

## **MENU ON THE PROGRAM SWISS PRESIDENT**

### **DAY 2**

#### **TEA PARTY IN THE MUSEUM TALTSY**

##### **COLD STARTERS**

Pancakes with red and black caviar

##### **HOT STARTERS**

Pies from the Russian oven: filling with fish, layer with meat

##### **DESSERTS**

Pies from the Russian oven: with lemon and sugar, with cranberries and apple

Honey and homemade sour cream

Jam: strawberry, blueberry, with fir cones

##### **DRINKS**

Cranberry and sea buckthorn fruit drinks

Sbiten

Taiga tea

#### **PELMENI LUNCH ON THE YACHT**

##### **COLD STARTERS**

Sagudai (fillet of Baikal fish, salt, pepper, olive oil)

Fish assortment (omul dried, omul, salmon, olives, lemon, greens)

Meat plate (beef, pork, carbonate, balyk, sausage, greens)

Cheese plate of 3 kinds of cheese, greens, olives, lemon

Summer salad (fresh cucumber, cherry tomato, Bulgarian pepper, lettuce, olive oil)

Salad with beef tongue (boiled beef tongue, fresh cucumber, dried tomatoes, mustard dressing on oil base, greens)

Siberian pickles (lightly salted cucumbers, tomatoes, cabbage, green onions, greens)

Assorted fruits

Bread, toast

##### **HOT MEAL**

Pelmeni with pork, venison, shrimps, salmon

##### **SAUCES**

Gedza, homemade sour cream with horseradish, tomato salsa, kimchi

##### **DESSERT**

Handmade candies, ginger biscuits

##### **DRINKS**

Cranberry juice

Tea, coffee

#### **DINNER AT THE PARK-HOTEL BELIY SOBOL**

##### **COLD STARTERS**

Siberian pickles



Bacon made in a peasant way  
Pancakes  
Cheese plate + fetaksa (for Greek salad separately)  
Greek salad without fetaksa cheese

#### HOT STARTERS

Fried potatoes with mushrooms  
Fried unpeeled potatoes

#### MAIN COURSE

Brand pilaf on the Finnish candle

#### SAUCES

Garlic sauce  
Cream sauce  
Honey mustard sauce  
Cowberry sauce

#### DESSERTS

Baikal fresh strawberries and cream

#### DRINKS

Siberian tea  
Berry juice  
Taiga honey

#### АЛКОГОЛЬ

Siberian tincture (to pilaf)

### **DAY 3**

## **LUNCH ON THE MOUNTAIN MAMAI**

#### HOT STARTERS

Grilled meat steaks  
Grilled vegetables  
Hot smoked omul  
Omul on special birch skewers

#### SOUP

Solyanka

#### SALADS

Russian Salad

#### DESSERTS

Honey with cedar nuts and cranberries

#### DRINKS

Berry juice  
Taiga tea



## **DINNER AT THE PARK-HOTEL BELIY SOBOL**

### COLD STARTERS

Siberian pickles  
Garlic toasts with Borodinsky bread  
Meat snack  
Pies with wild mushrooms  
Fresh vegetables (slicing)

### HOT MEAL

Pork steak

### SOUP

Traditional borsch

### DESSERTS

Fresh Baikal strawberry  
Taiga honey

### DRINKS

Siberian tea  
Berry juice

## **DAY 4**

### **LUNCH ON SABLE LAKES**

### COLD STARTERS

Pickles (cucumbers, tomatoes, mushrooms)  
Seasonal vegetable salad with greens  
Cheese slicing  
Meat slicing

### HOT MEAL

Wild boar meat shashlik

### SOUP

Fish soup in a pot of Baikal fish on the fire

### DESSERTS

Wild berry mousse with sour cream  
Pancakes with homemade jam and honey

### DRINKS

Taiga tea  
Coffee on the coals

## **DAY 5**

### **LUNCH-TASTING IN THE IVOLGINSKY DATSAN**

### COLD STARTERS

Seasonal vegetables  
Home baked bread



#### HOT MEAL

Shulum is meat with potatoes and vegetables cooked on the fire.

Bouzes or poses are the most common Buryat dish. It is made from dough, lamb, spices and onions. It reminds pelmeni or khinkali.

Khushur is the same poses, only deep-fried.

Lamb's ribs.

#### DESSERTS

Boovy are deep-fried slices of yeast dough, usually served with condensed milk.

Urme is frozen or dried milk foam. Fresh milk is boiled until foam appears, then placed in a cool place for 12 hours. When a foam layer with a thickness of 1,5–2 cm is formed on the milk surface, it is removed and dried. In winter it is frozen. After it is cut in the form of wafers and served on the table.

#### DRINKS

Tonic tea with Sagan-Dailay

Koumiss from mare's milk

Water Rashiyan — this water is consecrated by lamas-teachers of the Buddhist university.

