



KEDR CITY

RESTAURANT

BOUTIQUE HOTEL ★★★★★

BANQUET HALL



www.kedrcity.ru

Our picturesque CEDAR CITY delights guests and residents of the city since October 2016 and has no analogues in design in Primorsky Krai.

The focus is on a special ecological philosophy that fully reflects the original beauty of Primorye.

At the same time, the complex is ready to offer its guests a European level of comfort and impeccable service.

The goal of the designers was to create the most self-sufficient establishments using natural materials, namely, Canadian cedar, which has a beneficial effect on the health of our guests, and also the advantage is that the complex is located in close proximity to Vladivostok International Airport.

CEDAR HOUSE restaurant hospitably welcomes its guests and offers to plunge into real gastronomic bliss.

The restaurant's cuisine will delight you with selected steaks of the best beef, and you can also enjoy classic European dishes.

The varied menu is complemented by finely selected wine and cocktail lists.

Enjoy your meal!

DEGREES OF STEAK DONENESS



RARE

In the cut – red meat, along the edge of which an appetizing crust of a darker color is formed. The internal temperature of steak is 35–40 °C.

MEDIUM RARE

In the cut meat has a bright red-pink color. In such a steak, there is less "blood", but it has pink juice. This type of meat roasting is determined by the temperature of 40–45 °C.

MEDIUM

The most popular level of steak doneness. As a rule, meat is not "bloody", but when pressed, pink juice flows out. The internal temperature of meat is about 50–55 °C.

MEDIUM WELL

In the cut meat is more gray-brown. The internal temperature of steak is 55–60 °C.

WELL DONE

This is already fully roasted meat, absolutely gray-brown in the cut. The internal temperature of meat is about 65–70 °C.

RED STEAK



STEAKS



**T-BONE STEAK
AROMATIC HERBS**

100 g

520.-

The average weight: 700-1000 g



SAUCE OF YOUR CHOICE

CHEEZE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE

TOMAHAWK STEAK

Premium quality
beef from Russia.

100 g

820.-

The average weight: 700-1300 g



SAUCE OF YOUR CHOICE

CHEEZE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE

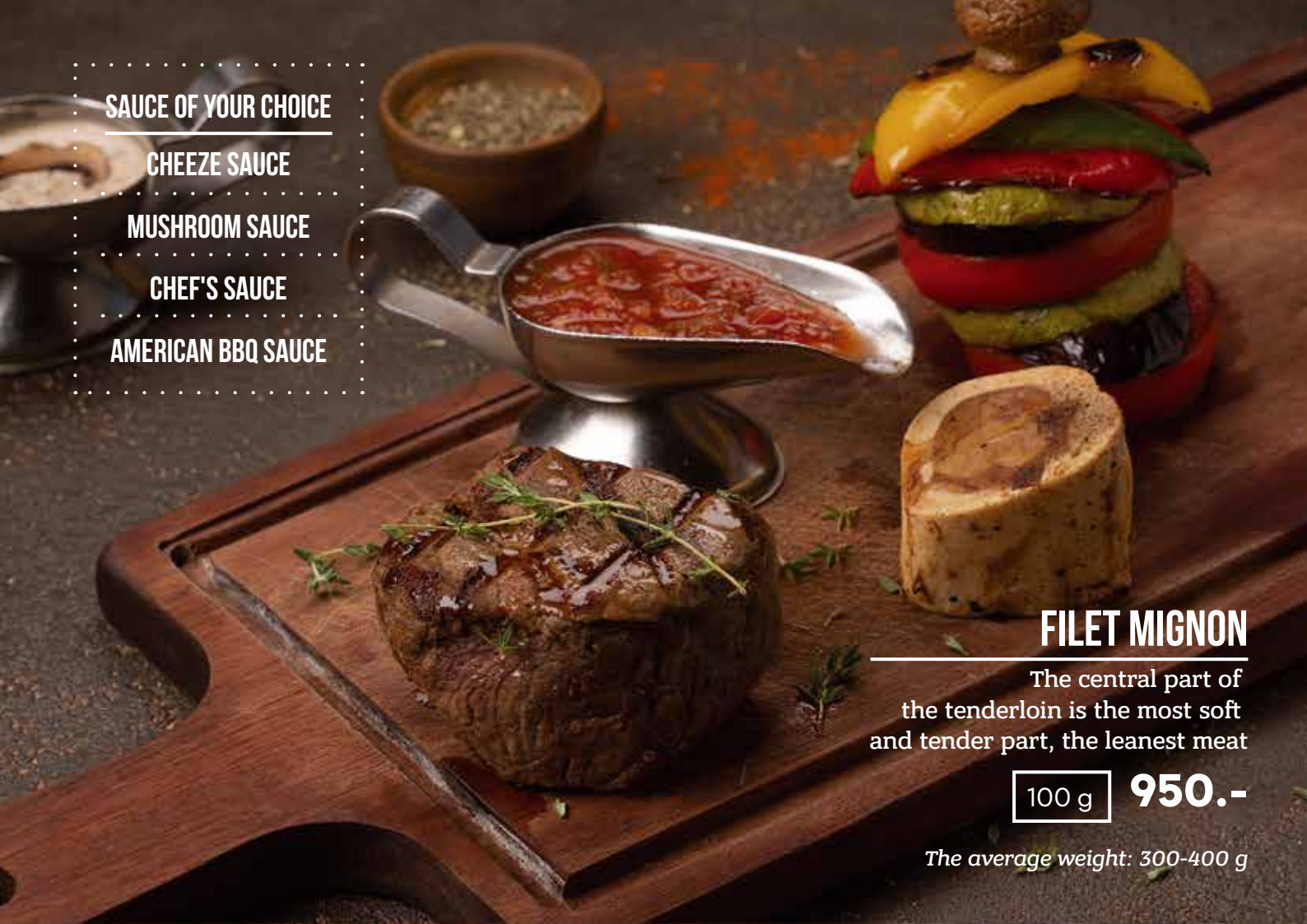
COWBOY STEAK

Premium quality beef
from Russia.

100 g

660.-

The average weight: 600-700 g



SAUCE OF YOUR CHOICE

CHEEZE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE


FILET MIGNON

The central part of the tenderloin is the most soft and tender part, the leanest meat

100 g

950.-

The average weight: 300-400 g



SAUCE OF YOUR CHOICE

CHEEZE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE

RIBEYE STEAK

Premium quality beef from Russia.

100 g

860.-

The average weight: 500-700 g

NEW YORK STEAK

Premium quality beef
from Russia.

100 g **520.-**

The average weight: 400-600 g



SAUCE OF YOUR CHOICE

CHEESE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE



CHATEAUBRIAND STEAK

Thick end
of beef tenderloin.

220/100/40 g

2900.-

The average weight: 300-400 g



SAUCE OF YOUR CHOICE

CHEESE SAUCE

MUSHROOM SAUCE

CHEF'S SAUCE

AMERICAN BBQ SAUCE

T-BONE STEAK

t-shaped steak.

100 g

520.-

The average weight: 700-1000 g

COLD APPETIZERS



BRUSCHETTES WITH VENISON

150 g

650.-



BRUSCHETTES WITH HOT SMOKED TROUT

150 g

550.-



RAW CURED MEAT PLATTER

5 kinds of raw meat
and salami with slices
of baguette and butter.

270/40/30 g

820.-



STROGANINA

Red deer meat slices
served cold.

100/50 g

520.-



CHEESE PLATTER

5 different types
of cheese with apple jam.

150/70/50 g

850.-





PICKLES PLATTER

Sauerkraut, pickled cucumbers, champignons and tomatoes, rendered and cured pork fat.

520 g

520.-

260 g

260.-



LIGHTLY SALTED TROUT

Served with croutons, fresh herbs and butter.

120/45/30 g

700.-

PATE

marbled beef liver with apple jam and pistachios

260 g

420.-



TROUT EXPLOSIVE CARAMEL, SESAME-SOY SAUCE.

100 g **450.-**



ROAST BEEF

Roasted beef slices
with salsa sauce on the side.

100/80 g **550.-**



RED DEER TARTARE

Served with a raw quail egg.

120 g **490.-**



BEEF TONGUE

Served with horseradish
and mustard on the side.

120/30/30 g **560.-**



BAKED SCALLOP WITH FUNCHUSA, GARLIC AND GINGER.

130/70/40 g **210.-**



HOT APPETIZERS



GRILLED SEAFOOD

Grilled scallops and tiger shrimps.

160/40 g

1200.-



CLAMS

Fried clams with onion, carrot
and celery dressed with teriyaki sauce.

210 g

650.-



JULIENNE WITH PORCINI MUSHROOMS

White mushrooms,
champignons, cream, cheese.

120 g **230.-**



SCALLOP ON THE SHELL

Baked scallop with funchusa,
garlic and ginger.

40 g **250.-**



CHEESE STICKS

Mozzarella cheese in breadcrumbs,
served with tartar sauce.

220/40 g **370.-**

TEMPURA SQUID

Served with lemon and tartar sauce
on the side.

200/40 g **340.-**



BEEF TONGUE WITH POTATOES

Served with creamy mustard
sauce and horseradish.

90/65/55 g **570.-**



SALADS



CAESAR SALAD IN JAPANESE STYLE

Wakame salad with lettuce mix,
cherry roma tomatoes,
cucumber and eel.

270 g

780.-



CAESAR SALAD WITH HOT SMOKED TROUT

230 g

900.-



CAESAR SALAD

200 g

580.-

SHRIMP CAESAR SALAD

250 g

840.-

CHICKEN CAESAR SALAD

250 g

700.-



MIX OF SALAD WITH AVOCADO AND TROUT

170 g

700.-



GREEK SALAD

Cucumber, bell pepper, black olive, lettuce,
cherry roma tomatoes, red onion,
and feta cheese dressed with greek sauce.

250 g

420.-



BAKED BEET SALAD

With xeres sauce
and cream cheese.

200 g

360.-



TSEVIL SALAD WITH LIGHTLY SALTED TROUT

Lettuce, beet slices, cherry roma tomatoes, celery, cucumber, quail egg, and lightly salted trout dressed with citrus sauce.

260 g

620.-



OLIVIER SALAD

Boiled beef, potato and carrot, pickled and fresh cucumbers, and eggs dressed with mayonnaise sause.

200 g

300.-



BEEF TONGUE SALAD

Served with mini panini with Dorblu cheeze.

140/80 g

480.-



MIX OF FRESH VEGETABLES

200 g

280.-

SOUPS



BORSCHT

Russian traditional beef soup.
Served with lard, bread, and sour cream
or mayonnaise sauce (according to your choice).

400/30/30 g

350.-



COCONUT SEAFOOD SOUP

Coconut milk, cream, scallops, whelks, shrimps, mussels, cherry roma tomatoes and parmesan croutons.

330 g

900.-



MIXED MEAT SOLYANKA

Uncooked smoked sausage, beef tongue, onions, carrots, pickled cucumbers, potatoes, tomatoes, olives.

350/30 g

320.-



CREAMY BROCCOLI SOUP

Broccoli, cream, potatoes, leek, croutons.

300 g

240.-



UKHA

Trout and halibut.

350 g

420.-

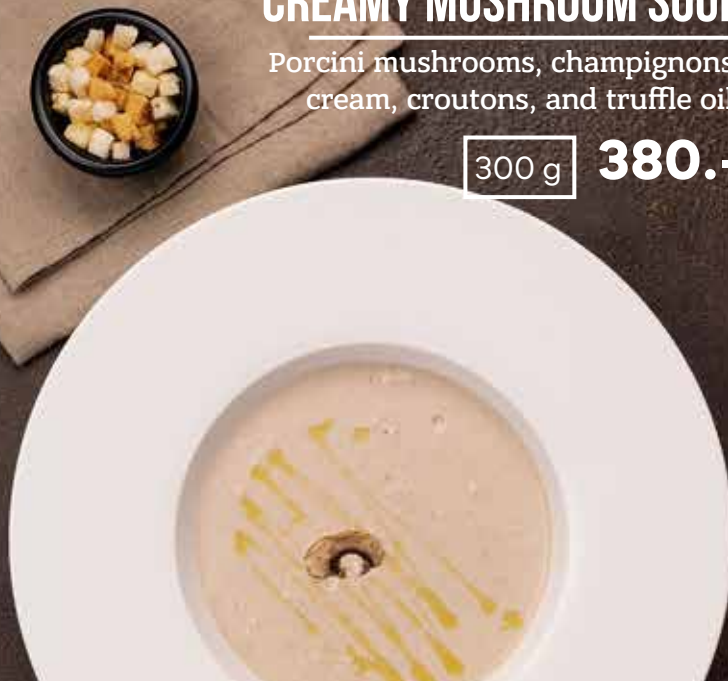


CREAMY MUSHROOM SOUP

Porcini mushrooms, champignons, cream, croutons, and truffle oil.

300 g

380.-





TOM YAM

450 г

450.-



TOM KHA

410 g

450.-



VIETNAMESE SOUP FO-BO

450 g

420.-

HOT MEAT DISHES



PORK KNUCKLE

Served with sauerkraut stew
and mashed potatoes on the side.

... price per 1 kg ...

1400.-

1000/300/200 g

The average weight: 700 g



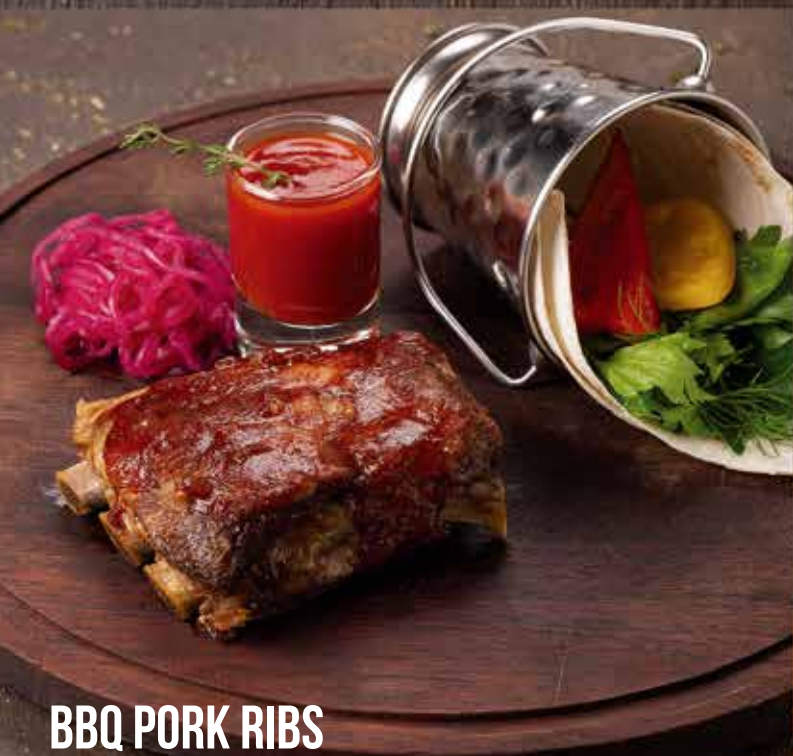


GRILLED PORK WITH PINEAPPLE

Served with Chef's special sauce on the side.

230/70/50/65 g

750.-



BBQ PORK RIBS

Served with greens, bell pepper and Tomato juice.

260/60/60/10 g

730.-

PORK RIBS IN TONKATSU SAUCE

Pork ribs, bell pepper, onion, potato wedges, garlic, and tonkatsu sauce.

360 g

560.-



PORK SIRLOIN STEAK GRILLED BONE-IN FILET

Served with potato wedges and green peas on the side.

260/150/40 g

650.-



GRILLED BEEF

Served with grilled vegetables on the side.

220/150 g

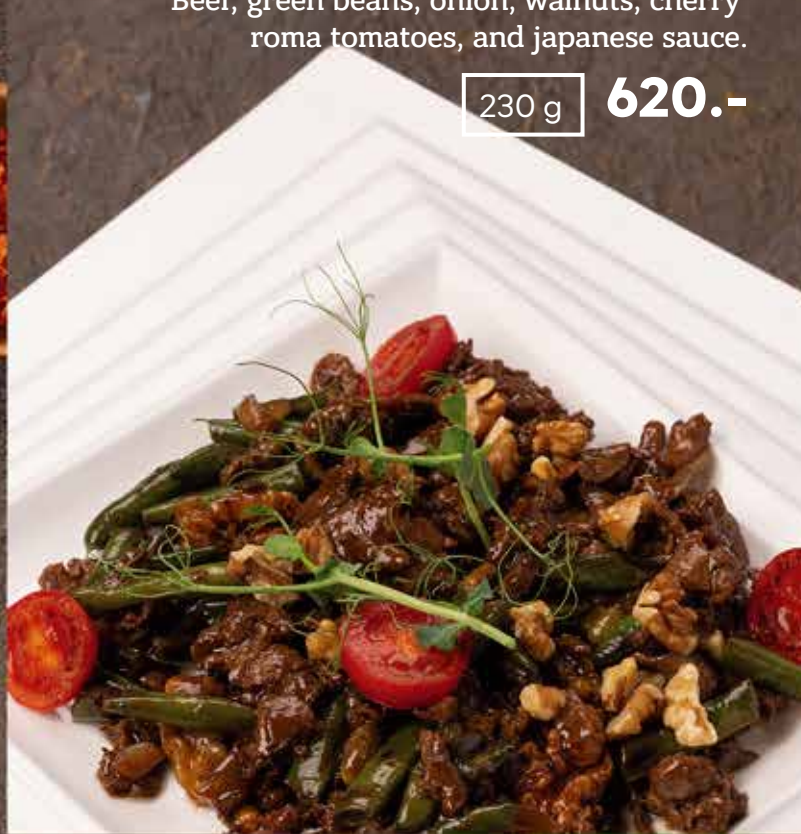
1100.-

INHILADA

Beef, green beans, onion, walnuts, cherry roma tomatoes, and japanese sauce.

230 g

620.-



BEEFSTEAK

Served with eggs, fried potatoes, pickled cucumbers, and green peas on the side.

220/120 g

800.-

ROAST BEEF

Beef stewed with potatoes, mushrooms, onions in cream sauce (onions, celery, cream).

400 g

690.-



BEEF STROGANOFF

Beef, onion, sour cream, and cream.
Served with mashed potatoes and bread roll on the side.

300/80 g

510.-



**DUCK WITH MANGO
IN CRANBERRY-WINE SAUCE**

260 g

850.-





GRILLED CHICKEN

100 g **120.-**

The average weight: 300-400 g

CHICKEN WINGS IN HONEY SAUCE

280 g **390.-**



CHICKEN RISSOLES

Served with mixed vegetable rice on the side.

170/120/40 g **320.-**



GRILLED CHICKEN THIGH FILLET

Grilled meat with special sauce and fresh vegetables.

140/70 g **400.-**



RED DEER DUMPLINGS

Served with herbs and bouillon
or butter according to your choice.

250 g

450.-



RED DEER CHOPPED FILLET

Served with cheese flat cake
(rice, parmesan cheese) and mushroom sauce.

190/130/40 g

1080.-

KEBAB



..... Served on pita bread with fresh vegetables and BBQ sauce on the side.

BEEF KEBAB

750.-
190/130/60 g

PORK KEBAB

650.-
190/130/60 g

CHICKEN KEBAB

580.-
190/130/60 g

RED DEER KEBAB

800.-
190/130/60 g



GRILLED SAUSAGES



SAUSAGE PLATTER

A delicious variety of pork, beef and chicken grilled sausages. Served with sauerkraut stew and mashed potatoes on the side.

1000/500 g

1600.-

1/2 of dish

800.-

PASTA

PASTA WITH SEAFOOD IN TOMATO SAUCE

390 g

680.-





**PASTA
WITH CHICKEN
AND MUSHROOMS
IN CREAM SAUCE**

390 g

500.-



**PESTO PASTA
WITH ARTICHOKES
AND WALNUTS
PESTO PASTA
WITH ARTICHOKES
AND WALNUTS**

280 g

560.-

HOT FISH DISHES



**HOT SMOKED
TROUT STEAK**

220 g

1050.-

DORADA WITH BAKED POTATOES IN CREME-SPINACH SAUCE

280/60 g

990.-



TROUT STEAK

Served on spinach bed
with lemon cream sauce.

180/110/60 g

950.-



HALIBUT STEAK

Served with boiled potatoes,
pickled red cabbage, Tartar sauce
and Sour cream sauce on the side.

200/90/40/40 g

980.-



SEAFOOD GRATIN

Halibut, trout, shrimps,
Cream and cheese.

340 g

1000.-



SEAFOOD



**LIVE SCALLOP
WITH LEMON
AND CUCUMBER**

390.-

1 in

**LIVE OYSTER
WITH LEMON
AND CUCUMBER**

170.-

1 in



SCALLOP CEVICHE

130 g

590.-

BURGERS

"BIG CEDAR" BURGER

Big black or white bun according to your choice.
Served with beefsteak or chicken steak,
potato wedges and ketchup.

780/150/40 g

1200.-

CLASSIC BURGER

Standart black or white bun according to your choice.
Served with beefsteak or chicken steak,
potato wedges and ketchup.

370/150/40 g

850.-

SIDE DISHES



STEAMED RICE

150 g

80.-

MASHED POTATOES

150 g

170.-

FRIED POTATOES AND ONIONS

150 g

140.-

FRENCH FRIES SLICES

150 g

170.-

GRILLED VEGETABLES

150 g

200.-

Bell peppers, zucchini, eggplant and potatoes.

FRENCH FRIES

150/50/50 g

200.-

Served with ketchup and mustard sauce.

BROCCOLI & CAULIFLOWER MIX

150 g

200.-

Served with asparagus and green beans on the side.

Grilled or steamed according to your choice.

**WE INVITE YOU TO CONTINUE YOUR STAY
IN THE LUXURIOUS INTERIORS OF OUR BOUTIQUE HOTEL**

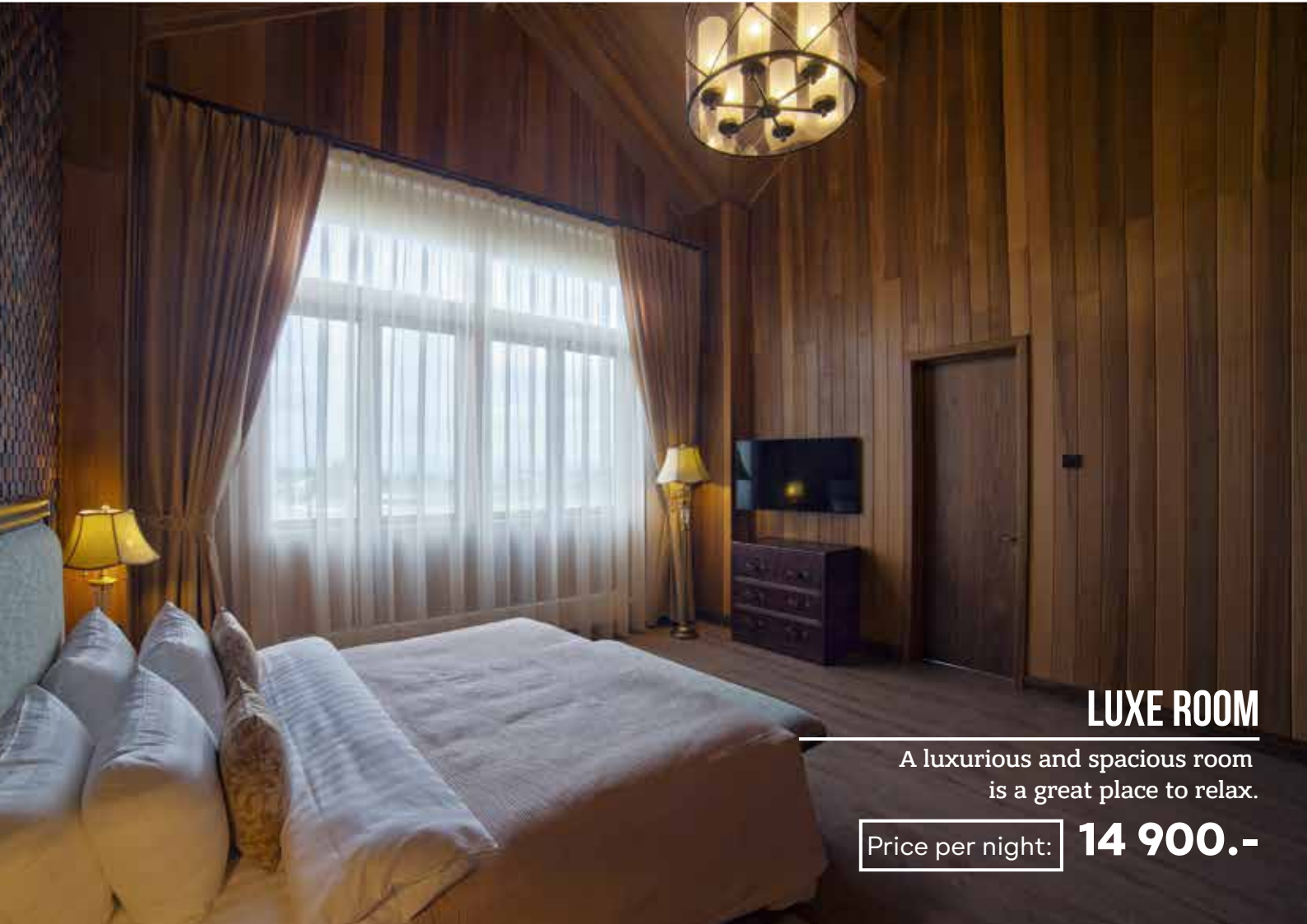




STANDARD ROOM

Sophistication and comfort –
everything you need for a comfortable stay.

Price per night: **11 500.-**



LUXE ROOM

A luxurious and spacious room
is a great place to relax.

Price per night: **14 900.-**

JUNIOR SUITE

Individuality in every detail.

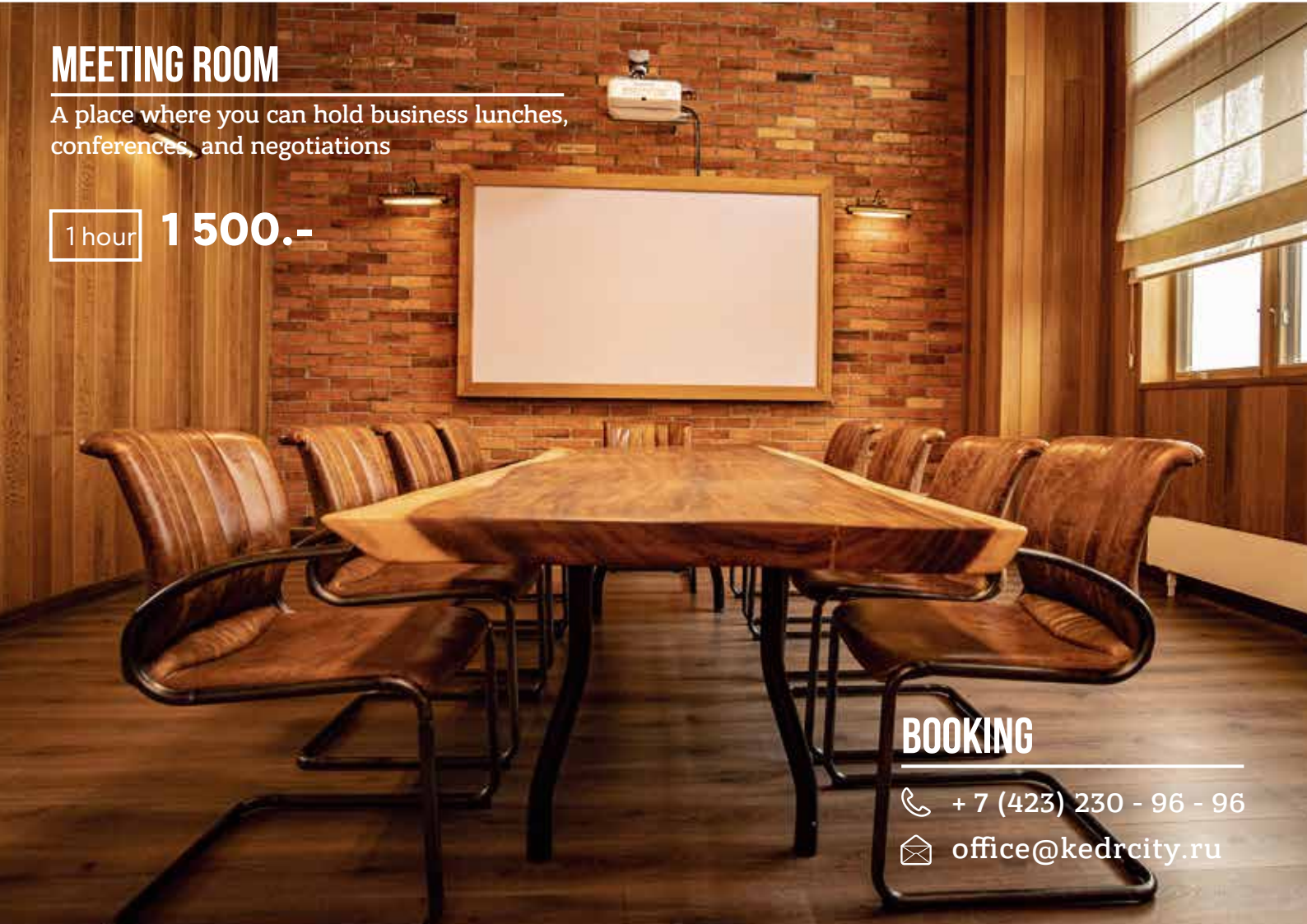
Price per night: **16 700.-**



MEETING ROOM

A place where you can hold business lunches, conferences, and negotiations

1 hour **1 500.-**



BOOKING

+ 7 (423) 230 - 96 - 96

office@kedrcity.ru

**CEDAR HALL IS A LUXURIOUS HALL EQUIPPED
WITH MODERN ACOUSTIC AND LIGHTING EQUIPMENT.
IT HAS A CAPACITY OF UP TO 300 GUESTS IN THE "BANQUET" FORMAT
AND UP TO 600 GUESTS IN THE "BUFFET" FORMAT,
DEPENDING ON THE TYPE OF SERVICE CHOSEN.**





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