

HERALD

MONDAY - SUNDAY FROM 12:00 TILL THE LAST GUEST

HOUSE HISTORY. ADDRESS

Sadovaya st., 12

The building in which the catering with royal name is located, is historical. The elegant house with four gigantic colonnades, which is situated on Sadovaya street at number 12, was popular in the old days among the creative intelligentsia. The legendary building was built in 1750-ies according to the project of famous

architect A.F. Kokorinov. In 1809 the architect S.P. Bernikov made an original draft and essentially rebuilt this house. The facade was decorated with a portico of ionic columns and has gained its fame for this. There was the theatre in the house - the theatre of miniatures «Pavilion de Paris». Evening parties of high society continued with the ballet,

and artists of various genres entertained guests views. Poems flowed into the hall from the scene poems of poets which were beginners then and immortal now. Brusov, Beliy, Verlaine headed the inflorescence talents. Even Vertinsky debuted in «Pavilion Yes Paris».

CAVIAR

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CAVIAR	CAVIAR	CAVIAR	CAVIAR	CAVIAR	CAVIAR
PIKE	TROUT	ATLANTIC SALMON	STURGEON	STARRED STURGEON	BELUGA
— 80 —	— 150 —	— 250 —	— 1500 —	— 2600 —	— 4700 —



Served with fritters,
rye toasts and sour cream

Beluga caviar	10 g
Sturgeon caviar	10 g
Starred sturgeon caviar	10 g

CAVIAR TASTING



6900

for one person

Drinks for your choice

Vodka	50 ml
Champagne	125 ml
Still water.	250 ml
Cranberry drink.	150 ml

INSTRUCTIONS FOR CONNECTING TO WI-FI

At primary registration it is necessary to enter the phone number on a starting page in the international format into the Wi-fi networks + country code – city code – phone number. For Russia it will look so: +7-xxx-xxx-xx-xx, for the USA +1-xxx-xxx-xx-xx, for Germany +49-xxx-xxx-xx-xx.
After input of a phone number it is necessary to press the Receive a Code button. In reply the authorization code in the form of SMS which needs to be entered in the input line.
After that it is necessary to open the browser and to pass to any page, at the time of transition

advertizing will be shown. On the page of advertizing there is a Be Connected to the Internet button after pressing which it is possible to use Wi-Fi. The page of advertizing is shown every two hours.
If the guest has been already connected to the Wi-fi network earlier, then it isn't necessary to enter a phone number and a code, it is necessary just to open the browser, to look at advertizing and to press «To be connected to the Internet».
Before opening of the browser and viewing of advertizing WhatsApp, Viber services, etc. may not work.

SPECIALITIES OF THE HOUSE



Russian beetroot salad
Vinegret with Baltic sprat



450

Julienne with crab



990

Sterlet's back with light mashed potatoes
and Rassol sauce



2990

BREAKFAST
for
LADIES AND GENTLEMEN
AT ANY TIME

PORRIDGES

- BUCKWHEAT
 - OAT
 - SEMOLINA
 - RICE
 - MILLET WITH PUMPKIN
- ° 350 ° —

FRIED
EGGS



— ° 290 ° —

MILK
SAUSAGES



— ° 390 ° —

The restaurant of Russian cuisine «Tsar» invites you for the breakfast — nourishing, tasty and at any time. Millet porridge with pumpkin, chicken liver pate with toast, crepes with cottage cheese and strawberry jam, cheese pancakes with condensed milk, cherry dumplings, homemade cookies and pasties with various fillings — bon appetit!

OMELETTES

WITH HAM, CHEESE
AND TOMATOES



— ° 490 ° —

WITH AVOCADO AND TOMATOES



— ° 490 ° —

OMELETTE WITH SOFT-SALTED
SALMON AND CREAM CHEESE

— ° 590 ° —

CREPES
AND CHEESE
PANCAKES

WITH COTTAGE CHEESE
AND STRAWBERRY JAM

— ° 450 ° —

WITH MEAT AND SOUR CREAM

— ° 490 ° —

CHEESE PANCAKES
WITH SOUR CREAM

— ° 460 ° —



COLD

3

starters

- Chicken liver pate
with toasts

340
- Frozen salty lard
with the garlic

360
- Spread of roasted
eggplant with wheat toasts .490
- Smoked whitefish520
- Fish chop from pike
with marinade

520
- Chicken roll
with prunes.

540
- Cod under marinade . . .550
- Double herring
with new potatoes.

560
- Homemade baked ham
with fresh vegetables590
- Jellied meat with
horseradish and mustard . .590
- Assorted
fresh vegetables.

650
- Veal tongue
with horseradish

650
- Salmon tartar
with avocado mousse690

*Marinated salmon with avocado
mousse and rye croutons*
- Salted Atlantic salmon .690
- Beef tartar with toasts
of Borodinsky bread and white
milk mushrooms

690
- Cheese plate.

1300
- Meat plate.

1650

*Veal tongue, baked ham
and chicken roll with prunes*
- Fish plate

1750

*Soft-salted Atlantic salmon,
cold smoked halibut and cold
smoked whitefish*



Frozen salty lard with the garlic
— ° 360 ° —



Meat plate
— ° 1650 ° —



Jellied meat with horseradish and mustard
— ° 590 ° —

PICKLES

- Soft-salted cucumbers

350
- Pickled cucumbers
from oak barrels

350
- Marinated cucumbers

350
- Sauerkraut
with cranberries

350
- Gurian Cabbage

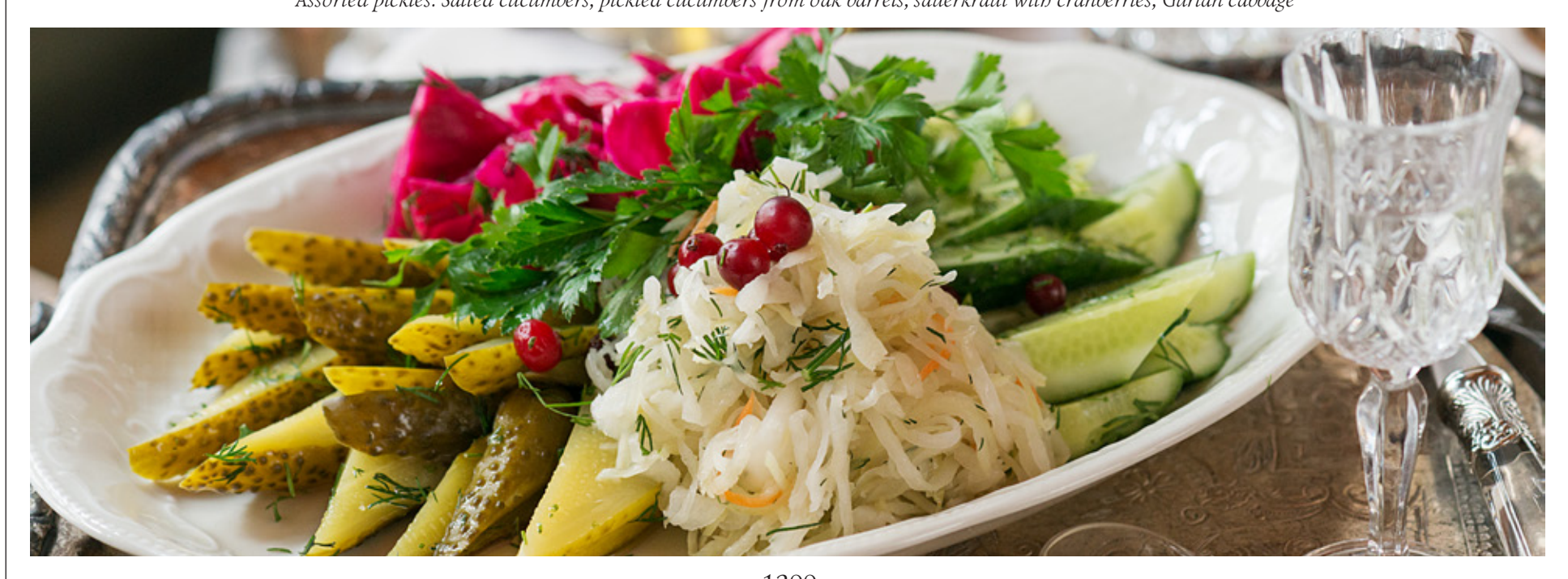
350
- Soft-salted tomatoes

350
- Assorted pickled mushrooms . .390
- Pickled ceps

540
- White mushrooms
with sour cream

540

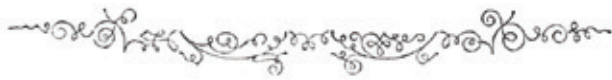
Assorted pickles: Salted cucumbers, pickled cucumbers from oak barrels, sauerkraut with cranberries, Gurian cabbage



1200

SALADS

traditional



- 🥬🥗 Beetroot salad 270
Beets, Dijon mustard, olive oil
- 🥬🥗🍴 Fresh vegetables 320
Fresh cucumber, tomatoes, radishes, herbs, fragrant oil
- 🥬🍳 Spring with poached egg 360
Romain Lettuce, cucumber, radishes, green onions, egg, sour cream
- 🍴 With burbot liver and sweet onion 390
- 🍴 Of potatoes with smoked salmon, red caviar and sour cream 420

- 🍴 Dressed herring 450
Roasted beets, potatoes, carrots, egg, mayonnaise, salad of lettuce, red caviar
- 🥗🍴 Warm salad with veal 690
Boiled potatoes, eggplant, cherry tomatoes, slices of veal, coriander, mustard, mayonnaise
- 🍴 With crab and poached egg 690
Fresh tomatoes, cucumbers, radishes, dill, sour cream, poached egg, crab fillet



Salad of potatoes with smoked salmon, red caviar and sour cream
— ° 420 ° —



Dressed herring
— ° 450 ° —

VINEGRET

- 🥬🥗🍴 With tomatoes and red onion 320
- 🥬🥗🍴 Classic 350
- 🥗🍴 With atlantic herring 450
- 🥗🍴 With baltic sprat 450



Vinegret with tomatoes and red onion
— ° 320 ° —

RUSSIAN SALAD

- 🥗🍴 With pickled ceps 390
- 🥗🍴 With veal 450
- 🥗🍴 With crayfish tail 650
- 🥗🍴 With smoked sterlet 690

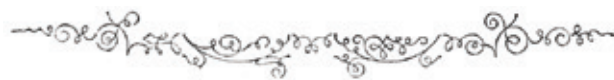


Russian salad with crayfish tail
— ° 650 ° —

SALADS

overseas

5



☼ Greek salad 430

Fresh tomatoes, sweet pepper, cucumber, feta cheese, red onion, oregano, mustard and olive oil

☼ Salad of asparagus with smoked cheese 560

Boiled asparagus, fresh cucumbers, Frise leaves, capers, smoked cheese, lemon juice and olive oil

Caesar salad with chicken 550

Romaine lettuce, cherry tomatoes, croutons of white bread, Caesar dressing and grilled chicken breast

Caesar salad with shrimp 660

Romaine lettuce, cherry tomatoes, croutons of white bread, Caesar sauce and grilled tiger prawns

☼ Warm roast beef with cheese and South tomatoes 650

Beef, tomatoes, mozzarella, pesto, herbs

☼ Arugula salad with prawns 670

Arugula, cherry tomatoes, avocado, grilled tiger prawns, olive oil and balsamic vinegar

☼ Crab salad with grilled marrow, arugula and pickled tomatoes 690



Salad of asparagus with smoked cheese
— ° 560 ° —



Crab salad with grilled marrow, arugula and pickled tomatoes
— ° 690 ° —



HISTORY OF VINEGRET

Emperor and Autocrat of All Russia Alexander I loved Russian cuisine so dearly that he didn't went overseas without his own chef suite. Once, during a business trip to France, the famous French chef Antoine Careme gave a glance to the kitchen where Russian chefs worked. Watching the work of foreign chefs, Antoine became interested in cooking of salad unknown to him: of boiled beetroots, potatoes, onions, carrots, pickles and sauerkraut. Seeing the finished dish sprinkled with vinegar, Careme, pointing at him, asked: «Vinaigre»? («vinegar» in French). Cook chefs absolutely misunderstood French but nodded in

accordance, muttering «oui, oui, vinegret.» So this dish appeared in the royal menu. Going beyond the royal court, it has become a familiar snack of Russians in a short time.



☼ Lactose free dish. ☼ Gluten free dish.

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Potato pancakes with bacon	370
Mushrooms in sour cream.	420
☼ Stuffed meat with mushroom sauce	590
Marrow pancakes with soft-salted Atlantic salmon	650
Crepes with red caviar	900
Royal crepes	4500



Potato pancakes with bacon
— ° 370 ° —



PATTIES

With potatoes90	With porcini mushrooms. 110
With egg and green onion90	With meat 120
With cabbage.90	Pie with fish 120



Stuffed meat with mushroom sauce
— ° 590 ° —



Marrow pancakes with soft-salted Atlantic salmon
— ° 650 ° —

FAMOUS GUESTS
of «Tsar» restaurant

Unique Russian imperial cuisine restaurant «Tsar» had gain great recognition not only to the residents of St. Petersburg, but also to visitors to the city. «Tsar» has been long a favorite place of the stars of the Western cinema, show business and sports. Antonio Banderas, Daniel Radcliffe, the former German Chancellor Gerhard Schroeder and his family, Monica Bellucci, Leonardo DiCaprio and other celebrity guests who come to our city, be sure to visit the “Tsar” restaurant. It is only here, in the heart of St. Petersburg, we offer delights and traditions of the Tsarist Russian cuisine.



PELMENI

With crucian carps	550
Siberian	640
With guinea fowl and porcini mushrooms in a broth	650
With deer meat	690
With lamb and onions	690
With the Kamchatka crab and three kinds of fish	990

DUMPLINGS

With cherries	With cheese	With potatoes
— ° 420 ° —	— ° 420 ° —	— ° 450 ° —

. SOUPS .

7



Porcini mushroom soup
— ° 510 ° —

- ✖ Pickle Leningrad soup 350
- 🍷 Pea soup with smoked bacon and croutons 390
- 🍷 Chicken broth with noodles and giblets. 410
- ✖ Fresh sorrel soup with chicken and egg 450
- ✖ Peasant-style soup subsistence sauerkraut with mushrooms . . . 470
- ✖ Bisque 490
- Borsch with veal and garlic fritters. 490
- ✖ Porcini mushroom soup 510
- 🍷 ✖ Royal fish soup 520
- ✖ Crab soup with sorrel and spinach 550
- ✖ Meat solyanka 550



Pickle Leningrad soup
— ° 350 ° —



Borsch with veal and garlic fritters
— ° 490 ° —



HISTORY OF ANTHEM

In 1833, Knyaz Alexei Fedorovich Lvov was accompanied Nikolay I during his visit to Austria and Prussia, where the emperor was everywhere greeted with the sounds of English march. The tsar listened to this melody of monarchical solidarity without enthusiasm. On his return he commissioned to Lvov as the closest musician to compose a new national anthem. Lvov wrote the music, and Vasily Zhukovsky (not without the help of Alexander Pushkin) composed words. Once during a gala dinner with the tsar's family, Knyaz Lvov decided to surprise the emperor. Suddenly, at exactly

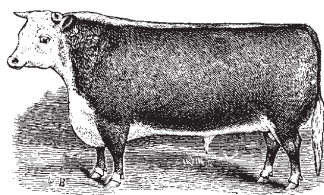
9 p.m. musicians interrupted their music with loud march. Alexandra Fyodorovna watched on the spouse in horror, children fidget in their seats. Knyaz Lvov expected storm. However, the Emperor did not bother: he slowly stood up, carefully listening to the sounds of the anthem, and then he nodded and applauded. Since then, the anthem was recognized as an official. Nikolay I liked it so much that it began to be played everywhere. We honor tradition - that is why every day at 9 p.m. in the restaurant «Tsar» in expectation of the imperial visit, you can listen to the legendary musical historicism.

🍷 Lactose free dish. ✖ Gluten free dish.

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MEAT DISHES

hot



- ☒ Liver Stroganoff with mashed potatoes1320
- ☒ Baked chicken1350
- Veal liver with mashed potatoes1390
- ☒ ☒ Beef Stroganoff with fried potatoes1550
- ☒ ☒ Duck breast with stewed sauerkraut
and wild berry sauce1650
- ☒ ☒ Venison with cranberry sauce
and roasted new potatoes1690



Duck breast with stewed sauerkraut and wild berry sauce
— ° 1650 ° —



Baked chicken
— ° 1350 ° —



Veal liver with mashed potatoes
— ° 1390 ° —



HISTORY OF BEEF STROGANOFF

This dish can be found under the name «meat Stroganoff» or «Beef a la Stroganoff». It is popular meat dish fed in cafeterias and restaurants. Menu institutions in the world, it became after World

War II as a Russian cuisine, although it is not so. Beef Stroganoff is not a national or popular dish: it was invented. Dish received its name in honor of Count A.G. Stroganov (1795-1891). He was a very rich man, and according to the custom of the nobles he held in Odessa so-called open table. This meant that anyone well-dressed and well-educated could go for the lunch directly «from the street». It is for these tables the dish was invented by one of the cooks as peculiar Russian-French dish. With good taste, it is conveniently divided into portions and meets certain standards. In his all-Russian trade turnover is entered Odessans: they gave it a name and have included in the cookbook.

Classic dish is prepared from beef tenderloin or loin fillets. Firstly, the meat lightly beat off right in the piece, then cut across the grain rectangular pieces of 5-6 cm long and 1 cm thick, and have these pieces are cut into pieces of 1 cm. Further, it is paniered in flour and fry in a pan, the bottom of which is lined with slices onions over high heat. When the meat comes shining, it is shifted to the stewpan, pour sour cream, tomato sauce and stew for 30 minutes. It is served with deep fried potatoes.

FISH DISHES

hot



Carp fried with sour cream	990	☒ Fillet of rainbow trout with young boiled potatoes and creamy sauce	1350
Grilled halibut with mashed potatoes and basil.	1290	☒ Crab phalanges in the shell with a salad of fresh vegetables	2850
☒ Polish-style pike perch fillet with mashed potatoes.	1150	Sterlet's back with light mashed potatoes and Rassol sauce	2990
Steamed salmon with light Italian mashed potatoes and spinach sauce	1290		



Crab phalanges in the shell with a salad of fresh vegetables
— ° 2850 ° —



Grilled halibut with mashed potatoes and basil
— ° 1290 ° —



Steamed salmon with light Italian mashed potatoes and spinach sauce
— ° 1290 ° —

SIDE DISHES

☑ ☒ Basmati rice	190
☑ ☒ ☒ French fries	200
Mashed potatoes	200
☑ ☒ ☒ Young potatoes baked in herbs	200
☑ ☒ ☒ Fried potatoes	220















☒ ☒ Buckwheat with fried ceps	390
☒ ☒ Stew sauerkraut with smoked bacon	390
☑ ☒ ☒ Steamed vegetables	420
☑ ☒ ☒ Grilled vegetables	450
☑ ☒ ☒ Potatoes fried with ceps	450

MAIN
course

CUTLETS

Chicken chops with mashed potatoes and pickled cucumber	590
Chicken Kiev with fried potatoes and mushroom sauce	990
Zander and crab with basmati rice.	1190
Pozharskaya with fried potatoes and mushroom sauce	1250
Of goose with stewed sauerkraut and cranberry sauce	1290
Of moose, stuffed with sauerkraut and wild berry sauce	1390
Of lamb on the bone with young roasted potatoes and cherry tomatoes	1590

CHARCOAL
dishes

  Dorado	1090
  King prawns.	1350
  Salmon	1150
  Ladoga whitefish	1390
  Rack of lamb	1450
  Ribeye steak.	1950











Of goose with stewed sauerkraut and cranberry sauce
— ° 1290 ° —

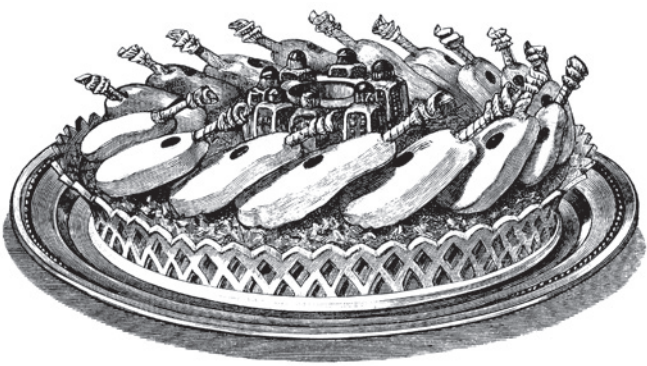


Ladoga whitefish
— ° 1390 ° —

SHISH-KEBABS



  Chicken.	690
  Pork	850
  Veal on the bone	1350
  Lamb chops	1650



WHY CHICKEN KIEV
IS CALLED KIEV?

This delicious cutlet has such «baggage» origin stories that any historian would envy it! For example, the French gentlemen passionately argue that the recipe of this cutlet was taken from their homeland in Russia during the reign of Elizaveta, and so it took root on Russian soil. At the end of the war with Napoleon, all the French became undesirable, so it was decided to rename the chops in «Michael» in honor of the rich restaurants near the Mikhailovsky Palace,

where they were treated. After the revolution these cutlets were forgotten, and remembered only when Ukraine revived the tradition of its cooking - that at the time and the name «Chicken Kiev». Americans have generally own point of view on the origin of the food: they claim to be the authors of cutlets, and called it «Kiev» because it is a favorite dish of Ukraine immigrants. On which side the truth — no one knows certainly, but one can only enjoy great tasting food!



Veal on the bone
— ° 1350 ° —

DESSERT

11

SORBET



LINGONBERRY

LEMON-LIME WITH MINT

RASPBERRY

SANDTHORN

BLACK CURRANT

— 170 —

ICE CREAM



VANILLA

RUM WITH RAISINS

CREME BRULEE

MINT

PRALINE

FLAX WITH CORNFLOWER HONEY

SANDTHORN
WITH ARROWWOOD BERRIES

— 170 —



FRUIT
VASE

— 1850 —

JAM

STRAWBERRY

RASPBERRY

LINGONBERRY

CHERRY

BILBERRY

WALNUTS

FIG

— 90 —

BEVERAGES



KVASS 180

LINGONBERRY KVASS . . 180

SANDTHORN DRINK . . 180

CRANBERRY DRINK . . 180

BLACK CURRANT
DRINK 210

RASPBERRY DRINK . . 230

CHILDREN'S

menu

SALADS

Salad with apples and carrots
with sour cream 150

Russian salad with chicken 180

Fresh vegetable salad
with goat cheese 230

LITTLE KEBABS

Chicken kebab 270

Salmon kebab 350

SOUP

Chicken soup 160

Fish soup 210

PASTA

Spaghetti with meatballs 190

Colored little pasta with cheese . . . 250



PANCAKES

Guryev pancakes 190

Crepes with meat and sour cream . . 240

CHEESE PANCAKES AND PORRIDGES

Millet porridge
with pumpkin and jam 130

Cheese pancakes with jam 210

DRINKS

Seabuckthorn. 180

Cranberry 180

Blackcurrant 210

Raspberry 230

DESSERT

Fruit salad with whipped cream . . . 180



Lactose free dish. Gluten free dish.

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BANQUET
OFFER
and dishes for ordering

Canapes in stock	200
☼ Stuffed perch.	6000
☼ Stuffed duck.	6000
Coulbiac	6000
☼ Stuffed goose	8000



☼ Baked salmon	12000
☼ Stuffed sterlet	14000
☼ Leg of lamb with vegetables.	15000
☼ Stuffed little pig	15000
Cake (for 1 kg)	3000

That's not for nothing that people say: «Russian feast - for the whole world!» Splendour of little could compare with the imperial parties. Visitors, especially from overseas, were impressed with the picture when they have made fried whole carcass of a deer on great trays, the two-meter sturgeon or a couple of hundred quails, or simply sugar loaf weighing several pounds. Dishes



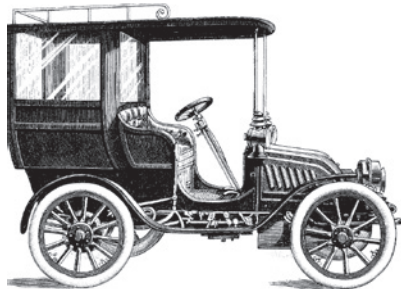
exhibited in a huge hall in several rows, and the servant announced loudly: «Your Majesty! Dinner is served!» Emperor traditionally sat on an elevated site, brothers or Metropolitan were located next to him, then the nobles, the officials, the valiant warriors and other courtiers. These luxurious banquets were not uncommon, but each times it venerated as event and a real nosh-up.



640-33-73
GDS 
GINZA DELIVERY SERVICE



DELIVERY



+7 (812) 945-59-25

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