

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

RESERVE 401-60-61

www.legran-rest.ru

Set menu
from the Chef

Beef tartar with pomelo and walnut cream

Baked beetroot with shrimps and foie de gras muss

Pumpkin cappuchino with shrimps

Sorbet

Duck magret with gooseberry

Orange parfait

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>Veal with dried persimmon and Romesco sauce</i>	790
<i>Oliveir with crab meat</i>	490
<i>Baked beetroot with shrimps and foie de gras muss</i>	690
<i>Rabbit liver salad</i>	490

DESSERTS

<i>Gooseberry ice cream with spicy caramel</i>	290
<i>Napoleon with pear sorbet</i>	390
<i>Orange parfait and pumpkin sorbet</i>	290
<i>«Anna Pavlova»</i>	320
<i>Medovik cake</i>	290
<i>Yogurt with berries in chocolate basket</i>	490
<i>Pear cooked in raspberry syrup</i>	350
<i>Éclair</i>	190
<i>Raspberry éclair</i>	190
<i>Macaron (mango, strawberry/raspberry, chocolate/lavender, pistachio)</i>	70
<i>Cheese plate</i>	990
<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>Cattlefish-ink spaghetti with crab meat</i>	820
<i>Murmansk cod with egg and dill butter</i>	720
<i>Pike cutlets with spelt and spinach</i>	690
<i>Shrimps with nothern fish sauce</i>	890
<i>Pike-perch with leek and grapefruit berblan</i>	720
<i>Steamed trout with Provence vegetables</i>	890

SIDE DISH

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

COLD STARTERS

<i>Parma ham</i>	350
<i>Beef tartar with pomelo and walnut cream</i>	560
<i>Tuna tartar with saffron cheese and pike caviar</i>	650
<i>Roastbeef with plum jam and beef fume</i>	620
<i>Olyutor herring with potatoes and smoked butter</i>	390
<i>Duck and beef galantine with puff pastry sauce</i>	490
<i>Beef carpaccio with truffle sauce</i>	790
<i>Slowly cooked beef tongue in red currant sauce</i>	590
<i>Veal pate with prune and port wine cream</i>	490

WARM STARTERS

<i>Fritter pancakes with salmon and pike caviar</i>	620
<i>Sea scallops with creamy sauce of port wine and estragon</i>	690
<i>French pie with chicken and foie de gras</i>	790
<i>Escalope de foie gras</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

JOSPER

<i>Pork chop</i>	750
<i>Salmon with green salad</i>	950
<i>Grain fed ribeye steak</i>	1790
<i>Steak machete with tomatoes</i>	1100
<i>Lamb chops</i>	850

MEAT AND POULTRY

<i>Duck confit with citrus sauce</i>	850
<i>Deer with parsnip parmentier</i>	880
<i>Tournedos Rossini</i>	1290
<i>Chicken with truffle cabbage</i>	690
<i>Beef Stroganoff with porcini</i>	950
<i>Veal with buckwheat and young spinach</i>	850
<i>Beef medallions with potato fondant</i>	990
<i>Veal cheeks with truffle polenta</i>	750
<i>Duck magret with gooseberry</i>	790