

МОЛОКО И МЁД

Dear Guest, I am glad to welcome you at "Milk and Honey", the best place to start your gourmet trip. The collaboration of Concept Chef Ruslan Zakirov (St. Petersburg, Kuznya House) and our long-time Chef Aleksandra Saprykina has let us create the menu which is going to mesmerize you by its gustatory combinations. When working we rest on the principles of purity of taste, health profit and esthetics Every day we cook delicious food keeping the balance between delicious taste and benefit for health. All the dishes listed in our menu are made of the choicest products. In order to keep the genuineness, we use olive oil and spices imported from Greece. Moreover, every morning we cook pasta fresca.

"Milk and Honey" is aimed to help our guests keep enjoying every single day!

Have a nice meal! Have a good day!

Best wishes,

Pavel KUKSOV

KUKSOV
restaurants group

МОЛОКО
И МЁД

CRUST NAPOLI
PIZZA & WINE

百味ラーメンクラブ
UMAMI
RAMEN+CLUB

Tbilissimo
грузинский ресторан

Фудпарк & бар
PIRC
№7

Michel
bakery

SINGAPURA
АЗИАТСКОЕ БИСТРО

Sunset
ashram

Detache
вино без правил

MONO
COFFEE

Sweet breakfasts

Every weekend day from 10 a.m. to 4 p.m.
we give a glass of Mimosa cocktail for free in addition
to any dish from Breakfasts menu.



Curd fritters with black currant
confiture and sour cream ^{220 g}



Chia-bowl with craft granola, fruits and seasonal berries 240 g **NEW**



Dumplings with seasonal berries and
vanilla mousse ^{265 g} **NEW**



Millet porridge with pumpkin and
coconut flakes ^{390 g} **NEW**

Rice porridge with coconut milk, chia seeds, mango, flaked almond and coconut flakes 400 g



Non-sweet breakfasts

Greek breakfast ^{270 g}

*light-salted salmon, avocado,
Feta cheese, grilled olives and
home-style ciabatta*





English breakfast 350 g

sunny-side-up eggs with chicken sausages, bacon, tomatoes, red beans, grain bread



Omelet with tiger shrimps,
spinach, Cheddar cheese and
hollandaise sauce ^{280 g} **NEW**





Tomato shakshuka with poached eggs, Feta cheese and home-style ciabatta 230\80 g



Benedict Eggs on grain bread with salmon, poached eggs, avocados and spinach ^{200 g}



Green buckwheat with poached eggs and Parmesan cheese ^{390g}

Zucchini hash browns with red king crab, spinach, poached eggs and hollandaise sauce ^{330 g} **NEW**



Compose your breakfast:

Oatmeal ^{230 g}
with water/dairy milk/alternative milk

Scrambled eggs/ Sunny-side-up eggs 3 eggs

Supplements to sweet breakfasts

Butter	20 r	Mangoes	50 r
Honey	20 r	Bananas	50 r
Condensed milk	30 r	Kiwis	50 r
Raspberry jam	30 r	Grapes	50 r
Magnolia-wine jam	30 r	Pine nuts	10 r
Strawberries	50 r	Flaked almonds	10 r
Blueberries	50 r		

Supplements to non-sweet breakfasts

Ciabatta		Parmesan cheese	20 r
Tiger shrimps	50 r	Avocado	30 r
Light-salted salmon	50 r	Mini-spinach	20 r
Roast beef	30 r	Fresh cucumbers	50 r
Bacon	30 r	Fresh tomatoes	50 r



Hash browns with salmon, rocket
salad and sour cream ^{230 g}

Raw

Beef tartare with Parmesan
cheese and truffle sauce ^{130 g}



A glass of white wine is positioned in the upper right corner of the image. The wine is a pale, golden color, and the glass is set against a background of a white, draped tablecloth. The lighting is soft, highlighting the texture of the fabric and the clarity of the wine.

Japanese sea scallop carpaccio
with hot chile pepers and lime
juice ^{50 g}





Compose your perfect wine accompaniment:

Gorgonzola cheese	100 g	Pine nuts	10 g
Parmesan cheese	100 g	Strawberries	50 g
Goat cheese	100 g	Blueberries	50 g
Camembert cheese	100 g	Grapes	50 g
Parma ham	50 g	Truffle honey	20 g
Kalamata olives	35 g		
Pecan nuts	10 g		



Greek olive platter 100 g

Baba ghanoush
made from roasted
eggplants ^{100g}
VEG



Cold appetizer

Chicken paste
with cranberry
and rosemary jam,
home-style
ciabatta ^{150 g}



Tzatziki
with mint ^{100g} **VEG**



Classic hummus
with fresh
vegetables ^{100 g/150 g}



Meze ^{280g} **VEG**

A tall, elegant glass filled with a pale yellow wine, set against a backdrop of a white, textured tablecloth. The lighting is soft and warm, creating a sophisticated atmosphere.

Cold appetizers

Hummus with roasted peppers, home-style lecso and home-style ciabatta ^{110 g} **VEG**

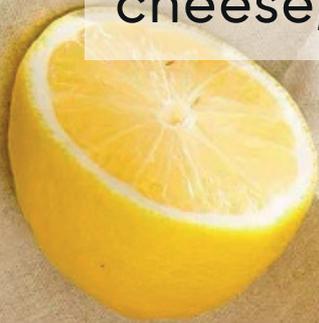


Seared broccolis, Gorgonzola
cheese, date sauce ^{130 g} VEG



Hot
appetizers

Seared eggplants, Pecorino
cheese, tomato salsa ^{150g}



Spanakopita with Feta
and Mozzarella 120 g **NEW**
*Traditional Greek puff pie with
spinach and cheese*



Seared shrimps, grapes
and gremolata ^{160g}



Fried Halloumi cheese with truffle
honey and mint ^{125g}





Far Eastern squid with
avocado, grapefruit and let-
tuce ^{120 g}



Greek salad with Kalamata olives,
caperberries, Feta cheese and home-
style ciabatta ^{270 g} VEG

Salads

Caesar salad with tiger shrimps,
Romano cheese, garlic croutons
and Parmesan cheese ^{140g}



Caesar with roasted chicken
breast, Romano cheese and
garlic croutons ^{140g}





Marble beef steak salad with tomatoes,
Romano cheese and herbs 200g

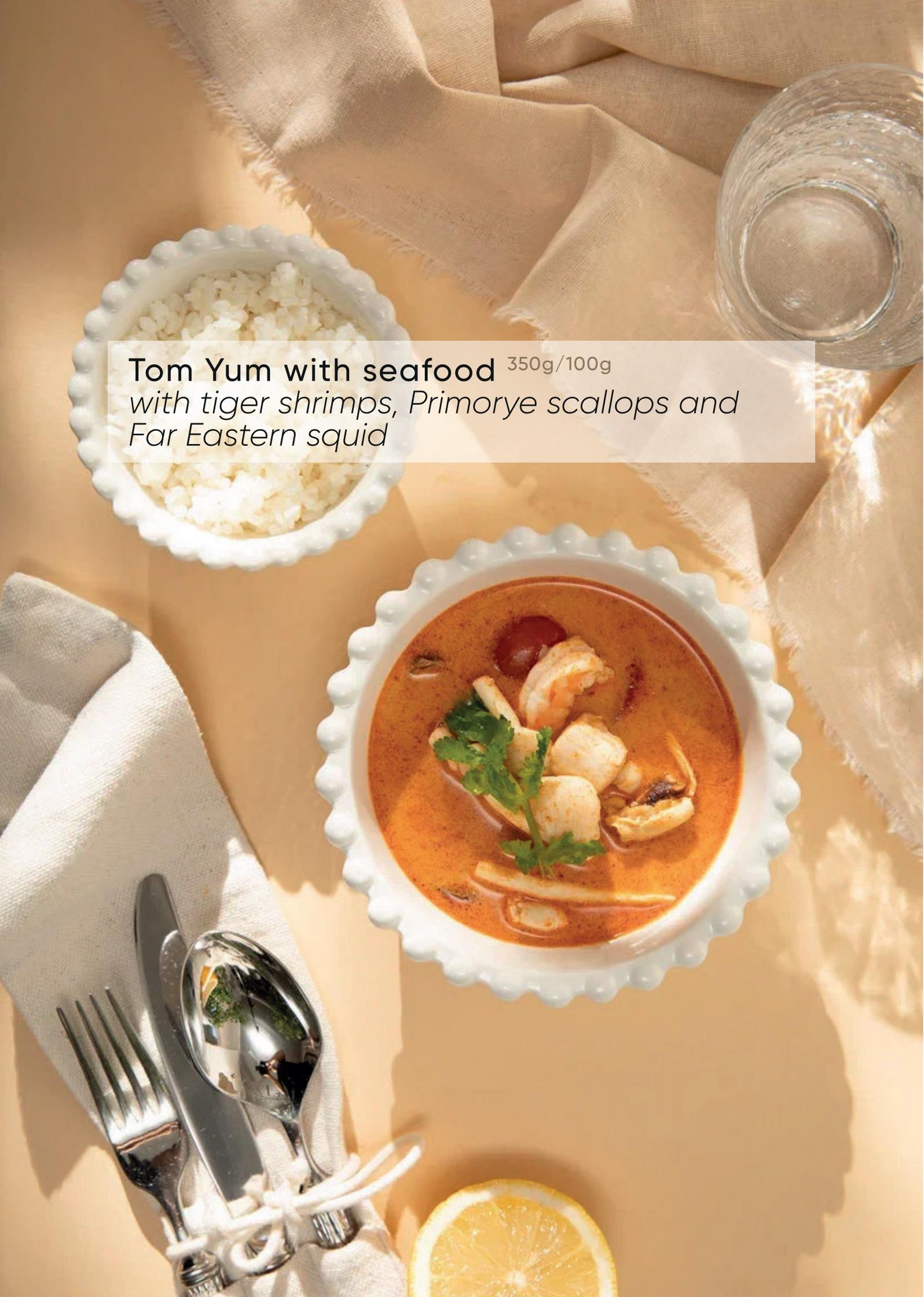


Olivier salad with king crab
and ailloli sauce 230g

Light broth with chicken and
orzo pasta ^{230g}



Soups

A top-down view of a dining table set. In the center is a white ceramic bowl with a scalloped edge, filled with a vibrant orange-red Tom Yum soup. The soup contains tiger shrimps, Primorye scallops, and Far Eastern squid, garnished with fresh green cilantro. To the upper left is a smaller white ceramic bowl with a scalloped edge, filled with fluffy white rice. To the upper right is a clear glass of water. In the lower left, a silver fork, knife, and spoon are neatly arranged on a white napkin, tied together with a white string. In the lower right, a slice of fresh orange is visible. The background is a light-colored, textured fabric, possibly a tablecloth or napkin, with soft shadows cast across it.

Tom Yum with seafood 350g/100g
*with tiger shrimps, Primorye scallops and
Far Eastern squid*



**Borsch with lamb, beans and
sour cream** 300g/30g/40g



Bouillabaisse with tiger shrimps,
spaghetti alle vongole, squids
and halibut ^{300g} **NEW**

Side dishes



Blanched spinach
with cream/without cream 100g



Classic rice 150g



Creamy mashed potatoes 150g

Josper roasted vegetables
zucchini, bell peppers,
broccolis 150g



Roasted potatoes 150g
French fries
with ketchup 150g



Main dishes

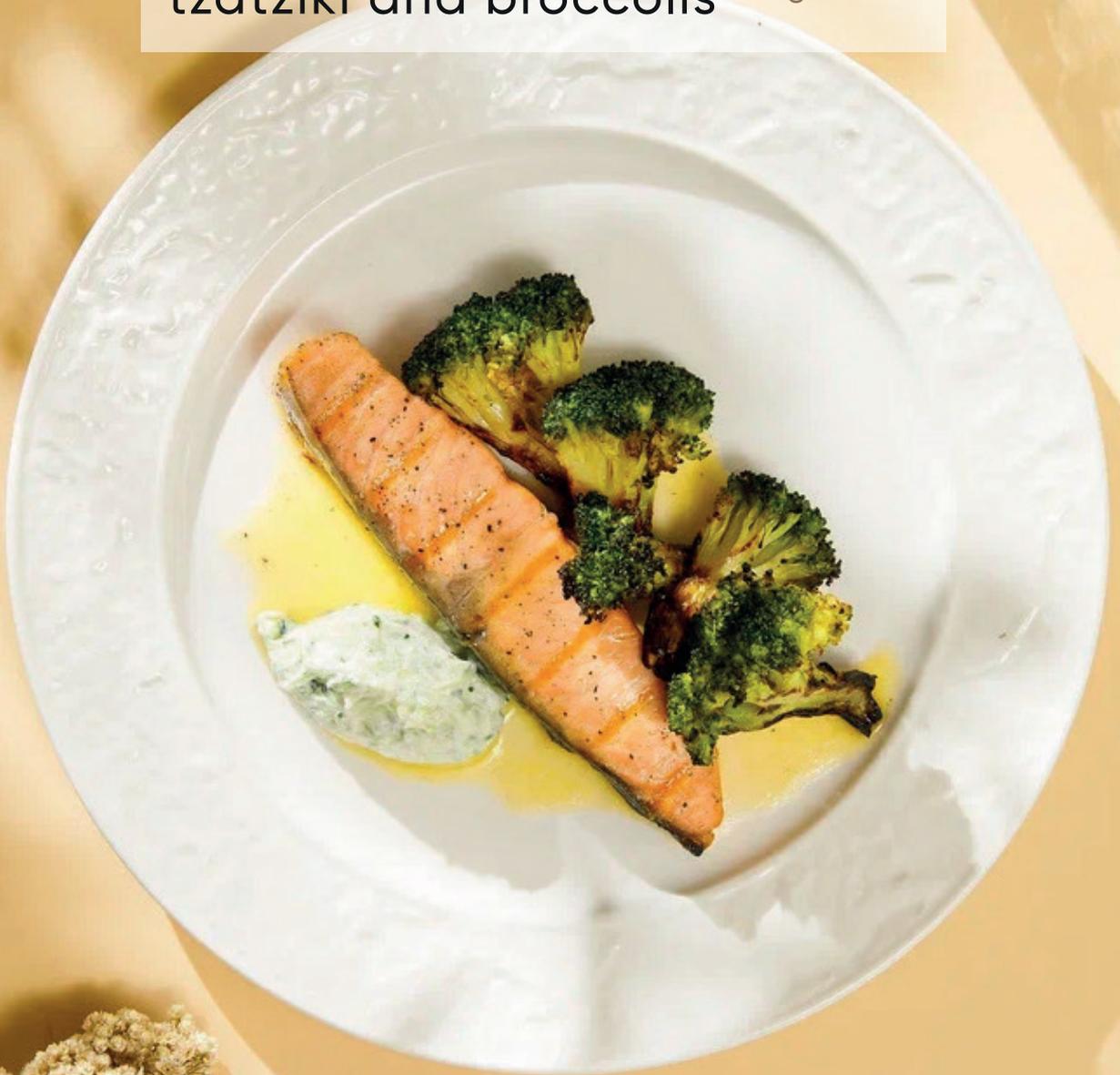
Grilled corn with herbs and
garlic oil ^{310 g}



Grilled halibut, wilted spinach and
lemon juice ^{195g}



Char-grilled salmon with
tzatziki and broccolis ^{235g}



Seared flounder with caperberries,
garlic and chili peppers ^{350g}



Primorye scallops with creamy
mashed potatoes, edamame
beans ^{190g}



Far Eastern squids ^{360g}

*with new potato, Parmesan
cheese and truffle sauce*





Octopus with new potato
in Romesco sauce 310g

Chicken breast with roasted potatoes, blanched spinach and nut sauce ^{250g} *NEW*

Beef Mignon with mashed potatoes and pepper sauce ^{260g}





Veal cheeks with mashed potatoes and magnolia-wine sauce 320r



Moussaka with marbled beef and eggplants in Béchamel sauce ^{320 g}

NEW

Traditional Greek baked pudding following famous Athens Chief's recipe with French Béchamel sauce

Souvlaki, tzatziki and pita ^{120g} **NEW**
*Traditional Greek chicken
skewers*





House-special hamburger ^{350g}
*with marbled beef rissole, fresh
tomatoes, Romano cheese, pickles,
Cheddar cheese, onions, mustard
sauce on brioche loaf*

Grilled hanger steak with corn and
BBQ sauce ^{420g}

Rib eye steak ^{300g}

*Premium marbled beef steak with
roasted garlic and Himalayan salt*



Pasta and risotto

Every single day we start with making of home-style pasta fresca with Italian flour for your dishes



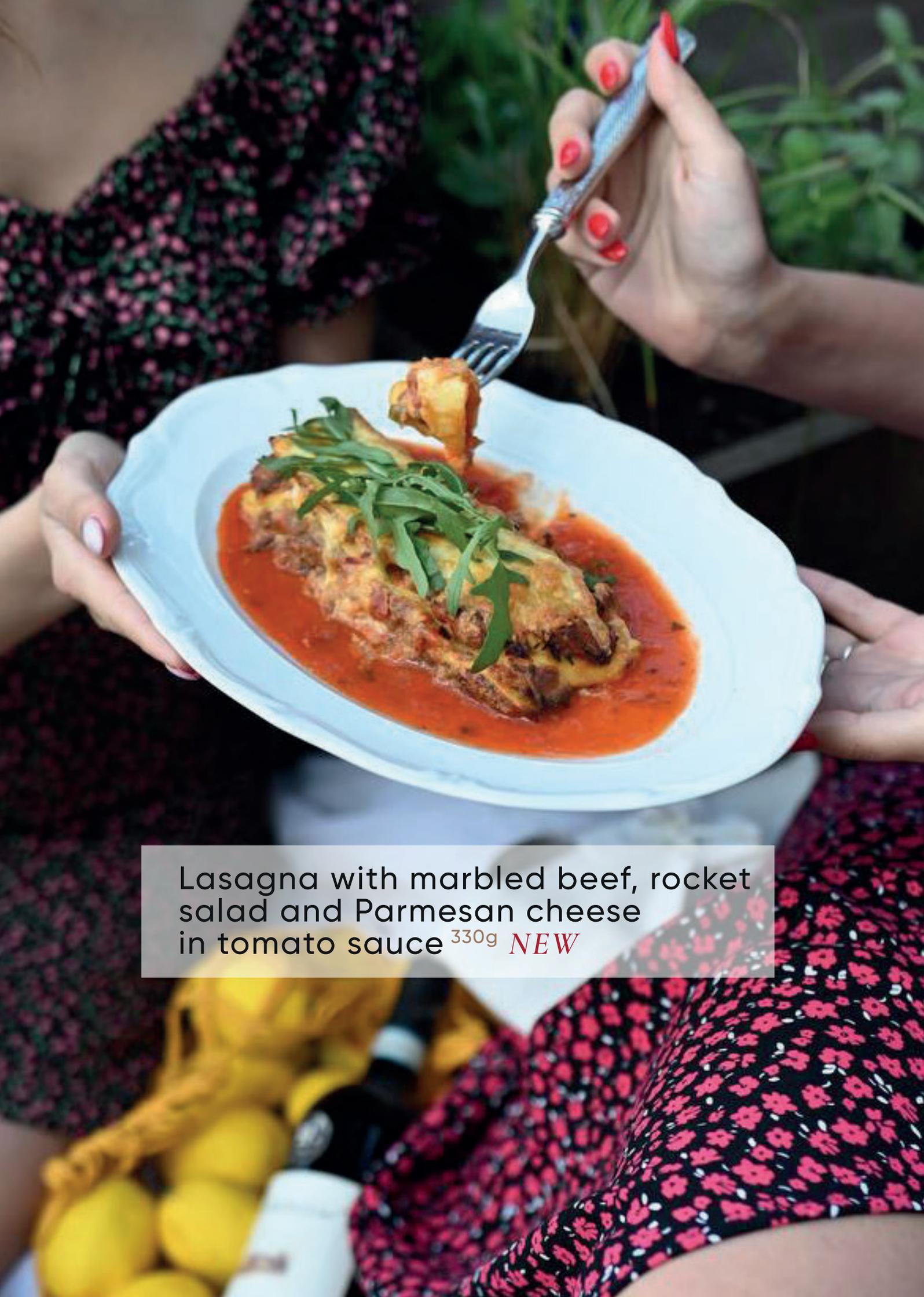
**Tortellini with cream cheese
and tiger shrimps** 160g

Gnocchi with porcini mushrooms, shiitake mushrooms, clamshell mushrooms in truffle sauce and Parmesan cheese 260г



Tagliatelle with seafood
in cream sauce ^{250g}





Lasagna with marbled beef, rocket salad and Parmesan cheese in tomato sauce ^{330g} *NEW*



Penne with scallops and broccolis
in cream sauce ^{300g}



Spaghetti with tiger shrimps in spicy
Neapolitan sauce ^{300g}



Risotto with porcini mushrooms,
Parmesan cheese and truffle oil 250g

Tagliatelle with red king crab,
bisque sauce and Parmesan
cheese ^{350g} *NEW*





Caramel Napoleon cake with flaked almonds ^{100g}

Desserts

Milk And Honey ^{120 g}

House-special dessert is popular among our guests for more than 10 years! Sugar sponge crusts, cream cheese, fruits at your choice: strawberry, kiwi, mango

Меренговый рулет ^{100 г}

*швейцарская меренга,
крем из творожного сыра,
конфитюр из смородины*

Тирамису ^{100 г}

*нежный крем из маскарпоне,
печенье савоярди*

Сливочное мороженое ^{50 г}

Макарон

клубника/тропик/орех ^{25 г}



**Запеченный в меренге
баскский чизкейк** ^{200г}