

AIRPORT

Russia, Nizhny Novgorod

CONTACT

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ORDER DETAILS

| | |
|-------------------------|--|
| Delivery Date: | |
| Delivery Time (LT): | |
| A/C Registration: | |
| Handling: | |
| Heating Equipment: | |
| Name: | |
| Phone: | |
| Email: | |
| Bulk or ready to serve? | |

BREAKFAST & BAKERY

| BREAD | QTY |
|-------|-----|
|-------|-----|

Bread with artisan butter

| BLINIS & PANCAKES | QTY |
|-------------------|-----|
|-------------------|-----|

Cheese pancakes with soft meringues and fresh berries

| HOT BREAKFAST SETS | QTY |
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American breakfast
scrambled quail eggs with bacon, potato wedges, beef sandwich

Toasts with gravlax, poached egg and mashed avocado, 320 gr

COLD MEALS

| SNACKS | QTY |
|--------|-----|
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Assorted Bruschette
with salamon, roast beef, and mushroom pathe

| SANDWICHES | QTY |
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Open Sandwich with smoked halibut, soft quail egg, garden herbs and spicy beetroot

Set of an open sandwiches
with pickled mackerel and mashed potatoes, tuna ham, grilled tomatoes with homemade lard and pike caviat

| STARTERS | QTY |
|--|-----|
| Avocado tartare with fresh tomatoes and parmesan mousse | |
| Chef's specialty Krasnodar lamb tartar with rosemary flavor and crispy Borodino bread | |
| Karelia Trout Carpaccio | |
| Soft rabbit pathé with black truffles flavor and crispy bread, 50 gr | |
| Fresh Burrata cheese with tomatoes confit, fresh herbals and sauce "Vinaigrette" | |
| Brioche with octopus and confit tomatoes | |
| Gazpacho with spicy salmon and cucumber slice, 280gr | |
| PLATTERS | QTY |
| Cheese platter, 250 gr | |
| Fish platter, 260 gr | |
| Speciality meats, 240 gr | |
| SALADS | QTY |
| Salad with Tandoori shrimps <i>with avocado, sweet cherry tomatoes and black crispy potato sticks</i> | |
| Russian Salad with Smoked Halibut <i>with Purple Potato, Pickled Mushrooms and Red Caviar</i> | |
| Salad made of crisp fried chicken <i>served with crispy bread toasts, cherry tomatoes and parmesan</i> | |
| Rocket salad with tiger shrimps <i>with sweet cherry tomatoes and pomegranate dressing, sprinkled with parmesan</i> | |
| Crusty greens salad MITRICH <i>with moist marbled beef, backed young potatoes, spicy carrots and pearl onion</i> | |
| Vegetable salad <i>with Iberico olives, purple onion and two-ways served Feta</i> | |
| Light salad with warm eel <i>soft avocado, lemon mousse and ripe plum marmalade</i> | |
| EXTRA GARNISH & SAUCES | QTY |
| Veloute sauce | |
| Homemade ketchup | |
| Hot pepper sauce | |
| Homemade adjika sauce | |
| Cheese sauce "Saint-Agur" | |

HOT MEALS

| PIZZA | QTY |
|---|-----|
| Pizza Margherita | |
| Four cheese pizza | |
| Pepperoni pizza with mushrooms and chilipaper | |

| SNACKS & STARTERS | QTY |
|---|-----|
| Blue mussels made after the author's recipe , 300gr <i>with vermouth sauce, sweet shallots and fresh herb</i> | |
| Julienne with moist marbled beef, 220 gr <i>Oyster mushroom fricassee, crusty parmesan and home-made brioche</i> | |
| Marbled beef burger, 360gr <i>with Sweet Chilly sauce, pickled cucumbers "Miso" and soft</i> | |
| Pelmeni (dumplings) with hot mushroom broth, 360 gr <i>served rustic sour cream and fresh herb</i> | |
| Focaccia with tomatoes, adjika sauce and cilantro | |

| SOUPS | QTY |
|---|-----|
| Solyanka Soup, 350gr <i>stewed lamb's cheek, homemade pickles and chicken's hearts with black milk mushrooms</i> | |
| Whipped pumpkin soup with tandoori tiger shrimps and fried seeds of butternut, 150gr | |
| Tom Yam with tiger shrimps, blue mussels and fresh herbs, 350 gr | |
| Ramen duck, 400gr | |
| Ukha Soup of sterlet and Volzhsky pike perch made on sea bass broth, 400gr | |

| MAIN DISHES - MEAT | QTY |
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| Ribeye prime, 370gr | |
| Chateaubriand, 400 gr | |
| Filet Mignon, 200gr | |
| New York Steak, 350gr | |
| Porterhouse Steak, 900 gr | |
| Bavette steak, 300 gr | |
| Moist veal flavoured by herbes de Provence, 310 gr <i>with mash, mushroom salsa and creamy morels sauce</i> | |
| Rabbit Roasted with Birch Juice, Morel Mushrooms and Truffle Salt, 270gr | |

| MAIN DISHES - FISH & SEAFOOD | QTY |
|---|-----|
| Salmon confit, 330gr <i>with celery mousse, red caviar and apple smoothie with dill</i> | |
| Salmon confit, 110gr <i>with celery mousse, red caviar and apple smoothie with dill</i> | |
| Tender pike-perch fillet fried, 250 gr <i>with herbes de Provence, Hachis parmentier and spicy tomato sauce</i> | |
| A halibut from Murmansk, 100gr <i>with potato brandade and grass oil all dressed with Kimchi sauce and sprinkled with parmesan</i> | |
| MAIN DISHES - POULTRY | QTY |
| Braised farmer's duck drumstick, 360gr <i>with potato gratin, spicy beet and forest mushrooms tartare</i> | |
| Thick borshch with braised duck confit, spicy beet and smoked sour-cream, 250 gr | |
| PASTA & RISOTTO | QTY |
| Spaghetti with tiger shrimps dressed cream lobster sauce, cuttlefish ink and chive | |
| Risotto with porcini, morels and truffle cheese Belper Knolle | |
| Spaghetti vongole with squid, mussels and shrimp dressed a sauce of ripe tomatoes | |
| Risotto Venere with warm eel BBQ and smoked cream cheese mousse | |
| SIDE DISHES | QTY |
| Grilled vegetables | |
| Potato mash | |
| Potato wedges | |
| French fries | |
| Spicy eggplants in Kimchi sauce | |
| DESSERTS & FRUIT | QTY |
| CAKES & TARTS | QTY |
| Anna Pavlova with seasonal berries, 175gr | |
| Napoleon with raspberry coulis, 175 gr | |
| Homemade honey pie with honeycombs and birch smoked country yogurt, 230 gr | |
| Cheese cake "Bailey's" with raspberry jelly and caramelized hazelnuts, 135 gr | |
| Millefeuille with fresh berries, 205 gr | |

