

AIRPORT

Russia, Murmansk

CONTACT

catering@delisky.com
 +41 44 586 31 10

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
Hot buns straight from the oven <i>Prague and French recipe. Both served with cheese cream</i>	

COLD MEALS

SNACKS	QTY
Russian "Salo" with brown bread and potatoes	
Pickled tomatoes of careful salting	
Solid crunchy cucumbers, lightly salted	
Fermented cabbage with dill seeds	
"Kavardak" baltic sprat	
Fresh jerky deer meat with baked brown bread and creamy horseradish 100 gr	

STARTERS	QTY
Herring forshmak with pike caviar <i>served with lightly baked potatoes, eggs, green butter, apples and a tail of spicy Baltic sprat</i>	
Herring fillet with baked potatoes and green butter <i>served with rushed cucum-ber and tomatos, eggs and red onions</i>	
Marbled beef tartare	
Salted salmon with tender ricotta and salmon caviar	
Shrimps, scallops, squid served with stracciatella cheese and tomato paste	
Stracciatella cheese with tomatoes and rocket leaves	
Burrata cheese with sweet pepper and tomatoes	
Kamchatka crab with creamy stracciatella cheese	
King crab in chitin, boiled in sea water	
Sea urchin caviar, 1 piece	
Rain dear tenderloin "Stragonina", 250gr	
Salmon sagudai with pike caviar, salted tomatoes and tomato water, 230 gr	
Murmansk scallops with quinoa and oyster cream, 100 gr	
Cod liver with blueberries, 120 gr <i>served on rye dough with pike caviar and crispy spelled</i>	
SALADS	QTY
Roast beef salad with potatoes and salted vegetables	
Czar's Hunting <i>Signature salad</i>	
Grilled salad with shrimps, scallops, squid and tuna sauce	
Olivier with smoked beef	
Caesar with chicken	
Caesar with northern shrimps	
Prawn caesar salad	
Caesar with salmon	

PLATTERS	QTY
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Cold Meat and Cheese Platter
Bresaola, Gorgonzola, Brie, Parmesan

Large raw smoked meat platter
Deer, wild boar, capercaillie and wild bird pate

Fish - platter of smoked northern fish.
Trout, catfish, halibut all from our smokehouse. Salted salmon, Forshmak with pike caviar

HOT MEALS

SNACKS & STARTERS	QTY
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Baked Siberian "shanezgka" with potatoes and clotted cream

Karelian kalittoa made from rye dough with potatoes

Murmansk scallop, per piece

SOUPS	QTY
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Fish soup with salmon, cod and halibut, 350 gr

Mushrooms with wickets. 350 gr
a rich soup from Karelian boletus. Served with boiled pearl barley porridge

Pea soup. Rich pea soup with smoked ribs and onion rye toasts, 350 gr

Borsch with beef - traditional soup with brown bread and "Salo", 350 gr

Solyanka - thick meat soup, 350 gr

Arctic "Uha" fish soup with crab, scallops and shrimps, 500 gr

MAIN DISHES - MEAT	QTY
Rib of beef with garlic, 350 gr	
Deer ham with berry sauce and mashed potatoes, 400 gr	
Pork ribs in honey and chili glaze, 350 gr	
«Black» beef with baked vegetables and wheat, 180 gr	
Pork tenderloin with baked potatoes, 420 gr	
Karelian Hot Pot, 720 gr <i>Venison stewed in half a day in aromatic broth with aspen mushrooms, roots and juniper berries. Served with boiled potatoes and Siberian shanga pastry filled with baked milk.</i>	
Bavette steak, 170 gr	
Machete steak, 170 gr	
Tenderloin steak, 200 gr	
Striploin steak, 300 gr	
Pork Shashlik. Served with fresh vegetables, pickled onion, lavash, herbs and adjika sauce, 200 gr	
Deer tenderloin with celery root mash, crispy spelled and berries, 120 gr	
Deer heart with blueberry cream spelled and berry cream, 350 gr	
MAIN DISHES - FISH & SEAFOOD	QTY
Salmon fillet with kinoa and oyster sauce, 160 gr	
Fried halibut on mashed potatoes with blueberry and blackberry cream, 160 gr	
Baked halibut fillet with mashed potatoes and cream, 450 gr	
Tender Atlantic salmon rolls with spinach and cheese, 500 gr <i>stewed in Russian stove with cream, potatoes and mushrooms</i>	
Codfish lover, 450 gr <i>fillet of cod with mash, comes with delicious omelette in cream jelly, with okroshka borodinskiy bread, crispy pile and rye flourishes</i>	
“Northern Lights” Salted cod with baked potatoes, 250 gr	
Catfish, 180 gr <i>a powerful, juicy meat is perfectly cooked with smoked herring caviar sauce and granular pike caviar</i>	
Flounder fish with baked potatoes and creamy caviar sauce, 150 gr	
MAIN DISHES - POULTRY	QTY
Two chicken croquettes with mashed potatoes, 400 gr <i>served with cream sauce, fermented cabbage and crunchy cucumbers</i>	
Chiken Shashlik. Served with fresh vegetables, pickled onion, lavash, herbs and adjika sauce, 200 gr	

SIDE DISHES	QTY
Oyster kinoa with fresh spinach	
Spicy tomato pittim	
Creamy barley porridge	
Mashed potatoes	
Village potatoes	
Baked root vegetables in heavy cream	

DESSERTS & FRUIT

DESSERTS	QTY
Arctic blancmange with blueberries and raspberry, 120 gr	

CAKES & TARTS	QTY
<p>Cloudberry & Cedar, 200 gr <i>Absolutely local. This cute cake have an ideal combination of cloudberr-ies and cedar sponge cake, crunchy meringue and pine nuts: «earth» and «snow», «moss» and «stones», and little microgreens leaves,</i></p>	
<p>Murmansk Charcoal, 180 gr <i>a cheese cake with currant and bog whortleberry,</i></p>	
<p>Cheesecakes made with 9% farmer's cheese, 150 gr <i>Served with blueberry cream and sour-cream</i></p>	