

*With best regards,
the restaurant "Legran"!*

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www.legran-rest.ru

Set menu
from the Chef

Beef carpaccio with truffle sauce

Pancakes with quail and citrus sauce

Buckthorn Sorbet

Murmansk cod with egg and dill butter

Gooseberry ice cream with spicy caramel

1590 rubles

SALADS

<i>Spinach with smoked turkey and plums</i>	490
<i>Mixed fresh vegetables</i>	390
<i>Citrus salad with salmon and tarragon cream</i>	690
<i>Cod with tomatoes and Sauce Combo</i>	590
<i>Prawns with parsnips and red currants cream</i>	720
<i>Lettuce leaves with an asparagus, a tarragon and seasonal fruit</i>	650
<i>Veal with eggplant and Circassian cheese</i>	590
<i>Slowly cooked lamp with pomegranate jelly</i>	620
<i>Salad with smoked duck and crayfish</i>	490

DESSERTS

<i>Gooseberry ice cream with spicy caramel</i>	290
<i>Strawberry soup with rose wine and oregano sorbet</i>	390
<i>Cannelloni with pineapple and creamy cottage cheese</i>	290
<i>Napoleon with pear sorbet</i>	390
<i>«Anna Pavlova»</i>	320
<i>Mille-feuille with cream and raspberry mousse</i>	390
<i>Yogurt with berries in chocolate basket</i>	490
<i>Pear cooked in raspberry syrup</i>	350
<i>Éclair</i>	190
<i>Macaron (mango, strawberry/raspberry, chocolate/lavender, pistachio)</i>	70
<i>Cheese plate</i>	990
<i>Chantilly's chocolate, lemon cream, gingerbread</i>	290
<i>Praline from dark chocolate with a filbert</i>	120
<i>Praline from white chocolate with raspberry</i>	120
<i>Ice cream (Chocolate, Crème brulee, Dried plum, Phistachio, Banana-lavender, Cream, Lemon-lavender)</i>	90
<i>Sorbet (Basil, Pear, Mango, Apple-mint, Buckthorn)</i>	90

FISH AND SEAFOOD

<i>Baked crab with sauce a horse-radish root</i>	1300
<i>Kamchatka scallop raviolies with tomatoes and feta cheese</i>	650
<i>Pike cutlets with buckwheat porridge and porcini</i>	690
<i>Cattlefish-ink spaghetti with crab meat</i>	750
<i>Cannelloni with herbs and shrimps in Tom Yam sauce</i>	720
<i>Crispy trout with millet, Parmesan cheese and poached egg</i>	850
<i>Murmansk cod with egg and dill butter</i>	720

SIDE DISH

<i>Mashed potatoes</i>	250
<i>Eggplant and tomato gratin with Penaflo cheese</i>	290
<i>Asparagus</i>	450
<i>Grilled vegetables</i>	250
<i>Spinach in wine</i>	290

COLD STARTERS

<i>Terrine de foie gras with marinated chanterelles and onion confit</i>	990
<i>Parma ham</i>	350
<i>Tuna tartar with herbal aioli</i>	650
<i>Veal pate with prune and port wine cream</i>	490
<i>Salted herring with potatoes</i>	290
<i>Smoked salmon with kumquat and apple cream</i>	430
<i>Beef carpaccio with truffle sauce</i>	790
<i>Slowly cooked beef tongue in red currant sauce</i>	590
<i>Beef tartar with foamy eggplant sauce</i>	690

WARM STARTERS

<i>Buckwheat pancakes with salmon and pike caviar</i>	620
<i>Sea scallops with creamy sauce of port wine and estragon</i>	690
<i>Pancakes with quail and citrus sauce</i>	620
<i>Savoy cabbage rolls stuffed with minced pork and Parma ham</i>	590
<i>Escalope de foie gras with baked leek</i>	1200

SOUPS

<i>Cream soup chestnut with egg plows</i>	350
<i>Broth with chicken leg and homemade noodles</i>	320
<i>Borsch with smoked meat</i>	490
<i>Duck and lentil soup</i>	490
<i>Seafood soup</i>	690
<i>Onion soup</i>	320
<i>Porcini cream soup</i>	390

JOSPER

<i>Pork escalope with cranberry sauce</i>	720
<i>Salmon with green salad</i>	950
<i>Grain fed ribeye steak</i>	1790
<i>Steak machete with tomatoes</i>	1100

MEAT AND POULTRY

<i>Duck dumplings with apples and berry sauce</i>	490
<i>Duck confit with citrus sauce</i>	850
<i>Spicy chicken with tomato jam</i>	690
<i>Fillet of reindeer with red cabbage</i>	880
<i>Veal chop with Orzo pasta and spicy Miso</i>	920
<i>Rabbit liver with chickpea puree</i>	750
<i>Tournedos Rossini</i>	1290
<i>Beef Stroganoff with porcini</i>	950
<i>Veal cheeks with truffle polenta</i>	750
<i>Duck magret with quinoa and roasted green onions</i>	870
<i>Beef medallions with potato fondant</i>	990