



Felix Krull



Felix Krull is the hero of the one of the most well-known novels of the famous writer Thomas Mann, who lived in Rauschen in the early XX century.

He is a charming young adventurer, an intellectual fraudster. By naming our restaurant after him, we draw a parallel with the history of the place and express our honor to the great writer who admired these same pine trees 100 years before us.

APPETIZERS

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|--|-------|--------------|
| Roasted beef tartare with Baltic herring mousse | 220 g | 450P |
| Beef tartare | 200 g | 650P |
| Tuna and scallop tartare with chili lime sorbet | 145 g | 750P |
| Prussian plate (assortment of cheese and meat delicacies from local farmers) | 240 g | 1190P |
| Tomatoes with strachatella and roasted peppers | 170 g | 670P |
| Pelamid stroganina with borodino bread toasts | 240 g | 720P |
| Baltic fishsalamour with baked potatoes | 250 g | 950P |
| Pate with black currant confit | 230 g | 550P |
| Bread basket with New Zeland butter | 140 g | 210P |

BRUSCHETTE

| | | |
|--|-------|-------------|
| Salmon gravlax with avocado and cream cheese with garden herbs | 120 g | 450P |
| Baltic sprat with mousse of roasted beets and horseradish | 75 g | 350P |
| Homemade roast beef with grain mustard and onion marmalade | 120 g | 450P |
| Strachatella with salsa of roasted peppers and tomatoes | 100 g | 350P |

SALADS

| | | |
|---|-------|-------------|
| Salad with smoked eel and smashed cucumbers | 210 g | 920P |
| Green salad with avocado and lemon dressing | 140 g | 650P |
| Caesar salad with shrimp | 205 g | 850P |
| Caesar salad with chicken | 235 g | 690P |
| Lettuce with roast beef and pine nuts | 140 g | 750P |
| Salad with tuna, greens and pai vegetables | 130 g | 720P |

HOT APPETIZERS

| | | |
|---|-------|-------------|
| Gratin of tongue with carrot mayo | 160 g | 650P |
| Camembert with black currant jam | 210 g | 990P |
| Brain bone with wild mushrooms and Camembert cheese | 450 g | 850P |
| Mussels Giant with Gorgonzola sauce | 400 g | 990P |
| Puff pastry triangle with poultry | 160 g | 450P |
| Cauliflower steak with pistachio-walnut sause | 230 g | 550P |

SOUPS

| | | |
|--|-------|-------------|
| Borsch | 400 g | 590P |
| Cream-soup of wiled mushrooms with creamy mousse | 240 g | 550P |
| Chicken broth | 300 g | 450P |
| Smoked Karelian ear | 325 g | 850P |

HOT DISHES

| | | |
|--|----------|--------------|
| Stewed beef with spelt | 290 g | 790P |
| Mackerel with mashed potatoes and fresh tomato sauce | 280 g | 790P |
| Filet mignon with vegetable gratin and mushroom cream | 220 g | 1100P |
| Chateaubriand steak with Porto sauce | 3a 100 g | 990P |
| Ribeye steak with Porto sauce | 3a 100 g | 1190P |
| Trout fillet with cream-citrus sauce and Basmati rice | 210 g | 990P |
| Duck breast with caramel fruits | 195 g | 950P |
| Beef stroganoff with morrels | 250 g | 950P |
| Lamb, stewed in the oven with potatoes | 300 g | 990P |
| Steamed chicken buns with side dish of choice: - rice - mashed potatoes - pasta | 240 g | 520P |
| Baltic cod and crab cutlets with potato gratin | 220 g | 1090P |
| Baltic pikeperch fillet in cucumber marinade with mashed potatoes | 230 g | 850P |
| Stewed spelt with wild mushrooms and Gruyere cheese | 260 g | 550P |

SIDE DISHES

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|--------------------|-------|-------------|
| Grilled Vegetables | 120 g | 350P |
| Vegetable Gratin | 120 g | 350P |
| Potatoes Fries | 120 g | 350P |
| Basmati Rice | 120 g | 350P |

DESSERT

| | | |
|--|-------|-------------|
| Amber's secret | 170 g | 550P |
| San Sebastian cheesecake with pear sorbet | 240 g | 450P |
| Mousse dessert with hazelnut praline | 90 g | 350P |
| Anna Pavlova with berry sauce and strawberry ice cream | 180 g | 490P |
| Lactose-free apple and pear dessert with lime sorbet | 190 g | 590P |
| Ice cream and sorbets in assortment | 60 g | 190P |

* If you are allergic to certain foods or have special dietary recommendations, please let us know

*FROM 23:00 TO 07:00 THERE IS A 20% SERVICE CHARGE

*Additional charges are not combined