

# BREAKFAST MENU







# BARVIKHA

## HOTEL & SPA

### EGGS

	g	rub
Soft-boiled or hard-boiled egg	100/50/30	<b>400</b>
Fried eggs, omelette or scrambled eggs with ingredients to your choice (tomatoes, cheese, greens)	170/30/30	<b>650</b>
Omelette or scrambled eggs with parmesan sauce	200	<b>550</b>
Egg "Benedict" with pastrami	200	<b>1 100</b>
Egg "Benedict" with salmon	200	<b>1 300</b>
Protein omelet with steamed vegetables	150	<b>850</b>
Shakshuka with pastrami	440	<b>1 300</b>






### PORRIDGES


 Rice porridge with raspberries and almonds	250/30/10	<b>750</b>
 Oatmeal with prunes, dried apricots and pistachios	330/30/10	<b>650</b>
 Buckwheat porridge with orange, cinnamon and pecans	260/30/10	<b>700</b>
Fluffy semolina with seasonal fruit puree	120	<b>700</b>
 Barley porridge in chicken broth with duck confit and poached egg	310	<b>950</b>

### PANCAKES

Pancakes with red caviar	110/40/50/30	<b>1 400</b>
Pancakes with black caviar	110/20/50/30	<b>4 800</b>
Pancakes with beef	180/50	<b>1 250</b>
Pancakes with cottage cheese with sun-dried tomato coolies	250	<b>950</b>
Pancakes with condensed milk, sour cream and jam	110/50/50/50	<b>850</b>

### MILK DISHES



 Quinoa with blackcurrant and yogurt	190	<b>600</b>
 Cottage cheese mousse with granola	220	<b>950</b>
 Cheesecakes with berries	260	<b>1 150</b>
 Organic yogurt	250	<b>950</b>
 Cottage cheese with sour cream and jam	210/50	<b>850</b>

 The food is prepared using organically grown products

 Vegan friendly

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## COLD AND HOT DISHES

	g	rub
Assorted farm cheeses	170/20/20	<b>1 300</b>
Meat platter	110	<b>800</b>
Smoked salmon with toast and butter	100/30/20	<b>1 750</b>
Lightly salted salmon with toast and butter	100/30/20	<b>1 750</b>
Smoked halibut with toast and butter	100/30/20	<b>1 550</b>
Vegetable salad with goat cheese	300	<b>1 100</b>
 Salad with arugula and green vegetables	160	<b>850</b>
 Bowl with quinoa, green vegetables, mango and pine nuts	230	<b>750</b>
Chicken sausages with hash brown	270/100	<b>1 350</b>
Big breakfast (sausages, scramble, pastrami reblochon muffins, bacon, spinach, oyster mushrooms and fresh tomatoes)	500	<b>1 750</b>

## SANDWICHES AND TOASTS

Ciabatta toast with avocado and poached egg	180	<b>700</b>
Croque Monsieur with Tambov ham	220	<b>1 200</b>
Club sandwich with chicken	210/150/50	<b>1 200</b>
Club sandwich with salmon	200/150/50	<b>1 400</b>
Crispy ciabatta sandwich with pastrami	290	<b>1 500</b>

## SWEET DISHES AND PASTRIES

 Fruit salad	150	<b>700</b>
 Chia pudding with almond milk with strawberries and mango	210	<b>900</b>
Assorted cupcake (orange, banana, gluten free)	70/30	<b>450</b>
Homemade cookies	90	<b>450</b>
Pie in assortment	150	<b>600</b>
Pies with fillings to your choice (mushrooms, meat, cabbage, apples)	40	<b>200</b>
Crispy toast (light, dark, cereal)	60	<b>200</b>
Assorted French pastries	130	<b>500</b>
Assorted homemade bread	160/20	<b>400</b>



LEADING  
HOTELS®