



РЕСТОРАН
МУЗЕЙ

MENU

ABOUT THE RESTAURANT

The restaurant-museum Chum is a unique restaurant of northern cuisine, a unique public place not only for Tyumen (but also for Russia), a real hallmark of the city.



Alexander Barmanzheev

Restaurant Manager

Alexander has been working for the restaurant since its very opening, and he is the real face of the Chum restaurant-museum. Alexander is the one who knows about every detail in the interior and every ingredient in the dishes. He will gladly give you a tour of the restaurant and tell you about all the exhibits brought from expeditions to the North, as well as presented by our regular guests. The care and warmth you will be surrounded with in the restaurant is undoubtedly Alexander's merit; it is not for nothing that the Chum restaurant-museum tops all kinds of restaurant ratings from year to year.



Natalya Trapeznikova

Chef of the restaurant

Natalya is a real sorceress of northern cuisine. She has been studying original recipes of the peoples of the North for many years and now she proves that northern cuisine is not only interesting and original in its own way, but also diverse and even very sophisticated in a modern interpretation. The philosophy of her menu is based on the seasonality of local products, products of forests, rivers and lakes. She is sure that the harsh northern nature can be the source of the most vivid gastronomic experience!

The restaurant has been awarded with numerous awards:



It has a Certificate of Quality 2015-2018 from the TripAdvisor international website for travelers along with being voted as #1 restaurant in Tyumen



In 2017 it was included in the SPOON guide "100 best restaurants in Russia"



It is included in the list of "Best restaurants outside the two capitals" according to the international travel magazine Conde Nast Traveller



Chum is the winner in the special category of wine journalists and the magazine "RestaurantChef" in the competition of the "Best wine lists of 2018" of the Russian Association of Sommeliers



In August 2015, VOGUE magazine wrote about Chum as part of a review about new Russian cuisine



In March 2021, National Geographic magazine wrote about Chum in a review of the Tyumen region



Chum has passed the test of the TV program Revizorro with Lena Letuchaya in Tyumen with flying colours



In 2020-2023 Chum entered the TOP 50 restaurants in the Urals and the TOP 100 restaurants in Russia according to the prestigious WHERETO EAT award, and also entered the TOP 10 restaurants in the Urals in 2022

TV shows and films in which the restaurant has been featured:



"Good Morning" programme on Channel One.

"Chefs on Wheels" programme with famous chefs Anton Kochura and Roman Palkin on Channel One.



The "Russo Espresso" programme on "Friday" TV channel with presenters Roman Kagramanov and Timur Rodriguez, as well as the second episode with Regina Todorenko.

"Test drive" programme on "Friday" TV channel with Anfisa Chernykh and Anton Zaitsev.



TV programme "100 Places to Eat" from the STS TV channel with the famous chef Andrei Belkovich.



"Let's go and eat" with Federico Arnaldi on "NTV" channel.

The restaurant represents the region at the largest events in the country:



POP UP project of Chum restaurant as a part of St. Petersburg Economic Forum



Chum restaurant food truck at the Gastreet gastronomic festival in Sochi on Krasnaya Polyana

NORTHERN DELICACIES



NEW

Venison tartare

Venison, parmesan cheese, vegetable oil, soy sauce, capers, red onions, Borodinsky bread, cowberries, microgreens, pine nuts, garlic

200 g 990.-



HIT

Coregonus tugun is a truly unique product, which has long been considered the royal fish: it is found only in the Sosva River (Tyumen region, Berezovy village) and is caught only once a year

Spicy salted Coregonus tugun with pickled onions and boiled potatoes

Coregonus tugun, onions, potatoes, lemon, fresh herbs, vinegar, butter, microgreens

250 g 985.-



Assorted fish

Slightly salted muksun, cold smoked muksun, smoke cured sterlet, slightly salted Siberian white salmon, slightly salted Arctic cisco, red caviar, onions, vinegar, dill, lemon, olives, lettuce

315 g 2 590.-



HIT

Assorted meat

Quail meat roll, wild boar meat roll, lamb tongue, stuffed elk meat, homemade roe deer meat sausage, homemade horseradish sauce, lettuce, microgreens

300 g 2 290.-

Assorted game

Raw-smoked venison, boiled and smoked venison, cold smoked duck, venison tongue, pickled cowberries, lettuce, parmesan cheese

300 g 1 860.-

SPECIALTY SHARING PLATES

half portions are also available



Special roasted roe deer meat

Roe deer meat, pickled cucumbers, lettuce, potatoes, tomatoes, bell peppers, carrots, onions, porcini mushrooms, meat sauce, parsley, garlic, butter, vegetable oil

900 g 3 595.-



HIT

Assorted fish

Muksun, Siberian white salmon, sterlet, pike, sweet pepper, eggplant, zucchini, tomatoes, porcini mushrooms, lettuce, lemon, cream, dill, microgreens, red caviar, cheese, sour cream

1 800 g 7 870.-



Assorted meat

Venison heart, roe deer meat, quail meat, porcini mushrooms, lamb tongue, wild boar meat, venison, bacon, potatoes, pine nuts, berry sauce, lettuce, cherry tomatoes, microgreens, parsley, demi-glace sauce

1 300 g 8 920.-

DISHES OF THE PEOPLES OF THE NORTH



Assorted sliced frozen meat and fish on an ice block

Venison, muksun, sterlet, Siberian
white salmon, salt, pepper

200 g 1 980.-



Sliced frozen Siberian white salmon

Siberian white salmon, salt, pepper

100 g **970.-**

HIT

“Stroganina” (sliced frozen fish) or “struganina”, as it was also called in the old days, is frozen fish cut into shavings; it is one of the main dishes of northern cuisine and it has been popular with our guests for a long time, as it allows us to preserve the unique taste and quality of the fish

Sliced frozen venison with marinated onions and cowberry sauce

Venison tenderloin, slightly marinated onions, cowberry sauce

130 g **550.-**





HIT

Sliced frozen sterlet

Sterlet, salt, pepper

100 g **870.-**

HIT

Sliced frozen muksun

Muksun, salt, pepper

100 g **820.-**

We recommend our special tinctures for sliced frozen meat and fish. They are prepared by our masters according to ancient northern recipes



COLD APPETIZERS



NEW

Game meat pâté with crispy bread and onion confiture

Wild boar meat, roe deer meat, deer meat,
gravy, cognac, bacon, cream, red onions, red wine,
vegetable oil, sole bread with sunflower seeds,
cowberries, microgreens, pine nuts

150 g 770.-



NEW

Vorschmack with three types of smoked fish

Cold-smoked Siberian white salmon, cold-smoked muksun, cold-smoked red salmon, eggs, apple, mayonnaise, pike caviar, microgreens, Borodinsky bread

175 g 880.-



HIT

Jellied game meat with creamy horseradish and green butter

Wild boar meat, roe deer meat, deer meat, elk meat, fresh cucumbers, horseradish cream sauce, cream, Borodinsky bread

300 g 470.-



Flavoursome salo with garlic and toast

Pork fat, Borodinsky bread, vegetable oil, garlic, parsley

150 g 390.-

Assorted pickles

Pickled cucumbers and tomatoes,
pickled peppers and sauerkraut,
vegetable oil, microgreens

400 g **350.-**

HIT

Siberian bruschetta with three types of caviar

Red caviar, pike caviar, halibut caviar,
vegetable oil, cream cheese, Borodinsky bread,
spring onions, microgreens

130 g **890.-**



Salted milk mushrooms with pickled onions and sour cream

Salted milk mushrooms,
onions, sour cream, dill, parsley

230 g **660.-**

HIT

Mushroom platter with golden brown potatoes

Salted milk mushrooms, pickled porcini
mushrooms, pickled boletus, onions, potatoes,
sour cream, vegetable oil, dill, microgreens

450 g **1 270.-**



SALADS

HIT

Cherry tomatoes and Adyge cheese salad

Cherry tomatoes, Adyge cheese,
arugula, eggs, pine nuts, olive oil,
Pesto sauce

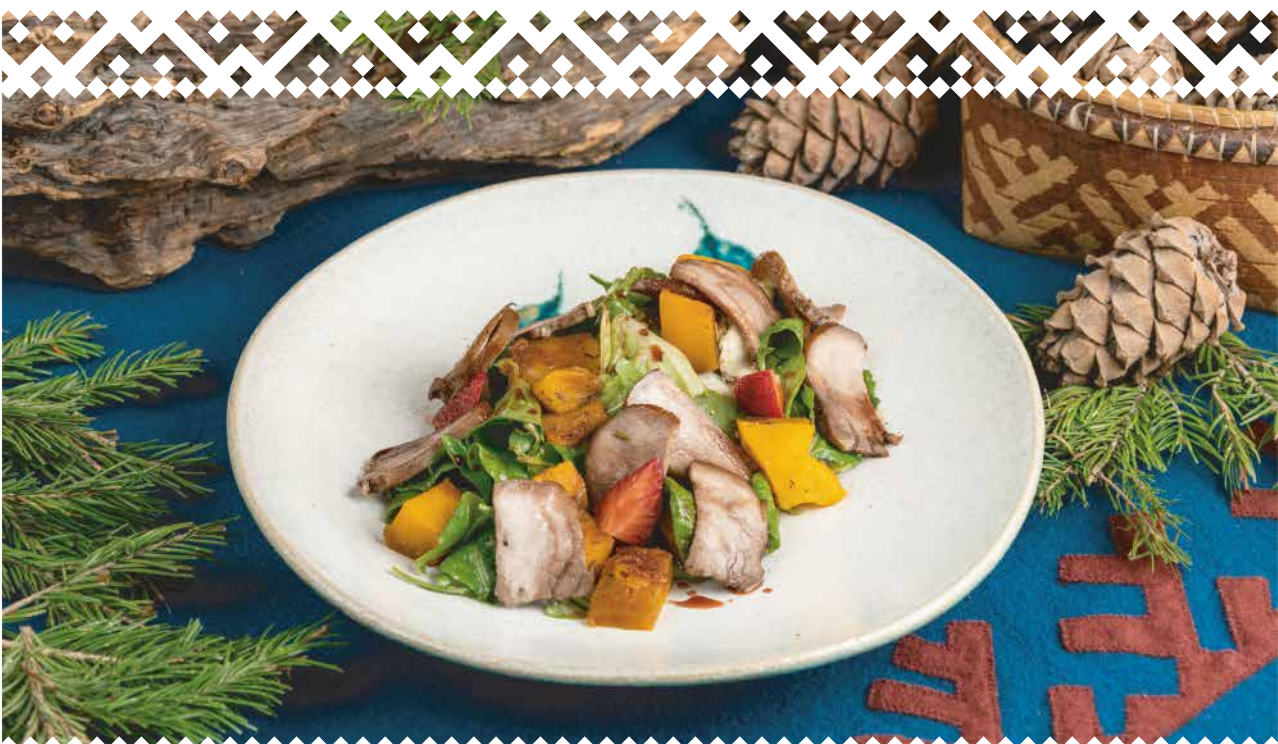
200 g 560.-

HIT

Venison and arugula salad

Venison, arugula, eggplant,
zucchini, porcini mushrooms,
onions, basil sauce

150 g 750.-



NEW

Deer tongue salad

Boiled-smoked deer tongue, pumpkin,
fresh berries, spinach, thyme, soy sauce, Pesto sauce,
vegetable oil, pomegranate sauce

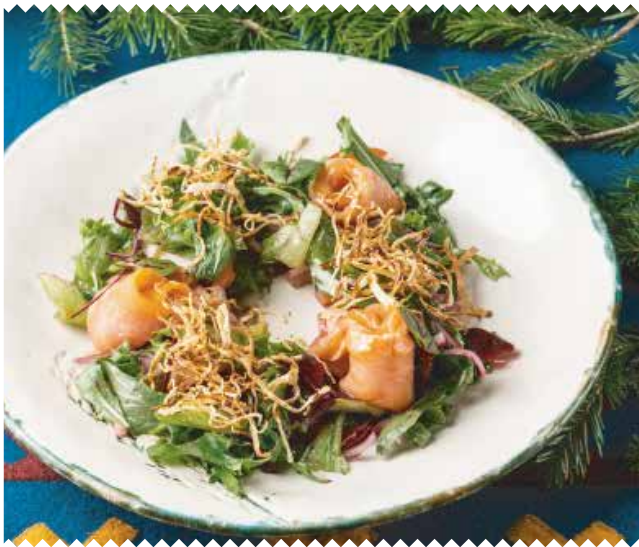
140 g 960.-



Sagudai salad

Slightly salted muksun, lettuce,
onions, olive oil, lemon

170 g 730.-



Smoked red salmon salad

Cold smoked red salmon, beetroot,
cucumbers, pickled peppers, lettuce, celery
chips, olive oil, pomegranate sauce

160 g 670.-



Smoked duck and cloudberries salad

Cold smoked duck breast, orange, bell
pepper, lettuce mix, pine nuts, cloudberries,
pomegranate sauce

170 g 690.-

HOT APPETIZERS



NEW

Rye shortbread pie with Siberian white salmon and milk mushrooms

Rye flour, salted milk mushrooms, Siberian white salmon, parmesan cheese, eggs, cream, onions, vegetable oil, butter, sour cream, microgreens

200 g 740.-



Bear meat sausages

Bear meat, edible casing, pickled pepper, tomato sauce, vegetable oil, spices, onions, parsley

270 g 1 090.-

Stewed milk mushrooms in puff pastry with sour cream

Salted milk mushrooms, puff pastry, cream, onions, butter, vegetable oil, lettuce, fresh herbs, eggs, sour cream

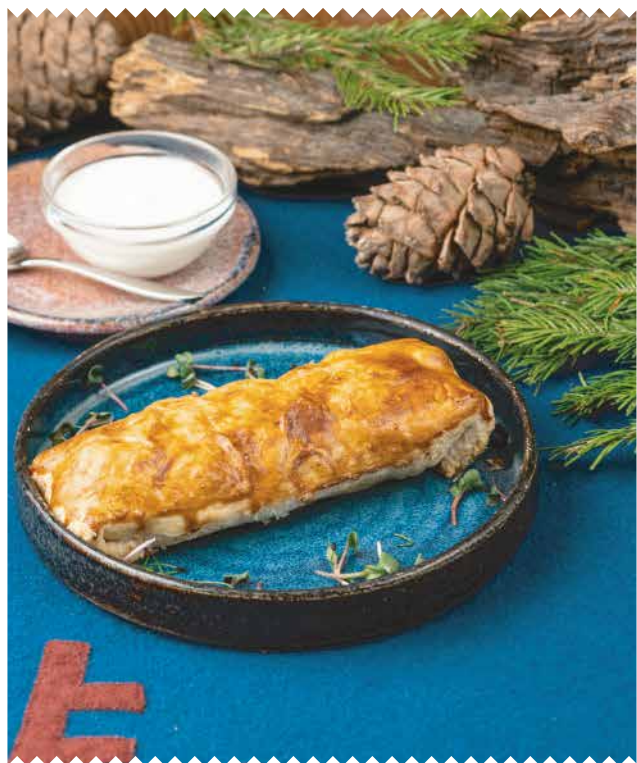
200 g 560.-

HIT

Kalekkuko

Muksun, puff pastry, vegetable oil, sour cream, eggs, onions, dill, butter, microgreens, frozen cowberries

200 g 650.-



HIT

Milk mushrooms are highly valued by mushroom pickers and are considered royal mushrooms; they have a special aroma and a fleshy crispy texture; they are dry-salted, wrapped in puff pastry, baked and topped with sour cream

SOUPS

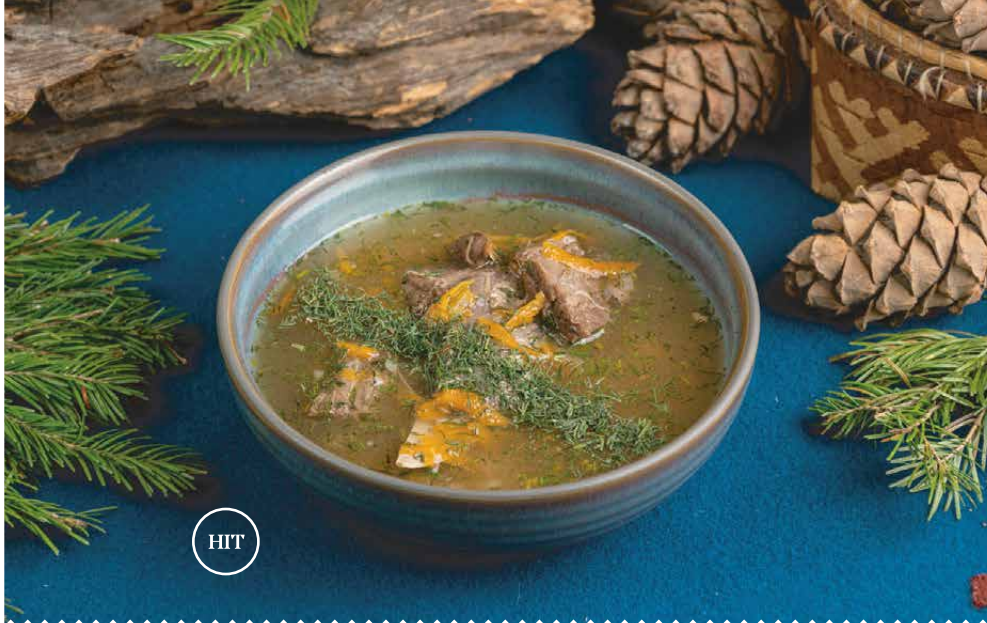


NEW

Pumpkin soup with cherry tomatoes and smoked red salmon mousse

Pumpkin, potatoes, carrots, red salmon, onions,
cherry tomatoes, cream, pine nuts, Pesto
sauce, butter, olive oil

300 g 490.-



HIT

Venison shulyum

Venison ribs, carrots, onions,
fresh herbs, vegetable oil

250 g **450.-**



HIT

Northern delicacies Solyanka

Venison, wild boar meat, roe deer meat,
venison tongue, olives, lemon, cucumbers,
tomatoes, sour cream

250 g **590.-**



Fish soup from three types of northern fish

Muksun, sterlet, Siberian white
fish, onions and spring onions, vodka

250 g **660.-**

NEW

Porcini mushrooms soup with roe deer meat

Roe deer meat, dried porcini mushrooms,
potatoes, pearly barley, sour cream,
onions, vegetable oil, dill

250 g **490.-**

HOT FISH DISHES



NEW

Fried Coregonus tugun with milk mushrooms tartar

Coregonus tugun, milk mushrooms,
wild leek, sour cream, vegetable oil,
flour, dill, lemon juice

170 g 1 420.-

NEW

Fried Arctic cisco with zucchini noodles

Arctic cisco, zucchini, cream,
flour, butter, vegetable oil, cranberries,
lemon, microgreens

235 g 960.-





This is the fish, which was always served first at the meals of monarchs, and Peter the Great initiated to create nurseries for its breeding. We use hot smoking technology to preserve the best taste.

Hot smoked sterlet

Sterlet, lemon, fresh herbs

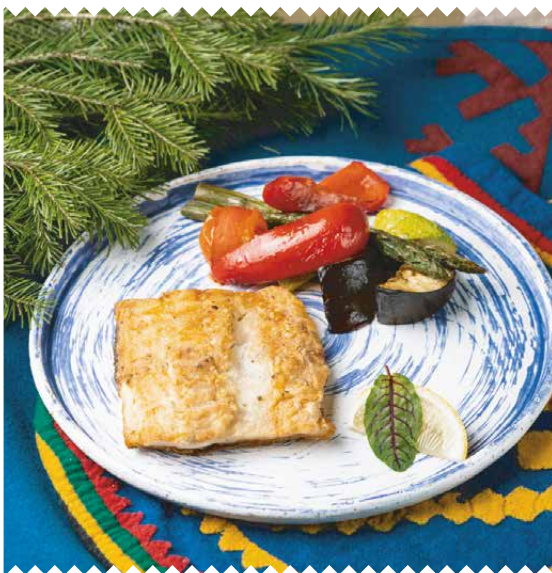
for 100 g 590.-



Fish pelmeni with pike caviar dressing

Pike, bacon, onions, sour cream, butter, flour, pike caviar

265 g 560.-

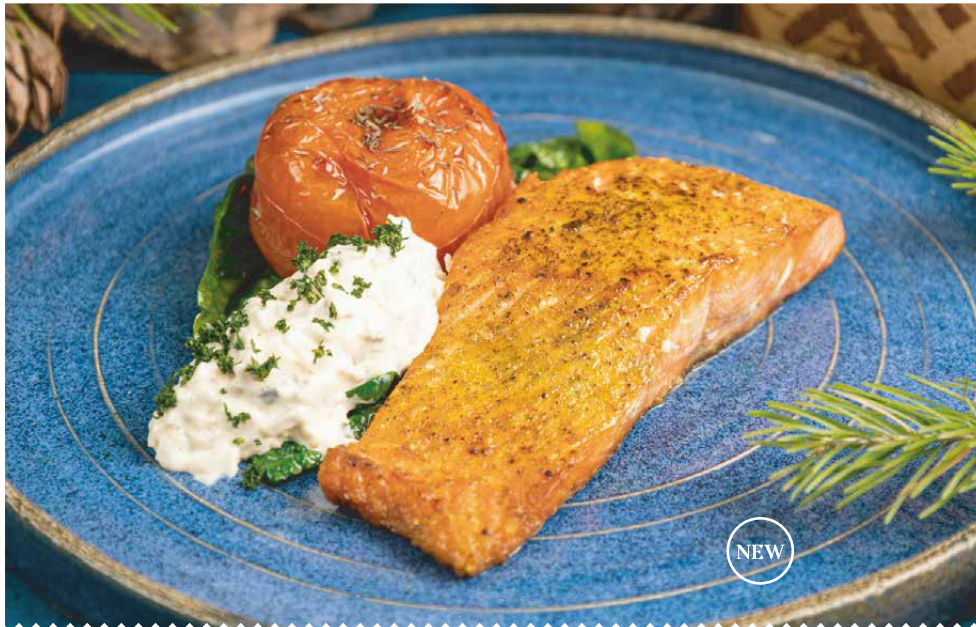


Grilled muksun fillet with vegetables

Muksun, sweet pepper, eggplant, zucchini, tomatoes, lemon

285 g 1 290.-





**Red salmon steak
with a baked tomato
and milk mushrooms tartar**

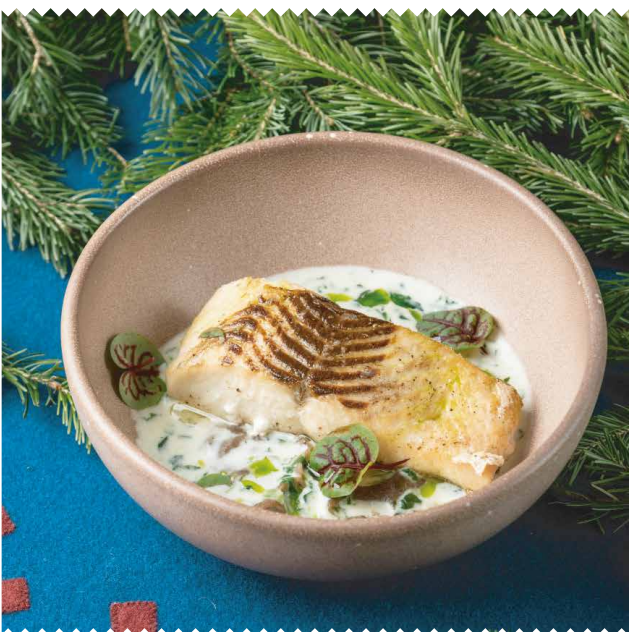
Red salmon, a tomato, spinach, milk mushrooms,
sour cream, thyme, dill, vegetable oil,
pomegranate sauce

300 g 920.-

**Pike chops
with potato fritters**

Pike, pork fat, onions, potatoes, cream,
porcini mushrooms, eggs, vegetable
oil, microgreens

380 g 690.-



**Siberian white salmon
fillet with hatlums
and spinach cream sauce**

Siberian white salmon, spinach, broccoli,
bird cherry flour, cream cheese, vegetable
oil, microgreens, cream

240 g 1 690.-



VENISON DISHES



NEW

Smoked venison ribs with baked potatoes

Venison ribs, potatoes, butter,
vegetable oil, rice, eggs, cuttlefish ink,
barbecue sauce, rice chips

330 g 580.-



NEW

Venison heart in baked pine nut milk

Venison heart, pine nuts, pine nut milk, wild leek, bell pepper, butter, vegetable oil, microgreens

250 g 1 190.-

HIT

Venison is a real northern delicacy that has a unique bright taste, a complex of vitamins and is also easily digestible. To maximize the taste and quality of the product, we supplement venison tenderloin with only a small amount of spices and our special berry sauce

Venison in young cones sauc and wild apples

Venison, soured apples, pine cones, red wine, red onions, lettuce, butter, vegetable oil, cowberries, fresh herbs

260 g 1 570.-





NEW

Venison tenderloin skoblyanka (scraped deer tenderloin)

Venison, onions, potatoes,
cream, pine nuts, butter,
vegetable oil, microgreens

270 g 1 320.-

HIT

Grilled venison tenderloin with cowberry-juniper sauce

Venison, cowberries, juniper,
vegetable oil, thyme

200 g 1 470.-



HOT MEAT DISHES



NEW

Simmered elk meat with Orzo

Elk meat, morels, cream, parmesan
cheese, demi-glace sauce, Orzo, microgreens

375 g 1 340.-



NEW

Roe deer shank on green puree

Roe deer meat, spinach, cream
potatoes, porcini mushrooms,
butter, meat sauce

1 pcs / 130 g **1 540.-**



HIT

Stewed bear meat with boiled potatoes and crushed spring onions in sour cream

Bear meat, potatoes, carrots, onions, red wine,
butter, vegetable oil, spring onion, garlic, sour cream,
microgreens, rice chips, cuttlefish ink

380 g **1 950.-**



NEW

Wild boar meat with fern and porcini mushrooms

Wild boar meat, porcini mushrooms, onions,
vegetable oil, cream, fern, microgreens, grainy
mustard, barbecue sauce

300 g **1 580.-**

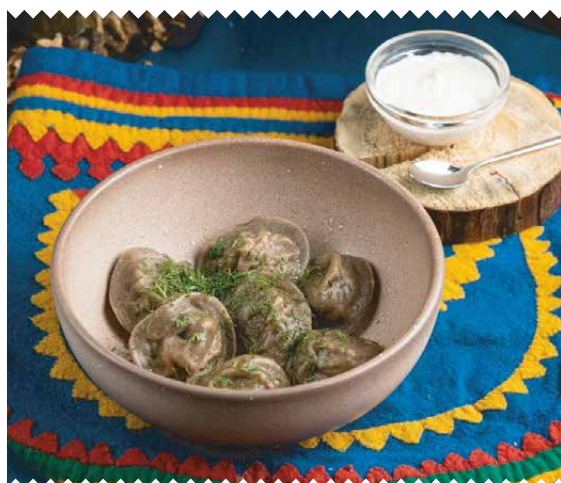


HIT

Grilled tender roe deer meat with berry sauce

Roe deer meat, vegetable oil, bilberries,
cowberries, microgreens, salt, pepper,
grilled spices

200 g 1 770.-



HIT

Elk pelmeni with mustard-sour cream sauce

Elk meat, bacon, bird cherry flour,
onions, sour cream, mustard, butter,
fresh herbs

250 g 790.-



Roe deer kundums in creamy sauce

Roe deer meat, onions, porcini mushrooms, cream,
flour, fresh herbs, cranberries, eggs, microgreens

200 g 820.-

Game meat pelmeni with mushroom sauce

Venison, wild boar meat, roe deer meat,
bacon, butter, cream, porcini mushrooms, flour,
eggs, onions, fresh herbs, water, salt, dill

250 g 780.-

SIDE DISHES

HIT

Fried potatoes with porcini mushrooms

Potatoes, porcini mushrooms, onions, vegetable oil, salt

150 g **310.-**

Grilled vegetables

Eggplant, zucchini, bell pepper, tomatoes, salt, pepper, vegetable oil

110 g **250.-**

Boiled potatoes with fresh herbs

Potatoes, butter, dill

150 g **200.-**



NEW

Wild leek and fern in puff pastry

Wild leek, fern, bell pepper, onions, butter, eggs, cream, puff pastry, microgreens

150 g **380.-**

ХЛЕБНАЯ СТРАНИЦА

NEW

Bread basket

Borodinsky bread, sole bread with sunflower seeds, malt sole bread, buckwheat bread, corn bread, Borodinsky bread dry toasts

500 g 360.-



Tuneung nyan, flatbread with thyme

100 g 120.-

Telin nyan, flatbread with pine nuts

100 g 170.-

Wangxum nyan, flatbread with onions

100 g 120.-

Poruy-ivase-nyan, Khanty flatbread made from unfermented dough

100 g 100.-



HIT

Lam-nyan, Mansi flatbread made from bird cherry flour

100 g 120.-

HIT

Myaren-poruy-nyan, flatbread with pike caviar

100 g 220.-

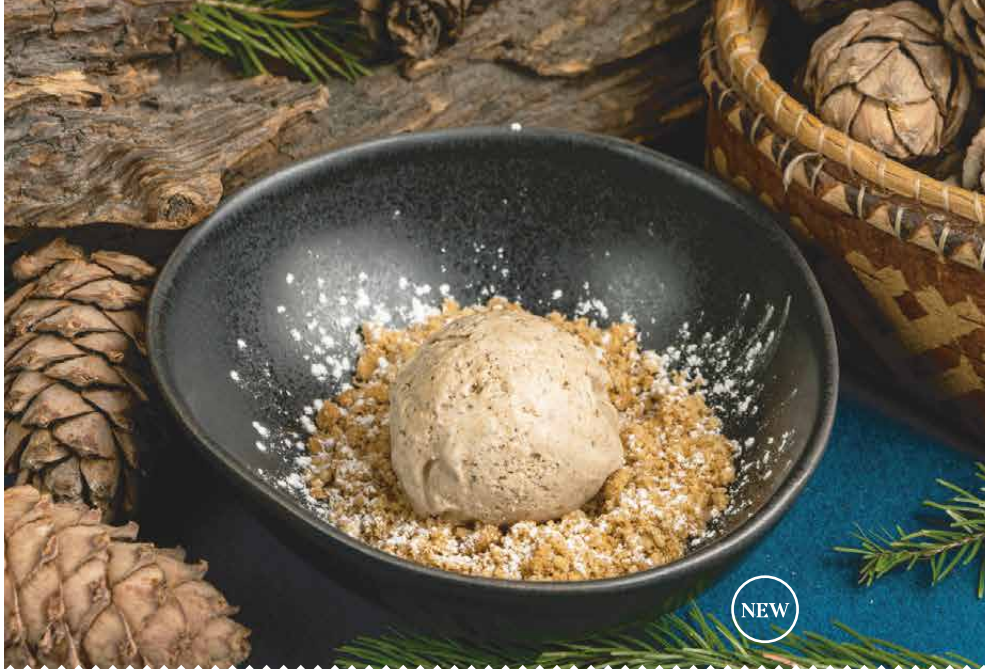
DESSERTS



Nordic eclair with blueberries

Flour, eggs, butter, bilberries, blueberries,
cream cheese, powdered sugar, cream

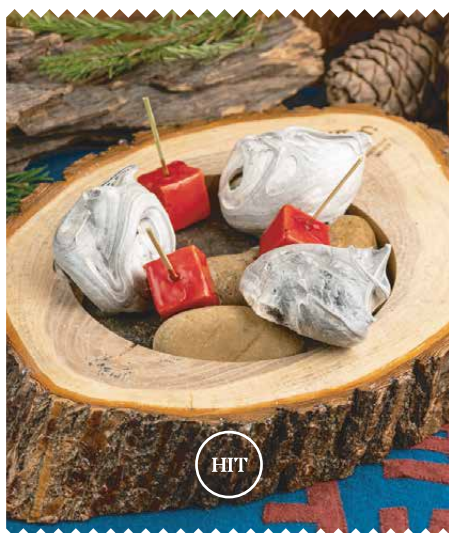
90 g 380.-



Bird cherry ice cream

Bird cherries, cream, eggs, sugar,
flour, butter, cowberry sauce

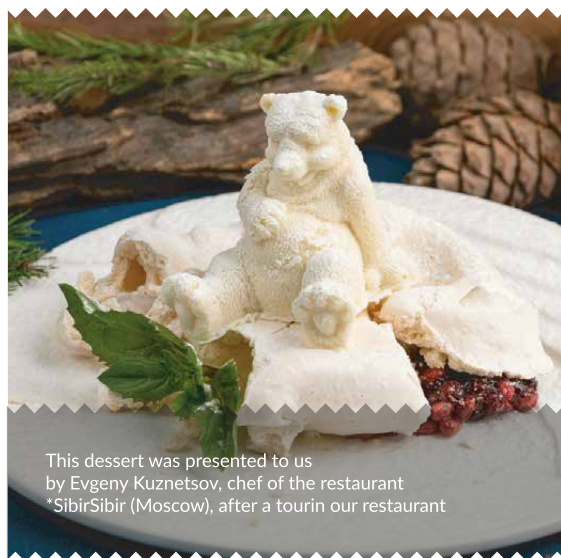
75 g **320.-**



Cheesecake in cowberry-beetroot sauce with crispy "stones"

Cream cheese, cream, eggs, beetroot,
cowberries, cuttlefish ink, sugar

130 g **450.-**



This dessert was presented to us
by Evgeny Kuznetsov, chef of the restaurant
"SibirSibir (Moscow), after a tour in our restaurant

Siberian bear ice cream with fried cranberries and pine nuts

Pine nuts, cream cheese, cream, cranberries,
homemade ice cream, sugar

150 g **530.-**

HIT

Frozen cowberries with pine nuts and condensed milk

Cowberries, pine nuts, condensed
milk, powdered sugar, mint

180 g 550.-



Bird cherry cake with crowberry ice cream

Bird cherry and wheat flour, milk,
eggs, vegetable oil, sour cream, crowberries,
fresh blueberries

150 g 430.-

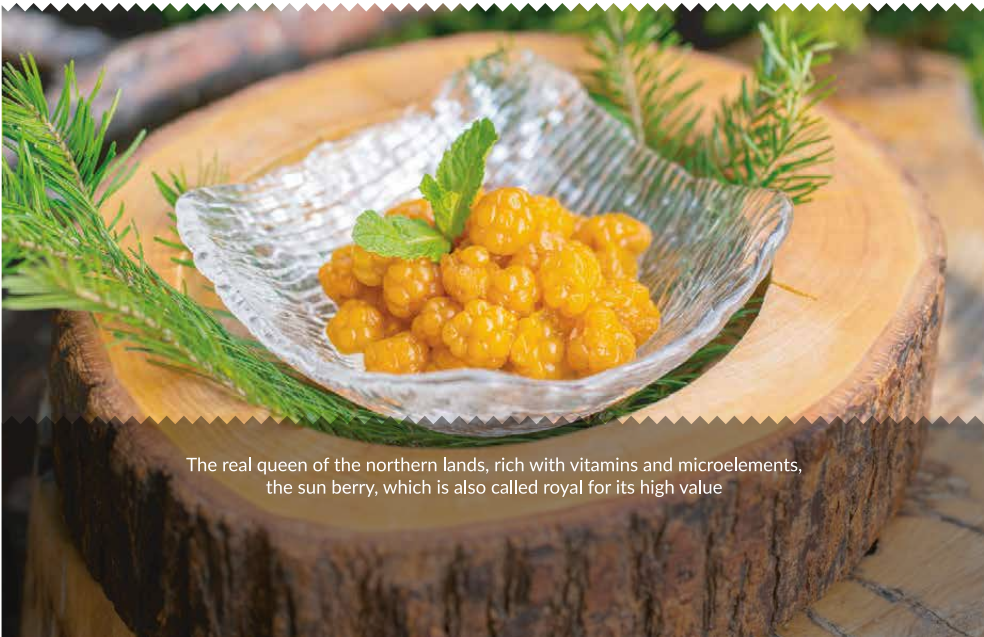


HIT

Soaked cloudberries

Cloudberries, powdered sugar, mint

100 g 690.-



The real queen of the northern lands, rich with vitamins and microelements,
the sun berry, which is also called royal for its high value

BEVERAGES

Cloudberry drink

1 l/250 ml 1 190/300.-

Sea buckthorn drink

1 l/250 ml 390/100.-



Cowberry-cranberry drink

1 l/250 ml 390/100.-

NORTHERN GIFTS

Restaurant-museum Chum makes gifts with northern soul. These are treats of our own production, which will please even the most demanding audience.

We prepare homemade confitures and jams from northern berries, hand-pick tea, make exclusive tinctures and game meat stew.



Collection of northern gifts

Exclusive tinctures

Northern berries jams and confitures

Soaked berries

Pine nuts

Canned game meat stew

Aromatic tea

Smoked fish and meat

Salted and pickled mushrooms

Chocolate and fruit jellies
with northern berries, herbs and nuts



You can try northern delicacies in the restaurant or take them with you to surprise your near and dear ones with an unusual and tasty gift.

We can also arrange souvenir sets in the corporate style of your company.

