



## GOURMET DINNER

How to cook Steak perfectly



### **STARTERS AND SALADS**

#### **ROAST BEEF SALAD**

with baked vegetables and Vinaigrette

#### **VENISON TARTARE**

with quail eggs, capers and wheat toasts

#### **BEEF CARPACCIO**

with parmigiano, grapefruit and honey-balsamic sauce

#### **BREAD OF OUR OWN MAKING**

served with special green butter



# HOT DISHES

## FERN WITH BEEF TENDERLOIN AND VEGETABLES

cooked in a wok

## SKOBYANKA WITH CUCUMARIA (STEWED CUCUMARIA)

with pork, onion, garlic, carrot,  
tomatoes pronto and spices

## STEAK OF YOUR CHOICE

**BLACK ANGUS**



### SYNDICATE SPECIAL STEAK

Ribeye steak of the high marble score  
beef. 200 days of grain fattening.  
It's known for centuries because of its  
exceptional tenderness and flavor.  
Served with creamy truffle butter.



### NEW YORK PRIME

Strip steak of highest marble score beef,  
fore rib. 200 days of grain fattening.

\*All steaks are served with mix salad and  
grilled corn, baked potato with rosemary  
and grilled vegetables (eggplant, sweet  
peppers, zucchini, cherry tomatoes,  
onions). Sauces: black pepper, bbq  
sauce and american salsa



# DRINKS

## TAIGA HERBS COLLECTION TEA

served with:

Actinidia jam

Schisandra confiture

Pine cones jam

## HOMEMADE TAIGA LIQUEURS SET

Schisandra

Sea buckthorn

Nutcracker Siberian





ROAST BEEF SALAD



VENISON TARTARE





**BEEF CARPACCIO**



**FERN WITH BEEF TENDERLOIN**





SLICED FROZEN ROE DEER MEAT



SKOBYANKA WITH CUCUMARIA



SYNDICATE SPECIAL RIBEYE STEAK



NEW YORK PRIME



**TAIGA HERBS COLLECTION TEA**



**HOMEMADE TAIGA LIQUEURS SET**

