



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)	700
Salad with baked eggplant, vegetables and green (9)	850
Salad with strachetella, with dried beetroot and blackcurrant jam (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)	1200
Tiger prawns (1, 2, 3, 4, 5, 11)	1450
Cheese plate (1)	1300
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 trout and cream cheese (1, 2, 3, 4)	700
With bacon served with sourcream (1, 2, 4)	600
Vitello tonnato – juicy roast beef with original tuna and caper sauce (1, 3)	850
Burrata with pink tomatoes and pesto sauce	850
Tuna tataki with shiitaki mushrooms and vegetables (3)	850
Scallop with pea mousse and parma crumble (1)	1050
Duck liver terrine served with brioche, onion confit and fig jam (1, 2, 4)	1100
Escargot - 6 baked Burgundy snails in garlic dressing (1)	700

Dykaū

SOUPS

Traditional borscht with beef, served with lard, sour cream and fresh herbs (1, 4)	850
Tom yum soup with seafood (3, 5)	1100
Pea soup with smoked meats, served with croutons and squash caviar (4)	800
Chicken noodle soup (4)	700
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

Grain-fed ribeye steak for 350 g wet weight (we recommend medium & medium well) served with stone potato and demi-glace sauce	3950
Flank steak for 270 g wet weight (we recommend medium & medium well) served with sweet potato fries and demi-glace sauce	2750
Filet mignon with foie gras and truffle-flavoured potato puree, julienne and demi-glace sauce	2750
Duck fillet, celery mousse, beetroot, demi-glace with cherry Lula kebab	1550
lamb, beef, cherry tomato, pesto sauce, adjika (4)	1350
Burger with truffle sauce and cheddar cheese, served with french fries (we recommend medium & medium well) brioche bun, lettuce, tomato, red onion, cucumber relish, white truffle oil mayonnaise, angus beef cutlet (1, 2, 4, 9)	1400
Pork ribs bbq, served with stone potato	1150
Pork carbonate, served with apple chutney and sweet potato fries	950
Pork cut, served with fresh broccoli	950
Grilled vegetables	400

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MAIN COURSE

Leg of lamb stewed with thyme, served with stewed vegetables (1)	1850
Beef stroganov with fluffy mashed potatoes and oyster mushrooms (1, 11)	1850
Lamb confit with bulgur and leek hay (1)	1450
Chicken fillet supreme, served with steamed vegetables, zucchini and pumpkin puree (1)	1150
Dumplings in chicken broth (1, 2, 4)	800
Trout fillet, served with grilled vegetables and sauce white wine (1, 3)	2250
Sea bass fillet served with spinach, vongole and oyster mushroom (3, 10)	2250
Pike cutlets with mashed potatoes, red caviar and creamy sauce	1550
Roasted potatoes with oyster mushrooms	800

PASTA

Papardelle with trout 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	300
Rice	350
Sweet potato fries, served with ketchup	400

DESSERT

Scoop of Ice-cream up to Your choice (1)	180
Meringue roll with raspberries (1, 2, 4)	700
Cake "Napoleon" (1, 2, 4, 6)	700
Cake "Peach cloud" (1, 2, 4, 6)	650
Cake "Mango fusion" (1, 2, 4, 6)	650
Tarta de Manzana - popular pie in Spain, consist of caramelized apple in puff pastry, served with vanilla ice-cream (1, 2, 4). Time for cooking ~20 minutes	800
Cherry strudel, served with vanilla ice cream (1, 2, 4)	800

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