

# 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 who were beginners then and immortal now. Brusov, Beliy, Verlaine headed the inflorescence talents. Even Vertinsky debuted in «Pavilon de Paris».

## CAVIAR

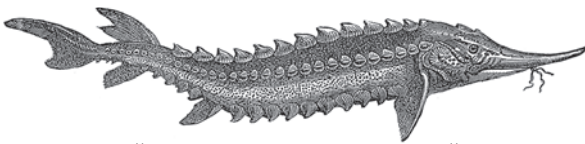
<div><div></div><div>10 g</div></div> <div>CAVIAR</div> <div>PIKE</div> <div><div>80</div></div>	<div><div></div><div>10 g</div></div> <div>CAVIAR</div> <div>ATLANTIC SALMON</div> <div><div>250</div></div>	<div><div></div><div>10 g</div></div> <div>CAVIAR</div> <div>STURGEON</div> <div><div>1500</div></div>	<div><div></div><div>10 g</div></div> <div>CAVIAR</div> <div>STARRED STURGEON</div> <div><div>2600</div></div>	<div><div></div><div>10 g</div></div> <div>CAVIAR</div> <div>BELUGA</div> <div><div>4700</div></div>
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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 of 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 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 must look as follows: +7-xxx-xxx-xx-xx, for the USA +1-xxx-xxx-xx-xx, for Germany +49-xxx-xxx-xx-xx.  
After you have entered the phone number, press the Receive a Code button. In reply you will get the authorization code by SMS. Enter this code into the input line.  
After that open the browser and go to any page, during the transition advertisement will be shown.

On the page of advertizing there is a Be Connected to the Internet button, press this button to start using Wi-fi. The page of advertizing is shown every two hours.  
If the guest has already been connected to the Wi-fi network before, then it isn't necessary to enter a phone number and a code, just open the browser, watch advertisement and press «To be connected to the Internet».  
WhatsApp, Viber services, etc. may not work until you open the browser and watch advertisement.



## • SPECIALITIES OF THE HOUSE •

❶ Russian beetroot salad  
Vinegret with Baltic sprat



490

Julienne with crab



990

Smoked sterlet's back with light  
mashed potatoes and Rassol sauce



3490

• BREAKFAST •  
for  
LADIES AND GENTLEMEN  
— • 290 • —  
AT ANY TIME

**PORRIDGES**

BUCKWHEAT

OAT

SEMOLINA

RICE

MILLET WITH PUMPKIN

— • 350 • —

❶ **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 pastries 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 • —



❶ Lactose free dish.

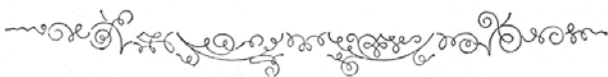
This brochure is an advertising material. The price list with output weight and energy value is on the consumer information board. Available upon the first request.  
10% service charge of the total bill amount is included for the groups of 6 persons or more. Please tell your waiter if you have any food allergy.



COLD

3

starters



- Chicken liver pate with toasts . . . . .

390
- Frozen salty lard with the garlic . . . . .

450
- Spread of roasted eggplant with wheat toasts . . . . .

490
- Smoked whitefish . . . . .

520
- Chicken roll with prunes. . . . .

540
- Cod under marinade . . . . .

550
- Double herring with young potatoes. . . . .

560
- Homemade baked ham with fresh vegetables . . . . .

590
- Jellied meat with horseradish and mustard . . . . .

650
- Assorted fresh vegetables. . . . .

650
- Veal tongue with horseradish . . . . .

650
- Salted Atlantic salmon . . . . .

690
- Beef tartar with toasts of Borodinsky bread and white milk mushrooms . . . . .

690
- Salmon tartar with avocado mousse . . . . .

750
- Marinated salmon with avocado mousse and rye croutons
- 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  
— ° 450 ° —



Meat plate  
— ° 1650 ° —



Jellied meat with horseradish and mustard  
— ° 650 ° —

PICKLES

- Soft-salted cucumbers . . . . .

390
- Pickled cucumbers from oak barrels . . . . .

390
- Marinated cucumbers . . . . .

390
- Sauerkraut with cranberries . . . . .

390
- Gurian Cabbage . . . . .

390
- Soft-salted tomatoes . . . . .

390
- Pickled porcini mushrooms . . . . .

550
- Saffron milk cap mushrooms . . . . .

560
- White mushrooms with sour cream . . . . .

590

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



1300



# 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 . . . . . 460

- Dressed herring. . . . . 490  
Roasted beets, potatoes, carrots, egg, mayonnaise,  
lettuce salad, 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  
— ° 460 ° —



Dressed herring  
— ° 490 ° —

## VINEGRET

- 🥬🥒 With tomatoes and red onion . . . . . 340
- 🥬🥒 Classic . . . . . 350
- With Atlantic herring. . . . . 450
- With Baltic sprat . . . . . 490



Vinegret with tomatoes and red onion  
— ° 340 ° —

## RUSSIAN SALAD

- 🥒 With pickled porcini mushrooms . . . . . 420
- 🥒 With veal . . . . . 490
- 🥒 With crayfish tail. . . . . 690
- 🥒 With smoked sterlet . . . . . 750



Russian salad with crayfish tail  
— ° 690 ° —



# 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 . . . . . 590  
*Romaine lettuce, cherry tomatoes, croutons of white bread,  
Caesar dressing and grilled chicken breast*

Warm roast beef with cheese and Southern tomatoes. . . . . 650  
*Beef, tomatoes, mozzarella, pesto, herbs*

Caesar salad with prawns . . . . . 660  
*Romaine lettuce, cherry tomatoes, croutons of white bread,  
Caesar sauce and grilled tiger prawns*

① Arugula salad with prawns . . . . . 670  
*Arugula, cherry tomatoes, avocado, grilled tiger prawns,  
olive oil and balsamic vinegar*

① Crab salad with grilled marrow,  
arugula and pickled tomatoes . . . . . 750



Salad of asparagus with smoked cheese  
— ° 560 ° —



Crab salad with grilled marrow, arugula and pickled tomatoes  
— ° 750 ° —



## HISTORY OF VINEGRET

Emperor and Autocrat of All Russia Alexander I loved Russian cuisine so dearly that he didn't go overseas without his own chef suite. Once, during a business trip to France, the famous French chef Antoine Careme gave a glance at the kitchen where Russian chefs worked. Watching the work of foreign chefs, Antoine got interested in cooking the unfamiliar salad: of boiled beetroots, potatoes, onions, carrots, pickles and sauerkraut. Seeing the finished dish sprinkled with vinegar, Careme, pointed at it and asked: «Vinaigre»? («vinegar» in French). Russian chefs did not understand French at all but nodded in accordance, muttering «oui,

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



① Lactose free dish.

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- Mushrooms in sour cream . . . . . 420
- Potato pancakes with bacon . . . . . 450
- Stuffed meat with mushroom sauce . . . . . 650
- Marrow pancakes with soft-salted Atlantic salmon . . . . . 690
- Julienne with crab . . . . . 990
- Crepes with red caviar . . . . . 990
- Royal crepes . . . . . 4500

Black caviar, pancakes and sour cream



Potato pancakes with bacon  
— ° 450 ° —



PATTIES

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| With potatoes . . . . . 90            | With porcini mushrooms. . . . . 110 |
| With egg and green onion . . . . . 90 | With meat . . . . . 120             |
| With cabbage. . . . . 90              | Pie with fish . . . . . 120         |



Stuffed meat with mushroom sauce  
— ° 650 ° —



Marrow pancakes with soft-salted Atlantic salmon  
— ° 690 ° —

FAMOUS GUESTS

of «Tsar» restaurant

Unique Russian imperial cuisine restaurant «Tsar» has gained great recognition not only from the citizens of St. Petersburg, but also from the guests of the city. «Tsar» has long been a favorite place for the stars of the Western film industry, 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, make 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.



With the king crab and three kinds of fish  
— ° 990 ° —

PELMENI

- With guinea fowl and porcini mushrooms in a broth . . . . . 650
- With duck . . . . . 690
- With deer meat . . . . . 690
- With lamb and onions . . . . . 690
- Siberian . . . . . 750
- With the king crab and three kinds of fish . . . . . 990

DUMPLINGS

- |               |             |               |
|---------------|-------------|---------------|
| With cherries | With cheese | With potatoes |
| — ° 490 ° —   | — ° 490 ° — | — ° 490 ° —   |



# . SOUPS .

7



Pickle Leningrad soup. . . . .	.390
❶ Chicken broth with noodles and giblets. . . . .	.410
❶ Pea soup with smoked bacon and croutons . . . . .	.420
Fresh sorrel soup with chicken and egg . . . . .	.450
Peasant-style soup subsistence sauerkraut with mushrooms. . . . .	.470
Bisque . . . . .	.490
❶ Royal fish soup. . . . .	.520
Porcini mushroom soup . . . . .	.540
Crab soup with sorrel and spinach. . . . .	.550
Borsch with veal and garlic fritters. . . . .	.560
Meat solyanka . . . . .	.590



Porcini mushroom soup  
— ° 540 ° —



Pickle Leningrad soup  
— ° 390 ° —



Borsch with veal and garlic fritters  
— ° 560 ° —



## HISTORY OF ANTHEM

In 1833, Knyaz Alexei Fedorovich Lvov 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 composed the music, and Vasily Zhukovsky (not without the help of Alexander Pushkin) wrote the lyrics. 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 looked at spouse in horror, children fidgeted in their seats. Knyaz Lvov expected a 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 has been officially recognised. 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. at the restaurant «Tsar» in expectation of the imperial visit, you can listen to the legendary musical historicism.

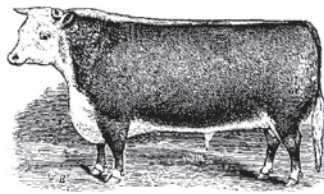
❶ Lactose free dish.

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# MEAT DISHES

hot



Liver Stroganoff with mashed potatoes. . . . .	1320
① Baked chicken . . . . .	1350
① Veal liver with mashed potatoes . . . . .	1390
Beef Stroganoff with fried potatoes. . . . .	1550
① Duck breast with stewed sauerkraut and wild berry sauce . . . . .	1650
① Venison with cranberry sauce and roasted young potatoes . . . . .	1690



*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 a popular meat dish served both in cafeterias and restaurants. It became the part of world restaurants' menus

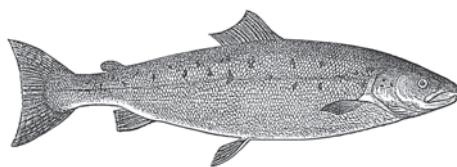
after World War II as a “Russian cuisine dish”, though it's not really such. Beef Stroganoff is not a national or folk dish: it was invented. Dish received its name in honor of Count A.G. Stroganov (1795-1891). He was a very rich man, and according to the custom of the nobles he held in Odessa so-called open table. This meant that anyone well-dressed and well-educated could go for the lunch directly «from the street». Specially for such “open tables” one of the count's cooks invented this peculiar Franco-Russian dish. Such dish with good taste qualities could be easily divided into portions and met the required standards. Odessans made it an all-Russian dish, named it and included into the cookery books.

Firstly, the meat is slightly tenderized as a whole piece, then cut cross-grain into rectangular pieces 5-6 cm long and 1 cm wide and, finally, sliced into even smaller pieces of 1 cm. Then, the meat pieces are floured and roasted over high heat with onion rings bedded on the pan. When the meat becomes shiny, it is placed into a stewpan, added with sour cream and tomato sauce, stewed for 30 minutes. It is served with deep fried potatoes.



# FISH DISHES

hot 9



Carp fried with sour cream . . . . .	990	Fillet of rainbow trout with young boiled potatoes and creamy sauce . . . . .	1450
Grilled halibut with mashed potatoes and basil . . . . .	1290	Smoked Sterlet's back with light mashed potatoes and Rassol sauce . . . . .	3490
Polish-style pike perch fillet with mashed potatoes . . . . .	1150	Crab phalanges in the shell with a salad of fresh vegetables . . . . .	3500
Steamed salmon with light Italian mashed potatoes and spinach sauce . . . . .	1350		



Crab phalanges in the shell with a salad of fresh vegetables  
— ° 3500 ° —



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



Steamed salmon with light Italian mashed potatoes and spinach sauce  
— ° 1350 ° —

# SIDE DISHES

🍃🥛 Basmati rice . . . . .	190
🍃🥛 French fries . . . . .	200
Mashed potatoes . . . . .	200
🍃🥛 Young potatoes baked in herbs . . . . .	200
🍃🥛 Fried potatoes . . . . .	220



🥛 Buckwheat with fried porcini mushrooms . . . . .	390
🥛 Stewed sauerkraut with smoked bacon . . . . .	390
🍃🥛 Steamed vegetables . . . . .	420
🍃🥛 Grilled vegetables . . . . .	450
🍃🥛 Potatoes fried with porcini mushrooms . . . . .	450



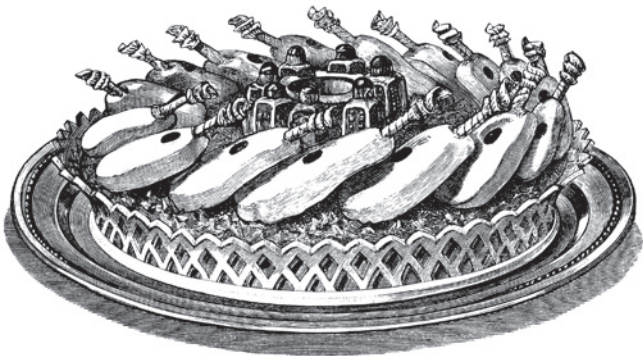
CUTLETS

Chicken chops with mashed potatoes and pickled cucumber. . . . .	690	Pike perch and crab with basmati rice . . . . .	1190
Pike cutlets with celery mashed potatoes . . . . .	790	Pozharskaya with fried potatoes and mushroom sauce . . . . .	1290
Chicken Kiev with fried potatoes and mushroom sauce. . . . .	1190	Goose with stewed sauerkraut and cranberry sauce. . . . .	1350
		Moose, stuffed with sauerkraut and wild berry sauce . . . . .	1390



Pike cutlets with celery mashed potatoes  
— ° 790 ° —

WHY CHICKEN KIEV  
IS CALLED KIEV?



This delicious cutlet has such a bundle of original stories that any historian would envy it! For example, French gentlemen passionately argue that the recipe of this cutlet was taken from their homeland to 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 cutlets into «Michael» in honor of the rich restaurant near the Mikhailovsky Palace,

where they were served. After the revolution these cutlets were forgotten, and remembered only when Ukraine revived the cooking tradition — that was the time when the name «Chicken Kiev» was given. Americans have their own opinion on the dish origin: they claim to be the authors of the recipe, and call it «Kiev» because it is a favorite dish of Ukraine immigrants. No one knows for sure where the truth is but one can only enjoy this tasty dish!



CHARCOAL  
dishes

🍷 Dorado . . . . .	1090
🍷 Salmon . . . . .	1150
🍷 King prawns . . . . .	1350
🍷 Ladoga whitefish . . . . .	1390
🍷 Rack of lamb. . . . .	1550
🍷 Ribeye steak . . . . .	2190



Ladoga whitefish  
— ° 1390 ° —

SHISH-KEBABS

With fresh vegetables with herbs,  
baked potatoes and tomato sauce

🍷 Chicken . . . . .	850
🍷 Pork . . . . .	950
🍷 Veal on the bone. . . . .	1490
🍷 Lamb chops . . . . .	1750



Veal on the bone  
— ° 1490 ° —

DESSERT

11

SORBET

🍷 Lingonberry . . . . .	190
🍷 Lemon-Lime with mint. . . . .	190
🍷 Raspberry . . . . .	190
🍷 Sandthorn . . . . .	190
🍷 Black currant . . . . .	190

ICE CREAM

Vanilla . . . . .	190
Rum with raisins . . . . .	190
Creme brulee . . . . .	190
Mint . . . . .	190
Praline . . . . .	190
Flax with cornflower honey . . . . .	190
Sandthorn with arrowwood berries . . . . .	190

FRUIT  
VASE  
1850



ASSORTED  
WILD  
BERRIES  
1190

Strawberry . . . . .	650
Blackberry . . . . .	690
Red currant. . . . .	690
Raspberry. . . . .	690
Bilberry. . . . .	690

JAM

Strawberry . . . . .	90
Raspberry. . . . .	90
Lingonberry . . . . .	90
Cherry . . . . .	90
Bilberry. . . . .	90

BEVERAGES

🍷 Kvass . . . . .	180
🍷 Lingonberry kvass . . . . .	180
🍷 Sandthorn drink . . . . .	180
🍷 Cranberry drink . . . . .	180
🍷 Black currant drink . . . . .	210
🍷 Raspberry drink . . . . .	230



BANQUET  
OFFER  
*and dishes for ordering*

Canapes in assortment. . . . .	200
Stuffed perch . . . . .	6000
❶ Stuffed duck . . . . .	6000
Coulibiac . . . . .	6000
❶ Stuffed goose. . . . .	8000



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

That's not for nothing that people say: «Russian feast - for the whole world!» Splendour could hardly compare with the imperial parties. Visitors, especially from overseas, were impressed with the sight of whole-fried deer carcass on large trays, the two-meter sturgeon or a couple of hundred quails, or simply sugar loaf weighing several pounds. Dishes were exhibited in a huge hall in several rows,



and the servant would announce loudly: «Your Majesty! Dinner is served!» The Emperor traditionally sat on an elevated site, brothers or Metropolitan were sat next to him, then the nobles, the officials, the valiant warriors and other courtiers. These luxurious banquets were not uncommon, but each time they were venerated as event and a real nosh-up.

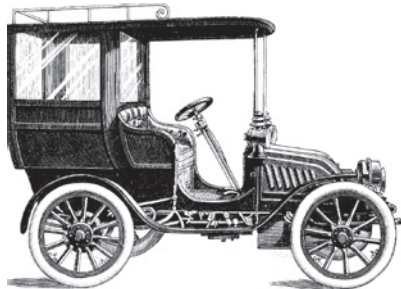


640-33-73  
GDS   
GINZA DELIVERY SERVICE

  
*Tsar...*



DELIVERY



+7 (812) 945-59-25

❶ Lactose free dish.  
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