



**RAZDOLLE**

eco-restaurant



# *Menu*



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[www.razdolle.by](http://www.razdolle.by)

Highway Minsk - Slutsk 3d km

# Cold appetizers

## Vegetable and mushroom starters

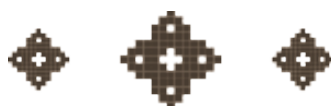
<b>Vegetable platter</b> Fresh tomatoes, fresh cucumber, fresh pepper, greens, olives, black olives	<b>350/4</b>	<b>13,00</b>
<b>Dining pickles</b> Salty cucumbers, spiced tomatoes, sauerkraut with salad dressing, marinated pumpkins, marinated champignons, soaked garlic, pickled bear's garlic, greens	<b>550/2</b>	<b>20,00</b>
<b>Sauerkraut with cranberries</b>	<b>300/2</b>	<b>7,00</b>
<b>Marinated champignons with onions</b> Marinated champignons, onions, greens	<b>240/2</b>	<b>14,00</b>
<b>Mushroom gourmet's dream</b> Pickled milk mushrooms, sour cream, onions, greens	<b>240/2</b>	<b>42,00</b>
<b>Porcini mushrooms</b> Marinated porcini mushrooms, onions, greens	<b>240/2</b>	<b>42,00</b>

## Fish starters

<b>Herring with sprat and potatoes</b> Pickled herring, pickled sprat, potatoes, marinated onions, "Vesenniy" sauce, cranberries, greens	<b>440/5</b>	<b>12,00</b>
<b>Fish basket</b> Butterfish, cold-smoked mackerel, tartlets with herring mousse, lemon, olives, black olives, greens	<b>280/5</b>	<b>27,00</b>

## Cheese starters

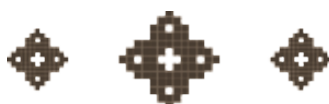
<b>Cheese platter</b> Mozzarella in brine, smoked suluguni, mozzarella, honey, jam, walnuts	<b>200/60/40</b>	<b>20,00</b>
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# Cold staters

## Meat starters

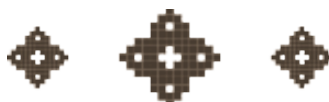
<b>Sliced moose a la Carpaccio</b> Marinated moose meat, salad leaf, tomatoes, lemon, marinated lingonberry, balsamic dressing, sesame	<b>95/50/5</b>	<b>16,00</b>
<b>Sliced deer a la Carpaccio</b> Marinated deer meat, salad leaf, tomatoes, lemon, marinated lingonberry, balsamic dressing, sesame	<b>95/50/5</b>	<b>16,00</b>
<b>Hunter's mix</b> Raw cured sausages of beaver, deer and moose, salad leaf, horseradish, greens	<b>150/35/2</b>	<b>22,00</b>
<b>Men's snack</b> Salad leaf, salted lard, smoked lard, soaked lard, smoked brisket, croutons with minced brisket meat, horseradish, mustard, marinated lingonberry, greens	<b>380/5</b>	<b>21,00</b>
<b>Home-style hodgepodge</b> Pork shank roll, salceson, chicken roll with spinach, chicken roll with prunes, salad leaf, horseradish, mustard, marinated lingonberry, greens	<b>420/5</b>	<b>28,00</b>
<b>Delicacies from under the roof</b> Plate of home-made jerked sausages, jerked chicken, jerked sirloin steak, salad leaf, horseradish, marinated lingonberry, greens	<b>380/5</b>	<b>32,00</b>
<b>Taste croutons with pâté</b> Tender rabbit pâté, special mushroom caviar, cheese sauce, croutons from Borodinsky bread, croutons from white bread, greens	<b>340/5</b>	<b>15,00</b>
<b>Beer snack</b> Borodinsky bread croutons, tartar sauce, Selyansky sauce, chopped brisket	<b>200/150</b>	<b>10,00</b>



# Salads

<b>Country-style salad with Feta cheese</b> Salad leaves, tomatoes, cucumbers, pepper, leek, "Vinegret" dressing, Feta cheese, lemon, greens	<b>285/2</b>	<b>13,00</b>
<b>Vegetable salad with seafood</b> Seafood cocktail, leek, cucumbers, tomatoes, salad leaves, honey and mustard dressing, lemon, black anf green olives	<b>220/20</b>	<b>18,00</b>
<b>«Razdolle» salad</b> Potatoes, marinated champignons, chicken fillet, salad leaves, egg, tomatoes, red onions, Pesto sauce, home-made mayonnaise	<b>255</b>	<b>17,00</b>
<b>Salad with chicken and beans</b> Smoked chicken, canned beans, fried champignons, fried onions, canned cucumber, walnuts, home-made mayonnaise, greens	<b>240/2</b>	<b>14,00</b>
<b>Salad with chicken and pineapple</b> Smoked chicken, canned pineapple, mozzarella cheese, home-made mayonnaise, garlic, greens	<b>200/2</b>	<b>11,00</b>
<b>Vegetable salad with tongue</b> Boiled tongue, chicken fillet, tomatoes, pepper, marinated cucumbers, marinated onions, celery, mustard dressing, sesame, greens	<b>200/2</b>	<b>14,00</b>

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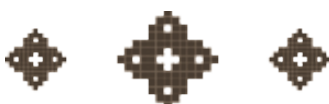


# Salads

<b>Foreign salad a la "Caesar"</b>	<b>270</b>	<b>14,00</b>
Salad leaves, chicken fillet, tomatoes, Parmesan cheese, "Caesar" sauce, egg, croutons		
<b>Russian salad with moose or rabbit meat</b>	<b>225/2</b>	<b>13,00</b>
Boiled potatoes, boiled carrot, canned cucumbers, fresh cucumbers, moose or rabbit meat, canned peas, home-made mayonnaise, greens		
<b>Salad with beef and bean</b>	<b>200/5</b>	<b>14,00</b>
Beef, chicken fillet, tomatoes, pepper, fried champignons, canned cucumbers, canned beans, dressing with red onions, greens		
<b>Ears and pickled cucumbers salad</b>	<b>200/2</b>	<b>10,00</b>
Boiled ears, marinated onions, cucumbers pickled in a cask, pepper, garlic, balsamic dressing, lemon juice, greens		
<b>Warm salad with chicken hearts</b>	<b>280/2</b>	<b>16,00</b>
Salad leaf, green beans, pepper, champignons, chicken hearts, corn, soy sauce, greens		

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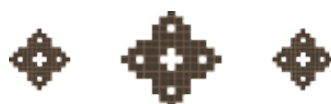


# Hot starters

<b>Julienne with rabbit</b>	<b>110/2</b>	<b>13,00</b>
Rabbit meat, champignons, onions, dairy cream, cheese, greens		
<b>Julienne with porcini mushrooms</b>	<b>110/2</b>	<b>19,00</b>
Porcini mushrooms, onions, dairy cream, cheese, greens		
<b>Julienne with champignons</b>	<b>110/2</b>	<b>12,00</b>
Champignons,, onions, dairy cream, cheese, greens		
<b>Julienne with girolles</b>	<b>110/2</b>	<b>13,00</b>
Girolles, onions, dairy cream, cheese, greens		
<b>Signature "Blood sausage"</b>	<b>200/100/15/2</b>	<b>18,00</b>
Blood sausage with buckwheat cereal, salad leaf, pickled cucumber, fried onions, greens		

## Soup

<b>Wild mushrooms soup</b>	<b>300/32</b>	<b>14,00</b>
Porcini mushrooms, girolles, champignons, potatoes, onions, carrots, pearl barley, sour cream, greens		
<b>Cream soup with rabbit</b>	<b>200/2</b>	<b>15,00</b>
Rabbit meat, carrot, onions, dairy cream, greens		
<b>"Okhotnichy" borsch with croutons</b>	<b>300/80/2</b>	<b>13,00</b>
Moose meat, beetroot, potatoes, carrots, cabbage, onions, garlic, croutons with minced brisket meat, sour cream, greens		
<b>Old Belarusian meat solyanka</b>	<b>250/40/2</b>	<b>15,00</b>
Beef tongue, smoked pork products, pickled cucumber, tomato paste, onions, olives, black olives, lemon, sour cream, greens		
<b>Chicken broth with egg and cheese croutons</b>	<b>250/52</b>	<b>6,00</b>

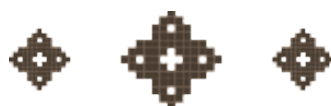


# Hot fish dishes

<b>Trout with mashed potatoes and tartar sauce</b>	<b>150/150/50/2</b>	<b>28,00</b>
Trout (white river fish), mashed potatoes, canned peas, lemon, herbs		
<b>Zander with vegetables with lemon sauce</b>	<b>170/150/30</b>	<b>34,00</b>
Zander fillet, lemon sauce, tomatoes, champignons, potatoes, pepper, fennel seeds, lemon		

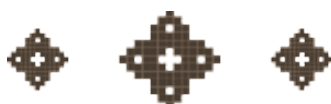
# Hot dishes from poultry and rabbit

<b>Nobleman's nose-bag</b>	<b>330/50/2</b>	<b>18,00</b>
Chicken fillet stuffed with sauerkraut with girolles and onions, marinated pumpkin, greens		
<b>«Dvoryanka» chicken</b>	<b>250/200/20/2</b>	<b>25,00</b>
Chicken fillet, cheese, brisket meat, puff paste, mashed potatoes, greens		
<b>Tender rabbit in sour cream sauce</b>	<b>250/2</b>	<b>27,00</b>
Rabbit meat stewed in a pot with rosemary, onions, carrots, tomato paste and sour cream sauce, greens		
<b>Turkey steak</b>	<b>230/200/50/5/2</b>	<b>40,00</b>
Turkey, zucchini, greens, cranberry-cognac sauce		
<b>Chicken steak</b>	<b>230/200/50</b>	<b>24,00</b>
Chicken, potato, sause «Caesar»		



# Hot meat dishes

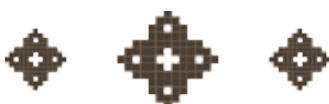
<b>«Znatny» steak</b>	<b>100/50/50/30</b>	<b>30,00</b>
Marbled beef, tomato, garlic, Demiglass sauce (Final cost of the dish is defined by actual weight)		
<b>Beef medallions with porcini sauce</b>	<b>180/150/75/80</b>	<b>41,00</b>
Beef tenderloin, potatoes, Romaine salad, porcini mushroom sauce, bacon, leek		
<b>Tongue with mushroom sauce</b>	<b>150/150/75/80</b>	<b>42,00</b>
Beef tongue, mashed potatoes, porcini sauce tomato, salad		
<b>Signature pork «Razdolle»</b>	<b>220/200/55</b>	<b>30,00</b>
Pork loin on a bone, stuffed with cheese, mushrooms, ham and onions. Served with potato wedges, Pesto sauce and mushroom sauce		
<b>«Po-pansky» schnitzel</b>	<b>130/200/100/2</b>	<b>23,00</b>
Pork fillet au gratin, mashed potatoes, tomato, mushroom sauce, greens		
<b>«Old style» pork knuckle with garnish</b>	<b>1000/420/2</b>	<b>42,00</b>
<b>...cooked with special care. You will need to wait for a while</b> Pork knuckle, fried sauerkraut, potato wedges, pickled cucumbers, horseradish, mustard, greens (Final cost of the dish is defined by actual weight)		
<b>Baked pig's trotters</b>	<b>500/150/50/5</b>	<b>12,00</b>
Pig's trotters, potatoes, sauerkraut, greens		
<b>Fried ears with horseradish</b>	<b>250/100/5/2</b>	<b>15,00</b>
Ears, ham, potatoes, dairy cream, champignons, marinated lingonberry, horseradish, greens		
<b>«Belarusian» machanka with pancakes or potato pancakes</b>	<b>450/2</b>	<b>19,00</b>
Mouth-watering home-made sausage, pork, onion, mushrooms, pork ribs with onions in sour cream sauce with kefir pancakes or potato pancakes, greens		





# Hot meat dishes

<b>Moose steak</b> Moose meat, mixed salad, tomato, marinated white milk mushrooms, boiled potatoes, red onions	<b>320/210/2</b>	<b>100,00</b>
<b>Deer meat in lingonberry and mushroom sauce</b> Deer meat, mashed potatoes, champignons, onion, marinated lingonberry, greens	<b>180/200/15/2</b>	<b>34,00</b>
<b>«Po-okhotnichyi» moose</b> Moose meat, cheese, green beans, canned beans, champignons, dairy cream, red onions, tomato, greens	<b>220/100/40/2</b>	<b>37,00</b>
<b>«Po-okhotnichyi» deer</b> Deermeat, cheese, green beans, canned beans, champignons, dairy cream, red onions, tomato, greens	<b>220/100/40/2</b>	<b>37,00</b>
<b>Farmer's pan</b> Potato pancakes, home-made sausage «Appetitnaya», brisket meat, girolles, onions, egg, greens, sour cream	<b>355/30/2</b>	<b>23,00</b>
<b>Forester's pan</b> Potato pancakes, porcini mushrooms, girolles, onion, champignons, egg, greens, sour cream	<b>350/30/2</b>	<b>25,00</b>
<b>Hunter's pan</b> Potato pancakes, moose meat, girolles, mushroom sauce, greens	<b>300/110/2</b>	<b>27,00</b>
<b>Fried beaver meat</b> Beaver meat, potato pancakes, cranberry-cognac sauce, lemon	<b>160/100/25/5</b>	<b>28,00</b>



# Dishes from potatoes and flour

Potato pancakes with caviar	200/70/2	25,00
Potato pancakes with girolles	200/180/2	22,00
Potato pancakes with machanka	200/150/2	16,00
Potato pancakes with stewed rabbit and girolles	200/160/2	20,00
Potato pancakes with stewed pork and girolles	200/180/2	19,00
Potato pancakes with stewed chicken and girolles	200/180/2	18,00
Potato pancakes with «Sour cream with girolles» sauce	200/100/2	13,00
Potato pancakes with home-made brisket meat, onions and egg	200/120/50	16,00
Kolduny with pork and cream and mushrooms sauce	350/50/2	20,00
Fried potatoes with girolles	305	20,00
<b>Home-style handmade pelmeni:</b>		
- with moose meat and sour cream	250/50/2	15,00
- with beef and sour cream	250/50/2	13,00
- with pork and sour cream and cracklings	250/50/50/2	12,00
- with chicken and sour cream and bacon crisps	250/50/50/2	11,00
<b>Home-style handmade perogies:</b>		
- with potatoes, mushrooms and sour cream and cracklings	250/50/50/2	10,00
- with cottage cheese and bilberry sauce	250/70	10,00



# Open fire menu

<b>Lamb kebab</b> Lamb meat, backed potatoes with girolles, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/200/100/50/30/2</b>	<b>24,00</b>
<b>Poultry kebab</b> Poultry meat, backed potatoes with girolles, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/200/100/50/30/2</b>	<b>19,00</b>
<b>Moose kebab</b> Moose flesh, backed potato with mushrooms, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/200/100/50/30/2</b>	<b>29,00</b>
<b>Pork shashlik</b> Pork neck, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/100/50/30/2</b>	<b>23,00</b>
<b>Pork ribs</b> Pork ribs, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/100/50/30/2</b>	<b>21,00</b>
<b>Beef heart shashlik</b> Beef heart, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/100/50/30/2</b>	<b>15,00</b>
<b>Tongue on fire</b> Beef tongue, lavash, marinated onions, "Shashlychny" sauce, greens	<b>200/100/50/30/2</b>	<b>27,00</b>
<b>Grilled dorado</b> Dorado, zucchini, eggplants, champignons, Pesto sauce, lemon, greens	<b>200/150/30/20/2</b>	<b>42,00</b>
<b>Mackerel on fire</b> Mackerel, lavash, lemon, sauce based on soy sauce, greens	<b>200/100/50/2</b>	<b>15,00</b>

**Final cost of the dish is defined by actual weight**



# Open fire menu

<b>Chicken wings</b>	<b>200/100/50/30/2</b>	<b>14,00</b>
Chicken wings, lavash, marinated onions, "Shashlychny" sauce, greens		

<b>Shashlik from chicken breast</b>	<b>200/100/50/30/2</b>	<b>16,00</b>
Chicken breast, lavash, marinated onions, "Shashlychny" sauce, greens		

<b>Chicken thighs</b>	<b>200/100/50/30/2</b>	<b>17,00</b>
Chicken thighs, lavash, marinated onions, "Shashlychny" sauce, greens		

<b>Suluguni in lavash with tomatoes</b>	<b>200</b>	<b>9,00</b>
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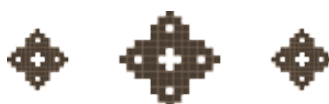
<b>Grilled vegetables</b>	<b>200/2</b>	<b>15,00</b>
Eggplants, zucchini, pepper, champignons, greens		

## Grilled vegetables:

<b>Eggplant</b>	<b>100</b>	<b>7,50</b>
<b>Zucchini</b>	<b>100</b>	<b>7,50</b>
<b>Fresh pepper</b>	<b>100</b>	<b>7,50</b>
<b>Champignons</b>	<b>100</b>	<b>7,50</b>

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# Sauce

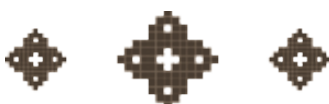
<b>«Barbecue»</b>	<b>50</b>	<b>2,00</b>
Ketchup, honey, mustard, chili pepper		
<b>«Syalyanski»</b>	<b>50</b>	<b>2,00</b>
Fresh cucumber, Feta cheese, garlic, greens, sour cream, spices		
<b>Spicy adzhika sauce</b>	<b>50</b>	<b>2,00</b>
Horseradish, tomato, garlic, fresh pepper, apple, chili pepper		
<b>Fresh tomatoes sauce</b>	<b>50</b>	<b>2,00</b>
Tomatoes, cilantro, garlic, greens, spices		
<b>Tar-tar</b>	<b>50</b>	<b>2,00</b>
Pickled cucumber, garlic, mayonnaise, greens		

# Side dish

<b>Country-style potato</b>	<b>200</b>	<b>4,00</b>
<b>Green beans with garlic</b>	<b>200</b>	<b>6,00</b>
<b>Country-style mashed potato</b>	<b>200</b>	<b>4,00</b>
<b>Vegetable sate</b>	<b>200</b>	<b>6,00</b>
broccoli, sprouts, cauliflower, French beancarrot, greens		

# Bread

<b>Bread basket</b>	<b>250 g</b>	<b>2,00</b>
<b>Lavash</b>	<b>100 g</b>	<b>1,00</b>
<b>Bread «Khutoryanka»</b>	<b>100 g</b>	<b>1,00</b>
<b>Bread «Borodinskiy»</b>	<b>100 g</b>	<b>0,50</b>



# Desserts

<b>Pancakes with ice cream and sauce</b> Thin pancakes, ice cream, sauce, sugar powder Choice of sauces: raspberry, strawberry, cherry	<b>100/50/30/2</b>	<b>5,00</b>
<b>Pancakes «Belovezhskie»</b> Pancakes, caramel sauce, cherry sauce, ice cream, sugar powder	<b>200/50/50/10</b>	<b>6,00</b>
<b>Apple strudel</b> Puff paste, apples, cinnamon, ice cream, sugar powder	<b>140/50/5</b>	<b>9,00</b>
<b>Pear strudel</b> Puff paste, pears, cinnamon, ice cream, sugar powder	<b>140/50/5</b>	<b>9,00</b>
<b>Cherry and strawberry strudel</b> Puff paste, cherries, strawberries, ice cream, sugar powder	<b>160/50/5</b>	<b>9,00</b>
<b>Ice cream with berry sauce</b> Choice of sauces: raspberry, strawberry, cherry	<b>150/50</b>	<b>7,00</b>
<b>Ice cream with fruit</b> Apples, pears, grapes, oranges	<b>150/60</b>	<b>7,00</b>
<b>Ice cream with chocolate</b>	<b>150/20</b>	<b>7,00</b>
<b>Fruit bowl</b> Oranges, kiwi, grapes, pears, apples, sugar powder	<b>750</b>	<b>16,00</b>

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