



Рэстаран беларускай
і літвінскай кухні

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www.kuhmistr.by

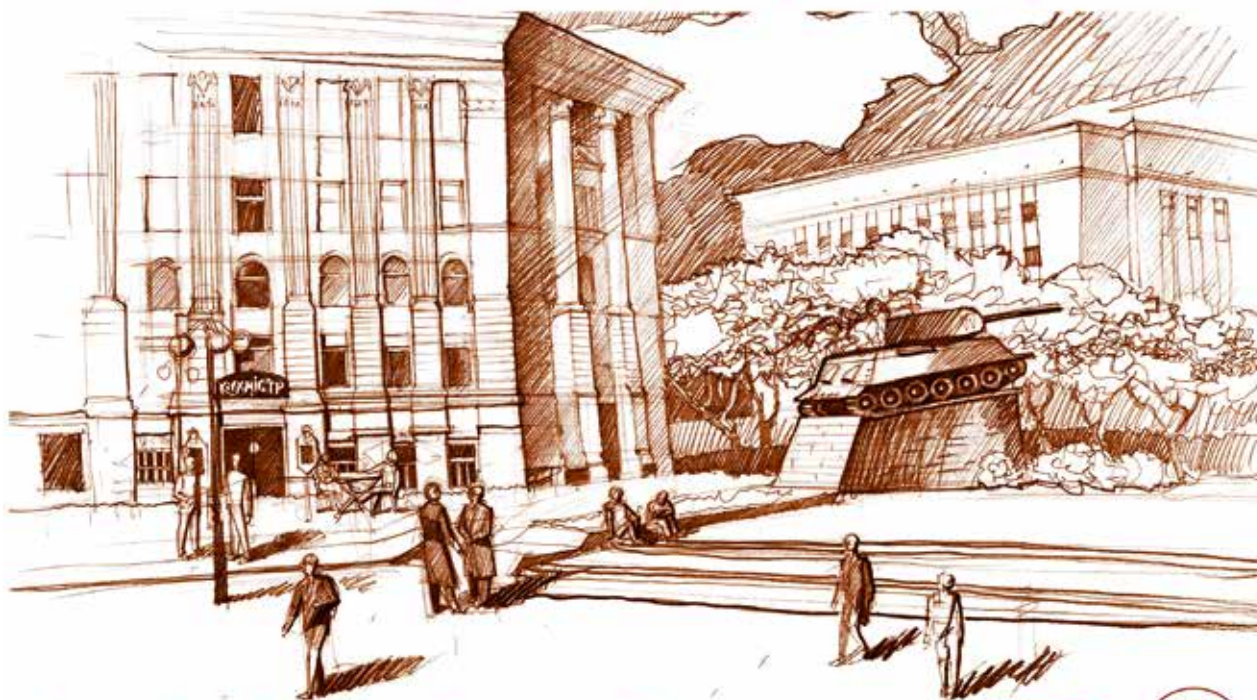
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Мінск. Торад самых славурых у свеце танкаў



*1 самы славуры ў свеце рэстаран беларускай кухні***

*** на версіі Google
** на версіі Trip Advisor*



Welcome to “Kuhmistr” restaurant!

In the very center of Minsk, at the Karl Marx street (former Podgornaya), near the House of Officers, the symbol of Minsk constructivism style, “Kuchmistr” restaurant is located since 2011. This word of German origin meaning “master of kitchen” – was used in the times of the Polish-Lithuanian Commonwealth to denote chefs. These chefs, commanding the royal and princely kitchens, were first invited from Italy and France, but gradually were replaced by their local colleagues. And our guests are now greeted at the entrance by the real Kuhmistr! Dressed according to the fashion of the turn of the 18–19th centuries, and it seems to us, he is very similar to the famous Paul Trema, “the top Europe’s Kuhmistr”, chef of Stanislaus Augustus, the last king of the Commonwealth. He doesn’t mind your selfies, by the way :-)

We call ourselves a restaurant of Belarusian and Slavic Lithuanian cuisines. “Belarusian” is usually referred to peasant cuisine, mostly that of Eastern Belarus, with a predominance of potato, pork, mushrooms. Slavic Lithuanian is the cuisine of the gentry, townsfolk, clergy of the former Grand Duchy of Lithuania, typical rather for the north-west of Belarus, for the once-glorious area between the two ancient capitals – Vilnius and Novogrudok. However, there is no sharp border between these two cuisines. They always were influencing each other. For example, the age-old Orthodox Christmas dish – Kutia – became a cult dish for Catholics of Lithuania and Belarus, too. While Lithuanian gentry’s wereszczaka, kumpiak, kindziuk became a part of the traditional Orthodox Belarusian menu. This mutual penetration continues to this day: it may be said that “Kuchmistr” restaurant is located in its very center.

❄️ *Твой родны смак* ❄️

We strive to be open to all culinary traditions of the Grand Duchy, not excluding notable minorities who left a bright trace in our history – the Jews and Tartars. Here you can try traditional Tartar lamb kalduny and famous syrnik – curd dessert, brought by local Jews to America and became known there as “cheesecake”. And, of course, Wereszczaka – thick meat gravy with slices of homemade sausages and pancakes, and “vantrabyanka” – delicious sausage from beef liver and buckwheat. You are welcome to drink Belarusian/ Lithuanian gentry kvas and sharp peasant aperitif – khrenovukha. Explore the geography of Belarus, by tasting Ruzhany-style beef medallions in the style of Princes Sapieha, Slutsk-style spicy pancake rolls and Vileyka-style kalduny.

And, of course, many other Belarusian and Lithuanian celebrated delicacies. We also carefully designed the music and visual atmosphere of our restaurant match our menu, so that you not just have a good food here, but also get some impression of the history and culture of our country which was for centuries located at the junction of two civilizations, and still remained a hospitable home for many religions and cultures.

So, being “armed” with a knife and fork, please go on an exciting journey through time and space, around Belarus and the Grand Duchy of Lithuania, from the gentry manor to the peasant hut, from the Tatar camp yurt to the Jewish tavern! Our friendly and discreet staff will be happy to be your guides.



At the entrance, our guests are greeted by a portrait of Michal Velgorsky – the last cook of the Great Lithuanian (late XVIII century) – the owner of an honorary court position, who was responsible for the monarch’s table during his stay in the Grand Duchy.

Смачна есці – Bon Appétit !

Vegetarian menu navigator



vegan dish



vegetarian, contains honey



vegetarian, contains eggs



vegetarian, contains milk and honey



vegetarian, contains milk



vegetarian option available on request



vegetarian, contains milk and eggs



top selling dish



Please warn the waiter about individual intolerance to certain foods.



Belarusian cuisine tasting sets

We have developed these tasting sets of national cuisine, above all, for those guests who find it difficult to navigate their choice among the variety of our menu. Hopefully, these sets – cold and hot – will successfully complement the tasting set of national alcoholic and soft drinks, which has long been loved by our guests.



Belarusian natural natural soft drinks tasting set ~~~~~ 9,00

Дэгустацыйны сэт фірмовых прахаладжальных напояў

- Homemade Apple and bread kvass, cranberry mors



Hot tasting set ~~~~~ 60,00

Дэгустацыйны сэт гарачы

- Home-made potato fritters with fried bacon
- Grilled sausages: “finger-shoved” with pork and with beef liver and buckwheat groats
- Fried potato dumplings in a pot
- Black pudding
- Sour cream, tartar sauce and homemade ketchup



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Cold Snacks

Plate of craft cheeses ~~~~~ 32,00
Талерка штукарскіх сыроў

Set of 5 authentic Belarusian craft cheeses from the farmer: cottage, processed, fermented etc.

Herring a la Radziwill ~~~~~ 20,00
Селядзец па Радзівілаўску

Herring pickled in spiced white wine, according to special noble recipe of Radziwill family

Lard with rye bread ~~~~~ 16,00
Шмалец з жытнім хлебам

Cold cut set to Khrenovukha ~~~~~ 15,00
(horseradish vodka)

Талерка да хрэनावухі

Bacon, salt pork, homemade pickles, red onion



«Belarusian cellar» appetizer ~~~~~ 22,00
Беларуская піўніца

Our own homemade pickles, the pride of the house (cabbage, pepper, garlic, mushrooms, carrots, cucumbers, subject to seasonability)

Mr. Leon's breakfast (cold cut assortment) ~~~~~ 35,00
Сняданак пана Лявона

Home-made cold baked pork, rolls of poultry with prunes and carrot, home-made sausage, home pickles

Sandwich with minced herring ~~~~~ 26,00
Луста беларуская з фаршмакам

Minced herring in Jewish style, served on fried bread slices, with pickled red onions and mustard

Fresh vegetables with fried home-made cheese ~~~~~ 18,00
Талерка з гародніны з хатнім смажаным сырам

Seasonal farmer set of fresh organic vegetables (check exact choice with the waiter), served with fried homemade cottage cheese



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Beef tartar with wild garlic ~~~~~ 27,50
and Naroch rye bread

Тартар з ялавічыны з чарэмшынай
і «Нарачанскім» хлебам

Beef and red paprika tartar served with traditional rye bread, seasoned with fried onion chips and wild garlic

Salads



option

«Nobleman's salad» ~~~~~ 20,00

Салата «Шляхецкая»

Light salad of chicken fillet and fresh vegetable with croutons and cheese & garlic dressing

«Pan Tadeusz» Salad ~~~~~ 24,00

Салата «Пан Тадэвуш»

Fresh vegetable, egg, cheese, olives, beef, sweet corn, honey & mustard dressing



option

Pickled beetroot salad with homemade cottage cheese ~~~~~ 22,00

Салата з буракоў з хатнім сырам

Beetroot, home cheese, orange, herbs, walnut sauce

Herring «Under the fur coat» ~~~~~ 20,00

Селядзец «Пад футрам»

Herring fillet under boiled vegetable coating – potatoes, carrots, beets, onions, egg, apples, mayonnaise

Salad with smoked tench ~~~~~ 19,00

Салата з вэнджаным лінём

"Babooshka's" Salad ~~~~~ 18,00

Салата «Бабульчына»

Fresh vitamin salad: celery, apple, pepper, walnut, cucumber, orange – seasoned with lemon juice



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Hot snacks



Eggplant in honey sauce 17,00
Баклажаны ў мядовым соўсе

**Mrs Stefa's cabbage rolls with minced pork,
served with mushroom sauce** 18,00
Галубцы пані Стэфы з грыбным соўсам

Lithuanian cabbage rolls with creamy horseradish 18,00
Галубцы Літоўскія са сметанковым хрэнам

Garlic croutons for beer 5,00
Сухарыкі часночныя да піва

Soups



Vilnius style Borsch with garlic buns 16,00
Боршч віленскі з пампушкамі

Typical Lithuanian-Belarusian specialty borscht made from beetroot kvas (brine) as centuries



Groats / millet soup with boletus mushrooms 15,00
Крупнік з баравікамі

Most popular soup for Belarusians, Lithuanians, and even for the local Jews, for many centuries.
It has the same name as famous local honey liquor, also krupnik

Home-style Solyanka 16,00
Хатняя саянка

Traditional Slavonic soup of pickled / salted vegetables and 3 different kinds of meat – home-made
baked pork, bacon and beef

Sauerkraut soup with pancakes 17,00
Капуснік з блінамі



Sorrel and spinach cream soup 14,00
Крэм-суп са шчаўя і шпінату



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Potato dishes

«Dumplings with souls» aka Belarusian Zeppelins ~~~~~ 35,00
(big boiled potato dumplings stuffed with
minced pork)

Клёцкі з душамі (беларускія «Цэпеліны»)

Check availability with a waiter

Potato fritters stuffed with minced pork, served on ~~~~~ 24,00
a pan, with mushroom sauce and sour cream

Калдуны «Вілейскія» з грыбным соўсам і смятанай

Stuffed potato pancakes with home sausage ~~~~~ 21,00

Більбянік з хатняй кілбасой

Bulbyaniki – fritters from mashed boiled potato stuffed with fried onion, served with fried home-made pork sausage and pickled vegetables



Draniki (pan-fried grated potato fritters) are the most famous Belarusian dish. It would probably be the first word you'll hear upon enquiry for some basic information about the country. The name comes from the verb drat' (to grate). There are many kinds of draniki, with multiple fillings and ways to serve it. Almost every family has its own recipe. The Jewish version is known as latkes (sometimes «bulba latkes») which comes from Belarusian aladki (fritters) underscoring both the role of Jews in the history of Belarusian cuisine and the role of Belarus as the largest «metropoly» of the Ashkenazi Jews who immigrated to the West a century ago. Although draniki are usually topped with savory garnishes such as sour cream or pork scratchings. Some traditionalists prefer to eat them plain, straight from the frying pan!



Potato fritters tasting set ~~~~~ 50,00

Дэгустацыйны Сет Дранікаў

Lavish portion of potato fritters with various additions and sauces: homemade adjika, sour cream, fried mushrooms with onions, cream cheese, brisket & sour cream sauce



Home-style draniki (potato fritters) ~~~~~ 18,00
with sour cream

Дранікі хатнія са смятанай



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Beef dishes

Beef Medallions with potato and carrot mousses ~~~~~ 55,00

Медальёны «Ружанскія» з бульбяным і маркоўным мусамі

Beef fillet wrapped with bacon. Served with mushrooms sauce with mashed potatoes – or, alternatively, with grilled vegetables. Named after Ruzhany domain of the famous Sapieha family of the Grand Duchy of Lithuania



Vantrabyanka sausage with pearl barley ~~~~~ 36,00

Вантрабянка з панцаком

Home-style beef liver & buckwheat sausage served with pearl barley

Pork dishes

Verashchaka ~~~~~ 37,00

Верашчака

Traditional Belarusian cream & meat gravy with pancakes, homemade sausages and pork

Lithuanian style Roast pork with bigos (cabbage stew) ~ 46,00

Пячыста па-літвінску з бігасам

Roast pork stuffed with pickled onions, served with bigos cabbage stew with brisket and prunes



Hot pan ~~~~~ 35,00

Гарачая патэльня

Sizzling country style frying pan with fried egg, potatoes, smoked bacon, leeks, sweet paprika, mushrooms, home-made pork sausage

Mutton dishes

Stewed Mutton with potato and vegetable ~~~~~ 38,00

Патраўка з бараніны з бульбай і гароднінай

пад «каптуром» з цеста



Tartar Style Lamb-stuffed pie ~~~~~ 45,00

Бэліш татарскі з баранінай

Puff pastry stuffed with lamb with spices, in the style of Belarusian & Lithuanian Tartars' cuisine



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Poultry dishes



“Fern flower” cutlet with mashed potatoes and cabbage salad ~~~~~ 31,00

Катлета «Папараць-Кветка» с бульбяным пюрэ і капуснай салатай

Fried minced chicken “buns” stuffed with butter, served with whipped mashed potatoes and cabbage salad

Fried chicken breast with steamed vegetables ~~~~~ 32,00

Смажаная курыная грудка з гароднінай на пары

Duck leg confit ~~~~~ 39,00

Важны Качар

Fish dishes

Fried carp with potatoes ~~~~~ 31,00

Смажаны карп з бульбай

Fried carp, boiled potatoes fried, red sauce, greens, spices, lemon juice, butter



Polesian style pike perch with millet porridge ~~~~~ 42,00

Судак па-палеску з кашай з проса

Fried pike perch with millet porridge and peas puree, our tribute to Polesie region culinary traditions

Minced pike “Cronon” cutlets with potato cream ~~~~~ 30,00

Катлеткі са шчупака «Кронан» з бульбяным крэмам



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Kalduny (Meat-stuffed dumplings)

❄️ *Kalduny is one of the most mysterious Belarusian dishes. In Slavonic languages the word kaldun means «a magician» or «a wizard». Some claim that the word came to us from the West (Germany or the Czech Crown) in 15th century. (In medieval Latin, calduna meant the «still warm bowels of a freshly killed animal».) But the Belarusian Tatars who settled in the country in 14th and 15th centuries insist that kalduny are the descendants of a similar Tatar dish, kundumy. The large dumplings cooked for the major Muslim feasts have a lavishly-spiced mutton or veal filling – they are eaten with a spoon so as to avoid tearing the dough wrap and letting out the delicious broth. Traditional Tatar kundumy were deep fried in a good amount of melted sheep grease.*

Regardless of where the truth is these dough dumplings with meat, mushroom or other fillings are indeed related to similar dishes both in the West and East, ranging from Italian ravioli to Russian pelmeni and Uzbek manty. Kalduny may be served as a main course or a dessert, depending on the filling (meat, fish, cottage cheese or dried fruits can be used). Most kalduny taste the best when boiled in a large shallow saucepan on small fire in well-salted water. Some types are meant to be baked or fried. An infinite number of combinations of dough, filling and sauces provide space for an unlimited creative potential which has yet to be fulfilled by the adventurous cook!

Home-style dumplings filled with pork, baked under sour cream & cheese ~~~~~ 20,00

Хатнія са свінінай

Tartar-style dumplings with lamb and garlic cream sauce ~~~~~ 27,00

Татарскія з баранінай, кінзой і часночна-смятаным соўсам

Vareniki – stuffed dumplings

 **With potatoes, fried onion and cracklings** ~~~~~ 17,00
option З бульбай, падсмажанай цыбуляй і шкваркамі

 **With cottage cheese, sour cream and berry sauce** ~~~~~ 18,00
egg+milk З тварагом, смятанай і ягаднай поліўкай


 **With cherries, sour cream and honey** ~~~~~ 16,00
honey+milk egg З вішняй, смятанай і мёдам



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Desserts

Cheesecake ~~~~~ 15,00
Дэсерт тварожны

 **Homemade baked milk ice cream** ~~~~~ 10,00
Хатняе марозіва з таплёнага малака
Belarusian style gelato, with light "bread" taste due to baked milk basis

 **Farmer cheese fritters, Pinsk-style, with raisins and poppy seed & sour cream sauce** ~~~~~ 18,00
Сырнікі «Пінскія» з макава-смятаным соусам

 **Napoleonka cream pie** ~~~~~ 16,00
Пірожнае «Напалеонка»

"Grand Budapest" cake ~~~~~ 18,00
Торт «Гранд Будапешт» (парцыйны)

Angel wings crisp pastry with berry purée ~~~~~ 18,00
Хрушчы з ягадным пюрэ

Drinks

Cranberry water "Morse" ~~~~~ 300 ml 6,00 11 20,00
Морс журавінавы

Apple Kvass ~~~~~ 300 ml 6,00 11 20,00
Яблычны квас

Bread Kvass ~~~~~ 300 ml 6,00 11 20,00
Хлебны квас

Bread

"Halyauki" (bread with lard and pickled cucumbers) ~~~~~ 1,00
«Халяўкі»

Bread basket ~~~~~ 8,50
Хлебны кошык

If required – ask the waiter for available gluten-free crispbread, as well as for natural sweeteners

Bar menu

Home-made liquors

"Zhuravinauka" (cranberry liquer) 50 7,00
Журавінаўка

Cherry liquer 50 7,00
Вішнёвая

Lemon 50 7,00
Цытрынаўка

"Krambambulia" (honey and spices liquer) 50 7,00
Крамбамбуля

"Khrenavukha" (horseradish liquer) 50 7,00
Хрэनावуха

"Khrenavukha" (horseradish & honey liquer) 50 7,00
Хрэनावуха мядовая

Bison grass liquor 50 7,00
Зуброўка

Branded souvenir liqueurs 500 56,00
Фірмовыя настойкі пад сургучом

Village liquors

Calvados 50 7,00
Кальвадос

Honey liqueur with propolis 50 7,00
Мядовая на пропалісе

Rye liqueur 50 7,00
Жытняя



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Rye liqueur with oak 50 **7,00**
Жытня на дубе

Rye liqueur with herbs 50 **7,00**
Жытня на травах

Rye liqueur with horseradish 50 **7,00**
Жытня на хрэне

Grape liquor with cherry 50 **7,00**
Вiнаградная на вiшне

Liquor sets

"I Wish to try everything!" tasting set 12 x 30 **42,00**
Дэгустацыйны сэт «Хачу ўсё паспрабаваць!»

30 ml of each liquors: "khrenavukha" (horseradish liquer), "khrenavukha" (horseradish & honey liquer), bison grass liquor, calvados, rye liqueur, grape liquor with cherry – 1st board; cherry liquer, "krambambulia" (honey and spices liquer), "zhuravinauka" (cranberry liquer), lemon, rye liqueur with oak, rye liqueur with herbs – 2nd board

"For lovely ladies" tasting set 6 x 30 **21,00**
Дэгустацыйны сэт «Для мiлых паняў»

30 ml of each liquors: cherry liquer, "krambambulia" (honey and spices liquer), "zhuravinauka" (cranberry liquer), lemon, "khrenavukha" (horseradish & honey liquer), grape liquor with cherry

Tasting set "For men" 12 x 30 **42,00**
Дэгустацыйны сэт «Для мужчын»

30 ml of each liquors: "khrenavukha" (horseradish liquer) 2, bison grass liquor 2, honey liqueur with propolis 2, rye liqueur 2, rye liqueur with oak 2, calvados 2

"A little bit of everything" tasting set 6 x 30 **21,00**
Дэгустацыйны сэт «Усяго патроху»

30 ml of each liquors: cherry liquer, "zhuravinauka" (cranberry liquer), "krambambulia" (honey and spices liquer), "khrenavukha" (horseradish liquer), rye liqueur, calvados

Village set 6 x 30 **21,00**
Сэт Вяскovy

30 ml of each liquors: grape liquor with cherry, rye liqueur, rye liqueur with oak, rye liqueur with herbs, honey liqueur with propolis, calvados



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Wine List

Red Wine

Pinot Noir dry 125 **16,00**
2019, Lauguedoc-Roussillon
France

De Muller Merlot Tarragona dry 125 **16,00**
2017, Tarragona
Spain

Mouton Cadet Selection Haut-Medoc dry 0,75 l **160,00**
2017, Haut-Medoc
France

Merum Priorati Inici Priorat dry 0,75 l **160,00**
2017, Priorat
Spain

McGUIGAN Black Label Shiraz semi dry 125 **16,00**
Australia

Evaristo Lisboa semi dry 125 **16,00**
Portugal

Kindzmarauli semi sweet 125 **16,00**
2019, Kindzmarauli
Georgia

White Wine

Chardonnay dry 125 **16,00**
2019, Lauguedoc-Roussillon
France

Rabl Gruner Veltliner dry 125 **16,00**
Kamptal
Austria

Tsinandali dry 125 **16,00**
2017, Tsinandali
Georgia



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Chablis La Pierrelee dry ~~~~~ 0,75 l **160,00**
2018, Chablis,
France

Wolfberger Riesling Muenchberg Alsace Grand Cru semi dry ~~~ 0,75 l **160,00**
2016, Alsace Grand Cru
France

Pomino Bianco DOC dry ~~~~~ 0,75 l **160,00**
2018, Pomino
France

Dezzani 4Bucce Bianco Piemonte DOC semi dry ~~~~~ 125 **16,00**
Piemonte
France

Fetzer Gewurztraminer semi sweet ~~~~~ 125 **16,00**
2018
USA

Sparkling Wines

Cava Jaume Serra Brut White ~~~~~ 125 **16,00**
Spain

Luna Argenta Brut Prosecco DOC White ~~~~~ 125 **16,00**
Prosecco
Italy

Soviet (Medium sweet, medium dry, brut) ~~~~~ 0,75 l **30,00**
Belarus

Whiskey

Jameson 3 years ~~~~~ 1,0 l **260,00** 50 **13,00**
Ireland

Chivas Regal 12 years ~~~~~ 1,0 l **320,00** 50 **16,00**
Scotland

Gin

Beefeater ~~~~~ 1,0 l **240,00** 50 **12,00**
England



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Cognac

Ani, 7 years ~~~~~ 0,7l **182,00** 50 **13,00**
Armenia

Meukow VSOP, 10 years ~~~~~ 0,7l **294,00** 50 **21,00**
France

Belarusian Brandy

Араспел / Araspel ~~~~~ 0,5l **70,00** 50 **7,00**
Belarus

Vodka

Bulbash № 1 ~~~~~ 0,5l **60,00** 50 **6,00**
Belarus

«Будьбашъ Особая» ~~~~~ 0,5l **35,00** 50 **4,50**
Belarus

Draught beer

Craft beer RGB Pale Ale ~~~~~ 0,3l **10,00** 0,5l **14,00** 1,0l **26,00**
Belarus

**Lidskaye Warsteiner Premium
Verum light** ~~~~~ 0,3l **6,00** 0,5l **10,00** 1,0l **18,00**
Belarus

Lidskaye Wheat unfiltered ~~~~~ 0,3l **6,00** 0,5l **10,00** 1,0l **18,00**
Belarus

Lidskaye Dark Velvety ~~~~~ 0,3l **6,00** 0,5l **10,00** 1,0l **18,00**
Belarus

Bottled beer

Lidskaye (alcohol free) ~~~~~ 0,5l **7,00**
Belarus



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Soft drinks

Pepsi cola	250	5,00
7-up	250	5,00
Aura	500	4,00
Drinking water Belarus		
Borjomi	330	7,00
Sparkling mineral water		
«Evervess»	250	5,00
Juice "I" in assortment	250	5,00

Home-made drinks

Cranberry water "Morse"	300 ml	6,00	11	20,00
Морс журавінавы				
Apple Kvass	300 ml	6,00	11	20,00
Яблычны квас				
Bread Kvass	300 ml	6,00	11	20,00
Хлебны квас				

Tea

Classic black	400	7,00
Класічная чорная		
Earl Gray Black tea with bergamot	400	7,00
Чорная з бергамотам Эрл Грэй		
Black tea with thyme	400	7,00
Чорная з чаборам		
Mint tea (black or green tea with mint)	400	7,00
Гарбата мятная (чорная або зялёная гарбата з мятай)		
Chinese green tea	400	7,00
Кітайская зялёная		



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Favorite herbs Любімыя зёлкі	400	7,00
Chamomile with mint Рамонак з мятай	400	7,00
Sea buckthorn Узвар «Абляпіхавы»	450	10,00
Berry decoction Узвар «Ягадны»	450	10,00
Raspberry decoction Узвар «Малінавы»	450	10,00

Coffee

Espresso Эспрэса	30	5,00
Americano Амерыкана	140	5,00
Cappuccino Капучына	140	5,50
Cocoa with whipped cream Какава з узбітымі вяршкімі	200	7,00
Latte Espresso Латэ Макіата	200	6,00
Ice Latte Айс латэ	300	9,00



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