

### **Shustov” - family restaurant specializing in Russian cuisine**

“Shustov” restaurant was opened in 2008 and owes its name to time-honored Shustov noble family (XVII Century) – famous merchants and philanthropists. This family founded the “N. Shustov & sons” company in the middle of the XIX century.

Just exactly this family is off-the record pioneers of cognac production in the Russian Empire including Armenia, Dagestan, Moldavia, Odessa. Shustov family reformed and perfected cognac distillation process. For strengthening of their product’s fame, Nikolay Shustov sent his cognac’s samples incognito to the exhibition in Paris in 1900. Jury of highly experienced French tasters awarded the Grand Prix una voce to the unknown wine-maker. When they had got that the winner is not French, the jury had authorized for Nikolay (as the exception for the only one foreign cognac-producer) the right to mark his product with the word “cognac” not “brandy”. There are no more such precedents being known since that times.

Shustov’s cognacs, liqueurs and nalewka’s were benchmarks of the highest quality. Many family’s recipes are save at present time. As well, at our restaurant you can always pamper yourself by our dainty and delicacy dishes of Russian cuisine.

### **RUSSIAN QUISINE**

The menu of the “Shustov” restaurant is based on the traditional Russian food. Imagine the table which is served for the Sunday lunch. There is the steamed rich salmon Ukha with crispy rastegays on the table. Salted milk mushrooms with sour cream, herring, soaked in milk with onion rings, boiled potato and piece of butter are in there as well. And what the steaks do we have! Now, please, fancy sizzling marble beef steak on the roaster, or lamb ribs with pomegranate sauce..Fine wine is the best pair for a steak. At the “Shustov” we present several dozens of the wines from France, Italy, Spain and the New World as well. Often we invite our guests for the degustation events where it is possible to try very rare wines. Besides, we have professional sommelier at the restaurant. Our desserts – this is a special talk with a separate menu. Genuine honey cake, airy Mille-feuill and “Napoleon” cake house-style.

### **The club of the regular guests**

Our discount card of the “Regular guests” club provides you with the 5% discount for any restaurant order. It is easy to receive the card. Just inform about this desire your waiter or get an electronic discount card on our website yourself.

**For guests of our city - if you show the electronic key from your hotel, we will make a discount 10%**

### **“Shustov” delivery**

This is our pleasure to deliver our wonderful food to your hotel, home or office. We’ll deliver your order in convenient packaging at the right time. You can order on our website <https://sbustof.ru/menu> or by phone +7 (343) 243-54-00.

### **“Shustov” banquets**

We organize any event: the family Birthday party, business lunch / dinner or the majestic wedding for 30 persons. We guarantee individual approach and specially selected menu for each request

### **“Shustov” confectioner’s workshop**

We prepare signature cakes specially designed for each single event. Our Pastry Chef will consider all your preferences when conforming an order. And restaurant manager will assist with the cake design.

### **“Shustov” - family restaurant**

We don't forget about our little guests.

We have a play area, where every Saturday and Sunday a teacher is involved with children, and on Sundays there is a children's workshop where children learn to cook delicious dishes or do various crafts with their own hands. For young gourmets developed a special children's menu.

# MENU

## Cold appetizers

<b>Atlantic soft-salted herring</b> with warm country-style potato, crispy onion and butter	210 g	195
<b>Home-salted North fish taymyr lacustrine</b> with marinated baby-carrot	150 g	450
<b>Zalom “Royal herring”</b> a special kind of herring from the Caspian sea	230 g	465
<b>Flavored Salo</b> with crispy toasts, marinated cucumbers and home-made horseradish sauce “Khrenovina”	175 g	295
<b>Jellied minced meat (Aspic)</b> Traditional pork and beef with creamy horseradish	200 g	285
<b>Meaty roastbeef</b> marinated in flavored herbs, served with forest agaric honey mushrooms	110 g	550
<b>Home-salted salmon pieces</b> With soft cream cheese quenelles and rye toasts	185 g	575
<b>Savory eggplant rolls stuffed</b> with soft cream cheese and sweet tomatoes	205 g	340
<b>Beef tartar</b> with homemade ice cream with taste of parmesan cheese. Served with quail egg and crispy toasts	160 g	670
<b>Salmon tar tar</b> With avocado pulp and drops of lime juice.	150 g	590

## Cold appetizers

<b>Tender goose liver or chicken pâté (on your choice)</b> *With crispy croutons and fruit marmalade	110 g	295
<b>Salted house specialties</b> soft-salted cucumbers, tomatoes, sauerkraut and soaked cowberries	300 g	310
<b>Salted milk mushrooms</b> with onion, country sour cream or oil of your choice	160 g	475
<b>Soft-salted fish platter</b> Norwegian salmon, wild whitefish and Atlantic herring	200 g	550
<b>Meat house-made delicacy platter</b> smoked brisket, beef tongue, tender cold baked pork and corned beef	180 g	485
<b>Noble cheese platter</b> Dorblu, baked ricotta, scamorza, hard cheese and mont blanc cheese	360 g	750
<b>Fruit platter</b> assorted seasonal fruits and berries	400 g	390
<b>Vegetable platter</b> Cucumbers, tomatoes, pepper, cauliflower, radish and olives	215 g	275
<b>Black caviar</b> with warm buckwheat pancakes and butter	50/130 g	4750

# Salads

<b>“Shustov” house salad</b> with warm delicate veal, chicken liver, dried tomatoes, mushrooms and toasts. Salad for true aristocrats	200 g	395
<b>Salad with seafood and arugula with spicy tomato sauce</b> Fried tiger shrimps, mussels, squid, with tender avocado, juicy cucumbers and leaves of arugula and spinach and cherry tomatoes	170 g	550
<b>Dressed Herring salad</b> Traditional Russian salad with house-salted salmon, Atlantic herring, red caviar and boiled vegetables	250 g	320
<b>“Qeinoa” salad with chicken fillet</b> crunchy cucumbers, qeinoa groats, tender avocado and Parmesan cheese	210 g	390
<b>CRAB SALAD</b> With avocado, crispy cucumbers, tomatos and spinach. Dressed with piquant honey sauce	150 g	475
<b>“Sloppy sentimentality” salad with veal tongue</b> With Chateau potato fried until the golden color, Cherry tomatoes, crunchy cucumbers and boiled egg. Dressed with piquant honey sauce	280 g	390
<b>Salad “Paul” with octopus</b> Fried potato, arugula and sun-dried tomatos	165 g	610
<b>«By Gustav Olivier” salad</b> With shrimps and avocado pulp	220 g	375
<b>Salad with kohlrabi, quinoa and nuts pecan</b> With fresh cucumbers, radish and green spinach. With original nut sauce	200 g	340
<b>Salad with avocado pulp</b> shrimps, green salad leaves and Tobiko	220 g	455
<b>“Thousand Islands” salad</b> with fresh seafood, fried in sweet sauce, with prawns and Kiwi-mussels	150 g	430
<b>“Caesar DELUX” salad</b> * with chicken fillet from the local farm	200 g	390
* with prawns	200 g	495

## Hot appetizers

<b>Crispy samosas</b> with soft cream cheese and aromatic herbs, with "Mexican" sauce	160 g	235
<b>"Turandot" chicken wings</b> Chicken wings fried in honey-soya sauce	220 g	350
<b>Grilled squids</b> with arugula, avocado pulp and salsa sauce	220 g	440
<b>Pieces of eggplant</b> Deep-fried with garlic flavor. Served with walnut and sour cream sauce	150 g	270
<b>Seafood cocktail</b> tender octopus, shrimps, squids and mussels in a spicy Asian sauce	200 g	775
<b>Meat of stewed duck with crispy brioche</b> And sweet onion	190 g	290
<b>Crab donuts</b> Breaded by crunchy flakes with sweet spicy sauce	150 g	360
<b>Prawns with arugula</b> Grilled prawns with arugula, avocado and Cherry tomatoes salad	210 g	685
<b>French-style mussels</b> cooked in cream by special recipe	275 g	595
<b>Julienne with rabbit meat</b> Champignons and leek stewed in cream. Baked under the Parmesan cheese	120 g	380
<b>Omelet with home salted salmon or bacon</b> (You are welcome to select your favorite taste) and avocado and ciabatta	300 g	355

# Soups

<b>Chicken soup</b> with noodles and greens	330 g	195
<b>Borscht "Shustovsky"</b>	340 g	225
<b>Broccoli soup- purée</b> with pine nuts	300 g	295
with prawns	300 g	370
<b>Meat Solyanka with meat delicacies</b> and sour cream	350 g	275
<b>Traditional Fish soup</b>	300	325
<b>Pumpkin soup-purée</b> With basil and pine nuts	210 g	210
<b>Forest mushroom soup</b> with sour cream	300 g	255
<b>Traditional Russian okroshka</b> cold soup on bread kvass with beef	320 g	310

## Main course – Fish

<b>Pike cutlets</b> With couscous and cream sauce	300 g	475
<b>Baltic smelt</b> fried in a pan with baked potatoes and oyster mushrooms	320 g	495
<b>Dorado fish</b> - smoked - grilled - stewed	1 pcs	675
<b>Seabass fillet</b> Grilled with herbs and white wine. Served with grilled vegetables	230 g	750
<b>Salmon steak</b> Grilled and served with mashed celery and avocado mousse	280 g	875
<b>Steamed crab phalanges</b> (price for 100 g) With sweet chili sauce	100 g	445
<b>Grilled octopus</b> (price for 100 g)	100 g	780
<b>Pacific turbot</b> Pan-fried with thyme and white wine. Served with mashed zucchini based on coconut milk and delicate passion fruit flavor	230 g	855
<b>Pike fillet with crisp</b> Served with stewed bulgur and pike caviar	320	495
<b>Crab cutlets “Kamchatkan”</b> with airy mashed potato and delicate sauce with Tobico. For the genuine judge of seafood	260 g	750
<b>Fish cakes of North fish</b> With airy creamy mashed cauliflower and cream sauce	320 g	495



# Steaks

<b>Ribeye steak</b> Made of costal part of marble beef. Portion starts from 300 g	100 g	610
<b>Filet Mignon</b> Made of marble beef tenderloin. Portion starts from 200 g	100 g	670
<b>Chateaubriand steak</b> a thick tenderloin of beef. Portion starts from 450 g	100 g	690
<b>Lamb brisket</b> The most delicate meat on ribs of 4-6 month-years-old baby lamb. Portion starts from 250 g	100 g	510
<b>Lamb tongues</b> Gourmet meat of 4-6 month-years-old baby lamb. Portion starts from 200 g	100 g	490
<b>Lamb tenderloin</b> Meaty tenderloin of 4-6 month-years-old baby lamb. Portion starts from 200 g	100 g	570
<b>Blade steak</b> Made of blade part of marble beef. Portion starts from 200 g	100 g	410

# Large Grill Platter

<b>Grill platter for 5 seats</b> Lamb tenderloin, veal tenderloin, lamb briske, blade steak and chicken wings. Served with fried potato and "Bulgarian" tomato sauce	1500/750 g	4950
<b>Grill platter for 7 seats</b> Mignon steak, blade steak, lamb brisket and chicken wings. Served with fried potato, grilled vegetables and "Bulgarian" tomato-pomegranate sauce	2000/900 g	6950

## Side dish

Fried potato with mushrooms	200 g	170
Baked young potato With mushrooms and green onion	200 g	150
Mashed potato	200 g	150
Zucchini puree on coconut milk	150 g	200
Grilled corn	100 g	150
Grilled vegetables	200 g	375
Jasmine and wild rice	150 g	125
Breaded cauliflower	200 g	240
Celery puree	150 g	150
Fresh asparagus	150 g	325

## Main course – Meat

<b>Stewed turkey fillet</b> Marinated with citrus sauce. served with fried vegetables and mushrooms	240 g	410
<b>Chicken fillet in fragrant honey bread</b> Stewed in cream with vegetables	440 g	475
<b>Schweinsbraten (cold backed pork)</b> baked with herbs, airy mashed potato and cream-sauce with ceps	300 g	520
<b>Farmhouse rabbit cutlets</b> With airy mashed potato with parsnip taste and rye bread crisp	290 g	610
<b>Beef, stewed in own juice</b> with home-style potato and cream-meat sauce	325 g	495
<b>Lamb, stewed in herbs</b> with zucchini medallions, potato, baked tomato and flavored meat sauce	310 g	580
<b>Beef Stroganoff</b> from veal tenderloin and mushrooms served with traditional mashed potato	300 g	625
<b>Pulpy cutlets of duck</b> With paste pitim	320 g	595

## Main course – Meat

<b>Beefsteak from veal tenderloin</b> cooked per the best Russian traditions from chopped meat, served with fried potato with mushrooms and sauerkraut	330 g	550
<b>Cutlets of farm turkey</b> with fresh grilled zucchini, baked Cherry tomatoes and cream sauce with champignons	350 g	595
<b>Shustov burger</b> With cutlet from veal tenderloin, with tar-tar sauce and French fries	440 g	480
<b>Roasted rabbit (Zharkoye)</b> stewed in cream and sour cream with ceps and young potato, baked under puff pastry	330 g	595
<b>Stewed duck leg</b> with juicy pear in orange marinade and cherry sauce	310 g	675
<b>Stewed calf cheeks</b> With spelled and meet sauce	350 g	445

## Browned blini

Blini with chicken and sulguni cheese	220 g	335
Blini with minced meat	230 g	325
Blini with caviar	155 g	475
Buttery blini with	2 pcs	75
Sour cream/ honey	30 g	35
Jam	60 g	120

## Pirozhki with variety of filling

With meat	40 g	85
With halibut of hot smoking and salmon	40 g	135
With green onion and egg	40 g	65
With forest mushrooms	40 g	95
With cabbage and egg	40 g	65

## Hot flat cake

Flat cake with Suluguni cheese "Hello from Armenia"	300 g	250
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# Hand-made Pelmeni and Varenyky

"Baryn's" varenyky with potato and mushrooms	310 g	270
Varenyky with sulguni cheese	300 g	380
<b>Pelmeni Shustov-style (Dumplings)</b> *with butter	230 g	350
*in bouillon with green	370 g	350
*baked under mushroom sauce	350 g	425
<b>Pelmeni with venison</b> and cloudberry sauce	220 g	450
<b>Pelmeni stuffed with meat of farmhouse rabbit</b>	200 g	370
<b>Pelmeni stuffed with meat of farmhouse chicken</b>	230 g	320

# Deserts

<b>Mille-feuill</b> With tender vanilla cream, forest berries and raspberry sauce	120 g	335
<b>Chocolate sausage "Taste of childhood"</b> With walnuts, sauced with chocolate Ganache. Served on the biscuit crumb with mini Meringues and hazelnuts. Come back to childhood!	120 g	250
<b>Cheese cake</b> with cream cheese and raspberry jam	145 g	275
<b>Tiramisu</b> cream with Mascarpone cheese, natural coffee and "Amaretto" liqueur	140 g	320
<b>Macarons</b> crispy almond cookies - pistachio, raspberry, mango, coffee or hazelnut of your choice	1 pcs	80
<b>Honey cake</b> Light honey sponge cake, saturated with tender sour cream	110 g	225
<b>Homemade ice cream</b> with black currant, strawberry, vanilla, chocolate	50 g	90

## Deserts

<b>“Anna Pavlova”</b> Soft Meringue with cream-vanilla cream and strawberry marmalade	120 g	245
<b>Mango &amp; Passion fruit crème brûlée</b> served with forest berries and fresh mint	80 g	325
<b>“Napoleon” cake house-style</b> with fresh strawberry tartar and custard	100 g	225
<b>Selection of hand-made chocolates</b> with orange zest, dark chocolate truffle, honey truffle, cream toffee, milk truffle with hazelnut, dark chocolate with coconut filling, with passion fruit filling, with marzipan	8 pcs	385
<b>Cake with</b> *blueberries *different berries	170 g	550
<b>House-style cake</b> From puff pastry with sweet cream	150 g	280
<b>Chocolate cake</b>	120 g	295
<b>Poppy ring</b> from custard dough with cheese cream	215 g	285
<b>Hot curd cakes from cottage cheese</b> with sour cream and a scoop of natural ice cream	260 g	250
<b>Dessert with sweet sour cream</b> chocolate sponge cake, walnut and fresh raspberries	160 g	285