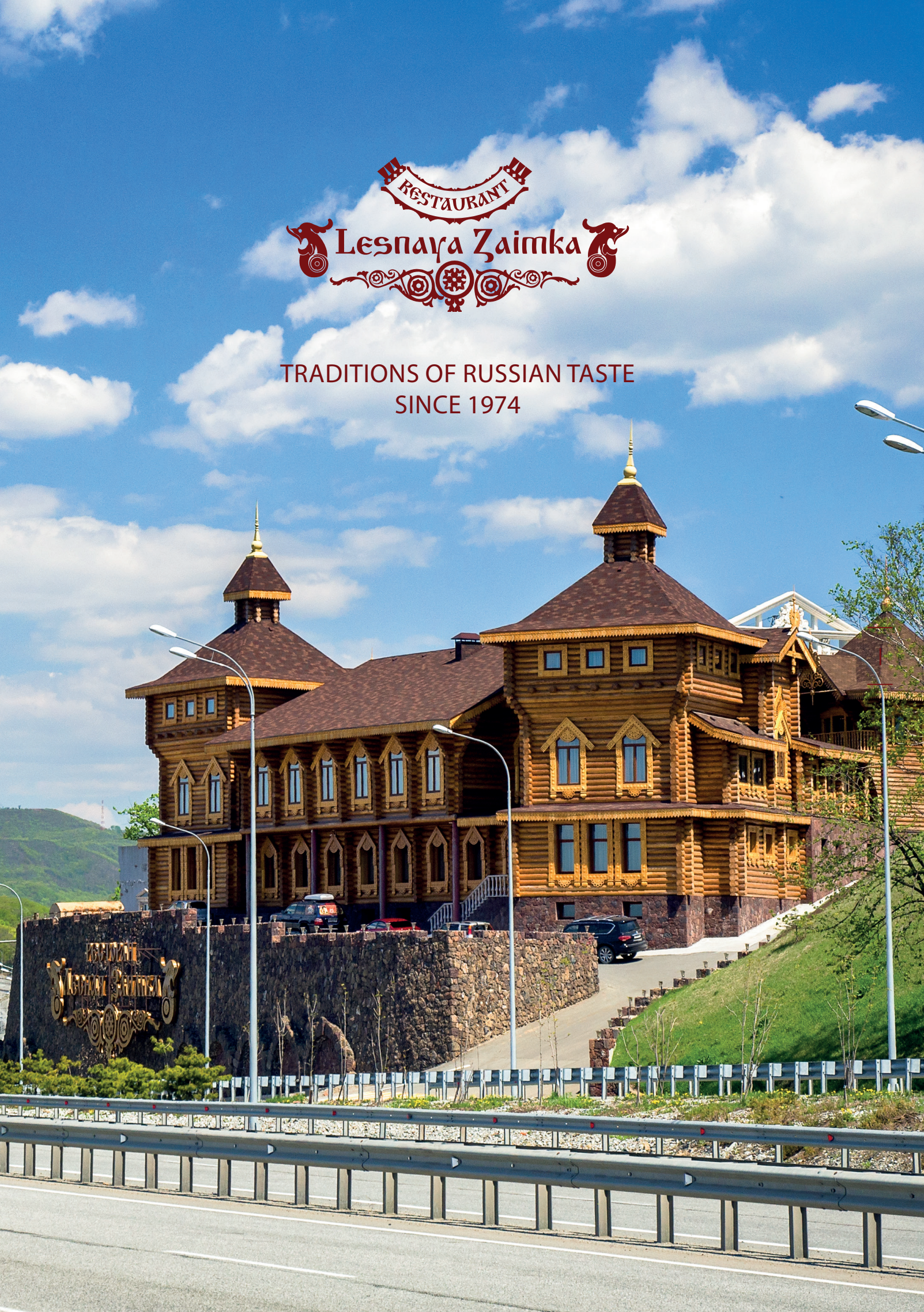
RESTAURANT
Lesnaya Zaimka
TRADITIONS OF RUSSIAN TASTE
SINCE 1974

THE «LESNAYA ZAIMKA» RESTAURANT WAS BUILT IN 1974
AT THE ENTRANCE TO THE VLADIVOSTOK CITY.

In the same year, after the signing the Treaty on the Limitation of Nuclear armaments by the President of the United States G. R. Ford and the head of the USSR L. I. Brezhnev, the gala event was held in «Lesnaya Zaimka» in honor of this historic event.

We are honored to say that the Supreme Leader of the Democratic People's Republic of North Korea comrade Kim Jong Il visited the restaurant in 2002, Prime Minister of Singapore Lee Hsien Loong with his spouse Ho Ching visited us after the APEC 2012, Chairman of the State Council of the Democratic People's Republic of Korea comrade Kim Jong-un dined here in 2019. Moreover, a numerous Russian politicians and pop stars visited the restaurant too.

In 2015, «Lesnaya Zaimka» was completely reconstructed inside and outside, in fact it was rebuilt from Siberian larch.

The new building of the restaurant in the spirit of wooden architecture of the 17th century was built the way it was built in the old days - so that it will stand for more than one century, and generations of new guests of Lesnaya Zaimka will join to the generations of its old loyal friends. «Lesnaya Zaimka» has been a visiting card of Vladivostok since 1974.

So many important events have taken place here that this place can rightfully be considered as one of the main attractions of the city.



APPETIZERS

SEAFOOD PLATTER

Ingredients: salmon caviar, crab, scallop, waved whelk, squid, light-salted Atlantic salmon, sockeye salmon fillet, mayonnaise.

4900.- 350/50



RED CAVIAR WITH BUTTER

Ingredients: salmon caviar, butter.

1300.- 50/30

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SLICES OF FROZEN VENISON WITH RED ONION

Ingredients: fresh-frozen venison tenderloin, red onion, soy sauce, olive oil.

1900.- 250/100

BEEF TONGUE WITH HORSERADISH SAUCE

Ingredients: boiled beef tongue, horseradish sauce.

950.- 150/50



CHEESE PLATTER

Ingredients: Parmesan, Dorblu, Dutch cheese, Feta, Armenian cheese, grapes, honey, walnut.

1900.- 320/50



CHEF'S PICKLING MILK MUSHROOM

Ingredients: sour milk mushroom, red onion, cayenne pepper, olive oil.

950.- 180 g





SAUERKRAUT

Ingredients: sour cabbage, red onion, green apple, cowberry.

350.- 250 g



MIXED PICKLES PLATTER

Ingredients: sauerkraut, pickled cucumber and tomato, mushroom, pickled garlic, pickled pepper, cowberry.

1400.- 840 g



MEAT PLATTER

Ingredients: cured beef jerky, boiled pork, chiken roll, baked beef, beef tongue, homemade salo, horseradish, mustard.

2000.- 330/60



FRESH VEGETABLES PLATTER

Ingredients: cucumber, tomato, bell pepper, green and black olives, greens.

1100.- 400 g



COLD FISH PLATTER

Ingredients: Lightly salted sockeye salmon, lightly salted salmon, smoked trout, smoked halibut, olives, greens, lemon, cucumbers, capers, olive oil.

2500.- 280 g



PICKLED ATLANTIC SALMON

Ingredients: Atlantic salmon, lemon, capers, greens.

1250.- ~~160 g~~

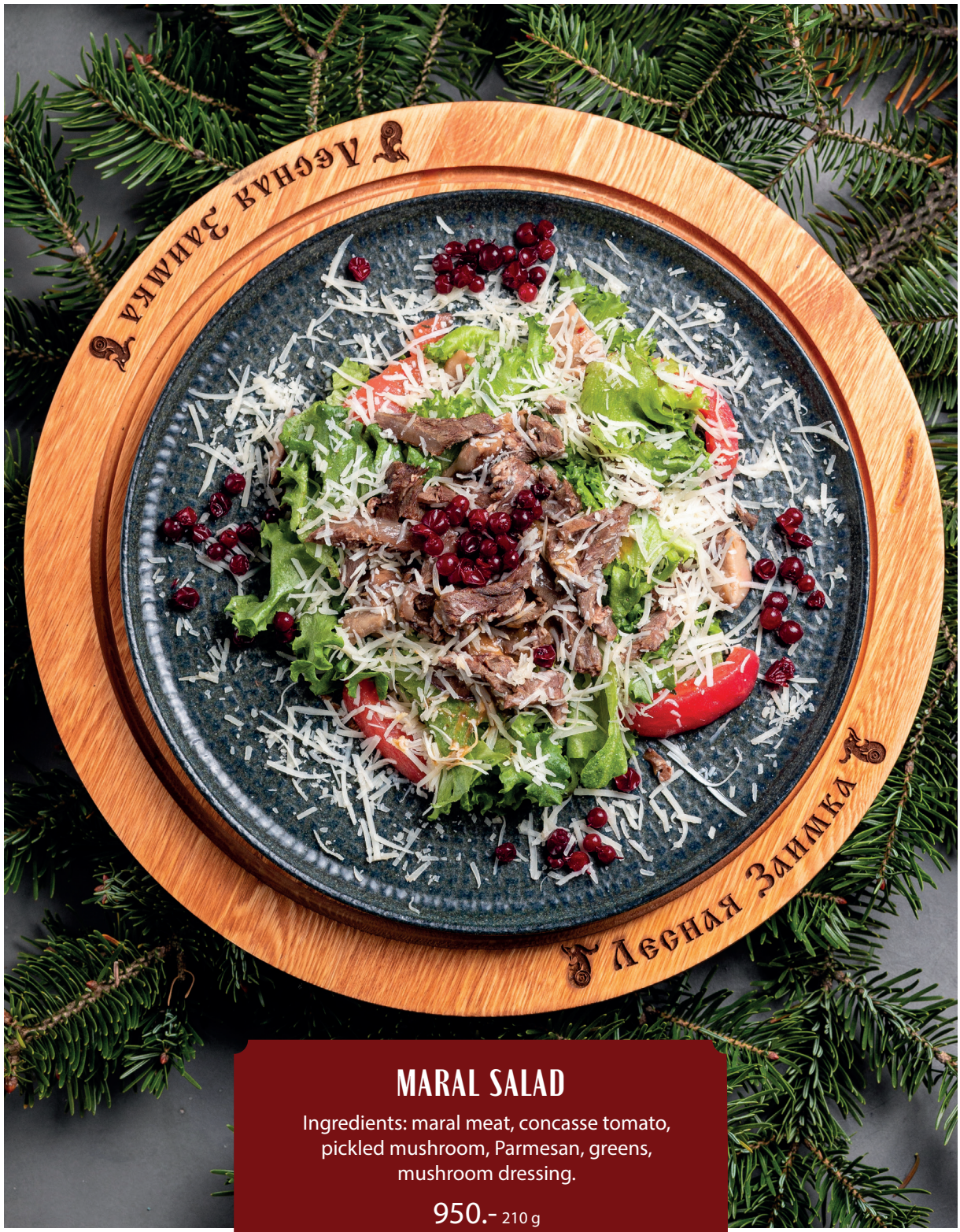


HERRING WITH POTATOES

Ingredients: Olyutorskaya herring, boiled potatoes, red onion, olive oil, fresh herbs, and dark croutons.

750.- 270 g

SALADS



MARAL SALAD

Ingredients: maral meat, concasse tomato, pickled mushroom, Parmesan, greens, mushroom dressing.

950.- 210 g

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«BOATSWAIN» SALAD

Ingredients: pickled sockeye salmon, rice, red caviar, champignon, egg, spring onion, mayonnaise dressing.

900.- 220 g

«SEA PRINCESS» SALAD

Ingredients: scallop, squid, Tiger shrimps, tomato, mixed lettuce, greens, cucumber, mustard-citrus dressing.

1200.- 210 g





«CAESAR» SALAD WITH SHRIMPS

Ingredients: Tiger shrimps, Iceberg lettuce, cherry tomato, capers, Parmesan, garlic bread croutons, anchovy dressing.

1200.- 200 g

«CAESAR» SALAD WITH CHICKEN

Ingredients: chicken fillet, Iceberg lettuce, cherry tomato, Parmesan, garlic bread croutons, capers, anchovy dressing.

850.- 200 g



SALAD WITH BEET AND PRUNES

Ingredients: boiled beet, prunes, walnuts, homemade sour cream.

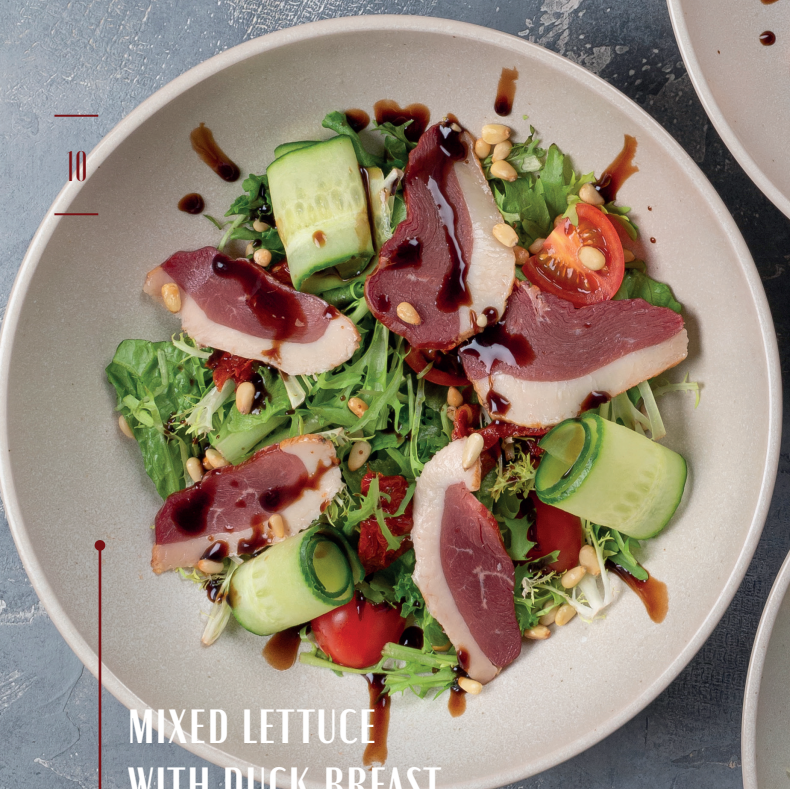
600.- 200 g

WARM SALAD WITH TROUT

Ingredients: trout, lettuce, olives, cucumber, cherry tomato, pineapple sauce.

1150.- 200 g





MIXED LETTUCE WITH DUCK BREAST

Ingredients: smocked duck breast, mixed lettuce, cheery tomato, cucumber, pine nuts, citrus dressing.

850.- 200 g



«NICE» SALAD

Ingredients: succulent roast beef, mixed lettuce, boletes, champignon, bell pepper, Parmesan, green and black olives, ginger dressing.

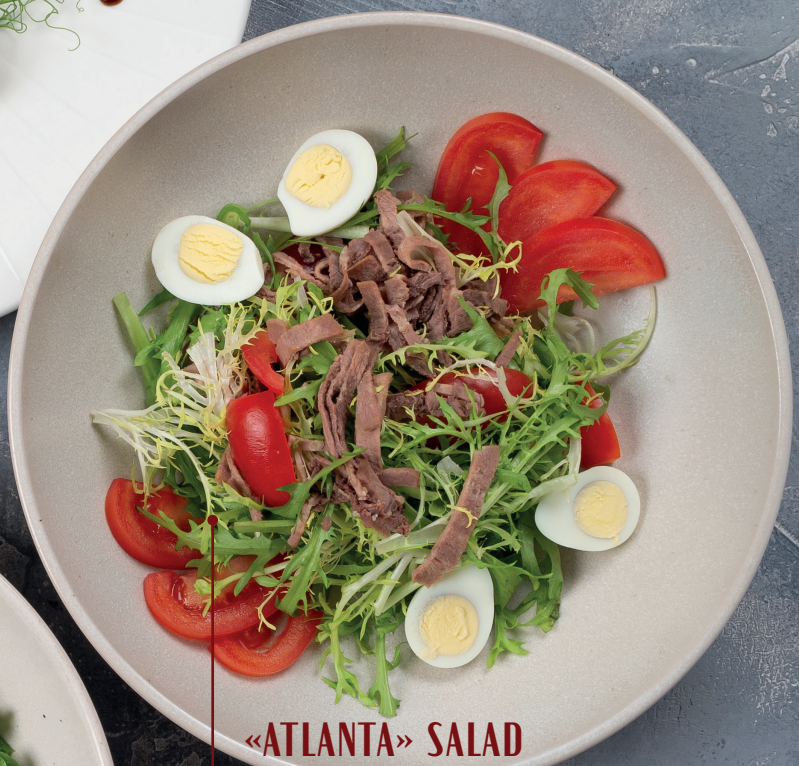
950.- 220 g



«SEA COCKTAIL» SALAD

Ingredients: Tiger shrimp, crab, scallop, red caviar, pickled salmon, egg, mayonnaise dressing.

1600.- 220 g



«ATLANTA» SALAD

Ingredients: boiled beef tongue, arugula, quail egg, cherry tomato, ginger sauce.

800.- 200 g



«GREEK» SALAD

Ingredients: lettuce, Fetaxa cheese, cheery tomato, bell pepper, cucumber, celery, onion, balsamic sauce.

700.- 250 g

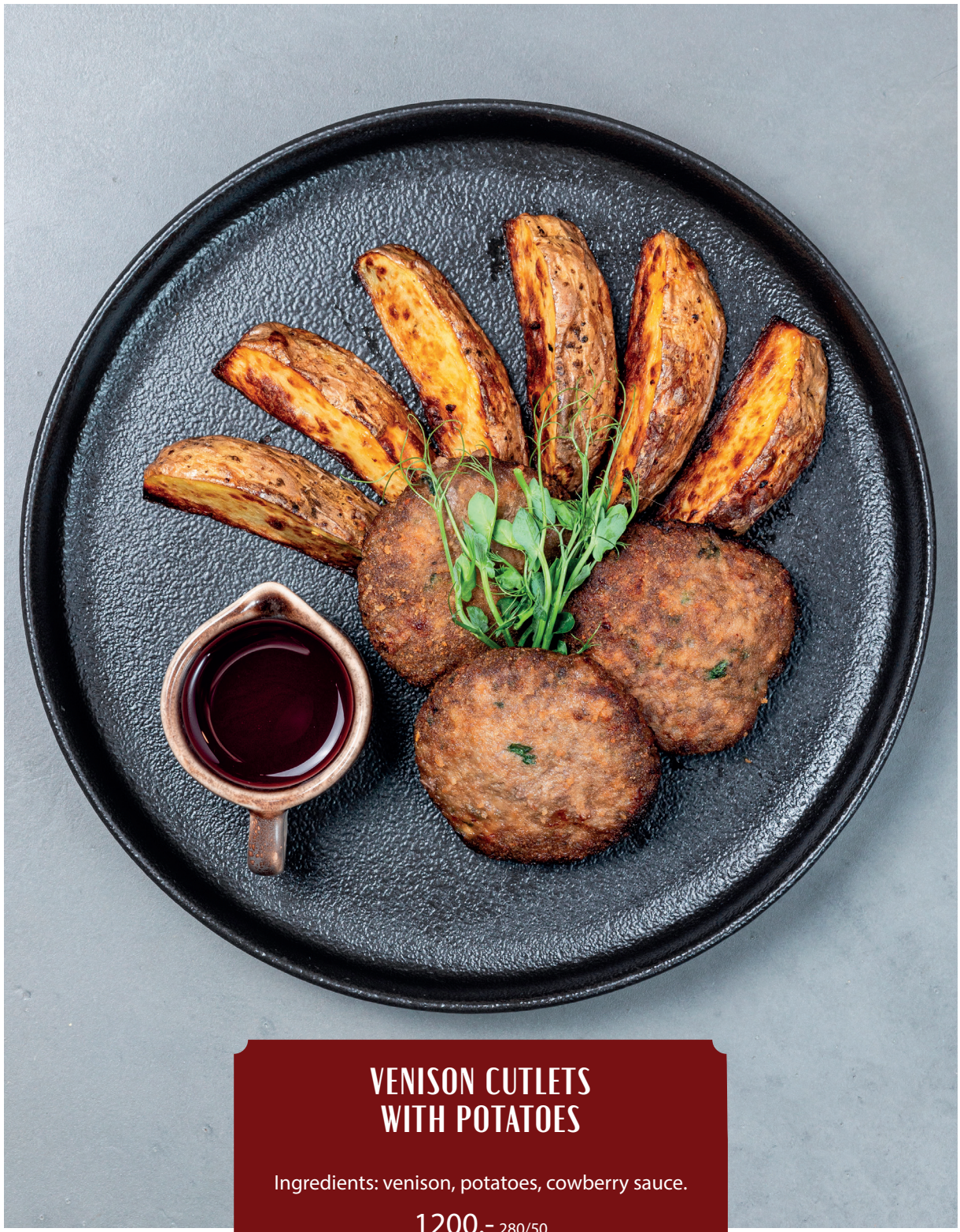


«KUPECHESKY» SALAD

Ingredients: boiled pork, veal tongue, chicken, cucumber, Dutch cheese, mayonnaise dressing.

750.- 200 g

WILD GAME MEAT SPECIALITY



VENISON CUTLETS WITH POTATOES

Ingredients: venison, potatoes, cowberry sauce.

1200.- 280/50

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ROE DEER STEW
IN A POT
1100.- 450 g
STEWED MARAL
IN A POT
1200.- 450 g
HUNTER STYLE
VENISON
1100.- 450 g
HOTPLATE
VENISON
1100.- 450 g
POT-ROAST BEAR MEAT
WITH BOLETES
1250.- 450 g
BRAISED VENISON
IN A SOUR CREAM
AND TOMATO SAUCE
1250.-450 g



GAME PLATTER

Ingredients: 5 kinds of wild game meat: Hussar style Venison, Far Eastern style Bear, Maral with mushroom, Rasputin style Boar, braised roe deer meat with mushroom.

6600.- 1670 g

BRAISED MARAL WITH MUSHROOM

Ingredients: maral, champignon, carrot, onion, bell pepper, sour cream sauce.

1300.- 350 g



HUSSAR STYLE VENISON

Ingredients: venison, champignon, homemade sour cream, orange, onion, horseradish sauce.

1300.- 350 g



BRAISED ROE DEER MEAT WITH MUSHROOM

Ingredients: roe deer meat, champignon, tomato, onion, homemade sour cream, soy sauce.

1350.- 350 g



BRAISED BOAR MEAT WITH PRUNES

Ingredients: boar meat, prunes, homemade sour cream, onion.

1350.- 320 g



FAR EASTERN STYLE BEAR MEAT

Ingredients: bear, cauliflower, carrot, zucchini, broccoli, garlic, dry white wine, soy sauce, greens.

1300.- 300 g

RASPUTIN STYLE BOAR MEAT

Ingredients: boar meat, tomato, garlic, onion, bell pepper, soy sauce, dry white wine, greens.

1250.- 320 g

FILLET OF ROE DEER MEAT WITH VEGETABLES ON CAST IRON

Ingredients: roe deer, onion, celery, soy sauce, oyster sauce, garlic, spices.

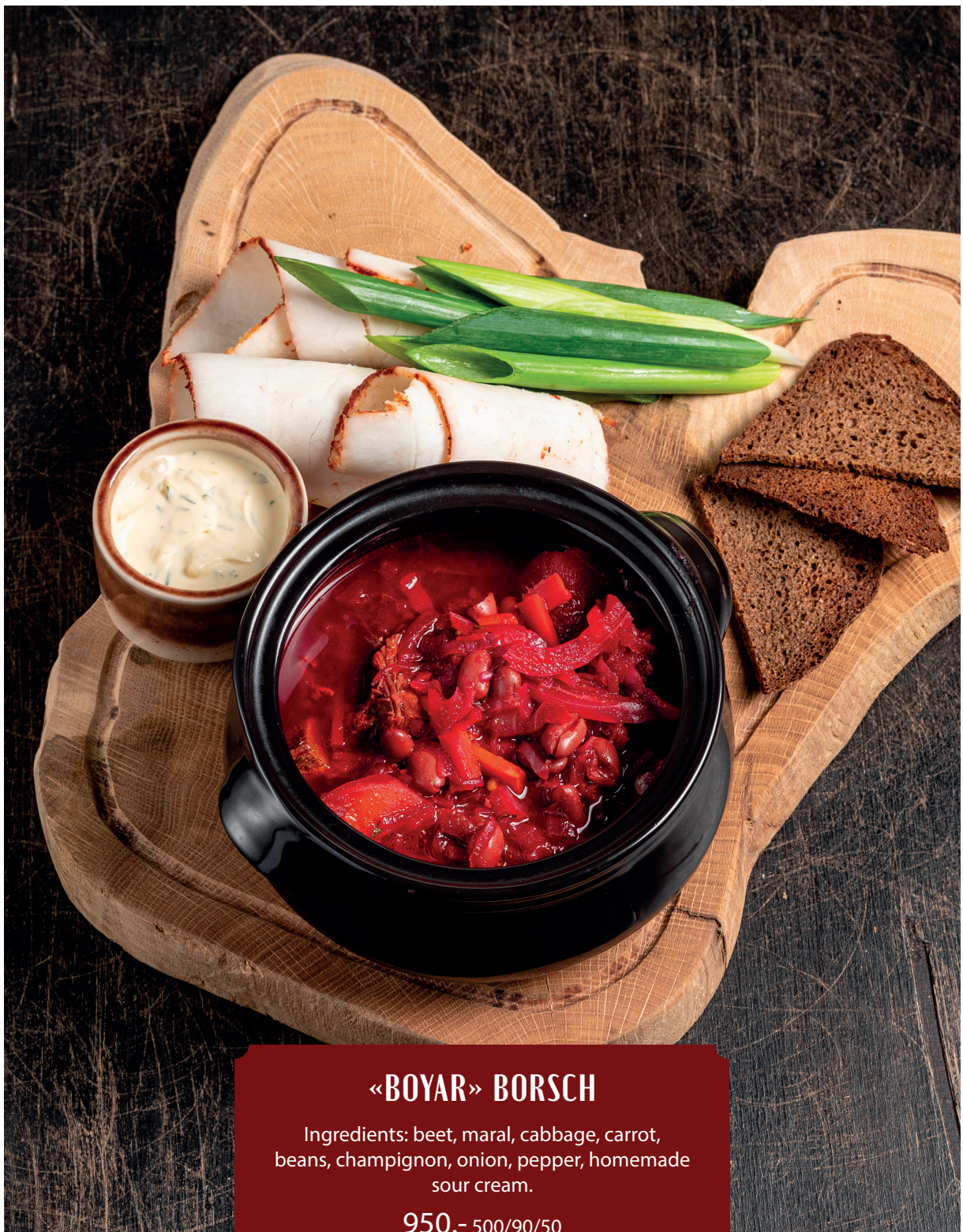
1400.- 330 g

ROASTED VENISON WITH VEGETABLES

Ingredients: venison, potato, onion, tomato, bell pepper, dry white wine, greens.

1200.- 300 g

SOUPS



«BOYAR» BORSCH

Ingredients: beet, maral, cabbage, carrot, beans, champignon, onion, pepper, homemade sour cream.

950.- 500/90/50

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POTTAGE «STAROMOSKOVSKAYA»

Ingredients: chicken, champignon, potato, carrot, onion, homemade sour cream.

700.– 500/50





POTTAGE WITH CHICKEN GIBLETS

Ingredients: chicken heart, liver, gizzard, potatoes, carrot, onion.

700.– 500 g





OKROSHKA

Ingredients: kefir, sausages, potatoes, radish, cucumber, homemade sour cream, eggs, green.

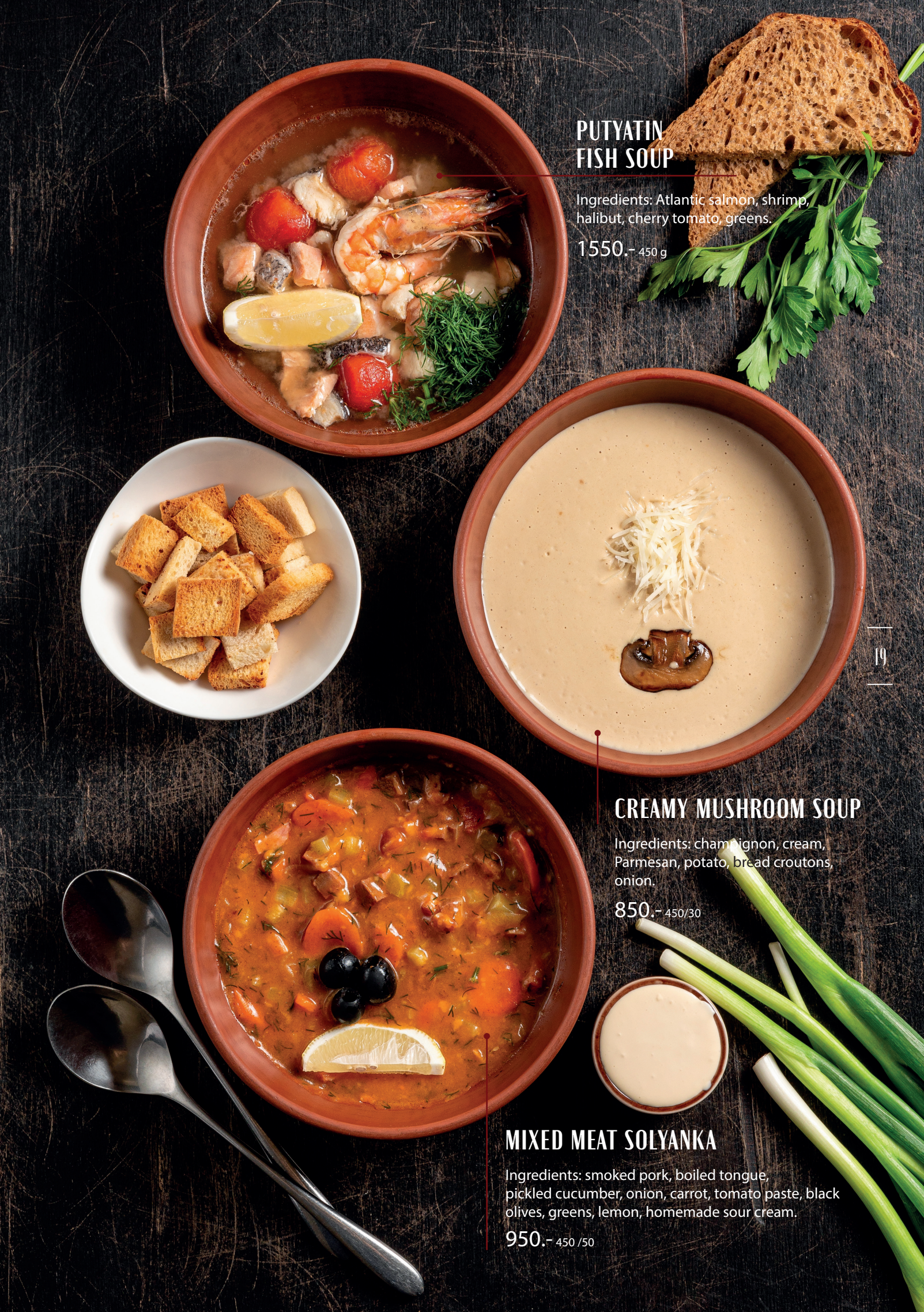
700.– 450 g



TOM YUM WITH RICE

Ingredients: shrimp, scallop, squid, shampignon, coconut milk, rice.

1500.- 450/100



PUTYATIN FISH SOUP

Ingredients: Atlantic salmon, shrimp, halibut, cherry tomato, greens.

1550.- 450 g

CREAMY MUSHROOM SOUP

Ingredients: champignon, cream, Parmesan, potato, bread croutons, onion.

850.- 450/30

MIXED MEAT SOLYANKA

Ingredients: smoked pork, boiled tongue, pickled cucumber, onion, carrot, tomato paste, black olives, greens, lemon, homemade sour cream.

950.- 450 /50

FAR EASTERN CUISINE

SEAFOOD BBQ

Ingredients: scallop, squid, halibut,
Atlantic salmon, mini octopuses, shrimps.

9500.- 950 g

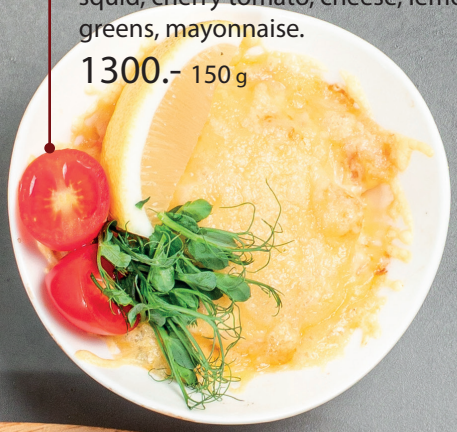




SEAFOOD JULIENNE

Ingredients: crab, scallop, waved whelk, squid, cherry tomato, cheese, lemon, greens, mayonnaise.

1300.- 150 g



FAR EASTERN WAVED WHELK

Ingredients: waved whelk, green onion, cherry tomato, spring onion, lemon, white wine, oyster sauce.

2400.- 330 g



SEAFOOD ON CAST IRON

Ingredients: shrimps, scallop, hard clam, onion, cheery tomato, oyster sauce, green.

1850.- 350 g

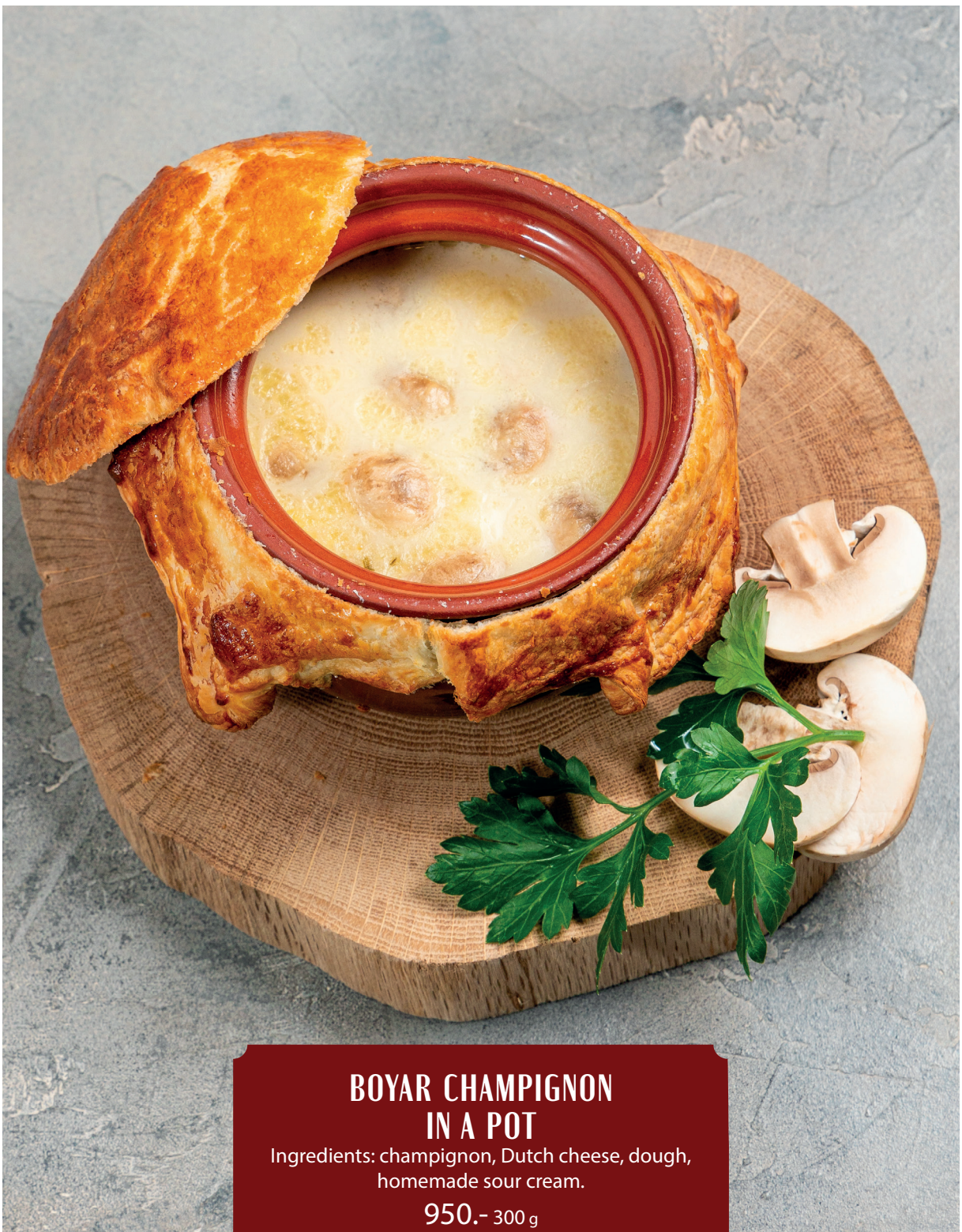


SPICY SHRIMPS ON CAST IRON

Ingredients: shrimps, onion, garlic, lime, hot pepper, cheery tomato, green, white wine.

1750.- 310 g

FAR EASTERN CUISINE



BOYAR CHAMPIGNON IN A POT

Ingredients: champignon, Dutch cheese, dough, homemade sour cream.

950.- 300 g

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BAKED SCALLOP WITH VEGETABLES

Ingredients: scallop, onion, carrot, bell pepper, Dutch cheese, lemon, greens.

1350.- 160 g





«OCEAN SOUL»

Ingredients: scallop, squid, octopus, Tiger shrimp, mixed lettuce.

3500.- 340 g



«THE WAVED WHELK CALLING»

Ingredients: waved whelk, pickled cucumber, tomato, spring onion, garlic, Cayenne pepper, Tartar sauce.

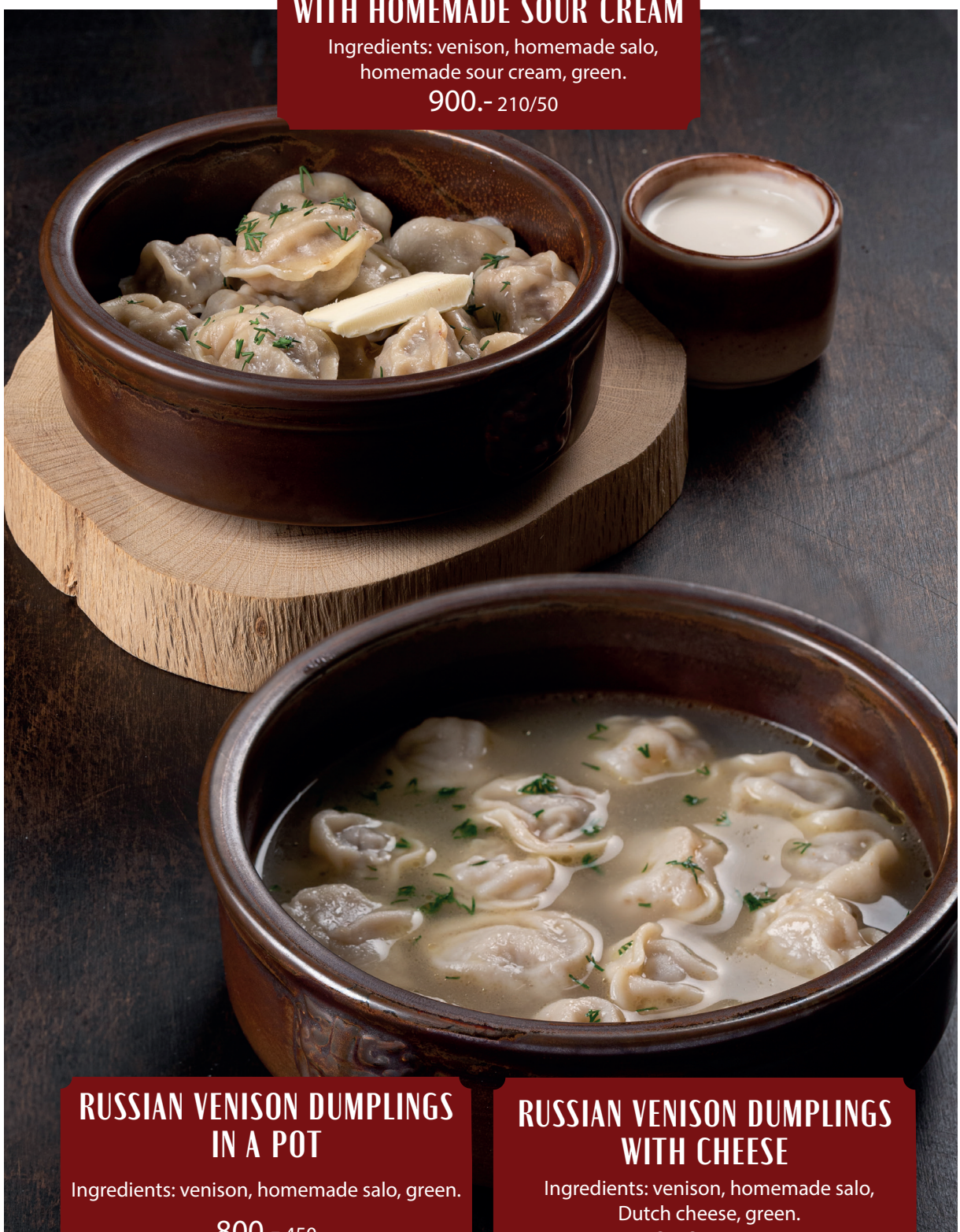
2500.- 330/50

PASTA AND DUMPLINGS

RUSSIAN VENISON DUMPLINGS WITH HOMEMADE SOUR CREAM

Ingredients: venison, homemade salo, homemade sour cream, green.

900.- 210/50



RUSSIAN VENISON DUMPLINGS IN A POT

Ingredients: venison, homemade salo, green.

800.- 450 g

RUSSIAN VENISON DUMPLINGS WITH CHEESE

Ingredients: venison, homemade salo, Dutch cheese, green.

950.- 260 g

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PASTA «BOLOGNESE»

Ingredients: fettuccine, pork, carrot, onion, pepper, Parmesan, «Bolognese» sauce.

850.- 260 g









PASTA WITH BACON AND CHAMPIGNON

Ingredients: fettuccine, chicken, Parmesan, bacon, champignon, cream, herbes de Provence.

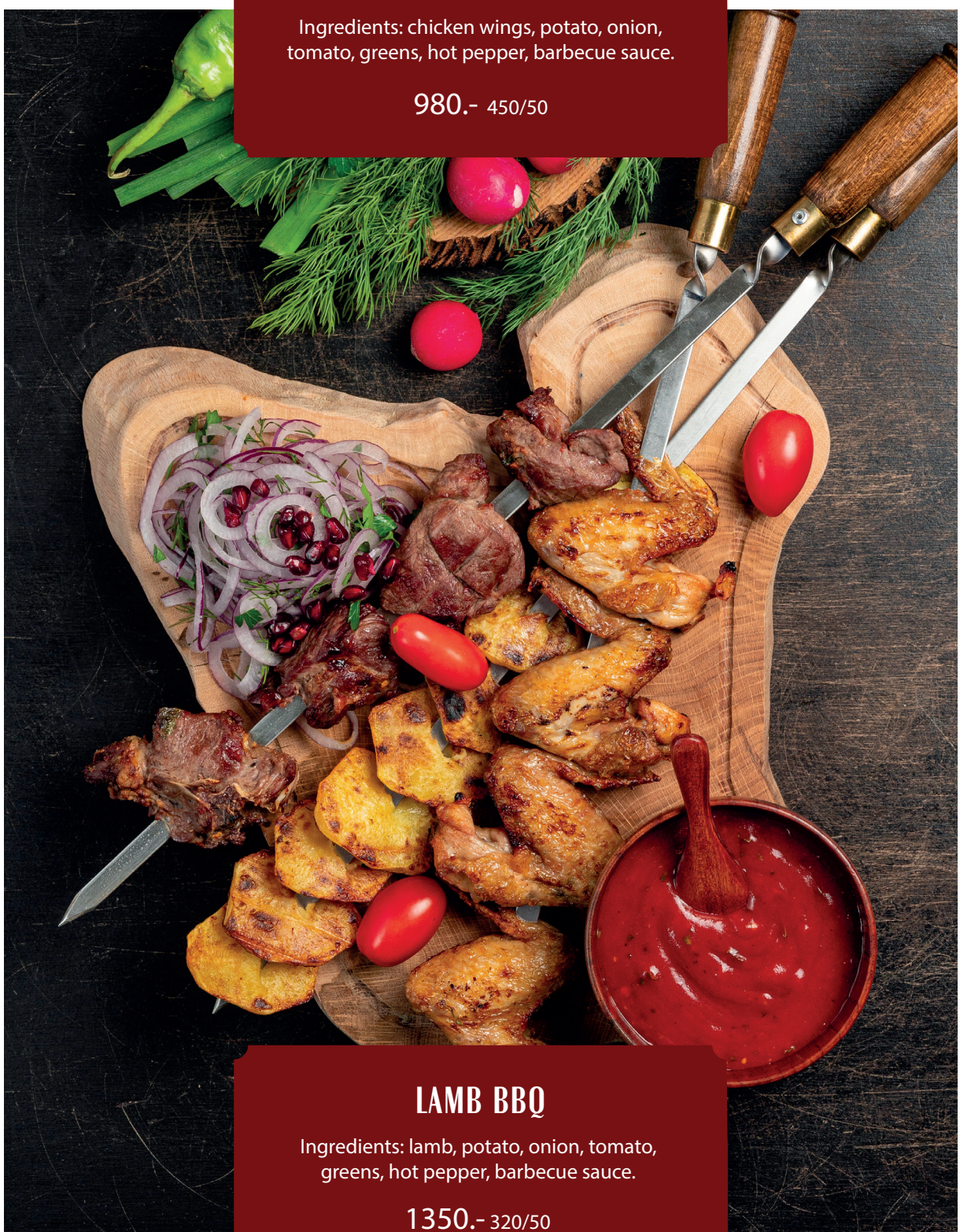
950.- 260rp

CAUCASUS CUISINE

CHICKEN WINGS BBQ

Ingredients: chicken wings, potato, onion, tomato, greens, hot pepper, barbecue sauce.

980.- 450/50



LAMB BBQ

Ingredients: lamb, potato, onion, tomato, greens, hot pepper, barbecue sauce.

1350.- 320/50

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FRESH GREENS

Ingredients: dill, parsley, spring onions.

350.- 40 g

BBQ VEGETABLES

Ingredients: tomato, eggplant, bell pepper, hot green pepper, greens.

1200.- 450 g

PORK RIBS BBQ

Ingredients: pork ribs, potato, onion, tomato, greens, hot pepper, barbecue sauce.

1250.-360/50

BBQ PLATTER

Ingredients: bone-in pork loin BBQ, lamb BBQ, pork ribs BBQ, pork BBQ, chicken wings BBQ, Lulya-Kebab, potato, pomegranate, garlic, BBQ sauce.

13 500.- 3000/200

BONE-IN PORK LOIN BBQ

Ingredients: bone-in pork loin, potato, onion, tomato, greens, hot pepper, barbecue sauce.

1250.- 340/50

LULYA-KEBAB

Ingredients: beef, tomato, greens, hot pepper, lavash, barbecue sauce.

980.- 210/50

PORK BBQ

Ingredients: pork, potato, onion, tomato, greens, hot pepper, barbecue sauce.

1300.- 320/50

CHICKEN LULYA-KEBAB

Chicken, tomatoes, onions, pita bread, herbs, red onion, barbecue sauce.

950.- 210/50

TZHVZHIK

Ingredients: beef liver/
heart/kidney,
onion, tomato paste.

1150.- 400 g



CURED BEEF JERKY WITH GREENS

1050.- 120 g





MATZOON

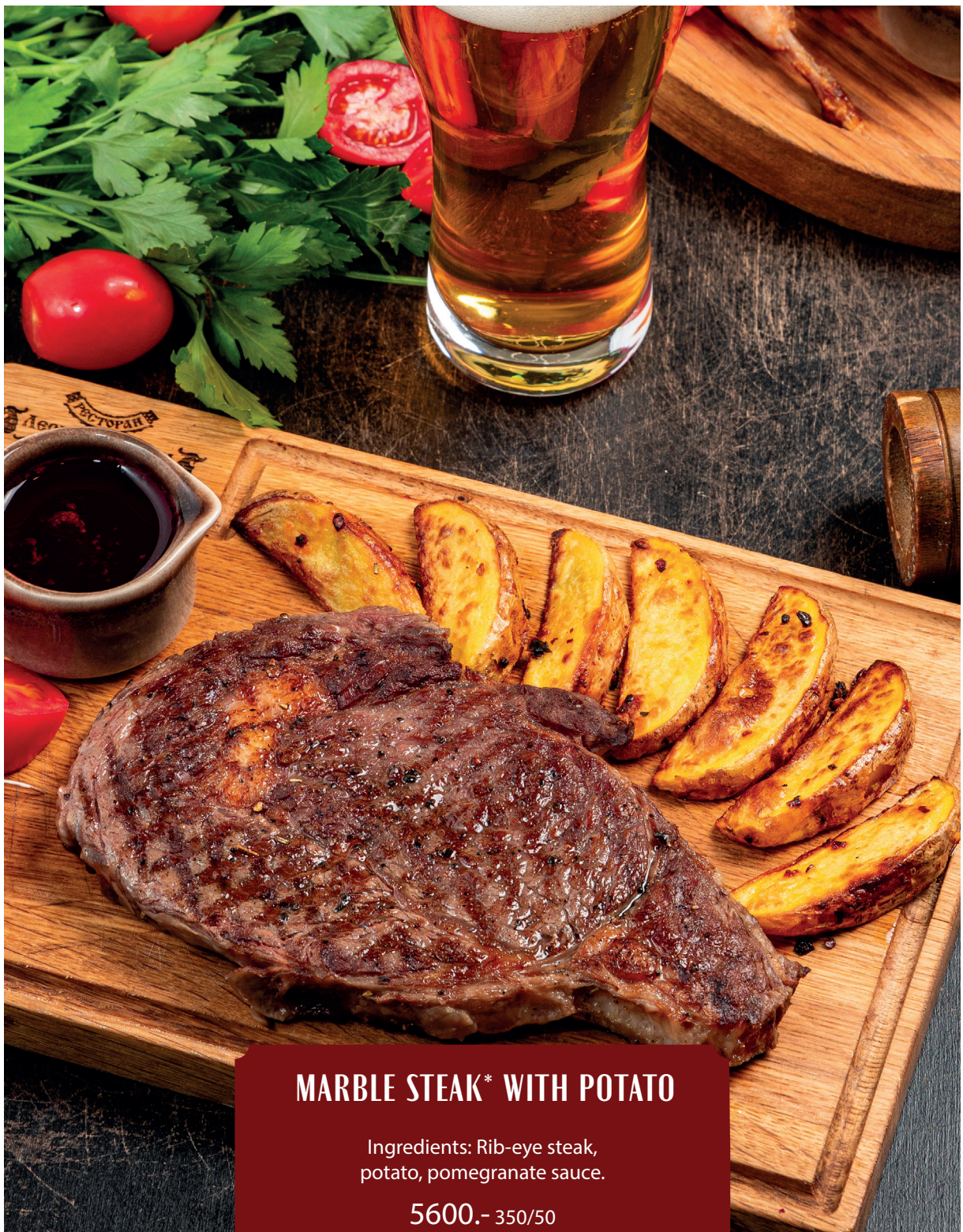
400.- 300 g

ARMENIAN CHEESE WITH GREENS AND HOT PEPPER

550.- 140 g



MAIN MEAT DISHES



MARBLE STEAK* WITH POTATO

Ingredients: Rib-eye steak,
potato, pomegranate sauce.

5600.- 350/50

*Output weight of the raw meat

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HAMBURG VEAL

Ingredients: veal, potato, sour-tomato sauce with beans.

1600.- 360 g

CREAMY VEAL STEW

Ingredients: veal, champignon, boletes, lettuce, onion, spices, cream.

1800.- 370 g

ROASTED CHICKEN FILLET WITH VEGETABLES

Ingredients: chicken fillet, bell pepper, tomato, runner beans, Brussels sprouts.

900.- 330 g

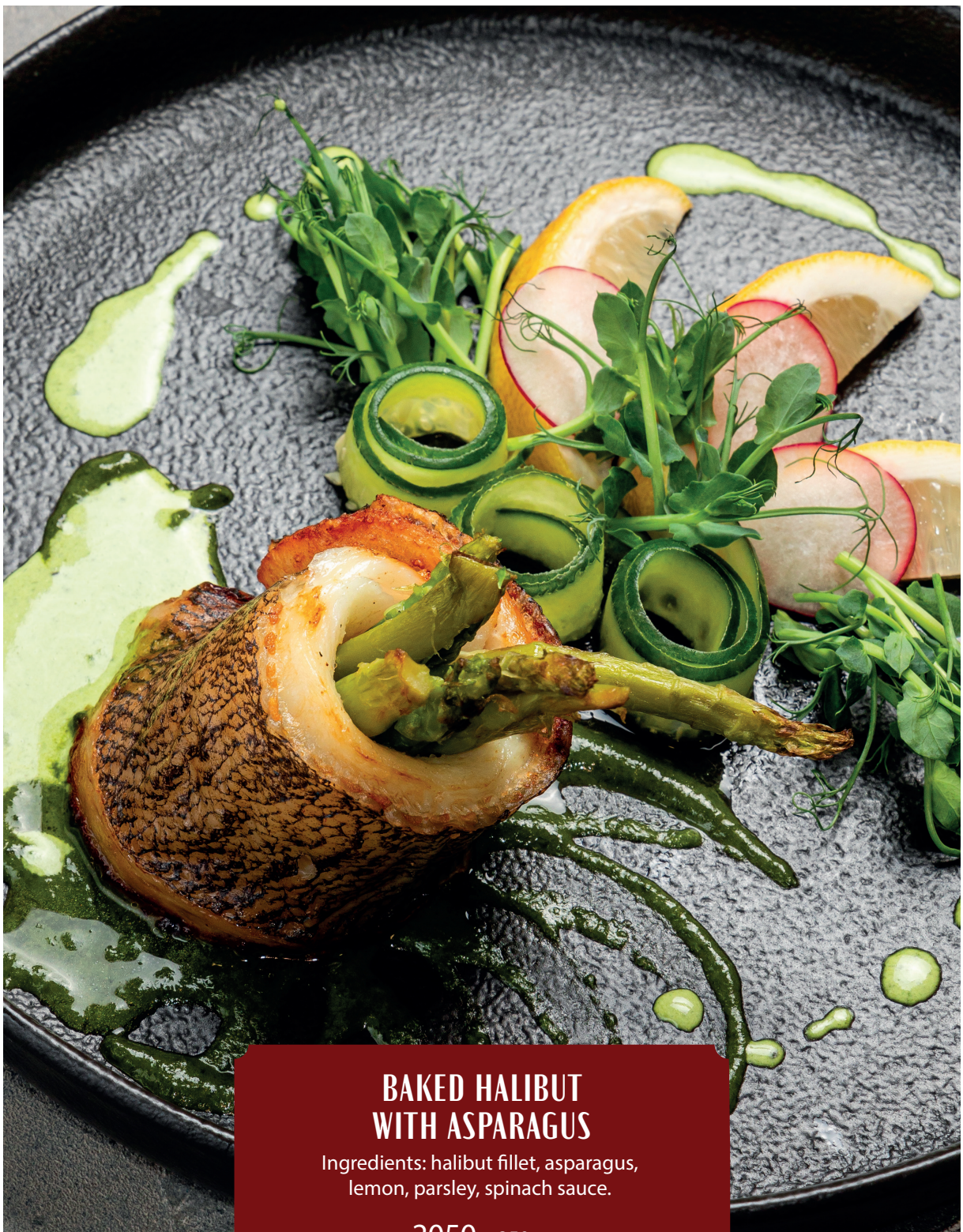


GRILLED QUAIL

Ingredients: quail, potato, zucchini, greens, pomegranate sauce.

1250.- 260/50

MAIN FISH DISHES



BAKED HALIBUT WITH ASPARAGUS

Ingredients: halibut fillet, asparagus, lemon, parsley, spinach sauce.

2050.- 250 g

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SMOKED SALMON FILLET WITH A CAVIAR CREAM SAUCE

Ingredients: Atlantic salmon fillet, boiled asparagus and carrot, lemon, caviar cream sauce.

1900.- 270/50





GRILLED TROUT STEAK

Ingredients: trout steak, lemon, cherry tomato.

2200.- 230 g



SEA FREESTYLE

Ingredients: Atlantic salmon, halibut, original sauce.

1800.- 230 g

EGYPTIAN STYLE FRIED HALIBUT

Ingredients: halibut, lemon, pomegranate seeds.

1850.- 210 g



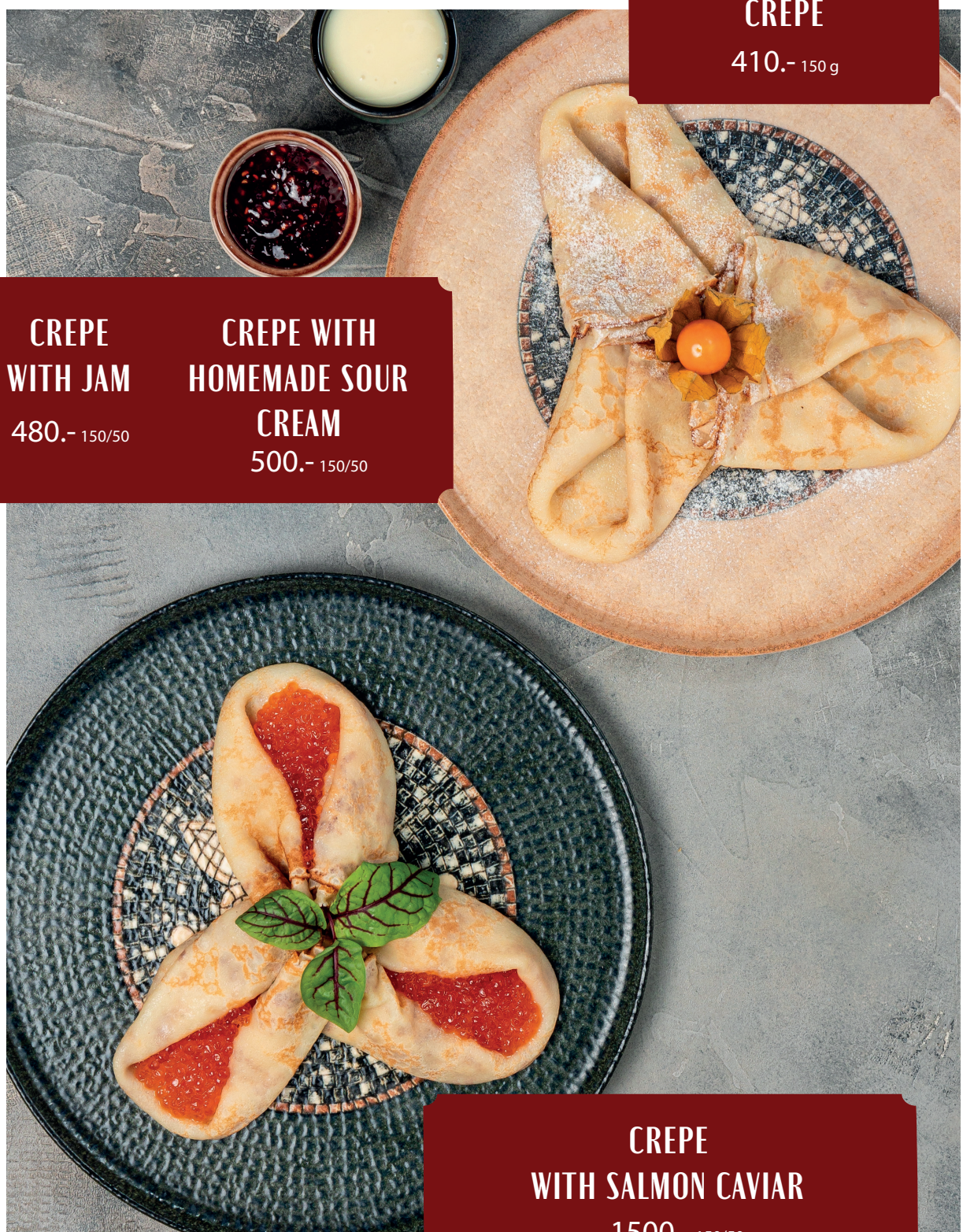


BAKED HALIBUT STEAK IN PUFF PASTRY

Ingredients: halibut steal, puff pastry, homemade sour cream, tomato, fragrant herbs.

2100.- 280 g

SIDE DISHES and PANCAKES



CREPE
410.- 150 g

CREPE WITH JAM
480.- 150/50

CREPE WITH HOMEMADE SOUR CREAM
500.- 150/50

CREPE WITH SALMON CAVIAR
1500.- 150/50

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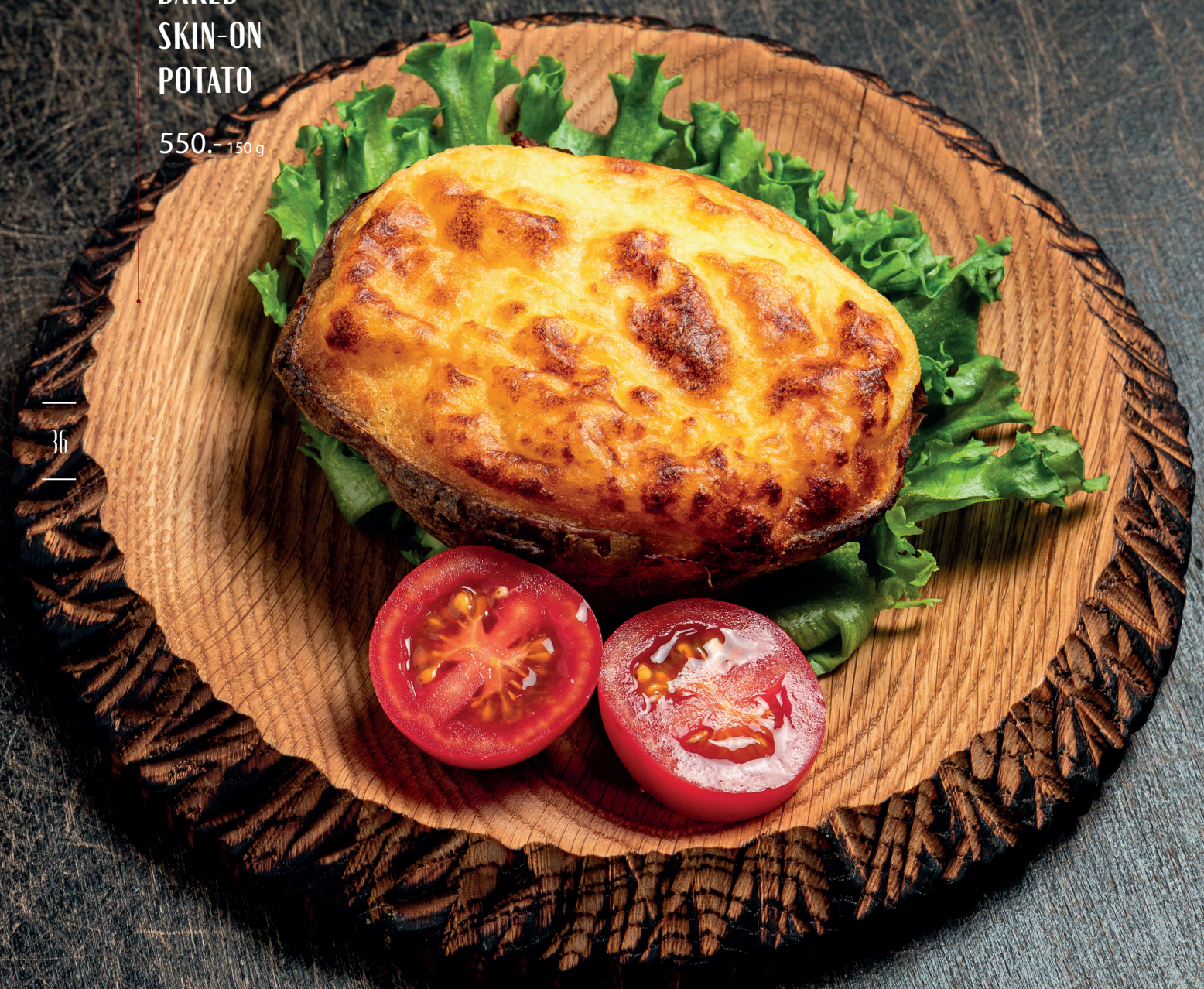
SIDE DISHES

FRENCH FRIES	150/30	500.-
FRIED POTATO WITH MUSHROOM	200 g	550.-
BOILED POTATO	150 g.	400.-
POTATO WEDGES	150/30	500.-
STEAMED VEGETABLES	100 g	300.-
STEAMED RICE WITH VEGETABLES	150 g	350.-

BAKED SKIN-ON POTATO

550.– 150 g



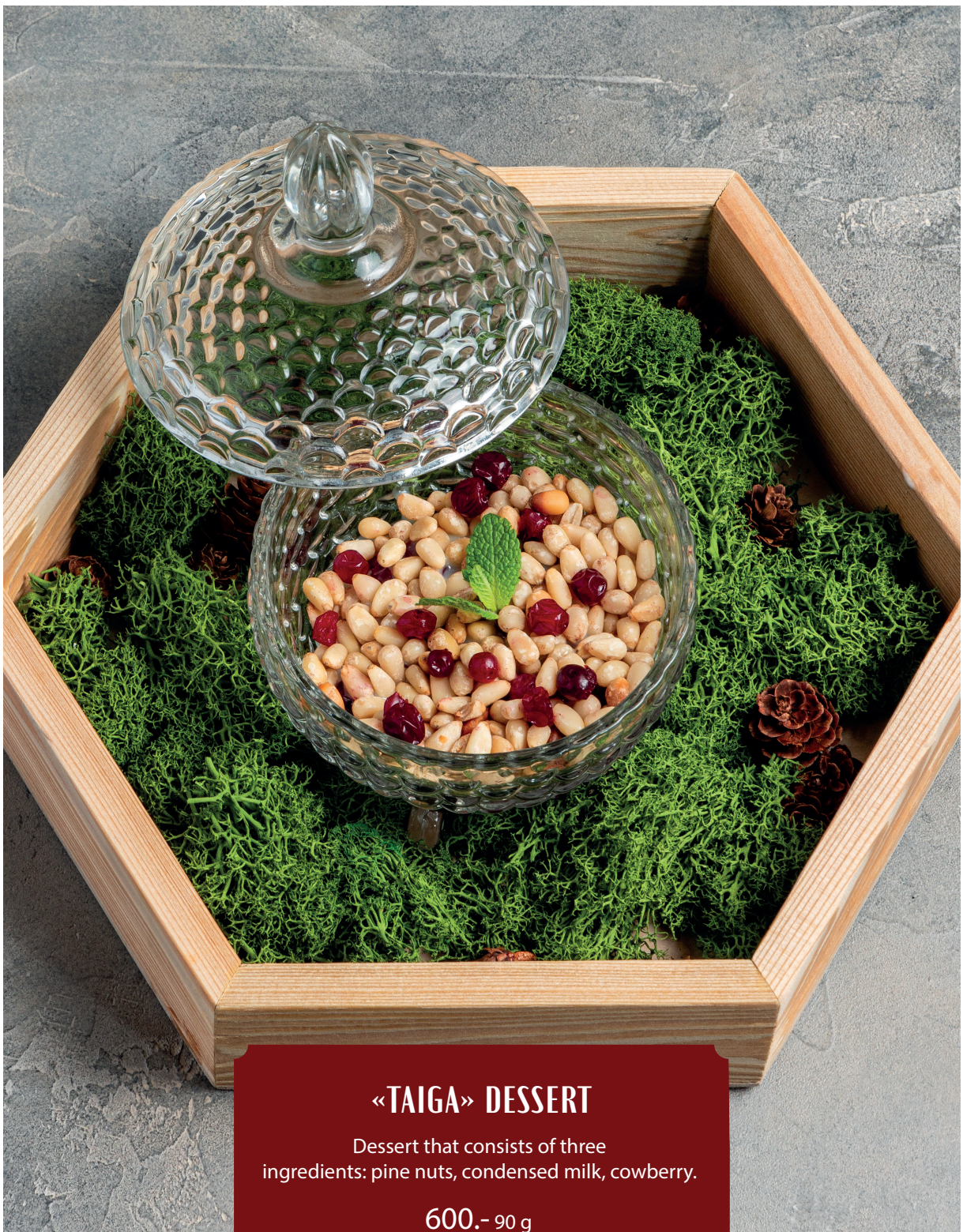
BREAD

LAVASH	60 g	200.-
BUNS	6 pcs	300.-
BREAD SLICES	100/100	260.-
BREAD BASKET	100/100/120/50	470.-
«GARLIC» CROUTONS	70 g	260.-
BREADSTICKS	50 g	60.-

SAUCE / 50 g

POMEGRANATE SAUCE	210.-
«TARTAR» SAUCE	220.-
BARBECUE SAUCE	200.-
CAVIAR CREAM SAUCE	650.-

DESSERTS



«TAIGA» DESSERT

Dessert that consists of three
ingredients: pine nuts, condensed milk, cowberry.

600.- 90 g

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«NAPOLEON»

Thin crispy layers
saturated with cream on the
basis of caramelized milk.
Served with seasonal fruits.

750.- 230 g

MOLTEN CHOCOLATE CAKE

Dessert with hot chocolate inside,
served with an ice cream scoop and
seasonal fruits.

770.- 180 g



CHERRY CHEESECAKE

A delicate dessert made with cream cheese, cream, and cherries. Served with cherry topping and a maraschino cherry.

770.- 230 g



PAVLOVA CAKE

An airy dessert with a delicate cream cheese filling, contains a passion fruit curd with pieces of orange and kiwi. Served with fresh fruits and berries.

800.- 180 g



«TRIPLE CHOCOLATE» MOUSSE CAKE

Each layer is done on the basis of one of these types of chocolate: dark, milky and white.

900.- 190 g



CARROT CAKE

A wonderful combination of carrot cake layers with nuts and creamy frosting. Served with groundcherry and caramel topping.

670.- 200 g



HONEY CAKE

Flavored honey cake layers soaked in sour cream frosting. Served with fresh fruits and a piece of honeycomb.

750.- 180 g

ICE CREAM

450.- 150 g

ICE CREAM WITH CHOCOLATE SYRUP

500.- 150/20

JAM IN ASSORTMENT

480.- 100 g



FRESH FRUIT PLATTER

Ingredients: apple, orange, pear, grapes, kiwi.

1800.- 1000 g

DESSERT PLATTER

Ingredients: 5 types of desserts (Cherry cheesecake, “Triple chocolate” moussecake, “Napoleon”, Carrot cake, Honey cake).

4600.- 1100 g

