Restaurant "Volga"



Restaurant "Volga" is located on the territory of the hotel, on the ground floor of the main hall. The menu has a large selection of national dishes. A special atmosphere awaits guests in the spacious hall. Here you can enjoy delicious food, relax your mind and body. The restaurant "Volga" has absorbed the unique traditions of Russian, Chuvash and European cuisines. Distinctive quality is high-quality service. Chefs have developed a unique menu for visitors to the Volga, with the most reasonable prices in the city. The restaurant has a capacity of 40 seats. The designers of the hotel complex provided each client with a comfortable and cozy atmosphere. The spacious hall is furnished, and a large amount of light creates a peaceful and romantic atmosphere. The color scheme of the interior is ideally combined with furniture and multiple light sources. Every day, except Sundays, live music is played for restaurant guests. In a separate area there is a bar where guests can order any drinks.

Customers can taste many popular dishes of national Russian, Chuvash and European cuisines. It is very easy to choose tasty and satisfying food, most of the dishes on the menu are well known in Russia and all over the world. The restaurant's menu is rich in a variety of drinks, tea, coffee, cocktails, wine, cognac and others. A world-class chef prepares real culinary masterpieces for clients. Delicious, hearty dishes that look very appetizing await customers. We cook only from quality products. Breakfast is buffet style from 07:00 to 10:00. At breakfast, visitors will find a large selection of delicious and hearty dishes. From 12:00 to 15:00 we offer a business lunch. The menu includes a Lenten menu.

Hot dishesSalmon steak with orange confitServed with cream sauce, lemon slice and herbs (cooking method of your choice)850 ₽200 gPike perch VolzhskyPike perch fillet with vegetables (cooking method of your choice)480 ₽315 gShirtanChuvash national dish of minced pork, lamb and bacon, baked in a natural casing680 ₽220 gPork loinGrilled Pork Loin Marinated with Provence Herbs350 ₱280 gBraised beef with vegetablesTender beef tenderloin fried with onion, bell pepper, zucchini, celery stalk and tomato sauce500 ₽310 g

Working mode:

 from 07:00 to 23:00 daily;buffet breakfast 07:00 - 10:00 - daily;a la carte 10:00 - 23:00 daily.

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