

«The most serious political decisions are usually made in cozy,  
quiet restaurants»

*Joseph de La Fayette*



Breezes o'er the ocean play,  
Speed a barque upon its way;  
Sails all spread, it skims the seas,  
Running swiftly 'fore the breeze.  
Sailors, merchants, crowd the deck,  
Marvel loud and crane their necks.  
Wondrous changes meet their view  
On an island which they knew!  
There, a comfortable restaurant,  
Named "Prichal", and nearly stand  
Next to central metro station.  
Sailors meet the salutation.  
When the merchants land, Guidon  
Bids them be his guests anon;  
Feasts them first with meats and wine.  
"Let your soul to sing and shine!"

## **For the beginning**

- Russian nourishing (chicken, beef + shrimp).....200P
- Olympus (greek).....270P
- Luxembourg (warm salad with stewed beef).....350P
- Tuna salad (fresh cucumber, bell pepper, tomato, onion, olives, olive oil, tuna in its own juice).....250P
- Antique Subura (caesar):
  - with chicken.....290P
  - with salmon.....450P
  - with shrimps.....440P
- Mary-mozzarella (mozzarella cheese and tomatoes).....450P
- Feta-Pesto (baked vegetables, feta cheese and pesto sauce).....350P

## **Cold starters**

In the tartaras (tar-tar):

- from beef.....430P
- from salmon.....450P
- Herring with onion (herring with red onions and potatoes).....190P
- Green Grapes of Aphrodite (green olives).....270P

- Black Grapes of Aphrodite (black olives).....250P
- Four on the Pier (3 types of cheese, hazelnuts, grapes, honey).....450P
- Corrida (meat plateau).....400P
- Sea, Chef, Salmon and salt.....400P
- Pickles (salted and light-salted cucumbers, light-salted tomatoes, sauerkraut).....150P
- Salted mushrooms (salted mushrooms with sour cream and red onion).....280P
- Forcemeat from herring.....200P

## **Beer snacks (hot)**

- Tartiflet with camembert (in a frying pan with bacon).....290P
- Mr. Jules (julienne):
  - mushroom.....120P
  - mix (chicken+mushrooms).....130P
  - mix (shrimps+mushrooms).....180P
- Rye croutons with garlic and cheese.....170P
- Cheese sticks.....220P
- Parmigiano-aubergines "Again to Italy" (baked aubergines with tomato sauce).....360P
- Chicken pique (grill wings).....270P
- Shrimps from the sauna (fried).....890P

- Shrimps from a jacuzzi (boiled with spicy herbs).....920P
- Freedom (french fries with pepper and salt).....110P
- Rings from dried squid.....300P

## **Soups**

- Lentil-Tsarina with a calf (lentil soup with veal).....290P
- Fresh-soup (2 types of fish and shrimps).....430P
- Cream soup from porcini mushrooms.....320P
- Old Russian borsch (beet soup with meat).....240P
- Burgher soup (with sausages and sauerkraut).....370P
- Grandma's broth with home-made noodles...140P
- Our solyanka (a spicy soup of vegetables, meat and smoked meat)..... 290P

## **Second course**

- Madame Jules (fried potatoes, mushrooms and chicken liver in cream).....290P
- Ave Andalucía (author's steak from beef tenderloin).....1200P
- Beth a la Stroganov.....660P
- Triumph of the Winner (pork medallions, tomatoes, bacon with sauce with mozzarella).....580P

- White mushrooms with pork in creamy sauce.....550P
- Meat&Beer (roasted pork steak with dark beer sauce Port Arthur).....450P
- Salmon rest on the...
  - grill.....980P
  - steam.....980P
- Chicken fillet with spinach.....420P
- Marseillaise (chicken fricassee with porcini mushrooms).....480P
- Polonaise (fillet of salmon in foil with spinach)...1200P
- What does the Sea Wolf do on the Pier? (seabass with baked potatoes).....550P
- Tagliatelle with crackle in a nut crust.....530P
- Pike perch “saus-vide”.....350P
- A la guerre comme a la guerre (steak with egg)..250P
- Calf tails with creamy mashed potatoes.....520P
- Canada-Quebec-France (chicken ham stuffed with mushrooms and cream).....290P
- Akka Kebniceuse (duck fillets with duchesse and raspberry sauce).....580P

### **Italian holidays**

- carbonara pasta.....330P
- spaghetti with porcini mushrooms.....450P

- pasta with meatballs and favorite sauce  
Neapolitano.....240P
- risotto with porcini mushrooms.....360P

### **Chopped additives**

- Chicken cutlets with mushroom sauce and  
mashed potatoes.....230P
- Pike cutlets with Polish sauce and potato wedges  
(baby).....440P
- Home-made cutlets (beef + pork).....360P

### **Decoration of dishes - garnishes**

- grilled vegetables.....250P
- rice.....110P
- potatoes "Idaho" .....150P
- steamed vegetables.....190P
- mashed potatoes with butter.....130P
- buckwheat with melted butter.....150P

## **For a rich taste (sauces)**

- tomato sauce.....60P
- barbecue sauce.....60P
- sauce sweet chili.....60P
- cheese sauce.....60P
- sour cream sauce.....60P
- tartar sauce.....60P
- mustard.....60P
- horseradish.....60P

## **BREAD BASKET**

(Dark bread, white, ciabatta).....50P



## Desserts from Chef

- Hot heart of the Pier.....280P
- Two sails at the Pier.....250P
- Exactly on target (baked apple in caramel).....120P
- Snowy-gentle strudel.....200P
- Clouds over the Pier.....270P
- Useful trifles from France (profiteroles with rum cream).....90P
- Apollo's dessert (coconut candy).....90P
- Emperor's Nero cold dessert (ice-cream in a vest).....250P
- «Not to die from overeating» fruits.....400P

## Snowy pleasure

- Ice-cream (in assort.)**.....100P
- Sorbet (in assort.)**.....130P
- Toppings for ice cream (in assort.)**.....30P  
chocolate/ berries/ cherry/ strawberry

# **Dishes from the Chef to order**

Duck stuffed with prunes and oranges (from  
2.5kg).....1100₺ / kg

Piglet stuffed with buckwheat and porcini  
mushrooms (from 4 kg).....2500₺ / kg

Sterlet stuffed with vegetables.....1600₺ / kg

Sea trout stuffed with vegetables.....1200₺ / kg

*Delicious **BREAKFAST** - a special holiday in  
life*

- Cheesecakes with confiture and caramelized fruit.....200P
  
- Pancakes with:
  - weak-salted fish.....580P
  - caviar.....1200P
  - mascarpone.....500P
  
- Scrambled eggs "Benedict" (3pcs).....250P
- Omelette with tomatoes and peppers.....180P
- Omelette with cheese and ham.....180P
- Fried eggs (2pcs).....70P