

The Park Restaurant

A la cart menu

Breakfast cost 5600

COLD DISHES

selection of cold cuts (140/30 g)	1900
cheese selection (160/80 g)	2900
selection of fish (150/30g)	2600
salmon roe (50 g)	4000
mix salad (60 g)	600
avocado (70 g)	600
mix nuts (100 g)	800
dry fruits (100 g)	800
fruit & granola bowl (330 g)	1000
bircher muesli (300 g)	1000
selection of fresh fruits (220 g)	2500
fruit salad (270 g)	1000
greek yoghurt wih granola (330 g)	900

CEREALS (80 g)

cornflakes, choco pops, fitness flakes, gluten free flakes	700
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YOGHURT & DAIRIES

plain yoghurt (120/20 g)	500
greek yoghurt (120/20 g)	
fruit yoghurt (140/20 g)	

DESSERTS

classic pancakes (180 g) berry sauce, powdered sugar	1200
belgian waffles (240 g) berries, sour cream, maple syrup	1200
russian syrniki (140/50 g) strawberry salsa, basil, sour cream with condensed milk	1400
french toast (230 g) brioche bread, mixed berries, raspberry mousse, maple syrup, banana	1100
russian blinis (175/40 g) served with sour cream and honey	1000

HOT BEVERAGES

COFFEE

armenian sand coffee (80 ml)	750
espresso (40 ml), double espresso (80 ml)	750
freshly brewed coffee (170 ml)	750
cappuccino (220 ml), café latte (220 ml)	800
hot chocolate (220 ml)	800

SELECTION OF TEA

black tea selection (250 ml) assam, earl grey, english breakfast	950
green tea selection (250 ml) green sencha, jasmine, milk oolong	
herbal tea (250 ml) urtz, chamomile, dakhts	
sea-buckthorn tea, foxberry tea, ginger tea (250 ml)	

MINERAL WATER (750 ml)

sparkling, still	1100
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FRESH CHILLED JUICES (220 ml)

orange, grapefruit, carrot, apple, celery	1100
pineapple	1800
pomegranate	2900

SPARKLING WINE (150 ml)

1400

HEALTHY & TRADITIONAL

porridge: oat, rice, millet, buckwheat (260/20 g) served with strawberries, water or milk base, alternative milk	900
porridge «jumbo» (290 g) oats with 72% grué de cacao, almonds, berries, pomegranate	1100
healthy breakfast bowl (360 g) poached eggs, avocado, falafel, avocado humus, quinoa, spinach, olive oil	1300
gluten free tapioca crepes (180 g) tapioca crepe, mixed salad, guacamole, smoked salmon, mustard-honey sauce, sour cream, chives	1700

EGGS & MORE

fried, scrambled, omelette (200 g)	900
boiled organic eggs (2 ps)	600
bee pollen & avocado (180 g) scrambled eggs cooked in raw coconut oil, avocado sprinkled with bee pollen, rocket and goji berries with truffled acacia honey	1200
multigrain avocado toast (245 g) multigrain toast, mashed avocado, stracciatella cheese, tomato salsa, poached eggs, pine nuts, sesame	1200
breakfast bao (225 g) steamed bao buns, miso tuna, mashed avocado, poached eggs, hollandaise sauce, sesame	1500
poached eggs (120 g) florentine, benedict, royal	1300
white egg omelette (280 g) white eggs, asparagus, spinach, brie cheese, walnut crumbs	1100
eggs cocotte (230 g) baked egg in cream cheese with asparagus, spinach, shallot and gruyere cheese, toasted brioche with cream cheese, trout, cucumber and red caviar	1500

INTERNATIONAL CUISINE

foul medames (250 g) fava beans, tomatoes, lemon juice, onion, olive oil, sesame paste, chives	1100
vegetable paratha and raita (170 g) vegetable stuffed paratha with cheese, served with yogurt	1000
shakshuka (220 g) baked eggs in a rich homemade tomato and red pepper sauce, olive oil, coriander, sumac, cumin	1300
huevos la flamenca (315/ 45 g) baked eggs, vegetables, tomato sauce, chorizo picante	1200

