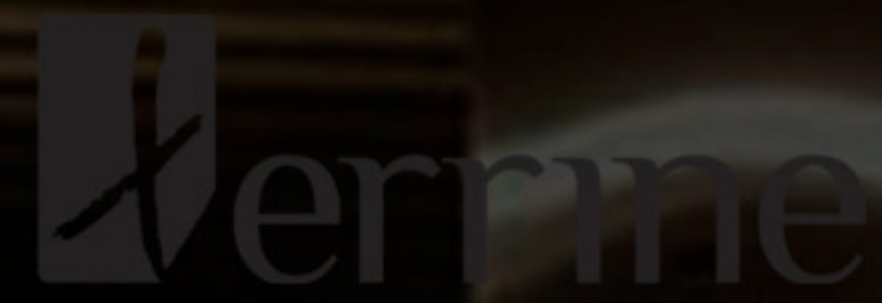




OPEN  
KITCHEN

— COOKING STUDIO —





## «OPEN KITCHEN»

is a master class in Russian cuisine.

A unique opportunity for guests to delve into the original Russian cuisine.



We are a friendly team of professionals who offer their services to arrange activities for tourists. Master classes are led by a professional chef with knowledge of English. During the preparation of our dishes we use only the freshest and best quality products.

Each master class is held in a friendly, homelike atmosphere seasoned with the flavors of traditional Russian dishes. Each participant of the master class is involved in the cooking process. We provide all the necessary tools and aprons.

You will enjoy a cozy studio in the center of Moscow equipped with the latest technology and decorated in the style of Provence. Free private parking is provided directly in front of the studio.





Brand-chef of TERRINE restaurant is Nikolai Shestukhin,  
a true master and a fan of his case.

//

Для Nicholas cooking is an art not tolerating haste and requiring special attention to every detail. He passed an internship at Michelin restaurants in Italy and France, he studied at the famous Masters, finished Institut Paul Bocuse in Lyon, and then was trained in five-star hotels in Lyon and Cannes. In 2015 he completed an internship at the iconic restaurant in Stockholm Franzten

2015 Internship at Franzten 2 Michelin stars 23rd in San Pellegrino ranking

2013 Institut Paul Bocuse in Lyon

2013 Internship at Terre Blanche 5 \* hotel in Cannes

2013 Internship at Guy Lassaiaie Lyon 2 Michelin stars

2012 Internship La Villa Madie 2 Michelin stars

2012 Institut Paul Bocuse in Lyon







# Master class "RUSSIAN CUISINE"



Option No. 1

{ is held in the studio «OPEN KITCHEN» }

Tasting Russian hard liquors (mead, cranberry infusion, sloe gin, briar infusion)  
The menu includes 3 meals – a salad or a soup, main course and dessert.

Dish 1:

{ or }  
Salade Olivier with smoked chicken breast 200g per person  
Vinaigrette salad with anchovy  
Borshch soup  
Solyanka meat soup with smoked meat

Dish 2:

{ or }  
Siberian dumplings (with beef or pork) 300g per person  
Dumplings with potatoes, mushrooms, berries  
Sander baked with sour cream and potatoes  
Simmered buckwheat with porcini

Dish 3: Dessert Honey pie.



Minimum group of 15 people. Master class is designed for 3 hours.  
Led by an English speaking chef.

Cost: \$ 30 per person.



Option No. 2

*Cheese*

{ is a trip to a Russian market }



Cost: \$ 20 per person

Minimum group of 15 people.  
Master class lasts about 3 hours.  
Led by an English speaking chef.



*Alcohol*



*Vegetables*





 errine

OPEN  
KITCHEN

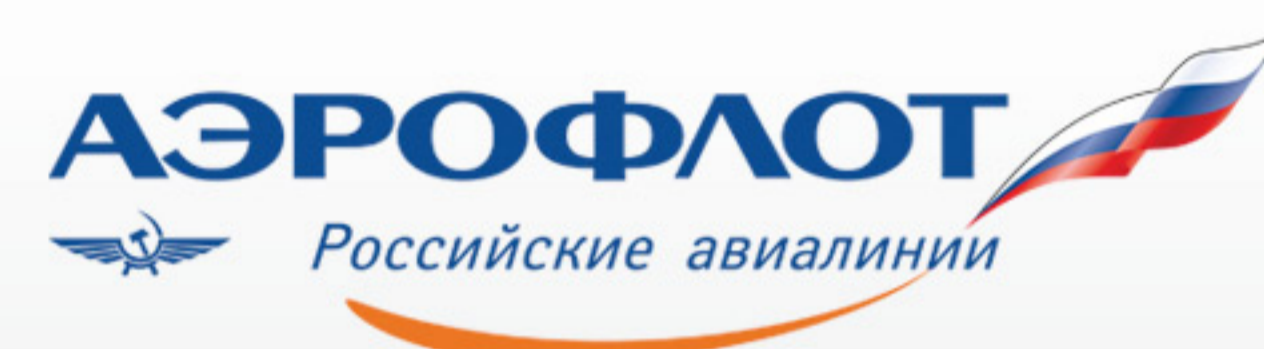
How to find us:

RIA Novosti building, side  
entrance (close to  
Prechistenka street).





## Partners of the studio



Studio tel.: +7 (495) 255-32-00

e-mail: [hello@o-kitchen.ru](mailto:hello@o-kitchen.ru)  
[www.o-kitchen.ru](http://www.o-kitchen.ru)

[facebook.com/clubsaveurs](https://facebook.com/clubsaveurs)  
[https://instagram.com/saveurs\\_club/](https://instagram.com/saveurs_club/)