



Café Pouchkine

St. Germain des Prés

Moscou – Paris

The Restaurant

Zakuskis

Tarama & 2 Buckwheat blinis	10.00 €
Russian "Olivier" Salade Olivier	16.00 €
Assortment of 4 Pirojkis <i>(Beef, Mushrooms, Vegetables, Duck)</i>	20.00 €
Wild Smoked Salmon, Tarama & Blinis	28.00 €
Caviar (30g) & blinis	70.00 €

Soups & Gaspacho

Tomato Gaspacho	13.00 €
Kamtchatka Crab Gaspacho	15.00 €

Fresh breeze « Letnyi Briz »

Russian Salmon Tartar	19.00 €
Russian César Salad	22.00 €
Kamtchatka Crab César Salad	24.00 €
Kamtchatka Crab Salad & Fresh Mango	23.00 €

Dishes & Russian Raviolis

Salmon Pelmenis with its broth and Smetana	20.00 €
Meat Pelmenis with its broth and Smetana	20.00 €
Zander Pajorski, Celery puree, citrus fruit, butter sauce	25.00 €
Beef Stragonoff, mashed potatoes and homemade pickles	25.00 €
Meat Pojarski with Vegetables Tagliatelles	26.00 €

Lunch Menus

Rousskii Sezony

20 €

Assortment of 3 Pirojkis

Pastry of your choice

2 Dishes meal , Day's Special

25 €

Main Dish – Dessert

Russian Degustation

30 €

1 Pirojki

Zander Pojarski

Olivier Salad

Salmon Pelmenis

White nights « Byelyi Notchy »

99 € for 2 persons / 45€ per additional person

Russian pickles, 2 pirojkis & 2 vodkas Beluga

Olivier Salad

Kamtchatka Crab Gaspacho

Beef Stragonoff

Zander Pojarski

Our Pastries

Damien Piscioneri, Executive Chief Café Pouchkine

10 €

Medovick

Buckwheat honey biscuit, Sgouchonka cream, Smetana cream

Napoléon

Orange flavored viennese pastry, Bourbon vanilla cream, Caramelized wafers

Millefeuille Pouchkine

Caramelized puff pastry, Bourbon vanilla cream, crunchy almonds

Eclair chocolat

Choux pastry gold, creamy chocolate, chocolate filing, flavour with hazelnut

Rozovaya

Violet Japanese biscuit, blackcurrant heart, crunchy almonds, vanilla cream and blackcurrant jam

Fraisier Datcha

Almond and vanilla cake, fresh strawberries, vanilla cream flavoured and caramelized pistachios

Diadema

Crumble biscuit with lemon cream, lemon marmelade and creamy Jasmine Tea

Tarte chocolat

Sweet cocoa pastry dough with chocolate cream, crunchy chocolate, shortbread chocolate almond paste and light chocolate ganache

Saint-Honoré Passion Vanille

Caramelized choux pastry filled with vanilla cream, Passion fruits cream and shortcrust pastry

Eclair Tvorog

Choux pastry, Tvorog cream

Tarte Framboise & Tvorog

Sweet pastry with Tvorog and raspberries cream, fresh raspberries and red fruits coulis

Tarte Ananas Coco

Sweet pastry with coconut cream and fresh pineapple

The « Tea Room »

Pouchkine Coffee Coffee served with 4 Macaroons	12.00 €
Pouchkine Tea Tea served with 4 Macaroons	15.00 €

The Macaroons

Assortment of 3 macaroons	9.00 €
Morse	
Pouchkine	
Chocolat	
Blackcurrant Raspberry heart	
Pistachio Strawberry heart	
Vanilla	
Coffee	
Earl Grey Tea	
Medovick	
Caramel	

Fresh Beverages

Traditional Russian Drinks

Morse (cranberry)	6.90 €
Morse cherry, cinnamon, anise	6.90 €
Morse Blackcurrant	6.90 €
Morse lemon	6.90 €
Kvas	6.20 €

Fruit Juices & Sodas

Orange Juice/ Grapefruit	6.70 €
Coca-cola, Coca zéro	6.70 €
Perrier	6.70 €
Limonade « Elixia » Gold leafs (33 cl)	7.20 €

Waters

Treignac (still, 75 cl)	6.60 €
Châteldon (sparkling 75 cl)	6.60 €

Hot Beverages

Coffee	3.80 €
Decafeine	3.80 €
Coffee with milk	6.50 €
Double coffee	6.10 €
Viennese coffee	7.20 €
Cappuccino	6.70 €
Hot Chocolat « Pouchkine »	7.30 €
Viennese Hot Chocolate « Pouchkine »	7.80 €

Café Pouchkine Teas

« Pascal Hamour » Tea Master

6.90 €

Classic Teas

Breakfast Intense Tea

Earl Grey Intense Tea

Organic Black Teas

Royal Assam Tea

Darjeeling Imperial Tea

Lapsang Souchong

Organic black favored Teas

Earl Grey Tea

Peach Apricot Tea

Café Pouchkine Teas

« Pascal Hamour » Tea Master

6.90 €

Black Teas

Oriental Dream

Imperial Gardens of Organic Green Tea

Japan Sensha Green Tea

Indian Green Tea, (Jasmin, Mint or Red fruits)

Indian Darjeeling Green Tea Lemon

Organic traditional Extract

Infusion Verbena

Fleur D'infusion ® Grapefruit

Pouchkine Puffed Pastries

<i>Vanilla Croissant</i>	3.00 €
<i>Pain au chocolat</i>	3.00 €
<i>Bilberry and red berries Bostock</i>	3.80 €

Russian Special

<i>Simiki Fresh Jam (Tvorog pancakes)</i>	9.00 €
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Eggs for the Breakfast

<i>Fried/Scrambled/ Omelet</i>	12.00 €
<i>Ham Benedict</i>	14.00 €
<i>Wild smoked Salmon Benedict</i>	19.00 €
<i>« Cafe Pushkin Moscow » Scrambled</i>	19.00 €

<i>Soft boiled egg, Sturgeon Caviar on toast</i>	40.00 €
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Side Dishes

<i>Tomato / Cheese / Mushrooms</i>	4.00 €
<i>Ham</i>	5.00 €
<i>Vegetables Tagliatelles</i>	6.00 €
<i>Smoked Salmon</i>	8.00 €
<i>Salmon Eggs</i>	14.00 €
<i>Caviar (10g)</i>	23.00 €

Café Pouchkine Breakfast

<i>Continental</i>	14 €
<i>Fresh Juice</i>	
<i>Puffed Pastry</i>	
<i>Coffee</i>	

<i>Russian Breakfast</i>	25 €
<i>Fresh Juice</i>	
<i>Simiki with Fresh Jam</i>	
<i>Puffed Pastry</i>	
<i>Coffee/Tea</i>	
<i>Glass of Champagne or Vodka (extra 9 €)</i>	

<i>Detox Breakfast</i>	29 €
<i>Egg white scrambled, Vegetables Tagliatelles</i>	
<i>Fresh Juice</i>	
<i>Toasted bread with light Jam</i>	
<i>Infusion Extract by Pascal Hamour</i>	

Russian Brunch 60 €
Champagne Brunch 70 €

Saturdays and Sundays from 10 am to 16 pm

Coffee or Tea

Fresh Juice or Morse

Puffed Pastry

One portion of Egg

Olivier Salad

Pelmenis

1 Pirojok

One dessert or assortment of 3 macarons

Café Pouchkine Champagne

By

Maison Arlaux

Our wine of champagne selection is exclusively coming from Maison Arlaux. Since 1826, the production is only cuvée de prestige which gives a discreet and refined effervescence to the wine of champagne.

	Glass	Bottle
Brut Rosé Nature (750ml)	16.00 €	95.00 €
Brut spéciale réserve (750ml)	15.00 €	95.00 €
Millésimé 2000 (750ml)		210.00 €
Kir royal	17.00 €	
Russian Kir	18.00 €	

Café Pouchkine Wines

By

Aurélien Gil-Artagnan & Alexandre Morlier

Anciens Sommeliers Bristol Paris

L'Atelier des Sommeliers Paris.

	Glass	Bottle
White Clos Saint Fiacre "Orléans" 2013	7.50 €	28.00 €
Red Côtes du Rhône "Le temps est Venu" Domaine S.Ogier 2013	6.50 €	27.00 €
Château Mondésir Gazin, Blaye-Côtes de Bordeaux 2008	8.00 €	35.00 €
Rosé Côtes de Provence Rosé, Domaine la Sanglière 2013	8.00 €	35.00 €
Côtes de Provence Rosé, Minuty 2012	8.00 €	35.00 €
Sweet White Jurançon Doux, Domaine Charles Hours 2013	7.00 €	31.00 €

Cocktails & Alcohol

Cocktails

15.80 €

Vodka jus de fruits (orange, grapefruit,)

Pouchkine (Vodka 4 cl, blackcurrant cream 2 cl et Morse)

Tsar (Vodka 4 cl, crème de cerise, Morse cerise et cannelle)

Moskva (Vodka 4 cl, Morse lemon)

Shot Vodka Liqueur (Vodka 4 cl, liqueur 2cl)

14.00 €

Kir vin blanc (Morse Cassis)

10.00 €

Fine Spirits

Vodka « Beluga » (4cl)

12.00 €

Whisky Chivas Régal 12 ans (4cl)

15.00 €

Cognac XO Hennessy (4cl)

16.50 €

Degustation of 4 Russian Vodkas (2cl)

Klukvinaya, Mandarine, Beluga, Ruskvi Standard

20.00 €