

**Assortment list**  
**of in-flight catering products and associated goods**  
**“Catering “Koltsovo” LLC**  
**valid from 01.02.2022**  
**Dishes list**

74,57

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>Business Class</b>		
<b>Fish and seafood appetizers</b>		
<b>1. Fish appetizer No.1</b>		
Mild-cured salmon	45	
Olives, pitted	10	
Fried glass noodles	1	
Fresh greens	3	
Serving, g	<b>1/59</b>	<b>\$3,0</b>
<b>2. Fish appetizer No.2</b>		
Smoked eel	30	
Mild-cured salmon	20	
Sun-cured cherry tomatoes	10	
Lemon	10	
Fresh greens	3	
Serving, g	<b>1/73</b>	<b>\$5,2</b>
<b>3. Fish appetizer No.3</b>		
Smoked eel	20	
Mild-cured salmon	25	
Cheese pâté	10	
Fried glass noodles	1	
Pumpkin seeds	1	
Fresh greens	3	
Serving, g	<b>1/60</b>	<b>\$4,0</b>
<b>4. Fish appetizer No.4</b>		
Mild-cured salmon	45	
Sun-cured cherry tomatoes	10	
Lemon	10	
Fresh greens	3	
Serving, g	<b>1/68</b>	<b>\$2,9</b>
<b>5. Fish appetizer No.5</b>		
Mild-cured salmon	30	
Smoked eel	20	
Olives, pitted	10	
Fried glass noodles	1	
Fresh greens	3	
Serving, g	<b>1/64</b>	<b>\$4,9</b>

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>6. Fish appetizer No.6</b>		
Smoked eel	20	
Mild-cured salmon	40	
Cheese pâté	10	
Pumpkin seeds	1	
Fresh greens	3	
Serving, g	<b>1/74</b>	<b>\$4,6</b>
<b>Meat appetizers</b>		
<b>1. Meat appetizer No.1</b>		
Tandoori turkey	30	
Rosemary baked beef	20	
Olives, pitted	10	
Pink peppercorns	0,1	
Fresh greens	4	
Serving, g	<b>1/64</b>	<b>\$3,8</b>
<b>2. Meat appetizer No.2</b>		
Tandoori turkey	30	
Boiled beef tongue	10	
Smoked semi-dry sausage	10	
Sun-cured cherry tomatoes	10	
Fresh greens	3	
Serving, g	<b>1/63</b>	<b>\$3,0</b>
<b>3. Meat appetizer No.3</b>		
Tandoori turkey	30	
Smoked semi-dry sausage	10	
Olives, pitted	10	
Sun-cured cherry tomatoes	10	
Fresh greens	3	
Serving, g	<b>1/63</b>	<b>\$3,1</b>
<b>4. Meat appetizer No.4</b>		
Rosemary baked beef	20	
Smoked semi-dry sausage	5	
Tandoori turkey	20	
Sun-cured cherry tomatoes	10	
Fresh greens	3	
Serving, g	<b>1/58</b>	<b>\$3,2</b>
<b>5. Meat appetizer No.5</b>		
Rosemary baked beef	20	
Boiled beef tongue	15	
Olives, pitted	10	
Fresh greens	3	
Fresh thyme	1	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Pink peppercorns	0,1	
Serving, g	<b>1/49</b>	<b>\$4,8</b>
<b>6. Meat appetizer No.6</b>		
Boiled beef tongue	15	
Smoked semi-dry sausage	10	
Olives, pitted	10	
Sun-cured cherry tomatoes	10	
Fresh greens	3	
Serving, g	<b>1/48</b>	<b>\$2,8</b>
<b>Vegetable appetizers</b>		
<b>1. Vegetable appetizer No.1</b>		
Fresh cucumbers	20	
Fresh cherry tomatoes	60	
Fresh radishes	10	
Fresh greens	3	
Serving, g	<b>1/93</b>	<b>\$0,9</b>
<b>2. Vegetable appetizer No.2</b>		
Fresh cucumbers	20	
Fresh cherry tomatoes	40	
Fresh sweet peppers	20	
Celery chips	2	
Fresh greens	3	
Serving, g	<b>1/85</b>	<b>\$0,9</b>
<b>3. Vegetable appetizer No.3</b>		
Fresh cherry tomatoes	40	
Fresh sweet peppers	30	
Fresh radishes	10	
Fresh greens	3	
Serving, g	<b>1/83</b>	<b>\$0,9</b>
<b>4. Vegetable appetizer No.4</b>		
Fresh cucumbers	40	
Fresh sweet peppers	30	
Olives, pitted	10	
Celery chips	2	
Fresh greens	3	
Serving, g	<b>1/85</b>	<b>\$1,0</b>
<b>5. Vegetable appetizer No.5</b>		
Fresh cherry tomatoes	40	
Celery root	20	
Fresh radishes	10	
Olives, pitted	20	
Fresh greens	3	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	<b>1/93</b>	<b>\$1,5</b>
<b>6. Vegetable appetizer No.6</b>		
Fresh sweet peppers	20	
Celery root	20	
Fresh cucumbers	20	
Celery chips	2	
Fresh greens	3	
Serving, g	<b>1/65</b>	<b>\$0,9</b>
<b>Desserts</b>		
<b>1. Dessert No.1</b>		
Hard cheese with walnut	20	
Mozzarella minis	14	
Maasdam cheese	25	
Caramelized peanut flakes	5	
Fresh rosemary	1	
Serving, g	<b>1/65</b>	<b>\$2,8</b>
<b>2. Dessert No.2</b>		
Hard cheese with walnut	30	
Parmesan cheese	10	
Grapes	10	
Fresh rosemary	1	
Serving, g	<b>1/51</b>	<b>\$2,7</b>
<b>3. Dessert No.3</b>		
Hard cheese with walnut	20	
Parmesan cheese	10	
Gruyère cheese	15	
Fresh physalis	5	
Fresh rosemary	1	
Serving, g	<b>1/51</b>	<b>\$3,9</b>
<b>4. Dessert No.4</b>		
Maasdam cheese	20	
Hard cheese with walnut	20	
Mozzarella minis	14	
Chocolate decor	2	
Fresh rosemary	1	
Serving, g	<b>1/57</b>	<b>\$2,9</b>
<b>5. Dessert No.5</b>		
Maasdam cheese	20	
Hard cheese with walnut	20	
Black grapes	10	
Caramelized peanut flakes	5	
Fresh rosemary	1	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	1/56	\$2,6
<b>6. Dessert No.6</b>		
Gruyère cheese	15	
Hard cheese with walnut	20	
Mozzarella minis	14	
Parmesan cheese	10	
Chocolate decor	2	
Fresh rosemary	1	
Serving, g	1/62	\$4,4
<b>Salads</b>		
<b>1. Baked beef salad</b>		
Serving, g	1/105	\$3,1
<b>2. Greek salad</b>		
Serving, g	1/102	\$3,0
<b>3. Caprese salad</b>		
Serving, g	1/91	\$3,5
<b>4. Caesar salad</b>		
Serving, g	1/115	\$3,8
<b>5. Fitness salad with turkey</b>		
Serving, g	1/97	\$2,8
<b>6. Salad with salmon, herbs and pine nuts</b>		
Serving, g	1/110	\$3,4
<b>7. Turkey salad with seasonal vegetables and cheese dressing</b>		
Serving, g	1/160	\$3,4
<b>8. Green salad with eel</b>		
Serving, g	1/100	\$5,4

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>Hot fish dishes</b>		
<b>1. Cod in orange marinade</b>		
Serving, g	1/127/15/1	\$6,1
<b>2. Cod with olive tapenade and Provence sauce</b>		
Serving, g	1/100/7/6/15	\$6,0
<b>3. Spring rolls with salmon and fresh spinach</b>		
Serving, g	1/133	\$7,3
<b>4. Grilled salmon steak</b>		
Serving, g	1/100/20/15	\$6,5
<b>5. Salmon Millefeuille</b>		
Serving, g	1/130/1	\$7,3
<b>6. Steamed salmon steak</b>		
Serving, g	1/100/10/10/1	\$6,8
<b>7. Pike perch in lemon caramel</b>		
Serving, g	1/90/10/1	\$5,8
<b>8. Chopped salmon with sun-dried tomatoes</b>		
Serving, g	1/70/8/6/1	\$6,2
<b>9. Salmon roll</b>		
Serving, g	1/100/4/1	\$6,8
<b>10. Baked pike perch with cauliflower</b>		
Serving, g	1/90/20/1	\$5,9
<b>Hot meat dishes</b>		
<b>1. Beef Stroganoff</b>		
Serving, g	1/110/4/1	\$5,1
<b>2. Beef fillet tagliata with mushroom sauce</b>		
Serving, g	1/100/30/8/1	\$6,2

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>3. Filet mignon with baked vegetables</b>		
Serving, g	1/110/15/15/1	\$6,9
<b>4. Beef tenderloin in savory glaze</b>		
Serving, g	108/20/1	\$6,1
<b>5. Beef steak</b>		
Serving, g	1/100/1	\$5,7
<b>6. Beef tongue with wild mushroom jelly</b>		
Serving, g	1/100/40	\$5,1
<b>7. Beef medallion</b>		
Serving, g	1/100/20/10/1	\$6,1
<b>8. Beef cheeks with mushroom powder</b>		
Serving, g	1/114/2/1	\$5,6
<b>9. Tenderloin in spring dough</b>		
Serving, g	1/115/20	\$5,1
<b>10. Tenderloin medallions in panko breadcrumbs</b>		
Serving, g	1/155	\$5,6
<b>11. Beef with tomatoes and basil</b>		
Serving, g	1/110/20	\$5,5
<b>Hot poultry dishes</b>		
<b>1. Chicken terrine</b>		
Serving, g	1/ 130/10/10 /1	\$3,7
<b>2. Turkey sous vide</b>		
Serving, g	1/110/10/7	\$5,4
<b>3. Turkey fillet with garden vegetables</b>		
Serving, g	1/100/10/6/15	\$4,7
<b>4. Chicken fillet with curd cheese</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	1/125/10	\$3,8
<b>5. Tenderized chicken in breadcrumbs</b>		
Serving, g	1/120/8/8/1	\$3,9
<b>6. Turkey steaks with pineapples</b>		
Serving, g	1/100/40/1	\$4,7
<b>7. Chicken Kiev</b>		
Serving, g	1/130/30/5/1	\$5,9
<b>8. Turkey medallions with celery chips</b>		
Serving, g	1/100/30/5	\$5,0
<b>Side dishes</b>		
<b>1. Young potatoes with herbs</b>		
Serving, g	for 100 g	\$1,0
<b>2. Quinoa with baked cherry tomatoes</b>		
Serving, g	for 100 g	\$1,2
<b>3. Black rice with carrots</b>		
Serving, g	for 100 g	\$1,1
<b>4. Basmati rice</b>		
Serving, g	for 100 g	\$1,0
<b>5. Potato flapjacks</b>		
Serving, g	1/135	\$1,2
<b>Breakfast dishes</b>		
<b>1. Asian omelet with eel</b>		
Serving, g	1/125/35/20/30/1	\$5,5
<b>2. Pancake rolls with meat</b>		
Serving, g	2/60	\$2,2



<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>3. Oven-baked beef</b>		
Serving, g	<b>1/80/48/10</b>	<b>\$4,4</b>
<b>4. French omelet</b>		
Serving, g	<b>1/70/12/10/1</b>	<b>\$3,6</b>
<b>5. Frittata with cheese and olives</b>		
Serving, g	<b>1/105/25/20</b>	<b>\$3,1</b>
<b>6. Cottage cheese pudding</b>		
Serving, g	<b>1/130/10/2</b>	<b>\$2,5</b>
<b>7. Omelet with herbs and vegetables</b>		
Serving, g	<b>2/75/45/15/1</b>	<b>\$2,3</b>
<b>8. Zucchini pancakes</b>		
Serving, g	<b>2/50/14/10/10</b>	<b>\$2,7</b>
<b>9. Ravioli with cheese</b>		
Serving, g	<b>for 100 g</b>	<b>\$2,3</b>
<b>Cold dishes</b>		
<b>1. Bruschetta with juicy roast beef, marinated onions and tomatoes</b>		
Serving, g	<b>1/107</b>	<b>\$3,1</b>
<b>2. Bruschetta with mozzarella cheese and cherry tomatoes</b>		
Serving, g	<b>1/111</b>	<b>\$1,9</b>
<b>3. Tongue appetizer with mixed salad and honey mustard dressing</b>		
Serving, g	<b>1/108</b>	<b>\$2,8</b>
<b>Sauces and dressings for appetizers and hot dishes</b>		
<b>1. Mushroom sauce</b>		
Serving, g	<b>1/20</b>	<b>\$0,4</b>
<b>2. Cream pesto sauce</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	1/20	\$0,4
<b>3. Salad dressing</b>		
Serving, g	1/20	\$0,5
<b>4. Cheese sauce</b>		
Serving, g	1/20	\$0,4
<b>5. Tomato sauce with parsley</b>		
Serving, g	1/20	\$0,3
<b>6. Tartar sauce</b>		
Serving, g	1/20	\$0,3
<b>7. Pepper sauce</b>		
Serving, g	1/20	\$0,4
<b>Pastries</b>		
<b>1. Vanilla apricot pie</b>		
Serving, g	1/50	\$1,1
<b>2. Buckwheat brownie with white chocolate</b>		
Serving, g	1/55	\$1,1
<b>3. Marble pie</b>		
Serving, g	1/50	\$1,1
<b>4. Chocolate cherry muffin</b>		
Serving	1/55	\$1,1
<b>5. Fruit basket</b>		
Serving, g	1/55	\$0,8
<b>6. Eclair</b>		
Serving, g	1/53	\$1,2
<b>7. Charlotte</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	1/45	\$1,1
<b>8. Short pastry with meringue</b>		
Serving, g	1/40	\$0,7
<b>9. Vegan apple dessert</b>		
Serving, g	1/60	\$0,9
<b>10. Wild berries pastry</b>		
Serving, g	1/40	\$0,8
<b>11. Tropics pastry</b>		
Serving, g	1/40	\$0,8
<b>12. Charlotte with pear</b>		
Serving, g	1/50	\$0,7
<b>Economy class</b>		
<b>Fish and seafood appetizers</b>		
<b>1. Fish appetizer No.1</b>		
Crab meat	20	
Poached carrots	20	
Pitted olives	9	
Fresh parsley	1	
Serving, g	1/50	\$0,9
<b>2. Fish appetizer No.2</b>		
Herring fillet in oil	20	
Poached carrots	10	
Poached green beans	10	
Serving, g	1/40	\$0,9
<b>3. Fish appetizer No.3</b>		
Herring fillet in oil	20	
Boiled potatoes	20	
Pitted olives	9	
Fresh parsley	1	
Serving, g	1/50	\$1,0
<b>4. Fish appetizer No.4</b>		
Crab meat	20	
Boiled potatoes	10	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Poached green beans	10	
Serving, g	<b>1/40</b>	<b>\$0,8</b>
<b>5. Fish appetizer No.5</b>		
Crab meat	20	
Herring fillet in oil	20	
Poached green beans	10	
Serving, g	<b>1/50</b>	<b>\$0,9</b>
<b>Meat appetizers</b>		
<b>1. Meat appetizer No.1</b>		
Boiled and smoked beef	20	
Meat and ham bread	20	
Fresh cucumber	10	
Serving, g	<b>1/50</b>	<b>\$1,1</b>
<b>2. Meat appetizer No.2</b>		
Boiled and smoked cervelat	20	
Meat and ham bread	30	
Poached green beans	10	
Serving, g	<b>1/60</b>	<b>\$1,0</b>
<b>3. Meat appetizer No.3</b>		
Boiled and smoked beef	30	
Boiled and smoked cervelat	20	
Poached carrots	10	
Serving, g	<b>1/60</b>	<b>\$1,2</b>
<b>4. Meat appetizer No.4</b>		
Boiled and smoked beef	10	
Meat and ham bread	10	
Boiled and smoked cervelat	10	
Fresh cucumber	10	
Poached carrots	10	
Serving, g	<b>1/50</b>	<b>\$1,0</b>
<b>5. Meat appetizer No.5</b>		
Boiled and smoked beef	20	
Meat and ham bread	20	
Cheese product	20	
Serving, g	<b>1/60</b>	<b>\$1,2</b>
<b>Vegetable appetizers</b>		
<b>1. Vegetable appetizer No.1</b>		
Fresh cucumber	20	
Fresh sweet peppers	30	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Fresh parsley	1	
Serving, g	<b>1/51</b>	<b>\$1,0</b>
<b>2. Vegetable appetizer No.2</b>		
Fresh tomatoes	30	
Fresh sweet peppers	20	
Fresh parsley	1	
Serving, g	<b>1/51</b>	<b>\$0,9</b>
<b>3. Vegetable appetizer No.3</b>		
Fresh cucumber	10	
Fresh tomatoes	20	
Poached green beans	10	
Fresh parsley	1	
Serving, g	<b>1/41</b>	<b>\$0,8</b>
<b>4. Vegetable appetizer No.4</b>		
Fresh cucumber	20	
Fresh tomatoes	20	
Pitted olives	9	
Serving, g	<b>1/49</b>	<b>\$0,9</b>
<b>5. Vegetable appetizer No.5</b>		
Couscous	30	
Poached carrots	10	
Poached green beans	10	
Serving, g	<b>1/50</b>	<b>\$0,8</b>
<b>6. Vegetable appetizer No.6</b>		
Summer vegetable mix	50	
Serving, g	<b>1/50</b>	<b>\$0,7</b>
<b>Desserts</b>		
<b>1. Dessert No.1</b>		
Cheese product	20	
Mozzarella cheese	20	
Cookies	3	
Serving, g	<b>1/43</b>	<b>\$0,9</b>
<b>2. Dessert No.2</b>		
Cheese product	40	
Maasdam cheese	20	
Serving, g	<b>1/60</b>	<b>\$1,3</b>
<b>3. Dessert No.3</b>		
Cheese product	20	
Maasdam cheese	20	
Black grapes	10	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Serving, g	<b>1/50</b>	<b>\$1,2</b>
<b>4. Dessert No.4</b>		
Maasdam cheese	20	
Cheese product	20	
Cookies	4	
Black grapes	10	
Serving, g	<b>1/54</b>	<b>\$1,2</b>
<b>5. Dessert No.5</b>		
Mozzarella cheese	40	
Cookies	3	
Black grapes	10	
Serving, g	<b>1/53</b>	<b>\$0,9</b>
<b>6. Dessert No.6</b>		
Marshmallow soufflé	25	
Cookies	8	
Serving, g	<b>1/33</b>	<b>\$0,9</b>
<b>7. Dessert No.7</b>		
Black grapes	60	
Serving, g	<b>1/60</b>	<b>\$0,9</b>
<b>Hot fish dishes</b>		
<b>1. Fried fish</b>		
	100	
Serving, g	<b>1/100</b>	<b>\$3,1</b>
<b>2. Fish in curry sauce</b>		
	120	
Serving, g	<b>1/120</b>	<b>\$3,4</b>
<b>3. Steamed fish with broccoli</b>		
	120	
Serving, g	<b>1/120</b>	<b>\$3,6</b>
<b>4. Fish in tomato sauce</b>		
	125	
Serving, g	<b>1/125</b>	<b>\$3,5</b>
<b>Hot meat dishes</b>		
<b>1. Braised beef in tomato sauce</b>		
	105	
Serving, g	<b>1/105</b>	<b>\$3,1</b>
<b>2. Spiced beef</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
	105	
Serving, g	<b>1/105</b>	<b>\$3,2</b>
<b>3. Boiled sausages</b>	2/50	
Serving, g	<b>2/50</b>	<b>\$1,4</b>
<b>Hot poultry dishes</b>		
<b>1. Chicken in mushroom sauce</b>		
	120	
Serving, g	<b>1/120</b>	<b>\$2,4</b>
<b>2. Chicken fillet in pepper sauce</b>		
	130	
Serving, g	<b>1/130</b>	<b>\$2,4</b>
<b>3. Pilaf with chicken</b>		
Serving, g	<b>1/200</b>	<b>\$2,3</b>
<b>4. Chicken patty</b>	60	
Serving, g	<b>1/60</b>	<b>\$1,3</b>
<b>Side dishes</b>		
<b>1. Poached rice</b>		
Serving, g	<b>for 100 g</b>	<b>\$0,4</b>
<b>2. Fluffy buckwheat</b>		
Serving, g	<b>for 100 g</b>	<b>\$0,4</b>
<b>3. Boiled pasta</b>		
Serving, g	<b>for 100 g</b>	<b>\$0,4</b>
<b>Breakfast dishes</b>		
<b>1. Steamed omelet with cheese</b>	100	
Cherry tomatoes	30	
Serving, g	<b>1/100/30</b>	<b>\$1,3</b>
<b>2. Omelet with greens</b>		
Serving, g	<b>1/200</b>	<b>\$1,3</b>
<b>3. Pancakes with curd cheese</b>		
Serving, g	<b>2/60</b>	<b>\$1,0</b>

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>4. Pancakes with meat</b>		
Serving, g	<b>2/60</b>	<b>\$1,0</b>
<b>5. Pancakes with ham and cheese</b>		
Serving, g	<b>2/60</b>	<b>\$1,2</b>
<b>6. Omelet with steamed vegetables</b>		
Serving, g	<b>1/140/40</b>	<b>\$1,3</b>
<b>7. Omelet with tomatoes</b>		
Serving, g	<b>1/140/40</b>	<b>\$1,4</b>
<b>8. Curd cheese pancakes</b>		
Serving, g	<b>2/68</b>	<b>\$1,5</b>
<b>9. Oladyi wheat pancakes</b>		
Serving, g	<b>2/44</b>	<b>\$1,2</b>
<b>Cold dishes</b>		
<b>1. Puff pastry with cheese</b>		
Serving, g	<b>1/75</b>	<b>\$1,8</b>
<b>2. Briüt with ham and cheese</b>		
Serving, g	<b>1/70</b>	<b>\$2,2</b>
<b>3. Cold dish No.3</b>		
Fried fish	100	
Fresh cucumber	30	
Fresh sweet peppers	20	
Fresh dill	1	
Serving, g	<b>1/151</b>	<b>\$2,5</b>
<b>4. Cold dish No.4</b>		
Boiled sausages	2/50	
Boiled potatoes	20	
Fresh cucumber	20	
Fresh tomatoes	20	
Fresh dill	1	
Serving, g	<b>1/161</b>	<b>\$1,7</b>
<b>Sandwiches</b>		
<b>1. Mac sandwich with beef</b>		
Sandwich bun	50	
Cottage cheese	20	
Smoked and boiled beef	60	
Fresh cucumber	10	



<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Fresh loose-leaf lettuce	3	
Serving, g	<b>1/143</b>	<b>\$2,4</b>
<b>2. Mac sandwich with turkey</b>		
Sandwich bun	50	
Cottage cheese	20	
Fried turkey	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	<b>1/143</b>	<b>\$2,7</b>
<b>3. Mac sandwich with ham</b>		
Sandwich bun	50	
Cottage cheese	20	
Meat and ham bread	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	<b>1/143</b>	<b>\$1,7</b>
<b>4. Mac sandwich with chicken fillet</b>		
Sandwich bun	50	
Cottage cheese	20	
Fried chicken fillet	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	<b>1/143</b>	<b>\$1,9</b>
<b>5. Ham sandwich</b>		
Sandwich bun	50	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Meat and ham bread	30	
Cheese product	20	
Serving, g	<b>1/113</b>	<b>\$1,4</b>
<b>6. Ciabatta with beef, cheese and vegetables</b>		
Malt ciabatta	50	
Boiled and smoked beef	20	
Cheese product	10	
Fresh cucumber	10	
Fresh loose-leaf lettuce	3	
Tartar sauce	10	
Serving, g	<b>1/103</b>	<b>\$3,4</b>
<b>7. Ciabatta with chicken fillet, cheese and vegetables</b>		
Malt ciabatta	50	
Fried chicken fillet	20	
Cheese product	10	
Fresh cucumber	10	

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
Fresh loose-leaf lettuce	3	
Tartar sauce	10	
Serving, g	<b>1/103</b>	<b>\$1,3</b>
<b>8. Club sandwich, vegetarian</b>		
Cereal toast bread	55	
Fresh loose-leaf lettuce	5	
Fresh cucumbers	10	
Fresh tomatoes	20	
Pitted olives	10	
Serving, g	<b>1/100</b>	<b>\$1,5</b>
<b>Crew</b>		
<b>Fish and seafood appetizers</b>		
<b>1. Fish appetizer No.1</b>		
Mild-cured salmon	20	
Herring fillet in oil	20	
Olives, pitted	10	
Lemon	5	
Fresh loose-leaf lettuce	3	
Fresh parsley	1	
Serving, g	<b>1/59</b>	<b>\$1,9</b>
<b>2. Fish appetizer No.2</b>		
Mild-cured salmon	20	
Crab meat	20	
Lemon	5	
Fresh loose-leaf lettuce	3	
Fresh parsley	1	
Serving, g	<b>1/49</b>	<b>\$1,8</b>
<b>3. Fish appetizer No.3</b>		
Herring fillet in oil	20	
Crab meat	20	
Lemon	5	
Fresh loose-leaf lettuce	3	
Fresh parsley	1	
<b>Serving, g</b>	<b>1/49</b>	<b>\$1,3</b>
<b>4. Fish appetizer No.4</b>		
Mild-cured salmon	40	
Olives, pitted	10	
Fresh loose-leaf lettuce	3	
Fresh parsley	1	
Serving, g	<b>1/54</b>	<b>\$2,7</b>
<b>Meat appetizers</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>1. Meat appetizer No.1</b>		
Boiled and smoked cervelat	20	
Fried chicken fillet	30	
Fresh sweet peppers	10	
Fresh cherry tomatoes	20	
Fresh parsley	1	
Serving, g	<b>1/81</b>	<b>\$1,4</b>
<b>2. Meat appetizer No.2</b>		
Boiled and smoked beef	20	
Fried chicken fillet	30	
Cheese product	10	
Fresh cucumber	10	
Fresh parsley	1	
Serving, g	<b>1/71</b>	<b>\$1,6</b>
<b>3. Meat appetizer No.3</b>		
Boiled and smoked cervelat	20	
Fried chicken fillet	30	
Cheese product	10	
Maasdam cheese	10	
Fresh cherry tomatoes	20	
Serving, g	<b>1/90</b>	<b>\$1,7</b>
<b>Vegetable appetizers</b>		
<b>1. Vegetable appetizer No.1</b>		
Fresh cucumber	20	
Fresh cherry tomatoes	20	
Fresh sweet peppers	20	
Fresh loose-leaf lettuce	5	
Fresh parsley	0,5	
Serving, g	<b>1/65,5</b>	<b>\$1,0</b>
<b>2. Vegetable appetizer No.2</b>		
Fresh cucumber	20	
Fresh cherry tomatoes	20	
Olives, pitted	10	
Fresh loose-leaf lettuce	5	
Fresh parsley	0,5	
Serving, g	<b>1/55,5</b>	<b>\$1,1</b>
<b>3. Vegetable appetizer No.3</b>		
Fresh cherry tomatoes	20	
Fresh sweet peppers	20	
Olives, pitted	10	
Serving, g	<b>1/50</b>	<b>\$1,1</b>

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>Desserts</b>		
<b>1. Dessert No.1</b>		
Mozzarella cheese	20	
Parmesan cheese	10	
Cheese product	10	
Cookies	4	
Serving, g	<b>1/44</b>	<b>\$0,9</b>
<b>2. Dessert No.2</b>		
Fresh kiwifruit	40	
Fresh orange	40	
Serving, g	<b>1/80</b>	<b>\$0,9</b>
<b>3. Dessert No.3</b>		
Cheese product	40	
Black grapes	20	
Serving, g	<b>1/60</b>	<b>\$0,9</b>
<b>Hot fish dishes</b>		
<b>1. Fish baked with tomatoes</b>	135	
Serving, g	<b>1/135</b>	<b>\$3,3</b>
<b>2. Salmon and cod skewer</b>	130	
Serving, g	<b>1/130</b>	<b>\$5,9</b>
<b>3. Baked salmon with mushrooms</b>	110	
Serving, g	<b>1/105</b>	<b>\$5,1</b>
<b>Hot meat dishes</b>		
<b>1. Braised beef with eggplant</b>	140	
Serving, g	<b>1/140</b>	<b>\$5,4</b>
<b>2. Beef with mushrooms and pepper</b>	100	
Serving, g	<b>1/100</b>	<b>\$3,9</b>
<b>2. Beef with prunes</b>	115	
Serving, g	<b>1/115</b>	<b>\$3,9</b>
<b>Hot poultry dishes</b>		

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>1. Chicken fillet in sweet and sour sauce</b>	120	
Serving, g	<b>1/120</b>	<b>\$2,5</b>
<b>2. Chicken fillet in cream with nuts</b>	114	
Serving, g	<b>1/114</b>	<b>\$2,3</b>
<b>3. Pasta with chicken and parmesan cheese</b>		
Serving, g	<b>1/175</b>	<b>\$2,5</b>
<b>4. Grilled chicken fillet</b>		
Serving, g	<b>1/110/1</b>	<b>\$2,5</b>
<b>Breakfast dishes</b>		
<b>1. Dumplings with potato filling</b>		
Serving, g	<b>1/200</b>	<b>\$1,3</b>
<b>2. Plain omelet</b>		
Serving, g	<b>2/100</b>	<b>\$1,6</b>
<b>3. Omelet with herbs and cheese</b>		
Serving, g	<b>1/160</b>	<b>\$1,8</b>
<b>4. Pancakes with wild berries</b>		
Serving, g	<b>2/60</b>	<b>\$1,3</b>
<b>5. Dumplings with cherry filling</b>		
Serving, g	<b>1/200</b>	<b>\$2,1</b>
<b>Cold dishes</b>		
<b>1. Cold dish No.1</b>		
Fried fish	100	
Young potatoes with herbs	40	
Grilled zucchini	15	
Fresh loose-leaf lettuce	3	
Serving, g	<b>1/158</b>	<b>\$2,2</b>
<b>2. Cold dish No.2</b>		
Boiled beef tongue	50	
Canned corn	32	
Grilled zucchini	25	
Fresh loose-leaf lettuce	3	
Serving, g	<b>1/110</b>	<b>\$2,3</b>

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>3. Cold dish No.3</b>		
Boiled beef tongue	50	
Poached broccoli	32	
Grilled zucchini	25	
Fresh loose-leaf lettuce	3	
Serving, g	<b>1/110</b>	<b>\$2,9</b>
<b>4. Cold dish No.4</b>		
Tandoori turkey	80	
Young potatoes with herbs	40	
Fresh loose-leaf lettuce	3	
Fresh cherry tomatoes	40	
Serving, g	<b>1/163</b>	<b>\$2,6</b>
<b>5. Cold dish No.5</b>		
Fried fish	100	
Fresh sweet peppers	10	
Boiled baby carrots	30	
Fresh green asparagus	10	
Fresh loose-leaf lettuce	3	
Serving, g	<b>1/153</b>	<b>\$2,4</b>
<b>Bakery products</b>		
<b>1. European baguette</b>		
Serving, g	<b>1/25</b>	<b>\$0,2</b>
<b>2. Sandwich bun</b>		
Serving, g	<b>1/50</b>	<b>\$0,2</b>
<b>3. Borodinskaya bun</b>		
Serving, g	<b>1/25</b>	<b>\$0,2</b>
<b>4. Cereal bun</b>		
Serving, g	<b>1/25</b>	<b>\$0,2</b>
<b>5. Malt ciabatta</b>		
Serving, g	<b>1/50</b>	<b>\$0,2</b>
<b>6. Wheat bread</b>		
Serving, g	<b>1/25</b>	<b>\$0,2</b>

Product name	Weight, g	Selling price, excluding VAT, USD
<b>Menu card for little gourmets</b>		
<b>Salads and appetizers</b>		
<b>1. “Squirrel” salad</b>		
(carrot, cucumber, almond kernel)		
Serving, g	<b>for 100 g</b>	<b>\$2,2</b>
<b>2. “Lion cub” salad</b>		
(carrot, powdered sugar)		
Serving, g	<b>for 100 g</b>	<b>\$1,2</b>
<b>Desserts</b>		
<b>1. “Lilliput” dessert</b>		
Mandarin oranges	20	
Black grapes	30	
Kiwifruits	5	
Serving, g	<b>1/55</b>	<b>\$1,1</b>
<b>2. “Yeralash” dessert</b>		
Mandarin oranges	30	
Kiwifruits	30	
Serving, g	<b>1/60</b>	<b>\$0,9</b>
<b>3. “Pinocchio” dessert</b>		
Oranges	30	
Black grapes	20	
Kiwifruits	20	
Serving, g	<b>1/70</b>	<b>\$1,1</b>
<b>Hot dishes and sides</b>		
<b>1. Chicken cutlets</b>	85	
Serving, g	<b>1/85/20/1</b>	<b>\$3,4</b>
<b>2. Bistro sausages</b>	40	
Serving, g	<b>2/20</b>	<b>\$1,6</b>
<b>Breakfast dishes</b>		
<b>1. Spiced pear with turmeric</b>	140	
Serving, g	<b>1/140</b>	<b>\$2,6</b>
<b>2. Baked pumpkin</b>	115	
Cherry tomatoes	30	
Serving, g	<b>1/145</b>	<b>\$3,1</b>

<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>Menu card for travelers</b>		
<b>Snacks</b>		
<b>1. Citrus dessert</b>		
Serving, g	<b>1/50</b>	<b>\$1,5</b>
<b>2. Fruit fresco dessert</b>		
Serving, g	<b>1/80</b>	<b>\$1,5</b>
<b>3. Baked apple with apricot and pistachios</b>		
Serving, g	<b>1/130</b>	<b>\$2,3</b>
<b>4. Fruit carpaccio</b>		
Serving, g	<b>1/114</b>	<b>\$1,9</b>
<b>5. Dessert</b>		
(orange, grapefruit, grapes, kiwifruits)		
Serving, g	<b>1/82</b>	<b>\$1,0</b>
<b>Salads</b>		
<b>1. Summer bruschetta with grilled vegetables</b>		
Serving, g	<b>1/108</b>	<b>\$1,6</b>
<b>2. Baked vegetables salad</b>		
Serving, g	<b>1/120</b>	<b>\$2,6</b>
<b>3. Crispy salad</b>		
Serving, g	<b>1/110</b>	<b>\$1,9</b>
<b>Hot dishes and sides</b>		
<b>1. Grechetto with mushrooms and parmesan cheese</b>		
Serving, g	<b>1/120/7/5</b>	<b>\$1,9</b>
<b>2. Edmond vegetables</b>		
Serving, g	<b>for 100 g</b>	<b>\$2,3</b>
<b>3. Baked pumpkin with nut puree</b>		
Serving, g	<b>1/142</b>	<b>\$2,0</b>



<b>Product name</b>	<b>Weight, g</b>	<b>Selling price, excluding VAT, USD</b>
<b>4. Apple lasagna</b>		
Serving, g	<b>1/85/18/15</b>	<b>\$2,7</b>
<b>5. Mushroom pasta with pesto</b>		
Serving, g	<b>1/150/30</b>	<b>\$2,6</b>
<b>6. Mixed vegetables</b>		
Serving, g	<b>1/50/50/30</b>	<b>\$1,9</b>
<b>7. Eggplant with slow cooked vegetables</b>		
Serving, g	<b>1/210/20/1</b>	<b>\$3,2</b>
<b>8. Spinach fettuccine with mozzarella</b>		
Serving, g	<b>1/120/30/14</b>	<b>\$2,8</b>
<b>9. Basmati rice with beetroot juice</b>		
Serving, g	<b>1/110/15/10</b>	<b>\$2,6</b>
<b>10. Turnover with vegetables</b>		
Serving, g	<b>1/95/25</b>	<b>\$2,7</b>