

# 000 TRAPEZNAYA

Trapeznaya Restaurant No. 1 in KREMLEVSKY Hotel\*\*\*\*

Legal address: 601293 Vladimir Oblast, Suzdal, 5 Tolstogo ul., www.kremlinhotel.ru (section: restaurant)

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## CATERING OPTIONS OFFERED TO GROUPS TOUR COMPANIES, 2020

<b>OPTION 1 breakfast 500-00</b>		<b>OPTION 2 breakfast 500-00</b>	
<b>description</b>	<b>quantity</b>	<b>description</b>	<b>quantity</b>
Twisted bread roll with jam	1pc	Twisted bread roll with jam	1pc
Cheese	30	Cheese	30
Smoked meats	20	Smoked meats	20
Ham	20	Ham	20
Butter	20	Butter	20
Bread	2 pcs	Bread	2 pcs
Tender omelette (3 eggs) or	170/5	Crepes with jam or	150/30
Fried eggs (3 eggs)	120/5	Crepes with sour cream	
Tea or espresso/ cream	200/10	Tea or espresso/ cream	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
<b>OPTION 3 breakfast 500-00</b>		<b>OPTION 4 breakfast 600-00</b>	
<b>description</b>	<b>quantity</b>	<b>description</b>	<b>quantity</b>
Twisted bread roll with jam	1pc	Twisted bread roll with jam	1pc
Cheese	30	Cheese	30
Smoked meats	20	Smoked meats	20
Ham	20	Ham	20
Butter	20	Butter	20
Bread	2 pcs	Bread	2 pcs
Choice of cereals: buckwheat / oatmeal/ rice	250/30	Cottage cheese patties with sour cream	250/30
Tea or espresso/ cream	200/10	Tea or espresso/ cream	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
<b>OPTION 1 lunch 750-00</b>		<b>OPTION 2 lunch 750-00</b>	
<b>description</b>	<b>quantity</b>	<b>description</b>	<b>quantity</b>
Russian salad with salmon	140/1	Fresh vegetable salad	150/1
Soup a la Russe (pork)	300/40/2	Chicken noodle soup	300/50/2
Slavyanskiye dumplings. Served in a pot	170/30/5	Slavyanskiye dumplings. Served in a pot	170/30/5
Apple stuffed bun	60	Apple stuffed bun	60
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
Bread	3 pcs	Bread	3 pcs
<b>OPTION 3 lunch 800-00</b>		<b>OPTION 4 lunch 800-00</b>	
<b>description</b>	<b>quantity</b>	<b>description</b>	<b>quantity</b>
Boyarynya Salad	125/10/1	Russian salad with salmon	140/1
Chicken noodle soup	300/50/2	Soup a la Russe (pork)	300/40/2
Baked fish. Served in a ceramic skillet	325/20	Monastyrskoye meat (pork) with mushroom sauce	100/120/80
or Suzdal stew with pork		Served in a pot under a puff-pastry cover	
Jam stuffed Russian bun	60	Jam stuffed Russian bun	60
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
Bread	3 pcs	Bread	3 pcs
<b>OPTION 5 lunch 800-00</b>		<b>OPTION 6 lunch 800-00</b>	
<b>description</b>	<b>quantity</b>	<b>description</b>	<b>quantity</b>
Fresh vegetable salad	150/1	Boyarynya Salad	125/10/1
Chicken noodle soup	300/50/2	Boyarskaya fish soup with open pie (salmon)	300/50/5/70
Baked fish.	325/3	Monastyrskoye meat (pork) with mushroom sauce	100/120/80
Served in a ceramic skillet		Served in a pot under a puff-pastry cover	
Jam stuffed Russian bun	60	Jam stuffed Russian bun	60
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
Bread	3 pcs	Bread	3 pcs
<b>OPTION 7 lunch 850-00</b>		<b>OPTION 8 lunch 950-00</b>	

description	quantity	description	quantity
Bird's nests salad	125/1	Russian salad with salmon	140/1
Chicken noodle soup	300/50/2	Chicken noodle soup	300/50/2
Suzdal pork baked in a skillet	300/2	Beef with prunes stewed in a pot under a puff-pastry cover	75/120/80
Apple stuffed bun	60	Tsarskye crepes with honey mixture	100/30
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0,6
Bread	3 pcs	Bread	3 pcs

**OPTION 9 lunch 900-00**

**OPTION 10 lunch 950-00**

description	quantity	description	quantity
Kideksha salad	125/1	Kideksha salad	125/1
Derevenskiye stchi with chicken meat	300/25/20/2	Chicken noodle soup	300/50/2
Oven-baked Russian fish served in a ceramic skillet	325/3	Suzdal pork baked in a ceramic skillet	300/2
Apple stuffed bun	60	Ice-cream with grate chocolate	80/8
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
Bread	3 pcs	Bread	3 pcs

**OPTION 11 lunch 900-00**

**OPTION 12 lunch 1 200-00**

description	quantity	description	quantity
Fresh vegetable salad	150/1	Bird's nests salad	125/1
Soup a la Russe (pork)	300/40/2	Crepe with salmon caviar	50/15/10/1
Suzdal stew (pork) served in a pot or handmade Slavyanskiye dumplings	300/20/1	Derevenskiye stchi with chicken meat	300/25/20/2
Tzarsky crepes or baked "Apple of immortality" with honey and cowberries	170/30/5	Oven-baked Russian fish served in a ceramic skillet or Suzdal stew (pork) served in a pot	325/20
Tea (tea bag)	100/30	Orekhovaya Roscha ice-cream	80/3
Suzdalskaya mineral water, still	130/25/3	Tea (tea bag)	200/10
Bread	200/10	Suzdalskaya mineral water, still	0.6
	0.6	Bread	3 pcs

**OPTION 1 dinner 850-00**

**OPTION 2 dinner 850-00**

description	quantity	description	quantity
Kideksha salad	125/1	Kideksha salad	125/1
Choice of oven-baked Russian fish served in a ceramic skill or Po-Suzdalski pork	325/30	Po-Suzdalski pork baked in a ceramic skillet	300/2
Crepes with cowberries and honey sauce	300/2	Crepes with honey and nuts or ice-cream with ground chocolate	100/30
Tea (tea bag)	100/30	Tea (tea bag)	80/8
Suzdalskaya mineral water, still	200/10	Suzdalskaya mineral water, still	200/10
Bread	0.6	Bread	0.6
	3 pcs		3 pcs

**OPTION 3 dinner 650-00**

**OPTION 4 dinner 700-00**

description	quantity	description	quantity
Russian salad with salmon	140/1	Fresh vegetable salad	150/1
Suzdal stew with chicken and vegetables. Served in a pot	300/2	Suzdal stew (pork). Served in a pot	300/20/1
Orekhovaya Roscha ice-cream	80/3	Russian bun with jam	60
Tea (tea bag)	200/10	Tea (tea bag)	200/10
Suzdalskaya mineral water, still	0.6	Suzdalskaya mineral water, still	0.6
Bread	3 pcs	Bread	3 pcs

**OPTIONS INCLUDING RESTAURANT SPECIALTIES**

**OPTION 13 lunch 1 600-00**

**OPTION 14 lunch 1 600-00**

description	quantity	description	quantity
Kideksha salad	190	Po-Knyazhesky salad with salmon and caviar	210
Ukrainian borsch with garlic pampushka (bun)	400/1pc	Derevenskiye stchi with chicken meat	300/25/20/2
Beef with prunes stewed in a pot under a puff-pastry cover or Boyarskaya pork	290	Boyarskaya pork baked in a small cast iron skillet	390
Apple delight in puff pastry	390	Pear dessert "Alyonushka" (pear baked with	180/50/30/2
	80		

				raspberries and Chef's dewberry sauce)	
Freshly brewed tea (served in a tea pot) or espresso	200/10		Freshly brewed tea (served in a tea pot) or espresso	200/10	
Suzdalskaya mineral water, still	0.6		Suzdalskaya mineral water, still	0.6	
Bread	3 pcs		Bread	3 pcs	
<b>OPTION 15 lunch 1 500-00</b>			<b>OPTION 16 lunch 1 700-00</b>		
<b>description</b>		<b>quantity</b>	<b>description</b>		<b>quantity</b>
Tzarevna salad		200	Bird's nests salad		180
Solyanka soup (meats)		400	Boyarskaya fish soup (salmon)		375
Tender turkey patties		200	Boyarskaya pork baked		390
Baked "Apple of immortality" with cowberries and honey sauce or		180/50/2	in a small cast iron skillet		
Tzarskye crepes		150/75	Apple delight in puff pastry		80
Freshly brewed tea (served in a tea pot) or espresso		200/10	Freshly brewed tea (served in a tea pot) or espresso		200/10
Suzdalskaya mineral water, still		0.6	Suzdalskaya mineral water, still		0.6
Bread		3 pcs	Bread		3 pcs
<b>OPTION 5 dinner 1 400-00</b>			<b>OPTION 6 dinner 1 600-00</b>		
<b>description</b>		<b>quantity</b>	<b>description</b>		<b>quantity</b>
Po-Knyazhesky salad with salmon and caviar		210	Bird's nests salad		180
Boyarskaya pork baked in a small cast iron skillet		390	Kupecheskaya beef. Served in a cast iron skillet		340/4
Pear dessert "Alyonushka"(pear baked with raspberries and Chef's dewberry sauce)		180/50/30/2	Baked "Apple of immortality" with cowberries and honey sauce		180/50/2
Freshly brewed tea (served in a tea pot) or espresso		200/10	Freshly brewed tea (served in a tea pot) or espresso		200/10
Suzdalskaya mineral water, still		0.6	Suzdalskaya mineral water, still		0.6
Bread		3 pcs	Bread		3 pcs
<b>OPTION 7 dinner 1 400-00</b>			<b>OPTION 8 dinner 1 400-00</b>		
<b>description</b>		<b>quantity</b>	<b>description</b>		<b>quantity</b>
Boyarynya Salad		125	Arkhiereysky salad		230
Spicy pike-perch with potato croquets or whole grilled dorade		330 290	Beef with prunes served in a pot under the puff-pastry cover		290
Russian crepes with honey and pine nuts		150/50/7	Lakomka ice-cream		150/40
Freshly brewed tea (served in a tea pot) or espresso		200/10	Freshly brewed tea (served in a tea pot) or espresso		200/10
Suzdalskaya mineral water, still		0.6	Suzdalskaya mineral water, still		0.6
Bread		3 pcs	Bread		3 pcs

Dear colleagues - travel agents!

We do our best to make meals in our restaurant delicious and unforgettable for you tourists!

Specially for your tourists the well-balanced meal options were developed.

Please, be aware that in our restaurant one can order a tasting flight set of the homemade vodka infusions (premium vodka by Vladalko)

Khrenovushka (horse radish) 40 g/ Klykovka (cranberry) 40 g/ Ryabinka (mountain ash) 40 g/ Brusnichka (cowberry) 40 g - 120 g - 360 rub.

Only in our restaurant one can try an exclusive product - genuine Medovukha by bee-keeper SERAFIM

prepared in bee combs according to the antique monasterial recipe - preparation time - 3 months

One can buy Medovukha and meadow honey here! Or one can order tasting of:

medovukha "Monasterial honey" and medovukha "Buckwheat honey" 100 g/ 100 g - 120 rub.

Lunch and dinner can be accompanied by colorful folk performance

That's the way your tourists can see and get a feel of the Russian charm and discover Russia and Suzdal!

Folk performance (40 min: two sections - tribute folk songs and dancing folk songs

with guest involvement + saw playing and Russian folk instrumental music

Cost of entertainment program - 12 000 rub.

We are happy to welcome you and hope for fruitful cooperation in 2020!