



Dear Guest!

Dunay restaurant team together with the Domina Pulkovo hotel & apartments staff are delighted to welcome you.

In order to secure your safety & comfort, we have selected main meal allergens, which are included in some of our dishes and might be seen under below numbers.

Please inform our waiter regarding your restrictions if there's any.

- 1 – lactose containing products
- 2 – chicken egg & its processed products
- 3 – fish & fish protein products
- 4 – gluten
- 5 – crustaceans
- 6 – tree nuts
- 7 – peanut
- 8 – soy
- 9 – sesame seeds
- 10 – shellfish
- 11 – mustard
- 12 – celery
- 13 – lupin
- 14 - sulfites

You may find out more about the meals consistence & the energy value at the Consumers' Folder.

ENJOY YOUR MEAL!

All prices are quoted in russian rubles.



## MENU

### STARTERS & SALADS

|  |      |
|--|------|
| Vodka set – homemade lard/assorted pickles/ pickled herring/sauerkraut (3)               | 650  |
| Salad with baked eggplant, vegetables and green (9)                                      | 850  |
| Salad with strachetella, with backed beetroot and pumpkin (1)                            | 850  |
| Traditional greek salad (1)  | 850  |
| Steak beef tartare with truffle oil (1, 2, 4)  | 1350 |
| Salad leaves with smoked duck breast, citrus segments, rye chips and raspberry cream (4) | 1050 |
| «Ceasar» salad served at your choice:  |      |
| Spicy chicken breast ( 1, 2, 3, 4, 11)   | 1150 |
| Tiger prawns (1, 2, 3, 4, 5, 11)   | 1450 |
| Cheese plate (1)   | 1350 |
| Meat plate (11)  | 1150 |
| Fish plate (3)   | 1150 |
| Bruschetta with parma ham, strachetella, and pineapple chutney with spices (1, 4)        | 850  |
| Bruschetta with trout and avocado (1, 3, 4)  | 850  |
| Homemade heatlands of your choice:   |      |
| With salted salmon and cream cheese (1, 2, 3, 4)   | 900  |
| With bacon served with sourcream (1, 2, 4)   | 800  |
| Vitello tonnato – juicy roast beef with original tuna and caper sauce (1, 3)             | 850  |
| Baked eggplant with babaganush, served with paprika sauce                                | 850  |
| Tuna tataki with shiitaki mushrooms and vegetables (3)                                   | 800  |
| Scallop with pea mousse and parma crumble (1)  | 1050 |



## SOUPS

|   |      |
|---|------|
| Traditional borscht<br>with beef, served with lard, sour cream and fresh herbs (1, 4) | 850  |
| Tom yum soup with seafood (3, 5)  | 1050 |
| Pea soup with smoked meats,<br>served with croutons and squash caviar (4)             | 800  |
| Chicken noodle soup (4)   | 750  |
| Cheese soup with oyster mushrooms (1)   | 750  |
| Bread basket, served with cottage cheese cream (1, 4)                                 | 200  |

## JOSPER MENU - Cooking on charcoal

*The offer is valid from 14:00 till 22:00*

|   |      |
|---|------|
| <b>Grain-fed ribeye steak for 350 g wet weight</b><br><i>(we recommend medium &amp; medium well)</i><br>served with stone potato and demiglass sause  | 4100 |
| <b>Flank steak for 270 g wet weight</b><br><i>(we recommend medium &amp; medium well)</i><br>served with sweet potato fries   | 2800 |
| <b>Filet mignon with foie gras and truffele-flavoured potato puree,<br/>julienne and demi-glace sauce</b>   | 2800 |
| <b>Duck fillet, celery mousse, beetroot, demi-glace with cherry</b>   | 1600 |
| <b>Lula kebab</b><br>lamb, beef, cherry tomato, pesto sauce, adjika (4)   | 1350 |
| <b>Burger with truffle sauce and cheddar cheese,</b><br>served with french fries<br><i>(we recommend medium &amp; medium well)</i><br>brioche bun, lettuce, tomato, red onion, cucumber relish,<br>white truffle oil mayonnaise, angus beef cutlet (1, 2, 4, 9) | 1350 |
| <b>Pork ribs bbq,</b> served with stone potato  | 1150 |
| <b>Grilled vegetables</b>   | 400  |



## MAIN COURSE

|   |      |
|---|------|
| Leg of lamb stewed with thyme,<br>served with stewed vegetables (1)                       | 1900 |
| Beef stroganov with fluffy mashed potatoes and oyster mushrooms (1, 11)                   | 1700 |
| Lamb confit with bulgur and leek hay (1)  | 1450 |
| Chicken fillet supreme,<br>served with steamed vegetables, zucchini and pumpkin puree (1) | 1150 |
| Homemade dumplings in chicken broth (1, 2, 4)   | 900  |
| Trout fillet,<br>served with grilled vegetables and sauce white wine (1, 3)               | 2300 |
| Sea bass fillet<br>served with spinach, vongole and oyster mushroom (3, 10)               | 2350 |
| Roasted potatoes with oyster mushrooms  | 800  |

## PASTA

|   |      |
|---|------|
| Papardelle with salmon in white wine sauce (1, 2, 3, 4) | 1150 |
| Casarecce with mushrooms in a creamy sauce (1, 2, 4)    | 1050 |
| Spaghetti carbonara (1, 2, 4)                           | 950  |

## GARNISH

|   |     |
|---|-----|
| Mashed potato (1)                       | 400 |
| Grilled vegetables                      | 400 |
| French fries, served with ketchup       | 400 |
| Rice                                    | 400 |
| Sweet potato fries, served with ketchup | 450 |

## DESSERT

|  |     |
|--|-----|
| Cake "potatoes" in the author's design (1, 2, 4)           | 650 |
| Cake «fallen pot» (1, 2, 4)                                | 750 |
| Apple pie with vanilla ice-cream (1, 2, 4)                 | 650 |
| Spicy pear stewed in wine, with flower pollen (1, 2, 4, 6) | 650 |
| Strawberry cheesecake (1, 4)                               | 750 |
| Honey cake (1, 2, 4)                                       | 750 |
| Cherry strudel, served with vanilla ice cream (1, 2, 4)    | 850 |

ENJOY YOUR MEAL!