN COURSES

Flank steak with smoked potatoes	1150
Lamb moussaka with eggplant, spicy tomato sauce and cheddar cheese	580
Turkey with seasonal vegetables and green curry	740
Grilled chicken with potatoes, chili sauce and sour cream	820
Chicken fillet with pumpkin gnudi and asparagus	760
Duck fillet with einkorn and spinach	880
Halibut with zucchini, green curry and edamame	950
Grilled tuna with glazed onion and sweet green pepper	890
Trout fillet with beetroot quinoa	980
Fettuccine	
<i>with shrimp, zucchini and sun-dried tomatoes</i>	750
<i>with artichokes</i> ♣	450
Buckwheat pasta with mushroom ragout and BBQ sauce ♣	660
Grilled vegetables with romesco and smoked ricotta ♣	480

GRILL

Rib eye (250 g)	1750
Beef burger (150 g), french fries	820
<i>add cheese or bacon</i>	100
Tuna burger (120 g), coleslaw salad	950
Whole seabass (350 g)	960
Baby calamari (150 g)	950

SIDES ♣

Grilled Asparagus	480	French fries	180
Green salad	380	New potatoes	180
House salad	360	Coleslaw	180

SAUCES

Cheese	90	Tomato fondue with chili	80
Vierge	90	Demi-glace	80
BBQ	80	Sweet chili	40
Adjika	80		

BREAD

Bread selection	120	Garlic bread	80
<i>add mascarpone butter</i>	80		

DESSERTS

Blackberry crème brûlée	300
Strawberry and hibiscus cheesecake	300
Pavlova with strawberries, raspberries and blackberries	350
Maple pecan pie	480
Lemon tart with mango	450
Profiteroles with pistachio, caramel and vanilla cream	320
Apple pie with almond cream and vanilla ice cream	490
Selection of cookies: chocolate chip, peanut and cranberries, cocoa and coconut marshmallow	250
Chocolate fondant with vanilla ice cream	300
Ice cream (1 scoop)	150
<i>Vanilla, chocolate, pistachio</i>	
Sherbet (1 scoop)	150
<i>Lemon-lime, strawberry and rhubarb, passion fruit</i>	

♣ Vegetarian

We can accommodate our vegan guests

All profit from the bar supports Strelka Institute for Media, Architecture and Design