

AIRPORT

Russia, Ekaterinburg

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

STARTERS	QTY
Stroganina - thin sliced freshly frozen muksun, 130 gr	
Slightly salted starlet fish, 60 gr	
Suguday slightly marinated muksun, 150 gr	
Salmon tartare, 100 gr	
Slightly salted salmon with capers, 150 gr	
Smoked chir, 140 gr	
Herring with baked potatoes and onion, 250 gr	
Horse tartare, 130 gr	
Roast beef with onion, 170 gr	
Aspic beef in gelatin, 200 gr	
Salted mushrooms with onion and sour cream, 150 gr	
Assortment of pickled vegetables, 100 gr <i>Armenian style tomatoes, Salted tomatoes, barreled cucumbers, Pickled cucumbers, sour kraut and cowberries</i>	

SALADS	QTY
Herring under the "coat" famous recipe of 1919, 250 gr	
Octopus salad with vegetables, 250 gr	
Crab and avocado salad and tomatoes, 150 gr	
Green salad with shrimp and avocado, 220 gr	
Nicoise with tuna tataki, 250 gr	
Salad with smoked venison and baked beets, 140 gr	
Salad with roast beef and vegetables, 160 gr	
Salad Olivier famous recipe of restaurant Hermitage 1864, 250 gr	
Salad with beef tongue and mushroom, 170 gr	
Salad with chicken breast and vegetables, 200 gr	
Salad with Burrata, pesto and beets, 250 gr	
Salad with goat cheese, pine nuts and fresh berries, 150gr	
Cucumber and radish salad with sour-cream, 250 gr	
Salad with fresh tomatoes and sweet red onions from Crimea, 250 gr	

CAVIAR	QTY
Black caviar with crapes and sour cream, 15gr, 110 gr	
Red caviar with crapes and sour cream 20gr, 110 gr	
Pike caviar in cream with crapes, 30gr, 110 gr	
Oysters, 1 each	

PLATTERS	QTY
Meat assortment, 300 gr <i>Roast beef, rolled chicken, Smoked Venison, Boiled Beef tongue, Rolls of ham and cheese</i>	

CHEESE	QTY
Selection of Cheese, 60 gr <i>Bellperre, Boulette, Camembert, Valence, Tete de Moine, Fourme d 'Amber</i>	

HOT MEALS

SNACKS & STARTERS	QTY
King crab in a creamy sauce, 100 gr	
Grape leaves staffed with ground meat, 90 gr	
Dolma with garlic sauce, 200 gr	
Draniki - Potatoe pancakes with lard, 200 gr	
Mushrooms with cream and cheese crust, 150 gr	
Rasstegai pie with salmon and halibut, 50 gr	
Beliashi fried meat pies, 100 gr	
Pie with mushroom filling, 50 gr	
Pie with pickled mushrooms and cucumbers, 50 gr	
Pie with eggs and chives filling, 50 gr	
Puff pastry with cabbage and eggs, 50 gr	
Pie with potatoes, 50 gr	
Crepes stuffed with meat and rice, 100 gr	
Crepes stuffed with egg, 100 gr	
Kulebyaka with four fillings in different corner with chicken and mushrooms, 400 gr	
Kurnik prepared by 1892 recipe, 300 gr	
Khachapuri with cheese, 300 gr	
SOUPS	QTY
Ukha _ Russian traditional fish soup, 300 gr	
Little Russia Borsch, 400 gr	
Solyanka soup with smoked meat mix, 350 gr	
Chicken soup with homemade noodles, 300 gr	
Soup with mushrooms, 300 gr	
Cream soup from roots with mushrooms, 250 gr	
Cold soup Okroshka, 300 gr	
Cold beet soup, 300 gr	

MAIN DISHES - MEAT	QTY
Deer on a grill with mashed From spinach, 250 gr	
Rack of deer with herbs in a stew, 300 gr	
Rack of lamb with green beans and pomegranate sauce, 250 gr	
Beef medallions with vegetables, 250 gr	
Filet mignon with potato gratin and Black pepper sauce, 300 gr	
Beef Bourguignon cooked in a frying pan With vegetables and mushrooms, 300 gr	
Beef Stroganoff with mashed potatoes, 250 gr	
Tiflis style pork skewers cooked on the grill with sauce Salsa and grilled vegetables, 300 gr	
Rabbit with mushrooms and split pea soup, 250 gr	
Beef cutlet on crouton with asparagus and poached egg, 250 gr	
Lamb tongue with n mushroom sauce and mashed potatoes, 250 gr	

MAIN DISHES - FISH & SEAFOOD	QTY
Squid with mushroom risotto, 200 gr	
Far eastern scallops with vegetable, 150 gr	
Crab termidor, 150 gr	
Perepechina, a pie with starlet and mushrooms, 200 gr	
Muksun fillet with warm beet salad, 250 gr	
Nekrasov pike fish cutlets with leek, 200 gr	
Baked Halibut with Bulgur and vegetables, 250 gr	
Grilled salmon with asparagus and capers, 250 gr	
Whole Sea bass: baked in salt crust, on the grill, or in a foil, 300 gr	
Flounder with eggplant and mushroom sauce, 250 gr	
Cod from Kamchatka with spinach and Lemongrass sauce, 200 gr	

MAIN DISHES - POULTRY	QTY
Chicken Cutlets Pojarski with mashed potatoes and Bechamel sauce, 300 gr	
Two ways cooked whole pheasant with potato pancake and sauce Porto, 250 gr	
Quail with vegetables and currant sauce, 200 gr	
Tapaka style fried chicken with vegetables and Georgian sauces, 450 gr	
Grilled duck leg with buckwheat and mushrooms, 300 gr	
Duck breast in tangerine sauce, 200 gr	
Foie gras with apple and passion fruit sauce, 130 gr	
PASTA & RISOTTO	QTY
Dumplings Pelmeni with crab, 200 gr	
Dumplings Pelmeni with zanden, 250 gr	
Ural Dumplings Pelmeni with venison meat, 250 gr	
Dumplings Pelmeni with mushrooms, 200 gr	
HOT MEAL SETS	QTY
Menu Set <i>Slightly salted starlet fish, Horse tartare, Nekrasov pike fish cutlets with leek, Rabbit with mushrooms and split pea soup, Two ways cooked whole pheasant with potato pancake and sauce Porto, Raspberry sorbet</i>	
DESSERTS & FRUIT	
DESSERTS	QTY
Grapefruit jelly with orange sauce, 150 gr	
Caramel mousse with pear tartalette, 170 gr	
Eclairs with cream and ice cream, 100 gr	
Cottage cheese dessert with strawberry jam, 150 gr	
Millfeuillet with cherry with caramel sauce, 200 gr	
Apple Strudel with vanilla ice-cream, 200 gr	
Dumplings with cherry raspberry sauce, 200 gr	
Flambe pineapples and strawberries in caramel sauce with ice cream, 250 gr	

CAKES & TARTS	QTY
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Honey cake with raspberry sauce, 130 gr

Cake Bird's milk with blueberry syrup, 170 gr

Cake Esterhazy with cowberry sauce, 130 gr

Cake Prague with vanilla sauce, 150 gr

CHOCOLATES & SWEETS	QTY
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Home made chocolates, 9 each

ICE CREAM	QTY
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Creamy homemade ice cream with a palette sauces, 130 gr

BEVERAGES

MINERAL WATER	QTY
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Perrier, 330 ml

Vittel, 250 ml

Essentuki No. 4, 540 ml

Aqua Russia, 1000 ml

SOFT DRINKS	QTY
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Coca cola, 250 ml

Fanta, 250 ml

Sprite, 250 ml

JUICES	QTY
Homemade lemonade with mint, 200 ml	
Kissel cloudberry, 200ml	
Fruit drink with cranberry and cowberry, 200 ml	
Fruit drink with sea-buckthorn, 200 ml	
Fruit drink of black berries, 200 ml	
A selection of juices and nectars Rich <i>please specify</i>	
Juices from fresh vegetables and fruits <i>please specify</i>	
MILK & CREAM	QTY
Milk shake, 250 ml	
HOT BEVERAGES	QTY
Healing - green tea with herbs, 500 ml	
Koporye - traditional Russian herb tea, 500 ml	
Taganay- tea with pine nuts, 500 ml	
Visimsky - tea with briar syrup, 500 ml	
Troekurov - fruit tea, 500 ml	
Sencha tea, 400 ml	
Moli Zhen Zhu Jasmine pearls, 400 ml	
Flamed flower with a milky scent, 400 ml	
Assam Deflating tea, 400 ml	
English breakfast, 400 ml	
Imperial Pu-erh tea, 10 years, 400 ml	
Espresso, 50 ml	
Americano, 200 ml	
Cappuccino, 300 ml	
Turkish coffee, 50 ml	