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Dvoryansky
Hotel & Restaurant

Breakfast

Cheesecakes <i>with almond chips, kumquat, sour cream and honey</i>	245 g	130 ₺
Oatmeal <i>with almond chips and seasonal fruits or berries</i>	300 g	85 ₺
Eggs Benedict with salmon <i>spinach, Hollandaise sauce and baguette</i>	220 g	175 ₺
Eggs Benedict with fried bacon <i>spinach, Hollandaise sauce and baguette</i>	220 g	120 ₺
Omelet with three eggs <i>with guacamole toast and salad mix</i>	260 g	130 ₺
Scrambled eggs <i>with sausages and cheese</i>	250 g	100 ₺

Coffee ml

Espresso	30	25 ₺
Supplement	60	35 ₺
Americano	150	35 ₺
Americano with milk	200	45 ₺
Latte	260	50 ₺
Cappuccino	180	45 ₺
Flat white	180	55 ₺
Cocoa	250	40 ₺

Tea

Black	400	65 ₺
Green	400	65 ₺
Herbal	400	65 ₺
Tea in assortment	400	65 ₺

Craft tea

Sea Buckthorn-Ginger Tea	400	80 ₺
Cranberry Rosemary Tea	400	80 ₺





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Menu

Appelizers

Antipasti 200 g 170 ₺
slicing of dried delicacies

Cheese palette 300 g 240 ₺
Camembert, Dor Blue, Parmesan, goat cheeses; served with grapes, honey and walnuts

Veal carpaccio 170 g 215 ₺
tender sliced fillet thin slices under oyster-balsamic sauce with capers and mushrooms

Salmon carpaccio 170 g 225 ₺
slices of salmon fillet in parmesan sauce, capers and cherries

Caviar from baked vegetables 250 g 120 ₺
chopped roasted eggplant, peppers, tomatoes, whipped with homemade butter, served with feta and cilantro

Herring in Norwegian 280 g 95 ₺
sliced herring fillets; served with roast potatoes and pickled Crimean onions

Caprese Milan 300 g 180 ₺
tomatoes, mozzarella, pesto sauce; served with pine nuts

Tar-Tar 180 g 230 ₺
combination of salmon and avocado, chopped with blue onions, capers and slices of crispy baguette

Vorshmak 180 g 120 ₺
1/s herring classic forshmak with apples, butter, quail egg and dark bread

Pickles 200 g 30 ₺
*-pickled cucumbers 200 g 45 ₺
 -tomatoes 200 g 30 ₺
 -sauerkraut (pickled cabbage) 200 g 30 ₺*

Bruschetta

Of your choice:

- with salmon 175 g 135 ₺

- with tomatoes and cheese 175 g 90 ₺

- with prosciutto and pine nuts 175 g 120 ₺

Salads

Salad with light-salted salmon, quinoa, poached egg and avocado 320 g 240 ₺

Caesar with grilled chicken 270 g 190 ₺

Caesar with shrimp 270 g 240 ₺

Warm salad with veal 270 g 220 ₺

Greek salad 260 g 140 ₺
mix of fresh vegetables, feta and olives, seasoned with olive oil

Meat Double 270 g 185 ₺
sliced fried pork neck and chicken fillet with fresh tomatoes and chili peppers

Blue Note 250 g 240 ₺
exquisite combination of shrimp, squid, avocado with grapefruit in Thai sauce

Hot Appelizers

Chilean mussels 260 g 160 ₺
mussels in a creamy cheese sauce with herbs and garlic

Fried Camembert 150 g 180 ₺
Camembert slices in a crispy crust; served with strawberry jam

Crispy Panko Shrimp 150 g 220 ₺
shrimp tails in golden crust with sweet and sour sauce

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Piadina					
- with spinach and goat cheese	140 g	105 ₺			
- with jamon, cream cheese and arugula	140 g	135 ₺			
Seafood Sauté with Dorblu sauce	300 g	300 ₺			
<i>Soups</i>					
Borsch <i>with beef, garlic buns and sour cream</i>	470 g	100 ₺			
Chicken broth <i>with homemade noodles and chicken meatballs</i>	350 g	80 ₺			
Mushroom cream soup <i>creamy mushroom soup with parmesan</i>	300 g	90 ₺			
Fish soup <i>classic soup with salmon and vegetables; served with bread</i>	240 g	145 ₺			
<i>Pasta and dough</i>					
Carbonara <i>with bacon, parmesan and yolk</i>	300 g	160 ₺			
Fettuccine with chicken <i>pasta with chicken and mushrooms in a creamy white wine sauce</i>	300 g	125 ₺			
Pierogi with potatoes or cabbage <i>served with fried onion and sour cream</i>	250 g	95 ₺			
Homemade pelmeni <i>-chicken -meat served with sour cream, cilantro and chili</i>	250 g	115 ₺			
Crepes with cottage cheese <i>with cranberries and raisins</i>	200 g	130 ₺			
Crepes with meat	200 g	145 ₺			
			<i>Side dishes</i>		
			French fries	150 g	65 ₺
			Potato slices with garlic and herbs	150 g	50 ₺
			Grilled vegetables	180 g	90 ₺
			Rice	180 g	45 ₺
			Mashed potatoes	200 g	58 ₺
			<i>Main dishes</i>		
			Italian-Style Chicken Breast <i>tender chicken fillet steak, with arugula and tomatoes</i>	250 g	135 ₺
			Hunter Beef <i>grilled pork neck, with baked potatoes and barbecue sauce</i>	280 g	195 ₺
			Chicken Tabaka <i>grilled with garlic crust and salad mix</i>	300 g	194 ₺
			Duck breast <i>brisket fillet in spices on a pillow of caramelized oranges with berry sauce</i>	250 g	240 ₺
			Pepper Steak <i>roasted veal entrecote with 5 pepper mix; served with fresh vegetable salsa and mustard sauce</i>	300 g	280 ₺
			Pan-fried sea bass <i>sea bass fillet stewed in garlic-rosemary couscous with tomatoes</i>	230 g	220 ₺
			Atlantic Salmon <i>salmon fillet on creamy garlic spinach pillow with pesto crust</i>	230 g	320 ₺
			<i>Extras</i>		
			Sauce of choice: <i>Mustard, horseradish, adjika, ketchup</i>	50 g	20 ₺
			White / black bread	180 g	20 ₺
			Black olives, olives	100 g	120 ₺






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BAR

WHISKEY / 50 ML

SCOTCH WHISKEY

The Macallan Fine Oak 12 Y.O.	355 ₺
Naked Grouse	175 ₺
J. Walker Red Label	105 ₺

IRISH WHISKEY

Tullamore D.E.W.	115 ₺
Jameson	120 ₺

AMERICAN WHISKEY

Wild Turkey 101	105 ₺
Wild Turkey Rye	120 ₺
Woodford Reserve	180 ₺
Woodford Reserve RYE	180 ₺
Jack Daniels Gentlemen Jack	150 ₺

BRANDY / 50 ML

Sandeman Imperial	125 ₺
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COGNAC / 50 ML

Camus	330 ₺
Hennessy	180 ₺

GRAPPA / 50 ML

Poli Po'Di Morbida Moscato	215 ₺
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RUM / 50 ML

Appleton Estate Reserve Blend	125 ₺
Bacardi	100 ₺

TEQUILA / MEZCAL / 50 ML

Espolon Blanco	110 ₺
Espolon Reposado	130 ₺

GIN / 50 ML

Boomsma	125 ₺
Bulldog	160 ₺

VODKA / 50 ML

Nemiroff Premium	60 ₺
Absolut	85 ₺
Finlandia in assortment	85 ₺

LIQUORS / 50 ML

Campari	95 ₺
Apperol	80 ₺

VERMOUTH / 50 ML

Cinzano Rosso 1757	105 ₺
Cinzano Bianco / Rosso / Extra dry	90 ₺

WINE

SPARKLING WINE / 150 ML

Prosecco Spumante White / Rose	160 ₺
Moscato Dolce Atmosphere	130 ₺
Cava Rose - Arnan Deloi	160 ₺

WHITE WINE

Riesling Greenleaf - St. Ursula (Organic)	145 ₺
Pinot Grigio	130 ₺
Solo Corso	110 ₺

ROSE WINE

Rose d'Anjou Champteloup - Chais de France	140 ₺
Zinfandel Gold Country - Chais de France	125 ₺
Sauvignon Blanc Blash Marlborough - Hans Greyl	170 ₺

RED WINE

Chianti Valdarno Superiore - Casa Vinicola Poletti	150 ₺
Cabarnet Sauvignon Daschbosh - Uniwines	150 ₺
Solo Corso	110 ₺

BOTTLED BEER


Heineken	60 ₺
Budweiser Budwar	80 ₺

FRESH JUICE

	ML	
Orange	300	95 ₺
Grapefruit	300	105 ₺

NON-ALCOHOLIC DRINKS

Pepsi	330	45 ₺
Pepsi Black	250	45 ₺
7-Up	250	45 ₺
Everess Tonic	250	45 ₺
Juice "Sandora" in assortment	300	55 ₺
Evian	330	115 ₺
Perrier	330	115 ₺
Morshinskaya Premium Still /		
Low carbonated	330	55 ₺
Borjomi	330	75 ₺





Dvoryansky 180 г 125 ₺

Author's dessert "Dvoryansky" - the crunchy layer of Streisel with chocolate biscuit, raspberry confit and mango mousse, filled with chocolate ganache.



Cheesecake 170 г 100 ₺

Baked cheesecake is considered the classic American dessert. In our restaurant we serve it chilled, with salted caramel and chocolate.



Apple strudel 190 г 100 ₺

To your attention the classic Austrian dessert "Strudel", made of puff pastry with a great amount of apples, raisins and cinnamon. Our Strudel is served with a scoop of ice cream and vanilla sauce.



Classic 170 г 100 ₺

Tiramisu

*Classic masterpiece of Italian cuisine -Tiramisu.
A wonderful, tender cake with coffee soaking,
Mascarpone cheese and Bushe sticks to take you
on the cloud nine.*



Napoleon 190 г 100 ₺

*Classic homemade "Napoleon", made of numerous
crunchy cakes, custard cream and our love.*



Chocolate 170 г 100 ₺
fondant

*French cuisine pride - one of the exquisitiest
chocolate desserts. Tender hot cake with the
arising from its heart liquid chocholate lava.*