

TOP 100 OF THE BEST RUSSIAN RESTAURANTS (ACCORDING TO THE P.R.R.)

🌐 RESTORANOHOTNIKOV.RU

Ресторан  
**Хотников**

COOKING GAME FOR YOU SINCE 2004

A wooden platter with roasted meat, vegetables, and a sprig of rosemary. The platter is set on a mossy surface with pine cones. The meat is dark and succulent, accompanied by roasted tomatoes and a sprig of fresh rosemary.

IN THE FOOTSTEPS  
OF SIBERIAN HUNTER

# GLOSSARY

## BUKHLIOR

The Buryat national soup traditionally based on mutton meat, or rather, a broth and the bone itself with meat. In our interpretation these are elk ribs in a rich meat broth with potatoes.

## CARPACCIO

A dish of thinly sliced or pounded thin pieces of raw beef tenderloin seasoned with sauce based on mayonnaise. Traditionally served as a cold meal or appetizer. At the Hunters' restaurant, carpaccio is cut from frozen roe deer fillet.

## CHUSH

A dish of northern nationalities from just caught fresh fish with salt and pepper. Our cooks prepare it from local fresh trout with the addition of red onion, tomato concassé (tomatoes without skin and seeds) and fresh herbs.

## HEAD CHEESE

Boiled & pressed sausage encased in a skin. It is usually prepared from pork meat and fat, sometimes tongue, liver and other parts may be included. The German 'Sülze', from which the Russian word «зельц» (zelts) is derived, is a German kind of jellied meat. In our restaurant, the head cheese is made of elk meat, pork shank and pork ears boiled in meat broth with spices and garlic.

## KUNDUMY

An old Russian dish of the 16th century, which is a kind of dumplings with mushroom filling. Kundum dough is mixed with vegetable oils and hot water and is, therefore, a combination of custard and dough (Wikipedia). Hunters-style kundumy are dumplings stuffed with game meat, cooked in meat broth and stewed with mushrooms and buckwheat porridge.

## SIBERIAN STAG

Mammal (deer family), variety (subspecies) of red deer. Inhabits the mountains of Eastern Siberia and the Far East, the north of China.

## STROGANINA

Thinly sliced frozen raw fish.

## SUGUDAY

To sugud (Enetsky language)—to eat raw fish; (alternative name: salamur). A dish of fresh fish, common in the north of Russia. Usually made with whitefish, sometimes omul' (Baikal endemic fish) or grayling are preferred. The process of making a suguday resembles making a ceviche: finely chopped fish is marinated for 15 minutes in onion, oil and pepper but without vinegar.

## TARTARE

This is not so much the name of the dish as the technique of its preparation, which is that a raw, finely chopped product is mixed with spices and sauce.

**DEAR AND BELOVED GUESTS, I AM GLAD TO WELCOME YOU TO OUR HUNTING HOUSE! MY NAME IS SEMYON TEPLYKH, I AM THE CHEF OF THE OKHOTNIKOV RESTAURANT.**



You can have many awards, but few guests. I believe that when your halls are full of guests and tables are booked in advance, then this is the main indicator that you cook tasty and well.

The trend of our time is Russian cuisine in combination with Japanese, Italian and other cuisines, but not all guests understand such experiments. Our restaurant is a restaurant of authentic Siberian cuisine, which is the hallmark of Irkutsk.

I systematically study and improve my skills. My motivation is to make people happy. My dream is to open a small hotel on the shore of Lake Baikal, where you can live, work and enjoy the process.

Each dish has two main components - a quality product and the soul of the cook, part of which he will definitely put into the dish when preparing it. Welcome to the Okhotnikov restaurant!

# SALADS

## CHICKEN CAESAR SALAD

ЦЕЗАРЬ С КУРИЦЕЙ

200 g **490**

## SALMON CAESAR SALAD

ЦЕЗАРЬ С СЕМГОЙ

200 g **590**

## SALAD WITH DUCK & HONEY PUMPKIN

with homestyle cream and  
raspberry dressing

САЛАТ С УТКОЙ

210 g **680**

## SALAD WITH TURKEY & STEWED PEAR

under lingonberry  
sorbet

САЛАТ С ИНДЕЙКОЙ

200 g **580**

## SALAD WITH QUAIL & GRAPES

САЛАТ С ПЕРЕПЕЛКОЙ И ВИНОГРАДОМ

210 g **620**

## GAMEKEEPER'S SNACK

vegetable salad with fried  
aubergines, tomatoes  
and cheese

САЛАТ «ЗАКУСКА ЕГЕРЯ»

220 g **480**

## GREEK SALAD

fresh vegetables with  
cheese balls under  
signature sauce

made of rustic sour cream,  
Dijon mustard & honey

САЛАТ «ГРЕЧЕСКИЙ»

200 g **450**

## BAKED BEETROOT

### SALAD

with honey pumpkin  
and homestyle cheese

САЛАТ С ПЕЧЕНОЙ СВЕКЛОЙ

200 g **580**



## OLD HUNTER'S WARM SALAD

roast-beef style venison on lettuce leaves & green basil with cherry tomatoes,  
fried oyster mushrooms with chicken liver & rustic cream sauce

ТЕПЛЫЙ САЛАТ СТАРОГО ОХОТНИКА

270 g **950**

### 'STAR' SALAD

signature salad with  
seafood

САЛАТ «ЗВЕЗДА»

210 g **770**

### TAIGA-STYLE STEWED FERN

with honey mushrooms  
and beef

ПАПОРОТНИК ТУШЕНЫЙ  
ПО-ТАЕЖНОМУ

220 g **410**

### WARM SALAD WITH GAME HEARTS,

fern & baked bell pepper

ТЕПЛЫЙ САЛАТ С СЕРДЦЕМ ДИЧИ

210 g **610**

### WARM CALAMARI SALAD

fried calamari,  
fresh cucumber, cherry  
tomatoes, lettuce,  
shoestring potatoes,  
rustic sauce

ТЕПЛЫЙ САЛАТ С КАЛЬМАРАМИ

220 g **520**

### 'FILL-BELLY' WITH ROE DEER

ОБЖОРКА С МЯСОМ КОСУЛИ

200 g **470**

### ROASTED STAG

with fresh vegetables  
under soy & balsamic  
vinegar dressing

РОСТБИФ ИЗ ИЗЮБРЯТИНЫ

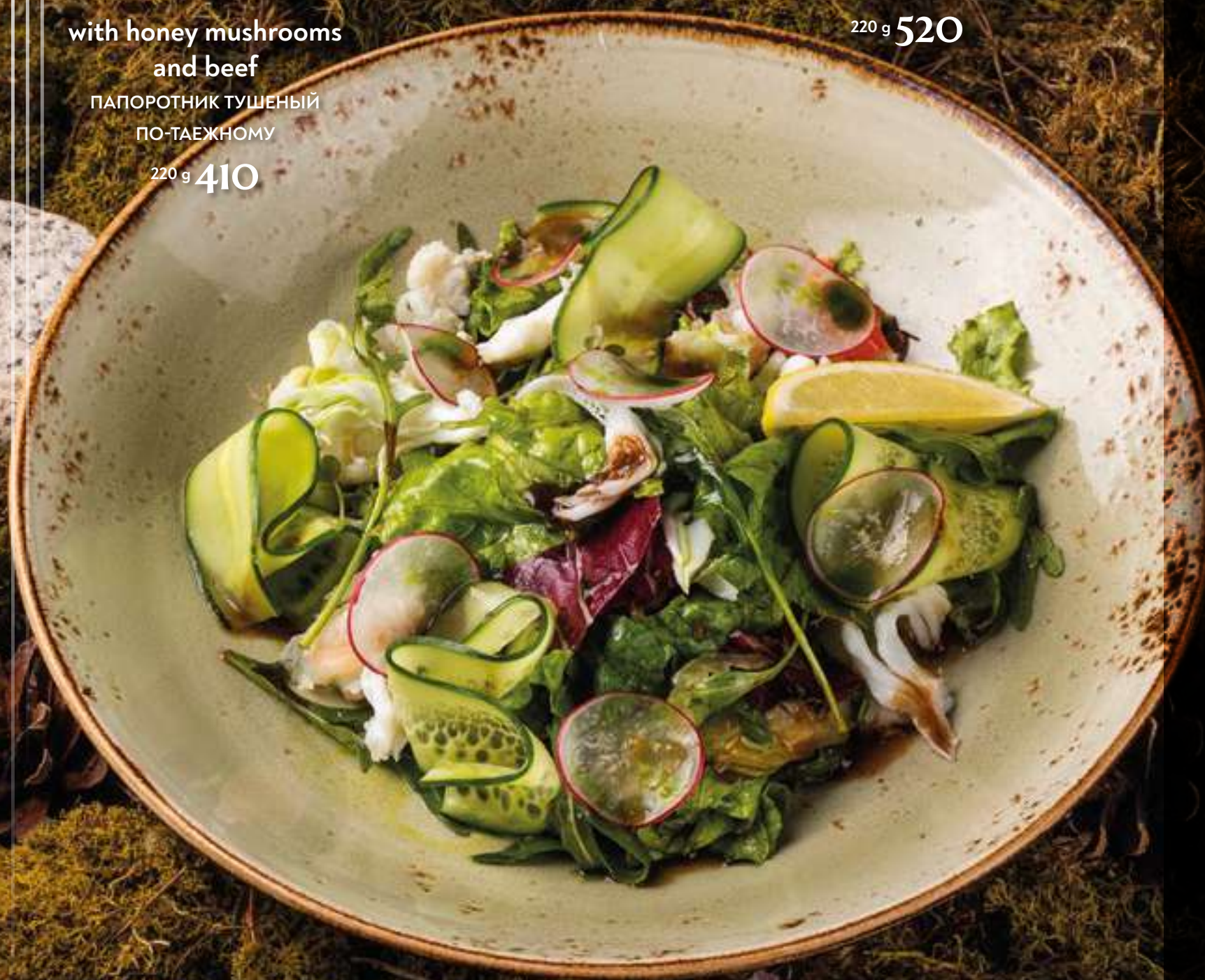
210 g **580**

### BOILED VENISON SALAD

with spicy carrot  
and pine nuts

САЛАТ С ОТВАРНОЙ  
ОЛЕНИНОЙ

210 g **420**



### CRAB SALAD WITH PONZU SAUCE

САЛАТ С КРАБОМ И СОУСОМ ПОНЗУ

250 g **1120**



### SALAD WITH RUCOLA, PINE NUTS & ROE DEER LIVER

fried in pomegranate sauce

САЛАТ С РУККОЛОЙ

210 g **970**

# APPETIZERS

## VEGETABLE PLATTER

cucumber, tomato, bell pepper  
and celery stalk  
АССОРТИ ОВОЩНОЕ

270 g **420**

## FISH PLATTER

whitefish, salmon, lightly salted trout,  
red caviar, pickled onion and butter  
АССОРТИ РЫБНОЕ

200 g **1400**

## 'CHUSH' FRESH IRKUTSK RIVER TROUT

ЧУШЬ ИЗ ИРКУТСКОЙ РЕЧНОЙ ФОРЕЛИ

180 g **870**

## WHITEFISH SUGUDAY

with pickled onion  
СУГУДАЙ ИЗ СИГАС

200 g **740**

## WHITEFISH STROGANINA

with lemon & ginger  
dressing

СТРОГАНИНА ИЗ СИГА

180 g **630**

## CHEF-SALTED SALMON WITH RED ONION

with red onion & butter  
СЕМГА ШЕФ-ПОСОЛА

100 g **870**

## INDIGIRKA FROZEN FISH SALAD WITH FRIED POTATOES

ИНДИГИРКА

250 g **720**

## FARM CHEESE PLATTER

with honey pumpkin,  
grapes & nuts  
СЫРНАЯ ТАРЕЛКА

320 g **950**

## BRUSCHETTA WITH SIBERIAN FISH TARTARE

БРУСКЕТТЫ С ТАРТАРОМ ИЗ СИБИРСКОЙ РЫБЫ

220 g **1100**

## BRUSCHETTA WITH SMOKED VENISON AND GAME PÂTÉ

БРУСКЕТТЫ С ПОДКОПЧЕННОЙ ОЛЕНИНОЙ И ПАШТЕТОМ ИЗ ДИЧИ

200 g **680**

## ELK HEAD CHEESE

ЗЕЛЬЦ ИЗ СОХАТОГО

150 g **710**

## SMOKED FATBACK

with Borodinsky bread toasts & barrel salted cucumbers

САЛО КОПЧЕНОЕ

150 g **410**

## RUSTIC-STYLE CURED FATBACK

САЛО СОЛЕНОЕ ПО-ДЕРЕВЕНСКИ

130 g **430**

## MEAT PLATTER

beef tongue with horseradish, homestyle cold baked pork, baked beef

МЯСНОЕ АССОРТИ

330 g **1300**

## ROE DEER ROLL

with tomato & capers sauce

РУЛЕТ ИЗ КОСУЛИ

130 g **890**

## HOMESTYLE ELK SAUSAGE

with stewed cherry tomatoes

КОЛБАСА ИЗ ЛОСЯ

250 g **660**

## HOMESTYLE ROE DEER SAUSAGE

with celery & homemade ajika

ДОМАШНЯЯ КОЛБАСА ИЗ КОСУЛИ

200 g **730**

## SIBERIAN STAG BASTURMA

with Borodinsky bread toasts

БАСТУРМА ИЗ ИЗЮБРЯ

140 g **750**

## GAME PÂTÉ

with lingonberry sauce and nuts

ПАШТЕТ ИЗ ДИЧИ

195 g **450**

## HUNTER'S TROPHY

assorted homestyle meat delicacies

ОХОТНИЧИЙ ТРОФЕЙ

1000 g **4300**

## ROE DEER LIVER STROGANINA

with frozen cranberry  
СТРОГАНИНА ИЗ ПЕЧЕНИ КОСУЛИ

150 g **650**

## THREE KINDS OF GAME TARTARE

with Borodinsky bread toasts  
& spicy butter

ТАРТАР ИЗ ТРЕХ ВИДОВ ДИЧИ

200 g **650**

## COLD SMOKED ROE DEER

with fried cheese  
КОСУЛЯ ХОЛОДНОГО КОПЧЕНИЯ

150 g **870**

## ROE DEER CARPACCIO

with marmalade  
& Siberian berry sauce

КАРПАЧО ИЗ КОСУЛИ

130 g **630**

## SIBERIAN STAG CARPACCIO

with raspberry pear  
and fresh tomato confiture

КАРПАЧО ИЗ ИЗЮБРЯ

170 g **610**

# PICKLES

## HOMESTYLE MILK MUSHROOMS

with onion and sour cream  
ГРУЗДИ ДОМАШНИЕ

150 g **970**

## HOMESTYLE PICKLES

sauerkraut, salted bell  
peppers, salted cucumbers  
and cherry tomatoes

ДОМАШНИЕ СОЛЕНЬЯ

370 g **410**

## HOMESTYLE SAUERKRAUT WITH

### COWBERRY

КАПУСТА КВАШЕНАЯ  
С БРУСНИКОЙ

100 g **200**



# SOUPS

## HOMESTYLE NOODLE SOUP WITH WHITE MUSHROOMS

ЛАПША ДОМАШНЯЯ  
С БЕЛЫМИ ГРИБАМИ

350 g **470**

## SIBERIAN WHITEFISH SOUP WITH COD LIVER

ПОХЛЕБКА ИЗ СИБИРСКОГО СИГА

300 g **490**

## SIBERIAN BORSCH WITH PORK

СИБИРСКИЙ БОРЩ

350 g **420**



## ELK BRISKET BUKHLIOR

БУХЛЕР ИЗ ГРУДИНКИ СОХАТОГО

350 g **700**

## MUSHROOM SOUP WITH ROE DEER

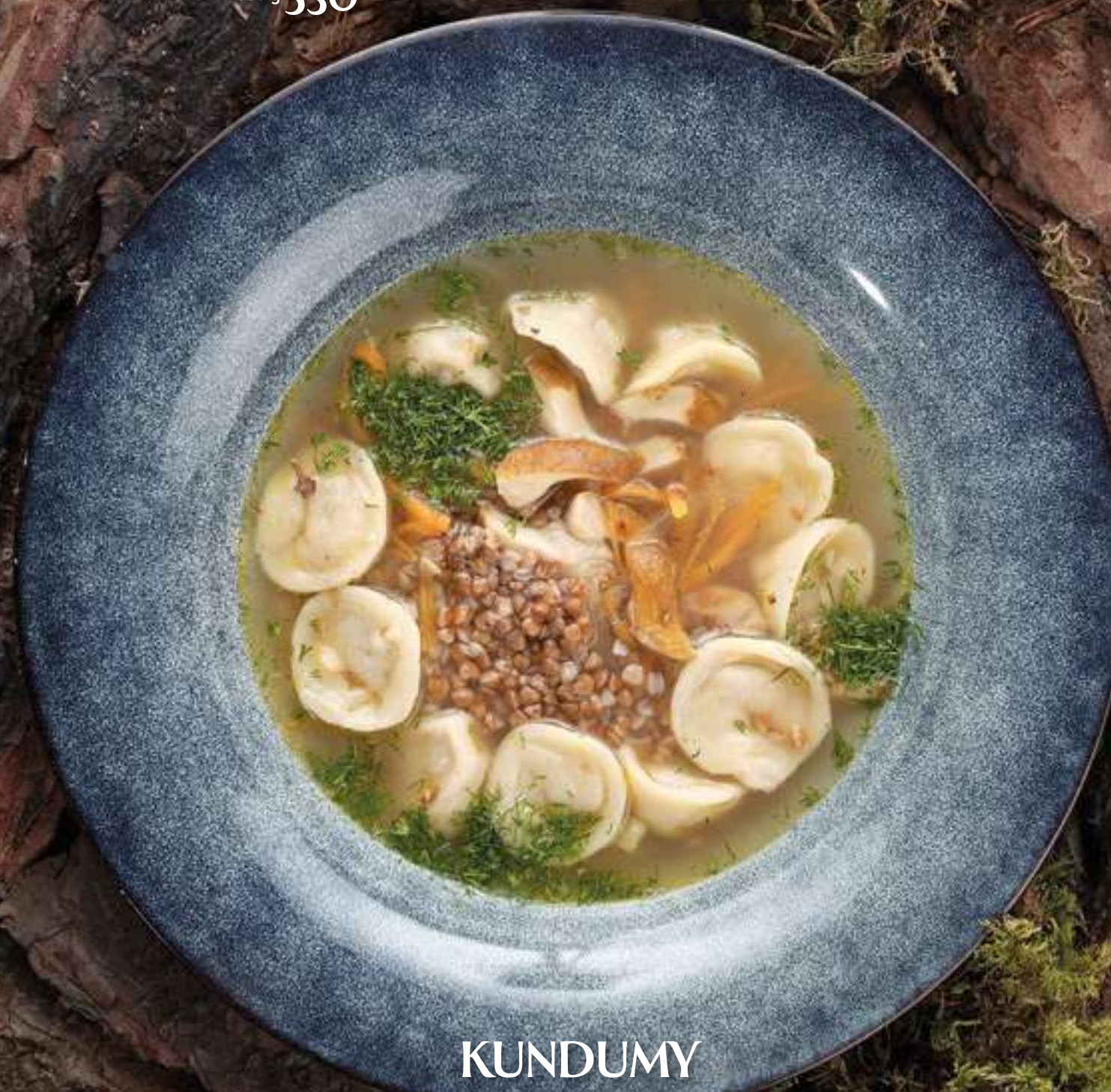
ПОХЛЕБКА ГРИБНАЯ С КОСУЛЕЙ

350 g **530**

## VENISON SHCHI

ЩИ С ОЛЕНИНОЙ

350 g **420**



## KUNDUMY

game meat dumplings in thick meat broth  
with white mushrooms & buckwheat porridge

КУНДУМЫ

300 g **430**



# BETWEEN THE 1<sup>ST</sup> & THE 2<sup>ND</sup> ROUND

**MUSHROOMS  
BAKED IN SOUR  
CREAM**

ГРИБОЧКИ, ЗАПЕЧЕННЫЕ  
В СМЕТАНЕ

120 g **460**

**SIGNATURE  
POTATO PANCAKES**

with game meat & white  
mushroom sauce

ДРАНИКИ ФИРМЕННЫЕ

220 g **650**

**RUSTIC POTATO  
PANCAKES**

ДРАНИКИ ПО-ДЕРЕВЕНСКИ

200 g **480**

**ROE DEER  
JULIENNE**

ЖУЛЬЕН ИЗ МЯСА КОСУЛИ

110 g **570**

**ROASTED BONE MARROW WITH AJIKA**

and crunchy bread

ЗАПЕЧЕННЫЕ МОЗГОВЫЕ КОСТОЧКИ

200 g **860**

# SHARING PLATES

**PLENTY-OF-FISH PLATE**

РЫБНОЕ ИЗОБИЛИЕ

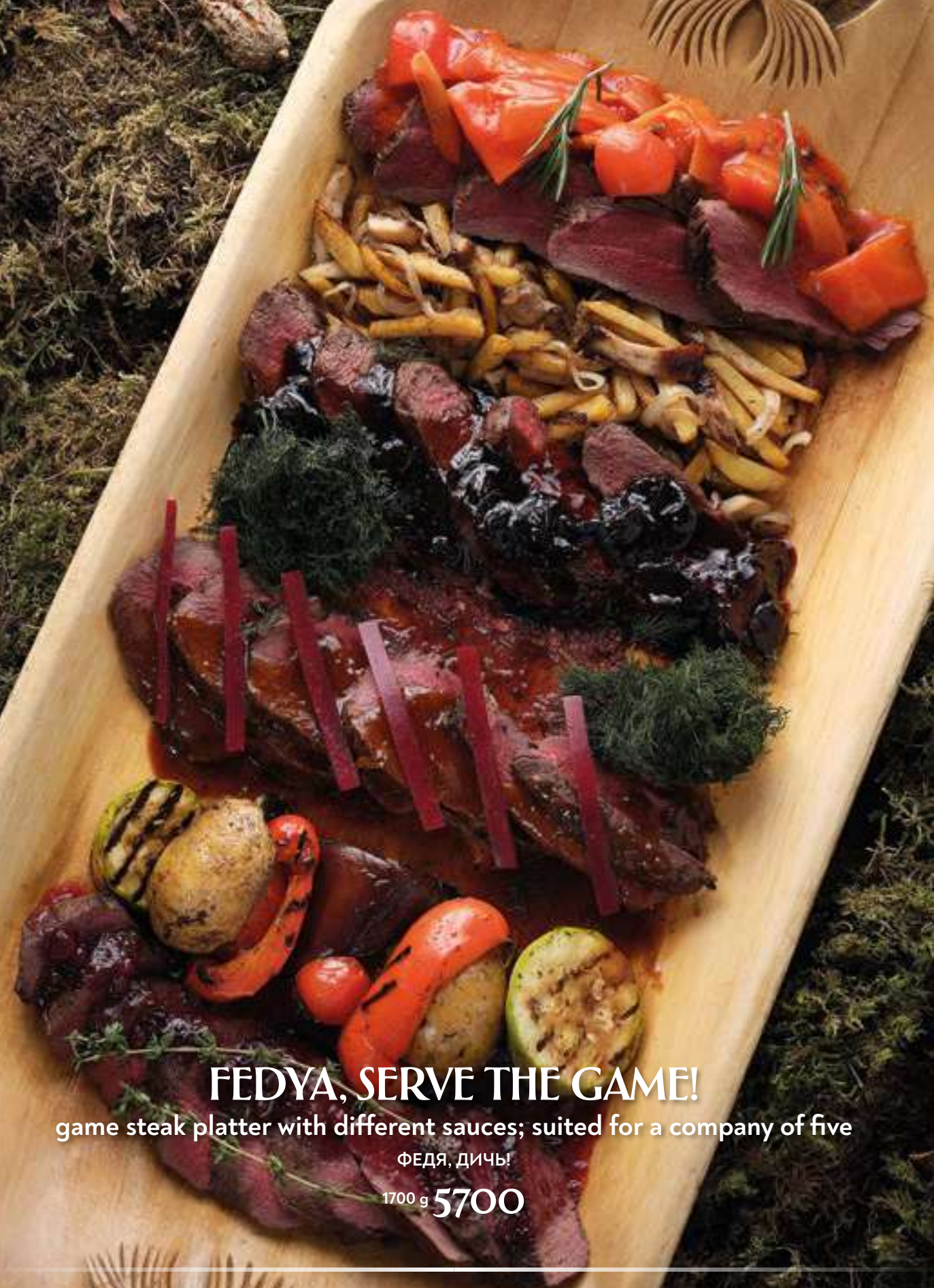
1100 g **4100**



## ASSORTED SHASHLIKS AND SAUSAGES

АССОРТИ ИЗ ШАШЛЫКОВ И КОЛБАС

2000 g **4500**



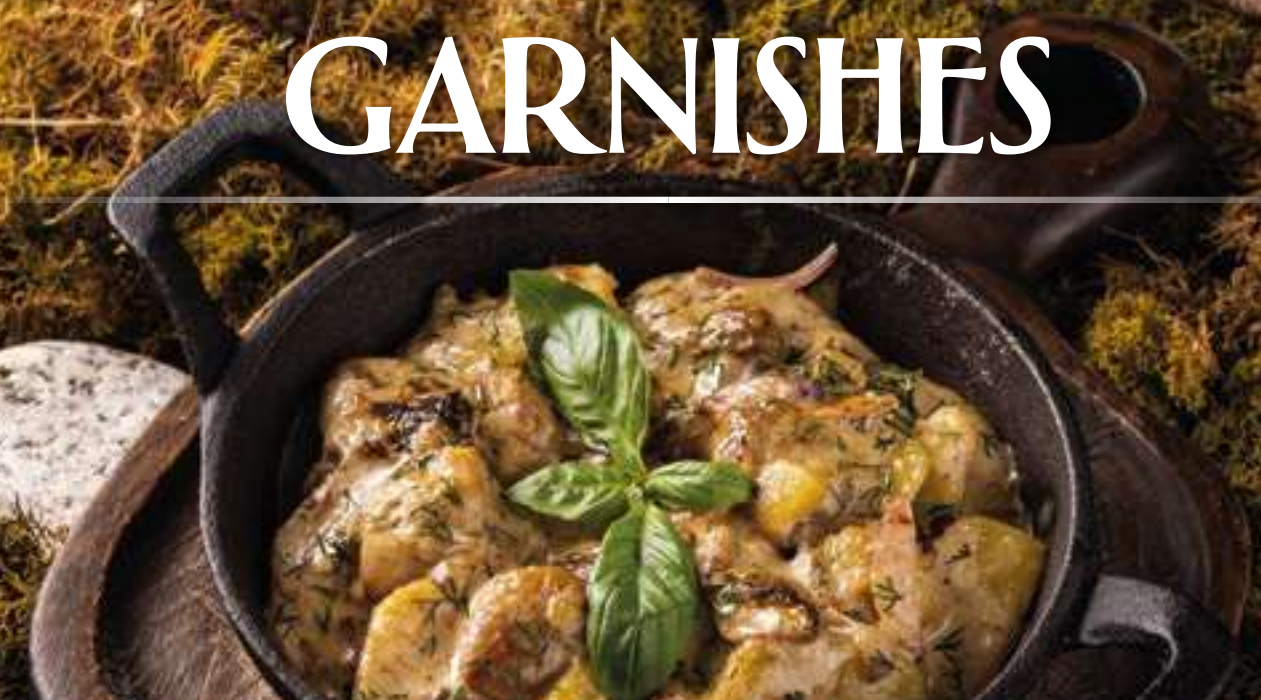
## FEDYA, SERVE THE GAME!

game steak platter with different sauces; suited for a company of five

ФЕДЯ, ДИЧЬ!

1700 g **5700**

# GARNISHES



## POTATOES BAKED WITH WHITE MUSHROOMS & CREAM

КАРТОФЕЛЬ, ЗАПЕЧЕННЫЙ С БЕЛЫМИ ГРИБАМИ В СЛИВКАХ

250 g **390**

## POTATOES

fried homestyle

КАРТОФЕЛЬ  
ЖАРЕНый ПО-ДОМАШНЕМУ

170 g **170**

fried on vegetable oil

ОБЖАРЕННЫЙ  
НА ПОСТНОМ МАСЛЕ

200 g **150**

boiled potatoes

with butter  
КАРТОФЕЛЬ ОТВАРНОЙ  
С МАСЛОМ

150 g **150**

## POTATOES FRIED

WITH BUTTER-  
FOOT BOLETE

КАРТОФЕЛЬ ЖАРЕНый  
С МЯСЛЯТАМИ

220 g **430**

## FRENCH FRIES

КАРТОФЕЛЬ ФРИ

150 g **230**

## SAUTEED VEGETABLES

ОВОЩИ СОТЕ

300 g **330**

## VEGETABLE RISOTTO

РИЗОТТО С ОВОЩАМИ

170 g **250**

## EMMER

with baked beets  
ПОЛБА

200 g **250**



## GRILLED ICEBERG LETTUCE

with nut dressing & onion crumbs

САЛАТ АЙСБЕРГ, ЖАРЕННЫЙ НА ГРИЛЕ

200 g **320**

# FISHERMAN'S STORIES

## WHITEFISH ROASTED ON BRAZIER

with tuna sauce & potatoes baked with orange zest

СИГ НА МАНГАЛЕ

300 g **910**

## WHITEFISH FILLET

under fresh tomato  
& shrimp sauce

ФИЛЕ СИГА

250 g **1270**

## RAINBOW TROUT

with potato cream

РАДУЖНАЯ ФОРЕЛЬ

250 g **1600**

## PIKE CUTLETS WITH SPINACH

ЩУЧЬИ КОТЛЕТЫ СО ШПИНАТОМ

100/100/50/40 g **790**

## SALMON STEAK

with mushroom crème &  
bulgur

СТЕЙК ЛОСОСЯ  
С ГРИБНЫМ КРЕМОМ

250 g **1520**

## SALMON STEAK ROASTED ON CHARCOAL

СТЕЙК СЕМГИ НА УГЛЯХ

250 g **1450**

# THERE'S NEVER TOO MUCH MEAT

## GAME MEAT STEW

made on a pan with onion

ТУШЕНКА ИЗ ДИКОГО ЗВЕРЯ

300 g **1070**

## VENISON MEDALLIONS

with pepper sauce

МЕДАЛЬОНЫ ИЗ ОЛЕНИНЫ

320 g **1300**

## GAME MEAT STEW WITH SPINACH & MUSHROOMS IN BORODINSKY BREAD

ТУШЕНКА ИЗ ДИЧИ СО ШПИНАТОМ И ГРИБАМИ

320 g **860**

**ROE DEER  
HEART**

with onion crème &  
hazelnuts

СЕРДЦЕ КОСУЛИ

200/100/50 g **1100**

**TURKEY  
IN ORANGE &  
GINGER SAUCE**

served with celery purée

ИНДЕЙКА В АПЕЛЬСИНОВО-

ИМБИРНОМ СОУСЕ

300 g **880**

**NETTLE VARENIKI**

with potatoes,  
mushrooms & fern

КРАПИВНЫЕ ВАРЕНИКИ

320 g **530**



**DUCK BREAST WITH RASPBERRY,**

pumpkin purée & spicy oranges

УТИНАЯ ГРУДКА С МАЛИНОЙ

270 g **1150**

**SIBERIAN STAG  
STEAK WITH  
CELERY CRÈME**

and cowberry  
demi-glace sauce

СТЕЙК ИЗЮБРЯ

С КРЕМОМ ИЗ СЕЛЬДЕРЕЯ

400 g **1690**

**SIBERIAN STAG  
STEAK UNDER  
PRUNE SAUCE**

with baked apple &  
caramelized pumpkin

СТЕЙК ИЗЮБРЯ ПОД СОУСОМ

ИЗ ЧЕРНОСЛИВА

350 g **1730**

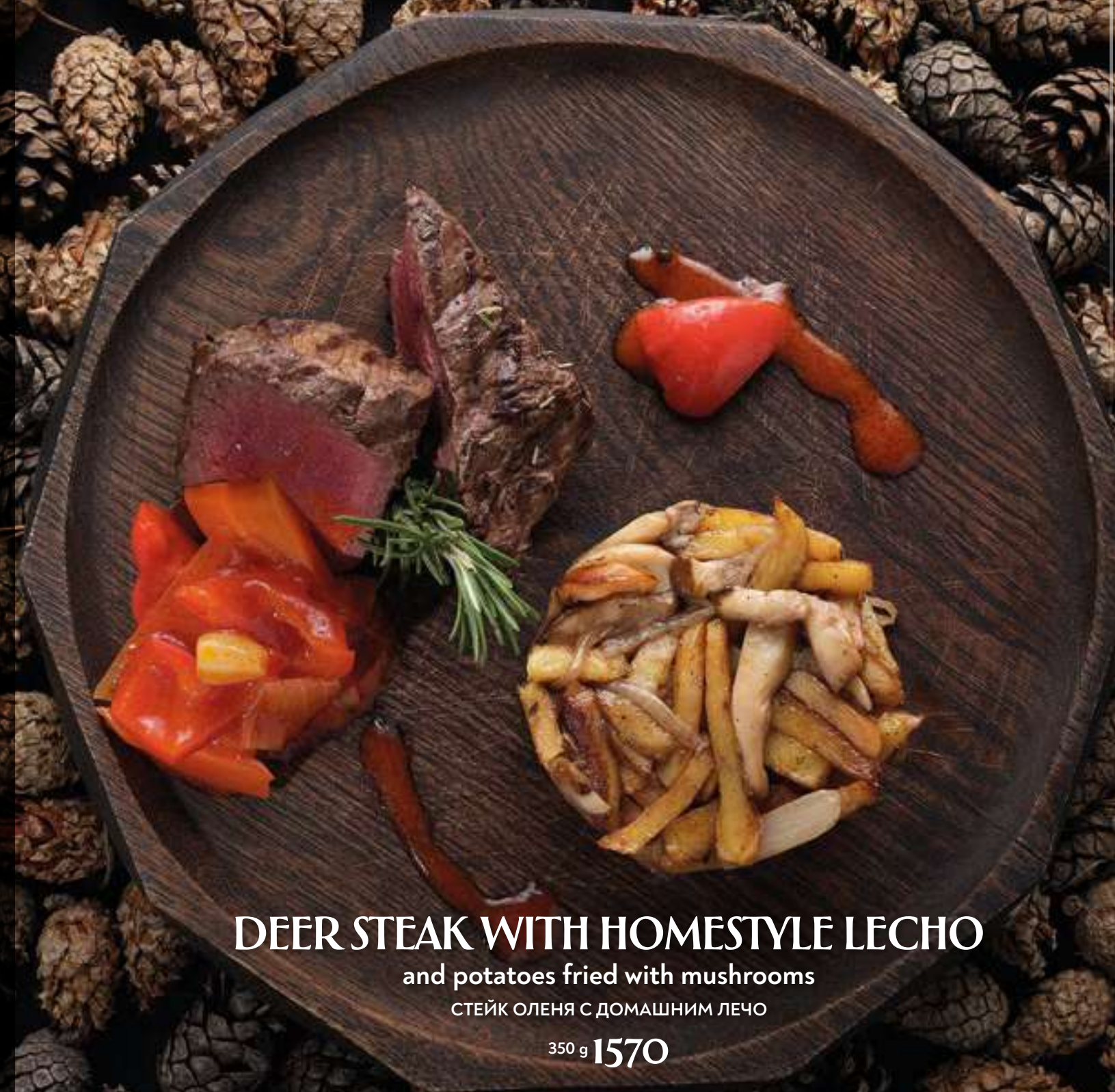
**ELK STEAK**

under pine nuts crust  
served with baked

vegetables

СТЕЙК ЛОСЯ

350 g **1950**



**DEER STEAK WITH HOMESTYLE LECHEO**

and potatoes fried with mushrooms

СТЕЙК ОЛЕНЯ С ДОМАШНИМ ЛЕЧО

350 g **1570**

**ROE DEER CARRÉ  
UNDER LINGONBERRY SAUCE**

КАРЕ КОСУЛИ

550 g **2100**



**SIBERIAN STAG RIB ROAST**

served with sauteed vegetables

ЖАРКОЕ ИЗ РЕБЕР ИЗЮБРЯ

400 g **1150**

**POTATOES FRIED WITH MEAT**

and mushrooms

КАРТОФЕЛЬ С МЯСОМ И ГРИБАМИ

300 g **710**

**COOKING  
ON THE COALS**



**PORK SHASHLIK**

ШАШЛЫК ИЗ СВИНИНЫ

370 g **810**

**VENISON STEAK WITH  
MUSHROOMS,**

smoked fatback & baked potatoes

БИФСТЕКС ИЗ ОЛЕНИНЫ

320 g **750**

**PORK NECK ON CHARCOALS**

ШЕЯ СВИНАЯ НА УГЛЯХ

340 g **770**

**GOAT SHASHLIK**

ШАШЛЫК ИЗ КОЗЫ

300 g **1250**

# AND FINALLY, DESSERTS

## APPLE STRUDEL

in caramel sauce  
ЯБЛОЧНЫЙ ШТРУДЕЛЬ

120 g **420**



## CONIFER ICE CREAM

ХВОЙНОЕ МОРОЖЕНОЕ

110 g **420**

## МОРОЖЕНАЯ БРУСНИКА

с медом и орехом

150 g **320**

## PLOMBIÈRES ICE CREAM

МОРОЖЕНОЕ «ПЛОМБИР»

100 g **200**

## ICE CREAM FLAVOUR

### MIX-INS:

НАПОЛНИТЕЛИ

### CHOCOLATE

ШОКОЛАД <sup>30 g</sup> **100**

### WALNUTS

ГРЕЦКИЙ ОРЕХ <sup>30 g</sup> **100**

### PINE NUTS

КЕДРОВЫЙ ОРЕХ <sup>30 g</sup> **210**

## PAVLOVA CAKE

АННА ПАВЛОВА

150 g **380**



## HONEY CAKE

МЕДОВОЕ ПИРОЖНОЕ

150 g **320**

## BIRD CHERRY CAKE

ЧЕРЕМУХОВОЕ ПИРОЖНОЕ

150 g **320**

## THE MASTER OF TAIGA

ХОЗЯИН ТАЙГИ

150 g **670**



## CEDAR TART

КЕДРОВЫЙ ТАРТ

150 g **670**



**ABV**

hotels & restaurants

