#### Moscow







# THREE COURSE SET MENU

### THREE COURSE SET MENU 1 – 1,650 RUBLES PER PERSON

Mushroom cream soup with croutons

Grilled chicken breast with mashed potatoes, mushrooms and tarragon sauce

Homemade apple pie

Freshly brewed coffee and assorted tea

### THREE COURSE SET MENU 2 – 1,650 RUBLES PER PERSON

Mixed salad leaves with grilled vegetables, black olives and lemon dressing

Pike perch fillet with boiled potatoes, broccolis and butter lemon sauce with dill

Vanilla crème-brûlée

Freshly brewed coffee and assorted tea

## THREE COURSE SET MENU 3 – 1,650 RUBLES PER PERSON

Fresh vegetable salad with aromatic oil

Lamb kebab with rice Pilaf and tomato sauce

Apple strudel with vanilla sauce

Freshly brewed coffee and assorted tea

### THREE COURSE SET MENU 4 – 1,950 RUBLES PER PERSON

Tomatoes and Mozzarella with olive oil and balsamic sauce

Wolfish fillet with crushed potatoes, green peas puree and caper sauce

Tiramisu

Freshly brewed coffee and assorted tea

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## THREE COURSE SET MENU 5 – 1,950 RUBLES PER PERSON

Russian Borscht with sour cream

Chicken Tabaka with roasted potatoes, marinated vegetables and Adjika

Honey cake with berry sauce

Freshly brewed coffee and assorted tea

## THREE COURSE SET MENU 6 – 1,950 RUBLES PER PERSON

Romaine salad leaves with anchovy dressing and Parmesan

Beef Stroganoff pie with mushroom sauce and mushed potatoes

Bird's milk cake

Freshly brewed coffee and assorted tea

### THREE COURSE SET MENU 7 – 2,250 RUBLES PER PERSON

Asparagus cream soup with roasted almonds and Grissini cheese

Salmon fillet with herb crust, roasted potatoes, broccolis and lemon sauce

Vanilla Pannacotta with mango

Freshly brewed coffee and assorted tea

### THREE COURSE SET MENU 8 – 2,850 RUBLES PER PERSON

Salad leaves with Parma ham, sweet melon and fresh mint

Veal medallions with asparagus and cep ragout and port wine sauce

Esterhazy cake

Freshly brewed coffee and assorted tea

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### THREE COURSE SET MENU 9 – 3,450 RUBLES PER PERSON

Salmon Carpaccio marinated with lime and olive oil

Stuffed lamb leg with vegetable ragout and roasted garlic sauce

Lemon Merengue cake

Freshly brewed coffee and assorted tea

### THREE COURSE SET MENU 10 – 3,750 RUBLES PER PERSON

Romaine salad leaves with shrimps, croutons and homemade dressing with anchovies

Beef fillet with roasted potatoes, green beans and peppercorn sauce

Yoghurt and white chocolate cake

Freshly brewed coffee and assorted tea

THE OFFER IS VALID FOR A MINIMUM OF 15 PERSONS,
ALL PRICES ARE INCLUSIVE OF VAT 18% AND EXCLUSIVE OF 10% SERVICE CHARGES,

#### Moscow







# FOUR COURSE SET MENU

### FOUR COURSE SET MENU 1 – 4,250 RUBLES PER PERSON

Tuna Carpaccio with fennel and citrus salad

Forest mushroom soup with potato dumplings

Roasted lamb rack with eggplant pie and rosemary sauce

Tiramisu

Freshly brewed coffee and assorted tea

### FOUR COURSE SET MENU 2 – 4,550 RUBLES PER PERSON

Salad leaves with Parma ham, sweet melon and fresh mint

Minestrone soup with Pesto and Parmesan

Roasted sea bass with saffron risotto, cherry tomatoes and basil sauce

Cheesecake with raspberry sauce

Freshly brewed coffee and assorted tea

### FOUR COURSE SET MENU 3 – 4,950 RUBLES PER PERSON

Pan seared sea scallops with green pea puree and radish apple salad

Bouillabaissee soup with seafood and anise liquor

Veal medallions with roasted celeries, carrots and cep sauce

Chocolate cake with strawberry sauce

Freshly brewed coffee and assorted tea

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# FIVE COURSE SET MENU

### FIVE COURSE SET MENU 1 – 5,500 RUBLES PER PERSON

Terrine of foie gras with fig marmalade and toasts

Leek Veloute with smoked salmon and dill

Lemon and basil Granite

Grilled beef tenderloin with Rosti potatoes, asparagus, onion confit and red wine reduction

Warm chocolate fondant with black currants

Freshly brewed coffee and assorted tea

### FIVE COURSE SET MENU 2 – 6,000 RUBLES PER PERSON

Lime and ginger marinated seafood with seaweeds

Chicken consommé with baby vegetables, dumplings and truffles

Roasted quail with lentil and lardon ragout

Roasted lamb rack with mustard and herbs crust and spinach pie

Chocolate and raspberry cake with red berries coulis

Freshly brewed coffee and assorted tea

### FIVE COURSE SET MENU 3 – 6,500 RUBLES PER PERSON

Tuna Carpaccio with fennel salad, shrimps and citrus dressing

Crayfish bisque with cognac

Goose confit cannelloni with foie gras sauce

Truffle crusted veal tenderloin with potatoes and glazed vegetables

Chocolate tart with vanilla ice-cream and berries

Freshly brewed coffee and assorted tea

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# SET MENU

### SIX COURSE SET MENU – 8,000 RUBLES PER PERSON

Kamchatka crab salad with avocado, garlic, olives and anise dressing

Roasted duck breast with apple puree and cherry sauce

Bean Veloute with duck, onions and ginger confit

Grilled sea bass with saffron flavored risotto and tarragon cream sauce

Roasted lamb rack in herb crust with potatoes, vegetables and rosemary sauce

Macaron with chocolate espresso ganache and whisky ice-cream

Freshly brewed coffee and assorted tea

### SEVEN COURSE SET MENU – 8.650 RUBLES PER PERSON

Tiger shrimp Ceviche with Provencal vegetable salad

Steamed asparagus served with Hollandaise sauce and Grissini cheese

Red sweet pepper Veloute with ginger, shellfish and Parmesan chips

Champagne sorbet

Oven roasted salmon with yellow and red tomato compote and mussel cream sauce

Beef fillet with ceps, onion confit and truffle sauce

Chocolate biscuit with warm chocolate and chocolate sorbet

Freshly brewed coffee and assorted tea

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### EIGHT COURSE SET MENU – 9,000 RUBLES PER PERSON

Sea scallops with Porcini tartar, fried onions and honey lime sauce

Crème-brulée of foie gras with morels and Maldon salt

Giant shrimp with green pea puree and garlic sauce

Spiced soup with poached salmon and seaweeds

Lemon sorbet with Vodka and sturgeon caviar

Tuna steak in pepper sauce with radish and apple salad

Red wine marinated veal tenderloin with cream cheese ravioli and truffles

Hazelnut Dacquoise with passion fruit and mango cream, white chocolate sauce

Freshly brewed coffee and assorted tea

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