



## Game menu

*Snacks for a company with hunters spirits G. Graf:*

*fish plate (herring, white fish, gravlaks, vorschmack, pike caviar by chef recipe) 1250*

*meat plate (pates, sausages, handmade ham made of deer meat, spiced pig fat) 1450*

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*Thinly sliced frozen White fish with three kind of flavors 1050*

*\* Carpaccio of Vologda venison with ceps and truffle oil 920*

*Game pate on toast served with onion confiture 880*

*\* Wild meat jelly in classical way 820*

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*Olivier salad with pheasant meat and crayfish tails by Pavel Kirov 850*

*Scandinavian salad with smoked fish and cod liver 750*

*Russian beetroot salad with pickled ceps from Vologda region 720*

*Warm salad with pheasant filet, bacon, quail eggs,  
romano leaves and ginger-garlic sauce 1100*

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*Clear fish soup with pike, ceps and crayfish tails 920*

*\* Tender and rich of flavor game consommee Saint-Hubert  
with quail egg and fresh herbs, serves with little game cake 990*

*\* Ukrainian Borsch soup with elk meat, little cake with game 720*

*\* Hungarian goulash soup with venison 820*

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*\* Warm hunters terrine with wild mushrooms and lingonberries 590*

*\* Opened Golubzy made of venison with morels 680*

*\* Warm French pate made of deer, serves with rich boiled game stock 820*

*Warm pheasant julienne with ceps 950*

*\* Kuchmachi made of deer offal served in traditional Georgian clay dish 990*

*\* Deer, mined from own hunting grounds.*



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- \* *Russian dumplings with moose meat / venison / wild boar  
in rich stock made of deer 760*
- \* *Rabbit ravioli in morel sauce 920*
- \* *Toscan Cannelloni with wild roe meat in a creamy sauce 1150*
- \* *Rabbit pappardelle in white sauce 1200*

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- Pike patties with tartare sauce, potato cream with pike caviar 850*
- Steamed halibut fillet, serves with citron sauce 1900*

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- \* *Tartare of venison with potatoes Pont Neuf and aioli sauce 1900*
- \* *Venison fillet with potato gratin, decoction sauce of the game 1850*
- \* *Deer osso buco with parsnip cream 1490*
- \* *Stroganoff venison with ceps, serves with potato cream 1250*
- G. Graf burger of venison from Vologda with salted mushroom salad 1300*
- Dove with Venetian sauce by Niro Wolfe recipe 3500*
- \* *Spanish hare leg with a broth of vegetables and forest game 1600*
- \* *Bourguignonne bear in red wine 1600*
- \* *Moussaka with elk meat and eggplant 1480*
- \* *Juicy burger of elk meat with celery cream 980*
- \* *Selection of deer and game on a pan G. Graf (for 2 persons) 4950*

*Please note dishes whith rabbit and game birds may contian shots*

\* *Deer, mined from own hunting grounds.*