

AIRPORT

Russia, Tunoshna

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?	

COLD MEALS

SNACKS	QTY
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Greek olives "Kalamata"

Hummus
with bread from our bakery

STARTERS	QTY
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Beef tongue
with compressed cucumbers and wafu sauce

Grilled salmon appetizer
with young cheese and basil cream

Juicy tomato carpaccio
with Burrata cheese

Parma ham
on a pear with granny smith sauce

Roast beef
with ginger aioli and spinach creme

Seafood ceviche
with Tom Yam sauce

Alutor herring
with potatoes and onions

Venison tartar
with young goat cheese

First phalanx of Kamchatka crab
with Kavyar sauce, avocado and mango-passion fruit sauce

SALADS	QTY
First Kamchatka crab phalanges Salad <i>with Cambodian mango and citrus ponzu</i>	
Smoked duck salad <i>with seasonal berries</i>	
Kuril scallop salad <i>with truffle aioli sauce</i>	
Salmon salad <i>with kefir and butter of tarragon</i>	
Daikon and fennel salad <i>with apple sauce</i>	
Fresh vegetables salad <i>with aromatic oil and herbs</i>	
Home made Nicoise <i>with two types of tuna and grape seed sauce</i>	
Detox salad <i>with avocado and vinaigrette sauce</i>	
Greek salad <i>with young Feta cream</i>	
Beef salad <i>with Asian sauce and fried Adyghe cheese</i>	
Grilled commander squid salad <i>with avocado with tabuli sauce</i>	
CHEESE	QTY
Farm cheeses plate	

HOT MEALS

SNACKS & STARTERS	QTY
Shakshuka <i>with bread from our bakery</i>	
Warm eggplant <i>with wafu sauce</i>	
Grilled cheese <i>with meat sauce</i>	
Scallops <i>with ginger aioli and pickled raisins</i>	
Stewed tongue <i>with wasabi cream</i>	
Black wontons <i>with halibut on cheese sauce</i>	
Chilean mussels <i>in gorgonzola sauce</i>	
SOUPS	QTY
Author's borscht <i>with smoked duck and apples</i>	
Chicken velute <i>with truffles and chervil</i>	
Spinach velute <i>with pickled salmon</i>	
Gazpacho Rose <i>with tomato and pepperoni pepper</i>	
Farm chicken broth <i>with egg and croutons</i>	
Solyanka	
Tom Kha <i>with chicken and green rice</i>	
Tom Yam <i>with shrimp, mussels, squid and scallops. Served with green rice and chili pepper</i>	
Pumpkin soup <i>on coconut milk with dried tomatoes</i>	
Rostov fish soup	

MAIN DISHES - MEAT	QTY
Beef on a birch branch <i>with crazy and sauce with Borodino bread</i>	
New Zealand lamb quiche <i>with Wafu sauce, crispy eggplant and sheep's cheese</i>	
Beef steak Denver <i>with Pico De Gaia sauce</i>	
Ribeye Marbled Beef Steak <i>with Wafu sauce</i>	
Striploin Marble Beef Steak <i>with Baked pepper cream</i>	
Pork steak <i>with demiglas sauce and seasonal vegetables</i>	
Beef cheeks stewed in port wine <i>with demiglas sauce, mashed potatoes and seasonal vegetable sauce</i>	
Broccoli steak <i>with sunflower sauce</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Kamchatka crab & tiger prawns meatballs <i>on celery cream with Tom yam sauce</i>	
King prawns <i>with Italian herbs and garlic butter</i>	
Blue halibut <i>with spring vegetables and spicy Asian sauce</i>	
Salmon steak (Faroe Islands) <i>with seasonal vegetables</i>	
Pike perch fillet <i>with gorgonzola cream and potatoes with baked pepper sauce</i>	
Cod fillet <i>with poached egg and seasonal vegetables</i>	
Black cod <i>with miso recipe by Nobu Matsuhisa</i>	
MAIN DISHES - POULTRY	QTY
Chicken in spicy sauce <i>on chocolate- celery puree</i>	
Duck breast <i>with fried apricots and carrot cream</i>	

MAIN DISHES - VEGETARIAN	QTY
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Grilled cauliflower
with baked pepper sauce

SIDE DISHES	QTY
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Potato slices
with fragrant garlic

Grilled vegetables

Steamed vegetables

Jasmine rice

Grilled Asparagus

DESSERTS & FRUIT

CAKES & TARTS	QTY
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Classic cheesecake
with homemade jam

Carrot cake
with pickled raisins and cream

Napoleon
with homemade jam from local berries

Wet fondue
with sponge cake and milk ganache