

Restaurant “Legran”

RESERVE +7-812-401-60-61

www.legran-rest.ru

*Set menu
from the Chef*

Beef tartare with gorgonzola cream

Lettuce with prawns, fresh egg cream and dill oil

Buckthorn sorbet

Quail with Orzo and Albufera sauce

Pineapple in lime caramel with Matcha and Baileys cream

1890 Rubles

SALADS

<i>Speenach with pastrami and egg plant</i>	480
<i>Mixed fresh vegetables</i>	420
<i>Citrus salad with salmon and tarragon cream</i>	720
<i>Baked brie cheese with dogwood berry jam and dried tomatoes</i>	590
<i>Salad with Parma ham and poached egg</i>	540
<i>Lettuce with prawns, fresh egg cream and dill oil</i>	550
<i>Olivier with crab meat</i>	620

DESSERTS

<i>Gooseberry ice cream with spicy caramel</i>	290
<i>Napoleon</i>	390
<i>Medovik cake</i>	290
<i>"Anna Pavlova"</i>	320
<i>Chocolate biscuit with 'drank' cherries</i>	350
<i>Yogurt with berries in chocolate basket</i>	490
<i>Pear cooked in raspberry syrup</i>	390
<i>Pineapple in lime caramel with Matcha and Baileys cream</i>	350
<i>Éclair</i>	220
<i>Raspberry éclair</i>	250
<i>Macaron (Mango/Strawberry-Raspberry/Chocolate-Lavender /Pistachio)</i>	90
<i>Cheese plate</i>	990
<i>Ice cream (Chocolate/Creme brulee/Dried plum/Pistachio /Cream/Banana-Lavender /Lemon-Lavender)</i>	90
<i>Sorbet (Basil/Pear/Mango/Apple- Mint /Buckthorn/Strawberry/Pumpkin)</i>	90

FISH AND SEAFOOD

<i>Crab baked with horseradish sauce</i>	1500
<i>Gnocchi with seafood and estragon butter</i>	790
<i>Sole Noisett with spinach and parsnip parmentier</i>	820
<i>Cattlefish-ink spaghetti with crab meat</i>	880
<i>Pike cutlets with emmer wheat and spinach</i>	750
<i>Seabass with young radish and apple veloute</i>	820
<i>Murmansk cod with egg and dill butter</i>	790

SIDE DISH

<i>Mashed potatoes</i>	250
<i>Eggplant and tomato gratin with cheese</i>	290
<i>Grilled vegetables</i>	250
<i>Spinach in wine</i>	290

COLD STARTERS

<i>Terrine de foie gras with marinated chanterelles and onion confit</i>	750
<i>Selection of cheeses, ham, olives</i>	490
<i>Beef tartare with gorgonzola cream</i>	680
<i>Veal pate with prune and port wine cream</i>	490
<i>Herring with potatoes and smoked butter</i>	390
<i>Beef jelly with marinated oyster mushrooms and horseradish cream</i>	490
<i>Beef carpaccio with truffle sauce</i>	820
<i>Slowly cooked beef tongue in red currant sauce</i>	590
<i>Salmon tartare with horse radish and red caviar</i>	690

WARM STARTERS

<i>Pancakes with salmon caviar and pike caviar</i>	650
<i>Sea scallops with creamy sauce of port wine and estragon</i>	790
<i>Eel pie with home cheese and grapefruit beurre blanc</i>	490
<i>Escalope de foie gras</i>	1350

SOUPS

<i>Chestnut cream soup with poached egg</i>	450
<i>Broth with chicken leg and homemade noodles</i>	350
<i>Borsch with smoked meat</i>	490
<i>Quail and lentil soup</i>	490
<i>Corn soup with Kamchatka crab</i>	650
<i>Onion soup</i>	320
<i>Pumpkin cappuchino with shrimps</i>	390

JOSPER

<i>Pork chop *</i>	780
<i>Salmon with green salad</i>	990
<i>Veal on the bone 600 gr *</i>	1550
<i>Machete steak with tomatoes</i>	1250

**Please check availability with your waiter*

MEAT AND POULTRY

<i>Duck confit with citrus sauce</i>	880
<i>Reindeer with fried mangold and mashed potatoes</i>	920
<i>Tournedos Rossini</i>	1390
<i>Quail with Orzo and Albufera sauce</i>	780
<i>Beef Stroganoff with porcini</i>	950
<i>Veal in truffle sauce</i>	720
<i>Rye tagliatelle with turkey baked with sesame sauce</i>	650
<i>Beef medallions with potato fondant</i>	990
<i>Veal cheeks with truffle polenta</i>	790