



## **Cold starters**

<i>Beef tartar</i> served with nuts bread /180 /80 g .....	370
<i>Homemade pickles</i> /560 g .....	340
<i>Farmer terrine</i> served with fruit bread /150 /80 g .....	220

## **Hot starters**

<i>Roast pork</i> with olive oil and sea salt /160 g .....	240
<i>Black tiger prawns</i> fried with sea salt and chili pepper /140 g .....	240
<i>Baked mussels in green shells</i> /180 g .....	270
<i>Ragout of mushrooms</i> in a puff pastry /250 g .....	190

## **Salads**

<i>Salad with duck breast</i> /325 g .....	370
<i>Salad with tiger prawns</i> /310 g .....	390
<i>Salad with marinated salmon</i> /325 g .....	360
<i>Salad with mini mozzarella</i> /295 g .....	350

## **Soups**

<i>Potato cream soup</i> – <i>with crab meat</i> /250 g .....	230
– <i>with salmon caviar</i> /250 g .....	260
<i>Broccoli cream soup</i> with almonds /250 g .....	190
<i>Potage paysan</i> /250 g .....	170

## **Fish**

**Salmon steak**  
with young cabbage and fresh horseradish  
/240 g .....320

**Grilled trout fillet,**  
pears and celery /170 g .....290

**Sudak fillet**  
served with Provençal herbs /190 g .....340

## **Grilled meat**

**Rack of lamb**  
with Salsa-Verde sauce /190 /50 g .....590

**Turkey fillet steak**  
with Demi-glace /160 /120 /40 g .....420

**Roast beef** /180/40 g .....390

**Fillet steak**  
with butter “Brunoisette” /130 g .....590

## **\* Side dishes**

**Asparagus**  
\* /135 g .....190

**Seasonal vegetables**  
\* /200 g .....140

**Cauliflower**  
/140 g .....140

**Mashed potatoes** and  
truffle oil /150 g .....90

**PP9** /100 g .....90

**Roesti** /150 g .....90  
\* We can cook vegetables  
steamed or grilled with  
Provençal herbs

## **Desserts**

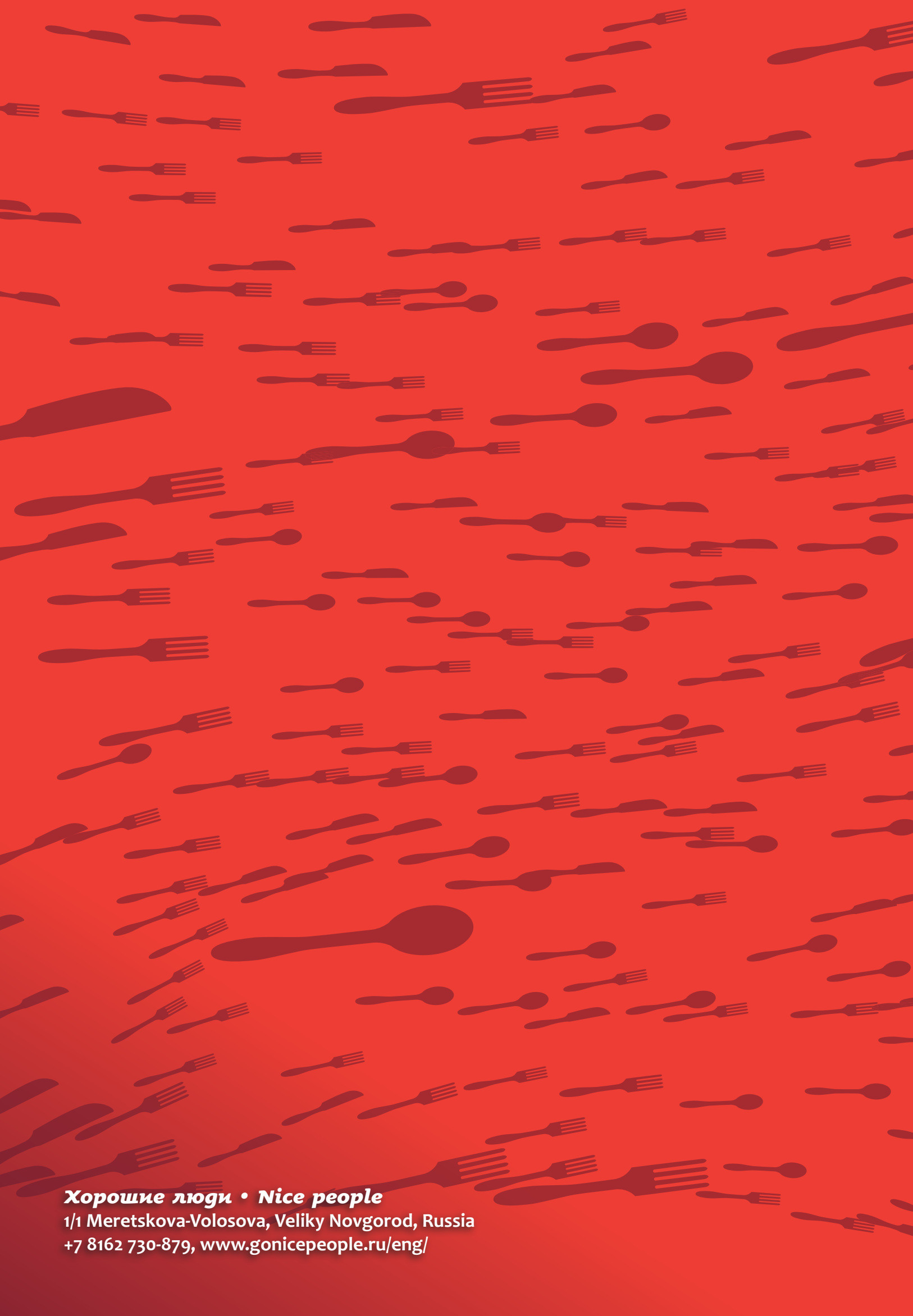
**Bun with caramel cream,** yogurt soup with maple syrup,  
raspberry sorbet /45 /60 /50 /5 g .....180

**Nice homemade ice cream** /50 g .....90

**Cherry strudel** /120/10/50 g .....190

**Bavaro with green apple** /140 g .....180

**Nice pear** /180 g .....240



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