

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
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Bread with artisan butter

BLINIS & PANCAKES	QTY
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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	
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>	
PLATTERS	QTY
Cheese platter, 250 gr	
Fish platter, 260 gr	
Speciality meats, 240 gr	
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
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	

