

”Ф.М.ДОСТОЕВСКИЙ”

**РЕСТОРАН
РУССКОЙ КУХНИ**

RUSSIAN AVANT-GARDE IN TASTE OR A SUBSTITUTION AT FIVE STARS.

CRISIS - NEW OPPORTUNITIES

Yes, now you can state a fact, that the expected food product collapse did not happen, in the grocery market a vast we see assemblage of products, but agree with the skeptics - the quality sometimes is not quite right. This is especially evident for those who work in a grocery premium segment.

The crisis on the Chinese philosophy is a way of new opportunities, so only the most enduring, or the strongest or the most creative one can take advantage of it. You can always find strength and margin of safety in 5 star Hotels of Saint Petersburg, but there is a problem with creativity factor. A bold experiment by the five star hotel "Golden Garden" stands out brightly against the evenly conservative background.

SWEET MALEVICH AND KANDINSKY COMPLEX

In essence, Fedor Dostoevsky, a refined Russian cuisine restaurant, is introducing a new menu where every dish visually recalls masterpieces by the Russian avant-garde painters. Works by such great master as Kazemir Malevich and Vasiliy Kandinsky have inspired the chefs to courageous culinary feats. It is easy to express Malevich it terms of laconism of color and lines in main course and desserts. But Vasiliy Kandinsky is different: We had to make an effort to transfer the art to the flavor - says Chef of Restaurant "Fedor Dostoevsky", Vladimir Revva.

We succeeded in transferring of expressivity of Great Painter via the Salad that consists of slightly grilled red king crab, mild cured salmon, red caviar, spirally sliced cucumber and thin slice of radish.

We organized two preliminary degustation. The hotel staff has already emphasized couple dishes - shares secrets the General Manager of Golden Garden Hotel Boutique, Yulia Lizogub - This is Salad Olivier with grilled chicken fillet and red caviar topping and tomato soup with Far Eastern marine food, that preparing within sight of guest. But the dessert themed on the painting of Kazimir Malevich "Red Cavalry Riding" is absolutely chef-d'oeuvre.

RUSSIAN KRAFT, CUVÉE AND ALEXEI TOLSTOY

Absolutely, outlandish guests are familiarized with new Russian flavours and also they require Russian drinks. For those who are willing to explore "Russian avant-garde" we have prepared different fumes of wine from south region and CIS countries. Red cuvée by wine-maker Alexey Tolstoy is highlighted on the whole palette like special stroke. It is served by the glasses and has a special reduced price. Our executive chef has match a sort of craft beer brand for every dish. The main advantage is craft unfiltered wheat beer named F.M.Dostoevsky and blueberries dark beer Sonechka Marmeladova. The presentation of new menu "Russian avant-garde" is planned on the 1st of May. Tables are advised to reserve in advance.