Assortment list of in-flight catering products and associated goods "Catering "Koltsovo" LLC valid from 01.02.2022

Dishes list

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

74,57

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

Park peppercons0.1Pink peppercons0.1Serving, g1/49\$4.86 Meat appetizer No.615Boiled Kert longue10Boiled Kert longue10Sunceured cherry tomatoes10Yesh greens3Serving, g1/48\$2,8Serving, g2010Fresh cherny tomatoes6010Fresh cherny tomatoes1010Fresh cherny tomatoes1010Fresh cherny tomatoes2010Fresh seet peppers2010Serving, g1/83\$0,9Serving, g1/85\$1,0Serving, g1/85\$1,0S			
Serving. g1/49\$4,86. Meat appetizer No.615Boiled beef tongue15Smoked seni-dry sussage10Ohree, pitted10Son-cured cherry tomatoes10Fresh greens3Serving. g1/48\$2,8Vegetable appetizer No.110Fresh recurs20Fresh curumbers20Fresh recurs00Fresh recurs11/33Serving. g11/33Serving. g11/35Serving. g20Fresh curumbers20Fresh curumbers20Serving. g11/85Serving. g11/85Serving. g11/85Serving. g30Serving. g11/85Serving. g30Serving. g11/85Serving. g30Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85<	Product name		excluding VAT,
Serving. g1/49\$4,86. Meat appetizer No.615Boiled beef tongue15Smoked seni-dry sussage10Ohree, pitted10Son-cured cherry tomatoes10Fresh greens3Serving. g1/48\$2,8Vegetable appetizer No.110Fresh recurs20Fresh curumbers20Fresh recurs00Fresh recurs11/33Serving. g11/33Serving. g11/35Serving. g20Fresh curumbers20Fresh curumbers20Serving. g11/85Serving. g11/85Serving. g11/85Serving. g30Serving. g11/85Serving. g30Serving. g11/85Serving. g30Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85Serving. g11/85<	Pink peppercorns	0.1	
6. Meat appetizer No.6I6. Meat appetizer No.615Sanoked semi-dry sausage10Olives, pitted10Sanoked semi-dry sausage10Olives, pitted10Serving, g1/48Serving, g1/48Serving, g1/48Vegetable appetizers20Fresh quereus10Fresh quereus10Fresh cherry tomatoes60Fresh quereus20Fresh regress3Serving, g1/93Sorgenss3Serving, g1/93Sorgenss20Fresh regress20Fresh cherry tomatoes60Fresh cherry tomatoes20Fresh cherry tomatoes20Presh cherry tomatoes20Fresh cherry tomatoes20Fresh cherry tomatoes20Fresh vere pepters20Celery chips2Serving, g1/85Suggess30Fresh greens30Serving, g1/83Suggess30Fresh weet pepters30Fresh weet pepters30Fresh sweet pepters30Fresh sweet pepters30Serving, g1/83Suggess31Serving, g1/85Suggess30Fresh sweet pepters30Fresh sweet pepters30Fresh greens31Serving, g1/85Suggess32Fresh queru			\$4.8
Boile descritoring15Smoked semi-dry sausage10Sun-cured cherry tomatoes10Fresh greens3Serving, g1/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,820Fresh carcumbers20Fresh carcumbers60Fresh carcumbers60Fresh radishes10Fresh greens3Serving, g1/93S0,920Fresh cherry tomatoes20Fresh cherry tomatoes3Serving, g1/85S0,91Serving, g1/85S0,91Fresh cherry tomatoes30Fresh speens30Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g			÷ 1,0
Boile descritoring15Smoked semi-dry sausage10Sun-cured cherry tomatoes10Fresh greens3Serving, g1/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,81/48S2,820Fresh carcumbers20Fresh carcumbers60Fresh carcumbers60Fresh radishes10Fresh greens3Serving, g1/93S0,920Fresh cherry tomatoes20Fresh cherry tomatoes3Serving, g1/85S0,91Serving, g1/85S0,91Fresh cherry tomatoes30Fresh speens30Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g	6. Meat appetizer No.6		
Sinoked semi-dry sausage10Olives, pitted10Olives, pitted10Serving, g1148Serving, g1148Vegetable appetizers1Vegetable appetizer No.11Fresh accumbers20Fresh cherry tomatoes60Fresh radishes10Fresh accumbers20Fresh cherry tomatoes60Fresh accumbers20Fresh cherry tomatoes60Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh cherry tomatoes40Presh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers20Fresh accumbers3Serving, g1285\$0,993Jorden accumbers30Fresh accumbers30Fresh accumbers30Fresh accumbers30Fresh accumbers40Fresh accumbers30Fresh accumbers30 </td <td></td> <td>15</td> <td></td>		15	
Sun-cured cherry tomatoes1010Presh grooms33Serving, g1/48\$2,8Serving, g1/48\$2,8Vegetable appetizers11Vegetable appetizers201Fresh cherry tomatoes601Presh radishes101Presh radishes101Presh drery tomatoes380,9Serving, g1/33\$80,9Presh radishes201Presh grooms201Presh grooms201Presh radishes101Presh grooms380,9Presh cherry tomatoes201Presh storembers201Presh storembers201Presh cherry tomatoes4001Presh storembers201Presh storembers201Presh storembers201Presh grooms331Serving, g1/8580,9Serving, g1/8580,9Presh grooms301Presh store pepers301Presh store pepers301Presh radishes1001Presh store pepers301Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001		10	
Sun-cured cherry tomatoes1010Presh grooms33Serving, g1/48\$2,8Serving, g1/48\$2,8Vegetable appetizers11Vegetable appetizers201Fresh cherry tomatoes601Presh radishes101Presh radishes101Presh drery tomatoes380,9Serving, g1/33\$80,9Presh radishes201Presh grooms201Presh grooms201Presh radishes101Presh grooms380,9Presh cherry tomatoes201Presh storembers201Presh storembers201Presh cherry tomatoes4001Presh storembers201Presh storembers201Presh storembers201Presh grooms331Serving, g1/8580,9Serving, g1/8580,9Presh grooms301Presh store pepers301Presh store pepers301Presh radishes1001Presh store pepers301Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001Presh radishes1001	Olives, pitted	10	
Serving.g 1/48 \$2,8 Vegetable appetizers		10	
Vegetable appetizersImage: Constraint of the second se	Fresh greens	3	
I. Vegetable appetizer No.1 20 Fresh curvery tomatces 60 Fresh radishes 10 Fresh cherry tomatces 3 Serving, g 1/93 Solution 20 Fresh cherry tomatces 3 Serving, g 1/93 Solution 20 Fresh cherry tomatces 20 Fresh cucumbers 20 Fresh cucumbers 20 Fresh cucumbers 20 Fresh wet peppers 20 Celery chips 2 Fresh sprens 3 Serving, g 1/85 Solog 3 Serving, g 1/85 Solog 2 Fresh cherry tomatces 40 Fresh cherry tomatces 40 Fresh cherry tomatces 40 Fresh regens 3 Serving, g 1/83 Solog 10 Fresh regens 3 Serving, g 1/83 Vegetable appetizer No.4 10 Fresh cherry tomatces 40 <	Serving, g	1/48	\$2,8
1. Vegetable appetizer No.1 20 Fresh curve transformations 20 Fresh regres 20 Fresh regres 3 Serving, g 1/93 2. Vegetable appetizer No.2 10 Fresh cucumbers 20 Fresh cucumbers 20 Fresh cucumbers 20 Fresh cucumbers 20 Fresh weet peppers 20 Celery chips 2 Fresh sweet peppers 20 Celery chips 2 Serving, g 1/85 Support 3 Serving, g 1/85 Support 2 Fresh sweet peppers 30 Fresh cherry tomatoes 40 Fresh sweet peppers 30 Fresh cherry tomatoes 40 Fresh sweet peppers 30 Fresh regres 30 Serving, g 1/83 \$0,9 4. Vegetable appetizer No.4 10 Fresh regres 30 0 Olives, pitted 10 10 Clery chips 2<			
Fresh cherry tomatoes20Fresh cherry tomatoes60Fresh cherry tomatoes3Serving, g1/93Sorget and the second secon	Vegetable appetizers		
Fresh cucumbers20Fresh cherry tomatoes60Fresh radishes10Fresh greens3Serving, g1/93\$0,9C. Vegetable appetizer No.220Fresh cucumbers20Fresh drems20Fresh drems20Fresh drems20Celery chips2Serving, g1/85Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/85Serving, g30Celery chips20Serving, g1/85Serving, g1/85<	1. Vegetable appetizer No.1		
Fresh cherry tomatoes60Fresh radishes10Fresh radishes10Serving, g1/93Serving, g1/932 Vegetable appetizer No.220Fresh cucumbers20Fresh excurembers20Celery chips2Fresh sweet peppers3Serving, g1/85Syreting, g1/85Syreting, g1/85Serving, g10Serving, g10Serving, g10Serving, g10Serving, g1/85Syreting30Fresh sweet peppers30Serving, g1/83Syreting s3Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/83Serving, g1/85Serving, g30Serving, g1/85Serving, g30Serving, g1/85Serving, g30Serving, g1/85Serving, g1/85<		20	
Fresh radishes10Fresh greens3Serving, g1/93Sorying, g1/932. Vegetable appetizer No.21/93Fresh cucumbers20Fresh cherry tomatoes40Presh sweet peppers20Celery chips2Fresh greens3Serving, g1/85Superable appetizer No.31Fresh neury tomatoes40Fresh regens3Serving, g1/85Superable appetizer No.310Fresh regens30Serving, g108Vegetable appetizer No.310Fresh sevet peppers30Fresh radishes10Fresh sevet peppers30Fresh sevet peppers30Fresh sevet peppers30Fresh sevet peppers30Fresh sevet peppers30Fresh sevet peppers30Serving, g1/83Superable appetizer No.410Fresh sevet peppers30Glives, pitted10Celery chips2Fresh sevet peppers3Serving, g1/85St.010Celery chips2Fresh sevet peptizer No.510Fresh cherry tomatoes40Celery root20Fresh cherry tomatoes100Civey cott20Fresh stables10Olives, pitted10Civey cott20			
Fresh greens3Serving, g1/93\$0,92. Vegetable appetizer No.2	-		
Serving, g1/93\$0,92. Vegetable appetizer No.220Fresh cucumbers20Fresh otherry tomatoes40Fresh sweet peppers20Celery chips2Tesh greens3Serving, g1/85\$0,93. Vegetable appetizer No.310Fresh sweet peppers30Fresh sweet peppers30Serving, g1/85\$0,93. Vegetable appetizer No.310Fresh sweet peppers30Fresh dishes10Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.410Fresh greens30Serving, g1/83\$1,94. Vegetable appetizer No.410Fresh greens30Serving, g1/85\$1,0Serving, g1/85\$1,0Celery chips2Fresh sweet peppers3Serving, g1/85\$1,0Celery chips2Fresh sweet peppers3Serving, g1/85\$1,0Celery chips2Fresh sweet peptizer No.510Fresh cherry tomatoes40Celery chips20Fresh cherry tomatoes40Celery root20Fresh cherry tomatoes40Celery root20Fresh cherry tomatoes10Olives, pitted20Olives, pitted20Olives, pitted20			
Fresh cucumbers20Fresh cucumbers40Fresh sweet peppers20Celery chips2Fresh greens3Serving, g1/85\$0,91/853. Vegetable appetizer No.310Fresh cherry tomatoes40Fresh sweet peppers30Fresh greens30Serving, g1/83\$0,930Fresh sweet peppers30Fresh greens3Serving, g1/83\$0,910Fresh greens3Serving, g1/83\$0,91Fresh greens3Serving, g1/83\$0,91Celery chips2Fresh sweet peppers30Olives, pitted10Celery chips2Fresh spreens3Serving, g1/85\$1,0010Celery chips2Fresh greens3Serving, g1/85\$1,0010Celery chips2Fresh greens3Serving, g1/85\$1,0010Celery chips20Fresh cherry tomatoes40Celery root20Fresh root20Fresh adishes10Olives, pitted10Olives, pitted20			\$0,9
Fresh cucumbers20Fresh cherry tomatoes40Fresh sweet peppers20Celery chips2Fresh greens3Serving, g1/85\$0,930Serving tresh sweet peppers30Fresh cherry tomatoes40Fresh sweet peppers30Fresh sweet peppers30Fresh sweet peppers30Fresh greens3Serving, g1/83\$0,91/83Fresh greens3Serving, g1/83Serving, g10Celery chips2Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/85St. Vegetable appetizer No.51/85Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted10Olives, pitted20	2. Vegetable appetizer No.2		
Fresh sweet peppers20Celery chips2Fresh greens3Serving, g1/85 3. Vegetable appetizer No.3 40Fresh cherry tomatoes40Fresh sweet peppers30Fresh sweet peppers30Serving, g1/83\$0,93Fresh greens3Serving, g1/83\$0,91/83Fresh greens3Serving, g1/83\$0,91/83Fresh sweet peppers30Gettable appetizer No.410Fresh sweet peppers30Serving, g1/83\$1,9010Celery chips2Fresh greens3Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Fresh cherry tomatoes40Celery chips2Serving, g1/85Serving, g<		20	
Fresh sweet peppers20Celery chips2Fresh greens3Serving, g1/85 3. Vegetable appetizer No.3 40Fresh cherry tomatoes40Fresh sweet peppers30Fresh sweet peppers30Serving, g1/83\$0,93Fresh greens3Serving, g1/83\$0,91/83Fresh greens3Serving, g1/83\$0,91/83Fresh sweet peppers30Gettable appetizer No.410Fresh sweet peppers30Serving, g1/83\$1,9010Celery chips2Fresh greens3Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Fresh cherry tomatoes40Celery chips2Serving, g1/85Serving, g<	Fresh cherry tomatoes	40	
Fresh greens3Serving, g1/85\$0,93. Vegetable appetizer No.340Fresh cherry tomatoes40Fresh sweet peppers30Fresh sweet peppers30Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.4		20	
Serving, g1/85\$0,93. Vegetable appetizer No.3	Celery chips	2	
J. Vegetable appetizer No.3IFresh cherry tomatoes40Fresh sweet peppers30Fresh sweet peppers30Fresh radishes10Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.4IFresh sweet peppers30Glives, pitted10Celery chips2Fresh greens3Serving, g1/85String, g30Celery chips2Fresh greens30Serving, g1/85String, g1/85Serving, g1/85 <tr< td=""><td>Fresh greens</td><td>3</td><td></td></tr<>	Fresh greens	3	
Fresh cherry tomatoes40Fresh sweet peppers30Fresh radishes10Fresh radishes3Serving, g1/83 4. Vegetable appetizer No.4 10Fresh cuumbers40Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/85Strug, g1/85Strug, g1/85Fresh greens3Serving, g1/85Serving, g10Celery root20Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20	Serving, g	1/85	\$0,9
Fresh sweet peppers30Fresh radishes10Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.410Fresh cucumbers40Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/85\$1,0010Celery chips2Fresh greens3Serving, g1/85\$1,0010Celery chips2Fresh greens3Serving, g1/85\$1,0010Celery root20Fresh radishes10Olives, pitted10Celery root20Fresh radishes10Olives, pitted20	3. Vegetable appetizer No.3		
Fresh radishes10Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.410Fresh cucumbers40Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/855. Vegetable appetizer No.510Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20	Fresh cherry tomatoes	40	
Fresh greens3Serving, g1/83\$0,94. Vegetable appetizer No.4	Fresh sweet peppers	30	
Serving, g1/83\$0,94. Vegetable appetizer No.4	Fresh radishes	10	
4. Vegetable appetizer No.4Image: Constraint of the symbol of	Fresh greens	3	
Fresh cucumbers40Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/85Store the serving serv	Serving, g	1/83	\$0,9
Fresh sweet peppers30Olives, pitted10Celery chips2Fresh greens3Serving, g1/85\$1,01/855. Vegetable appetizer No.510Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20			
Olives, pitted10Celery chips2Fresh greens3Serving, g1/85Serving, g1/85Serving, g1/85Serving, g1/85Serving, g10Fresh cherry tomatoes10Celery root20Fresh radishes10Olives, pitted20			
Celery chips2Fresh greens3Serving, g1/85\$1,05. Vegetable appetizer No.510Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20			
Fresh greens3Serving, g1/85\$1,05. Vegetable appetizer No.5Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20			
Serving, g1/85\$1,05. Vegetable appetizer No.5Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20			
S. Vegetable appetizer No.5Image: Constraint of the second se			
Fresh cherry tomatoes40Celery root20Fresh radishes10Olives, pitted20	Serving, g	1/85	\$1,0
Celery root20Fresh radishes10Olives, pitted20			
Fresh radishes10Olives, pitted20			
Olives, pitted 20			
Fresh greens 3	Olives, pitted Fresh greens		

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

Product name	Weight, g	Selling price, excluding VAT, USD
Serving, g	1/56	\$2,6
6. Dessert No.6		
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
Salads		
1. Baked beef salad		
Serving, g	1/105	\$3,1
2. Greek salad		
Serving, g	1/102	\$3,0
3. Caprese salad		
Serving, g	1/91	\$3,5
	1/71	
4. Caesar salad		
Serving, g	1/115	\$3,8
5. Fitness salad with turkey		
Serving, g	1/97	\$2,8
6. Salad with salmon, herbs and pine nuts		
Serving, g	1/110	\$3,4
7. Turkey salad with seasonal vegetables and cheese dressing		
Serving, g	1/160	\$3,4
8. Green salad with eel		
Serving, g	1/100	\$5,4

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

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

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

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

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

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

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

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

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

Product name	Weight, g	Selling price, excluding VAT, USD
	105	
Serving, g	1/105	\$3,2
3. Boiled sausages	2/50	
Serving, g	2/50	\$1,4
	2/30	\$1,4
Hot poultry dishes		
1. Chicken in mushroom sauce		
	120	
Serving, g	1/120	\$2,4
2. Chicken fillet in pepper sauce		
Serving, g	130 1/130	\$2,4
berving, g	1/150	\$2,4
3. Pilaf with chicken		
Serving, g	1/200	\$2,3
4. Chicken patty	60	
Serving, g	1/60	\$1,3
Side dishes		
1. Poached rice		
Serving, g	for 100 g	\$0,4
2. Fluffy buckwheat		
Serving, g	for 100 g	\$0,4
3. Boiled pasta		
Serving, g	for 100 g	\$0,4
Breakfast dishes		
1. Steamed omelet with cheese		
Cherry tomatoes	100	
Serving, g	1/100/30	\$1,3
2. Omelet with greens		
Serving, g	1/200	\$1,3
3. Pancakes with curd cheese		
Serving, g	2/60	\$1,0

Product name	Weight, g	Selling price, excluding VAT, USD
4. Pancakes with meat		
Serving, g	2/60	\$1,0
5. Pancakes with ham and cheese		
Serving, g	2/60	\$1,2
Serving, 5	2/00	\$ 1 ,2
6. Omelet with steamed vegetables		
Serving, g	1/140/40	\$1,3
7. Omelet with tomatoes		
Serving, g	1/140/40	\$1,4
8. Curd cheese pancakes		
Serving, g	2/68	\$1,5
~~~~, ~, 8		ψ1,5
9. Oladyi wheat pancakes		
Serving, g	2/44	\$1,2
Cold dishes		
1. Puff pastry with cheese	1/75	¢1.0
Serving, g	1/75	\$1,8
2. Briüt with ham and cheese		
Serving, g	1/70	\$2,2
3. Cold dish No.3 Fried fish	100	
Fresh cucumber	100	
Fresh sweet peppers	20	
Fresh dill	1	
Serving, g	1/151	\$2,5
4. Cold dish No.4		
Boiled sausages	2/50	
Boiled potatoes	20	
Fresh cucumber	20	
Fresh tomatoes	20	
Fresh dill	1	
Serving, g	1/161	\$1,7
Sandwiches		
1. Mac sandwich with beef		
Sandwich bun	50	
Cottage cheese	20	
Smoked and boiled beef	60	
Fresh cucumber	10	

Product name	Weight, g	Selling price, excluding VAT, USD
Fresh loose-leaf lettuce	3	
Serving, g	1/143	\$2,4
	1/143	φ297
2. Mac sandwich with turkey		
Sandwich bun	50	
Cottage cheese	20	
Fried turkey	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	1/143	\$2,7
3. Mac sandwich with ham		
Sandwich bun	50	
Cottage cheese	20	
Meat and ham bread	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	1/143	\$1,7
4. Mac sandwich with chicken fillet		
Sandwich bun	50	
Cottage cheese	20	
Fried chicken fillet	60	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Serving, g	1/143	\$1,9
5. Ham sandwich		
Sandwich bun	50	
Fresh loose-leaf lettuce	3	
Fresh cucumber	10	
Meat and ham bread	30	
Cheese product	20	
Serving, g	1/113	\$1,4
6. Ciabatta with beef, cheese and vegetables		
Malt ciabatta	50	
Boiled and smoked beef	20	
Cheese product	10	
Fresh cucumber	10	
Fresh loose-leaf lettuce	3	
Tartar sauce	10	
Serving, g	1/103	\$3,4
7. Ciabatta with chicken fillet, cheese and vegetables		
Malt ciabatta	50	
Fried chicken fillet	20	
Cheese product	10	
Fresh cucumber	10	

Product name	Weight, g	Selling price, excluding VAT USD
Fresh loose-leaf lettuce	3	
Tartar sauce	10	
Serving, g	1/103	\$1,3
8. Club sandwich, vegetarian		
Cereal toast bread	55	
Fresh loose-leaf lettuce	5	
Fresh cucumbers	10	
Fresh tomatoes	20	
Pitted olives	10	
Serving, g	1/100	\$1,5
Crew		
Fish and seafood appetizers		
1. Fish appetizer No.1		
Mild-cured salmon	20	
Herring fillet in oil	20	
Olives, pitted	10	
Lemon	5	
Fresh loose-leaf lettuce	3	
Fresh parsley	1	
Serving, g	1/59	\$1,9
2. Fish appetizer No.2		
Mild-cured salmon	20	
Crab meat	20	
Lemon	5	
Fresh loose-leaf lettuce	3	
Fresh parsley Serving, g	<u> </u>	\$1,8
		<i>ψ1,0</i>
3. Fish appetizer No.3	20	
Herring fillet in oil Crab meat	20	
Lemon	20	
Fresh loose-leaf lettuce	5 3	
Fresh parsley	3	
Serving, g	<u> </u>	\$1,3
Set ving, g		φ1,5
4. Fish appetizer No.4 Mild-cured salmon		
Olives, pitted	40	
Fresh loose-leaf lettuce	10	
	3	
Fresh parsley Serving g	1	ф <b>л п</b>
Serving, g	1/54	\$2,7

Product name	Weight, g	Selling price, excluding VAT, USD
1. Meat appetizer No.1		
Boiled and smoked cervelat	20	
Fried chicken fillet	30	
Fresh sweet peppers	10	
Fresh cherry tomatoes	20	
Fresh parsley		
Serving, g	1/81	\$1,4
Scrving, g	1/01	<b>\$1,4</b>
2. Meat appetizer No.2		
Boiled and smoked beef	20	
Fried chicken fillet	30	
Cheese product	10	
Fresh cucumber	10	
Fresh parsley	1	
Serving, g	1/71	\$1,6
2 Most annotizon No 2		
3. Meat appetizer No.3 Boiled and smoked cervelat	20	
Fried chicken fillet	30	
Cheese product	10	
Maasdam cheese	10	
Fresh cherry tomatoes	20	
Serving, g	1/90	\$1,7
Vegetable appetizers		
1. Vegetable appetizer No.1		
Fresh cucumber	20	
Fresh cherry tomatoes	20	
Fresh sweet peppers	20	
Fresh loose-leaf lettuce	5	
Fresh parsley	0,5	
Serving, g	1/65,5	\$1,0
2. Vozetable ennetizer No. 2		
2. Vegetable appetizer No.2 Fresh cucumber	20	
Fresh cherry tomatoes	20	
Olives, pitted	10	
Fresh loose-leaf lettuce	5	
Fresh parsley	0,5	
Serving, g	1/55,5	\$1,1
		***
3. Vegetable appetizer No.3		
Fresh cherry tomatoes	20	
Fresh sweet peppers	20	
Olives, pitted	10	
Serving, g	1/50	\$1,1

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

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

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

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

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

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