



march, 7 day 1

arrival in irkutsk

BREAKFAST

Oatmeal porridge with currants and apples
Cottage cheesecakes with honey, sour cream and strawberry jam
Omelet with fresh vegetables and Feta cheese

LUNCH

Bukhler on lamb shank with cheese from Baikal cheese factory and fresh herbs
Meat slicing
Sagudai from omul with three sauces to choose from (soy sauce, fish sauce with chili and black pepper)
Salad with seasonal vegetables with green cheese
Homemade mushrooms and ginger mushrooms with sour cream and onion

DINNER

Pike balls with omul caviar sauce and sour cream
Beef steak in Demiglaze sauce with cranberries and mashed potatoes
Caesar salad warm served
Siberian pickles of summer fast salting (tomatoes, cucumbers, cabbage)
Salad with beetroot, orange, baked sweet pepper, pumpkin seeds and Feta cheese with sea buckthorn oil
Homemade oatmeal cookies

WINE

Trabener Wurzgarten Riesling Kabinett, 2014, Germany, white semi-sweet

march 8, day 2

snowmobile safari

BREAKFAST

Eggs Benedict on toast with tomato, lightly salted sea trout with herbs
Pancake with cottage cheese, cedar nuts and chocolate sauce
Fruit plate
Taiga tea

LUNCH

Soup with white mushrooms and chicken
Venison lula with mashed potatoes and Satsibelli sauce
Taiga set (toffees, cedar roasting, honey in honeycombs, homemade confiture of forest berries)
Lemonade with cucumber and lemon
Tea with currant leaves

DINNER

Beef Stroganoff from beef tenderloin in a creamy sauce with white mushrooms, served with buckwheat
Omul lightly salted with young boiled jacket potatoes
Pate of venison liver with cedar nuts, meat terrine with pistachio and prunes, canape with cold boiled pork and horseradish
Fresh vegetables and herbs
Spice lemon pie

WINE

Antonin Rodet Rully 1er Cru Molesme, 2011, France, dry red

march 9, day 3

mountain skiing with a view of lake baikal

BREAKFAST

Omelet from village eggs, cheese, greens, tomatoes and smoked bacon
Pancakes with honey, cranberries and walnuts
Compote of prunes and dried fruits with spices

LUNCH

Chicken broth with croutons
Roast beef tenderloin with eggplant and bell pepper
Lightly salted cucumbers with poppy seeds, dill and garlic
Cakes with raisins and cottage cheese

DINNER

Baked lamb with Baikal herbs and vegetables
Grilled vegetables, roasted on birch coals
Pie Charlotte with apples and whipped cream

WINE

Loimer Gruner Veltliner, 2014, Austria, white dry

march 10, day 4

suvs expedition across the ice

BREAKFAST

Scrambled eggs with smoked salmon and salad (for those who do not eat fish, bacon is served)
Cheese plate from Baikal Cheese Factory with confiture
Rice porridge with cream with raisins and dried apricots

LUNCH

Julienne with white mushrooms, champignons, cream and rosemary
Borscht of beef
Salad with beef tenderloin and grilled vegetables, Brynza cheese and cedar nuts
Basket of mini-pies (apple/cranberry, rabbit meat/mushrooms, cherry/chocolate, liver, sockeye)
Berry fruit drink
Traditional salty Buryat tea with milk

DINNER

Venison (tenderloin) grilled with potatoes and mushrooms
Salad with glazed duck breast, grapefruit, fresh vegetables and raspberry dressing
Honey cake

WINE

Weingut R&A Pfaffl Zweigelt Sandstein, 2013, Austria, red dry



march 11, day 5

islands of maloye more

BREAKFAST

Homemade granola from oat flakes, honey, dried fruits and nuts
Yogurt and milk for granola
Omelet with herbs and tomatoes
Vegetable salad
Orange juice with pulp
Fresh fruit
Herbal tea

LUNCH

Salad with fern and cedar nuts
Shchi stewed with duck
Roast beef with beef tenderloin with mashed potatoes from green sweet peas and carrot balls
Draniki with red caviar and sour cream
Pumpkin pie with nuts
Orange lemonade
Tea with lemon balm

DINNER

Rabbit saute with mini-vegetables
Chicken shashlik and grilled vegetables with sauce from black pepper
Croissant, baked pear, ice cream with sublimed raspberries
Tea with chamomile
Black tea with thyme

WINE

J. Bouchon Reserva Cabernet Sauvignon Rose, 2015, Chile, pink dry

