Viennoiserie

Mixed Basket 18
Croissant, pain au chocolat, blueberry muffin, pain aux amandes
- Raspberry Danish 4.50 Glazed Doughnut 4.50
- Pain aux Amandes 4.50 Croissant 4.50
- Pain au Chocolat 5.00 Blueberry Muffin 4.50

Smoked Salmon Platter 30
Smoked salmon, toasted bagel, cream cheese, onions, capers and tomatoes.

Truffle Quiche 20
Bacon, leeks, black truffle, potato and Gruyère cheese.

Cinnamon Russian Toast 18
Large walnut and raisin brioche sautéed with vanilla and spices with sweet cream.

Three Buttermilk Pancakes 18
Any combination of the following: chocolate chip, blueberry, or candied pecans all served with maple syrup, or honey.

Eggs Florentine 18
Bacon, spinach, toasted English muffin, poached eggs and hollandaise sauce.

Czar’s Eggs 30
Two eggs soft boiled, topped with salmon roe served with blini and traditional accompaniments.

EGGS
Served with guest’s choice of white or wheat toast

Caviar Omelette 34
Red caviar with sour cream, fine herbs and Rösti potatoes.

Scrambled Eggs with Smoked Scottish Salmon 26
Rösti potatoes, sour cream and dill.

Two Eggs 16
Preparation of your choice, bacon or sausage and Rösti potatoes.

Egg White Omelette 18
Golden egg whites served with spinach, mushrooms and swiss cheese.

Sides
- Toast 4
- Bacon 10
- Smoked Sausage (Turkey or Pork) 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Tea Selection

**Black Tea**
- **St. Petersburg**
  Citrus, red fruits and caramel
- **Anastasia**
  Earl Grey, lemon and orange blossom
- **Troika**
  Earl Grey, orange and mandarin
- **Earl Grey**
  Ceylon black tea with a bergamot flavor
- **Russian Morning**
  Russian blend of black Chinese and Indian tea
- **Darjeeling**
  Indian black tea
- **Lapsang Souchong**
  Chinese black tea with a smoky flavor
- **English Breakfast**
  Ceylon tea with a brisk flavor
- **Troika**
  Earl Grey, orange and mandarin
- **Prince Vladimir**
  Citrus, vanilla and spices
- **Russian Country**
  Soft, smoky blend of Keemun, Assam, Ceylon and Formosa Oolong teas with a touch of Lapsang Souchong

**Oolong Tea**
- **Wuyi Oolong**
  Mild grassy notes with a sweet finish
- **Formosa Oolong**
  Slight nutty aroma with a delicate flavor
- **Golden Osetra**
  1oz.  295
- **Sevruga**
  1oz.  275
- **Russian Osetra**
  1oz.  205
- **Siberian Osetra**
  1oz.  195
- **Italian White Sturgeon**
  1oz.  200
- **American**
  Wild American Hackleback  1oz.  115
  California White Sturgeon  1oz.  155
  American Paddlefish Roe  1oz.  145
  Wild Alaskan Salmon Roe  1oz.  105

**Green Tea**
- **Sencha**
  Japanese variety with a delicate, grassy aroma
- **Lung Ching**
  Roasted Chinese green tea with a nutty aroma
- **Jasmine**
  Chinese green tea with jasmine flowers

**White Tea**
- **Winter White Earl Grey**
  Silver budded Chinese tea with citrus bergamot oil

**Herbal Tea**
- **Chamomile**
  Chamomile with delicate sweet notes
- **Peach & Ginger Twist**
  Slightly spicy with fruity citrus notes
- **Rooibos Chai**
  South African red bush with Indian spices
- **Mint Verbena**
  Pure peppermint

THE RUSSIAN TEA ROOM

Brunch

CAVIAR

Served with warm buckwheat blini and traditional accompaniments.

**Imported Black Farm Raised Caviar**

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**American**

**Drinks**

**Champagne  18**
Prepared with Charles de Fère, Brut Cuvée
Bellini, Champagne Cocktail, Mimosa

**Bloody Mary  16**

**Soda 10**
Coffee, Espresso, Cappuccino, Café au Lait, Latte

**Tea 10**