DATSCHA'S BREAKFAST

daily until 4 pm

BORIS PASTERNAK✦ 11,00
organic scrambled egg, Blintschiki with cream cheese filling, avocado, hummus, eggplant ragout, potato pancake, Sirniki

BREAKFAST IN THE FOREST✦ 10,00
brioche French toast, baby spinach, porcini mushroom in cream sauce, fried egg, parmesan[4]

BLACK SEA 11,50
pickled salmon, trout mousse, cream cheese, potato pancake, organic scrambled egg, avocado, cucumber, Blintschiki

GORKI ON CAPRI✦ 11,50
organic fried egg, parmesan[4], polenta, zucchini, wild broccoli, baby buffalo mozzarella[4], eggplant, basil hollandaise, marinated cherry tomatoes, sheep's milk cheese[4], berries, salad

WORKERS & FARMERS 19,50
For 2 people: organic scrambled egg, pickled salmon, trout mousse, roast beef sous vide, potato pancake, eggplant ragout, avocado, Blintschiki, cream cheese, hummus, baby buffalo mozzarella[4], curd cheese, Sirniki, jam

ENGLISHMAN IN MOSCOW 11,00
sweet pepper tomato salsa, bacon[1,3], roast beef sous vide, poultry sausage[1,3], polenta, sugar snaps, avocado, organic fried egg, parmesan[4]

MAZELTOV✦ 9,00
avocado, hummus, sheep's milk cheese[4], marinated cherry tomatoes, plum cilantro sauce on baked sweet potatoes

BUCKWHEAT BOWL✦✦ 8,50
buckwheat, beetroot, avocado, hummus, wild broccoli, sweet pepper tomato salsa, baby spinach

AÇAI BOWL✦✦ 6,50
organic soy yoghurt, granola, berries

GRENKI✦ 6,50
Brioche French toast, yoghurt, agave, date mousse, berries

BLINTSCHIKI – PANCAKES✦ 6,50
sour cream & jam or chocolate

SIRNIKI – CURD PANCAKES✦ 6,50
sour cream & jam

ORGANIC EGG DISHES

ORGANIC POACHED, SCRAMBLED, OMELET OR FRIED EGGS

NATURE✦ 6,00

AVOCADO✦ 7,50

BACON[1,3] 7,50

POULTRY SAUSAGE[1,3] 7,50

served with toasted bread and butter

STARTERS

8,50 Euros

PEASANT✦
eggplant spread, sesame–carrots, cheese Pierogi, avocado, roasted pumpkin seeds

VENIGRET✦✦
beetroot, falafel, sesame–carrots, grilled zucchini, avocado, tahini, pumpkin seeds, spicy house dip

INTELLIGENTSIA
pickled salmon, trout mousse, potato dumplings, avocado, organic egg

SOJUS✦
deep–fried dumplings with cheese and potato filling, sour cream, spicy house dip

100 GRAMM
deep–fried dumplings with beef filling, sour cream, spicy house dip

20,00 Euros

COLLECTIVE
For 2 people: Selection of our starters

ALL STARTERS ARE SERVED WITH MARINATED ONIONS, PARSNIPS–CHIPS AND PICKLES

PELMENI & WARENIKI

13,00 Euros

PELMENI SIBERIA
dumplings with beef stuffing

WARENIKI KARTOSCHKA✦
dumplings with potato stuffing

ASSORTI GORKI
dumplings with beef, potato and spinach cheese stuffing

ASSORTI DATSCHA✦
dumplings with potato, spinach cheese stuffing

WARENIKI KIEV✦
dumplings with potato stuffing, gratinated with porcini cheese[4] sauce

ALL PELMENI & WARENIKI ARE SERVED WITH SOUR CREAM AND SPICY HOUSE DIP

Garlic is an important ingredient of Russian cuisine. Please advise us on your intolerances or allergies before ordering. Thank you very much!

✦ VEGETARIAN ✦✦ VEGAN

SOUPS

6,50 Euros

BORSCHT
Vegetarian– beetroot, beans, sour cream
Veal– beetroot, garlic, sour cream

SOLJANKA
smoked meat, sausages, olives, sour cream

Datscha

BOWLS

13,50 Euros

CAUCASUS BOWL
minced beef skewer, Georgian yoghurt, tomato, walnuts, zucchini, red onions, fried cheese dumplings, pomegranate seeds

KUROTSCHKA RJABA BOWL
crispy chicken, corn crust, fried market vegetables, potato dumplings, cucumber, marinated onions, parmesan

VLADIVOSTOK BOWL
sesame salmon, wild broccoli, avocado, wild herbs, red radish, cucumber, poached egg & spinach dumplings

DEDUSCHKA BOWL✦
sesam brioche, beetroot carpaccio, cream cheese, sheep's milk cheese[4], hummus, tahini, avocado, pomegranate seeds, cilantro, eggplant spread, tomato–paprika–salsa

DESSERTS

6,50 Euros

BLINI WITH ALMOND CURD
and hot cherries

MALINKA
grilled curd pancakes, raspberry thyme puree, sweetened condensed milk

SCHOKOLADNIZA
Blini strips with cranberries, walnuts and melted dark chocolate

BLINI–ROLLS

6,50 Euros

EGGPLANT RAGOUT✦
basil, baby spinach, cream cheese spread, coriander

BEETROOT✦
sheep's cheese, orange filet, walnuts, mint

SAUERKRAUT✦
sauerkraut, caraway, cranberries, sour cream

MARINATED SALMON
avocado, baby spinach, horseradish

20,00 Euros

BLINI VARIATION
For 2 people: selection of our Blini

MAIN COURSES

MEATBALL OF THE MINISTER 14,50
200g beef–poultry–meatball, fried egg, sauerkraut, sweet potato wedges, French fries, parsnip chips, marinated onions, spicy house dip

PICNIC 16,50
chicken steak, grilled veal, minced beef, flatbread filled with cheese, marinated onions, salad, dips

BEEF STROGANOFF 16,50
veal strips, potato–"Rösti", porcini sauce, pickles

POROSENOK RIBS 16,50
crispy pork ribs, spicy BBQ glaze, French fries, pickle, house dip

ONKEL DAVID✦ 15,50
chickpeas falafel, sesame–coated sheep's cheese, grilled zucchini, hummus, smoked mashed corn, flatbread with tomato and cheese filling, spicy house dip

ROTKÄPPCHEN✦✦ 12,50
lentil bean paste deep fried, sauerkraut, caraway, beetroot, baked sweet potato, buckwheat, cranberries

WE RECOMMEND WITH OUR DRINKS

BURATINO✦ 3,00
bread sticks (rye, wheat) with sea salt, cheese garlic dip

OGURCHIK✦✦ 3,00
pickle, marinated onions, rye bread sticks

BEERS

DRAUGHT

0,3l 3,50 Euros 0,5l 4,50 Euros

Moskwa Pils

Krombacher Pils

Krombacher Kellerbier

Alster / Kwalster

3,00 Euro

We recommend with our drinks

BURATINO✦

bread sticks with sea salt, cheese garlic dip

OGURCHIK✦✦

pickle, marinated onions, rye bread sticks

BOTTLED

0,5l 4,50 Euros

Baltika N°6 „Porter“
dark, Russian Craft Beer, 0,47l

Baltika N°7 „Eksportnoje“
light, Russian Lager, 0,47l

Weihenstephan Wheat Hell

Weihenstephan Wheat dark

Weihenstephan Wheat Kristall

Weihenstephan Wheat Non-Alc

0,33l 3,50 Euros

Krombacher Non-Alc

SPECIALTIES

Kwas Russian malt beverage	0,5l	4,40
Baikal-Kola famous cola from the USSR	0,5l	4,40
Berjoska Birch juice with mint & lime	0,3l	3,40
Mors homemade berries beverage with orange	0,3l	3,40

NON-ALC BEVERAGES

	0,25l	0,75l
Water sparkling	2,50	6,00
Water still	2,50	6,00

	0,2l	1,50
Tablewater		
Fritz-Kola[4,7]	0,2l	3,00
Fritz-Kola Sugarfree[4,6,7,10]	0,2l	3,00
Fritz-Limo Orange[3,4]	0,2l	3,00
Russian Wild Berry[5]	0,2l	3,00
Tonic Water[8]	0,2l	3,00
Spicy Ginger	0,2l	3,00

	0,2l	0,4l
Apple unfiltered	3,00	5,00
Cranberry	3,00	5,00
Black Currant	3,00	5,00
Passion Fruit	3,00	5,00
Rhubarb unfiltered	3,00	5,00
Tomato	3,00	5,00
Juice Spritz	3,00	5,00

VODKA

	4cl	100 Gr
House Vodka	5,00	11,00
Nastojka	5,00	11,00
Beluga Russian Vodka	8,00	18,00

HOMEMADE VODKA INFUSIONS

4 cl 6,00 Euros 100 Gr 14,00 Euros

Black Currant-Rosemary

Sea buckthorn

SCENTED VODKA

4 cl 6,00 Euros 100 Gr 14,00 Euros

Berjosowaja - Birch

Perzowaja - Pepper-Honey

Zubrowka - Bison grass

Datscha

FRESHLY SQUEEZED JUICE

Daily until 4 pm

0,2l	0,4l
4,00	6,00

Apple, Carrot, Orange, Mix

COCKTAILS

8,50 Euros

Bloody Mary
Vodka, Tomato juice, Lemon juice, Salt, Pepper, Worcestershire Sauce, Tabasco

Moscow Mule
Vodka, Lime juice, Spicy Ginger, Cucumber

Vodka Sour
Vodka, Lemon juice, Cane syrup

Red Russian
Vodka, Prosecco, Lime juice, Grenadine[4]

White Russian
Vodka, Kahlúa[4,7], whipped cream

Gin Mule
Gin, Lime juice, Spicy Ginger, Cucumber

Whiskey Sour
Jameson Whiskey, Lemon juice, Cane syrup

LONG DRINKS

7,50 Euros

Appleovka
Zubrowka Vodka & unfiltered Apple juice

Gin & Tonic
Tanqueray Gin & Tonic Water

Chook i Gek
Black Currant-Rosmary infused Vodka, Tonic[8], Rosemary

Cheburashka
Sea buckthorn infused Vodka, Lime, Soda

Russian Tonic
Gin, Lime juice & Russian Wild Berry Tonic[8]

WINE

0,2l	RED	0,5l
5,00	**House wine, red*** Italy, dry	11,00
6,00	**Ares de Medeiros*** Portugal, dry	14,00
6,00	**Primitivo*** Italy, dry	14,00
6,00	**Saperavi*** Georgia, dry	14,00

0,2l	ROSÉ	0,75l
6,50	**Cuvée Rosé*** Germany, vegan, dry	25,00

0,2l	WHITE	0,5l
5,00	**House wine, white*** Italy, dry	11,00
6,00	**Grauer Burgunder*** Germany, dry	14,00
6,00	**Riesling*** Germany, dry	14,00
4,50	**Wine Spritz***	10,00

0,1l	PROSECCO	0,75l
4,50	**Prosecco Spumante***	25,00

APERITIFS

0,2l 7,00 Euros

Aperol[4,8] Spritz*

Berry Spritz*
Prosecco, Mors, fresh mint

Lillet Wild Berry*

Bubbly Datscha*
Cuvée Rosé, Tonic Water, lime, fresh mint

COFFEE & TEA

Our coffee specialties are prepared exclusively with fresh milk

Cup of Coffee	2,00
Cup of Coffee, large	3,50
Espresso	2,00
Espresso Macchiato	2,50
Espresso, doppio	3,50
Cappuccino	3,00
Latte Macchiato	3,50
Latte Macchiato, doppio	4,50
Café au lait	3,50
Flat White	4,00
Coffee „Bonbon“ Coffee with sweetened condensed milk	3,00
Hot Chocolate with or without whipped cream	3,50
Russian Chocolate with 2cl Vodka	4,50
Russian Tea Black Tea with bergamot and fruits	3,00
Tea Darjeeling / Earl Grey / Green Tea Jasmin / Chamomile / Rooibos Summer berries / Spicy Black Chai	3,00
Fresh Ginger / Mint with honey	3,50
Hot Lemon with honey	3,50
Oat Milk instead of fresh milk	+ 0,50

Takeaway coffee: bring your own cup, help saving our planet & get a 20 cts discount!

All prices are in Eur including VAT
The Menu is subject to change.
Tip is not inlcluded
Daily open from 10 am.
instagram.com/cafedatscha

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Ingredients: 1. With preservative, 2. With flavour enhancer, 3.with Antioxidant, 4.with dye, 5. with Phosphate, 6. with sweetener, 7. Containing caffeine, 8. Containing quinine,9. blackened, 10. contains-Phenylalanine source, * contains sulphites