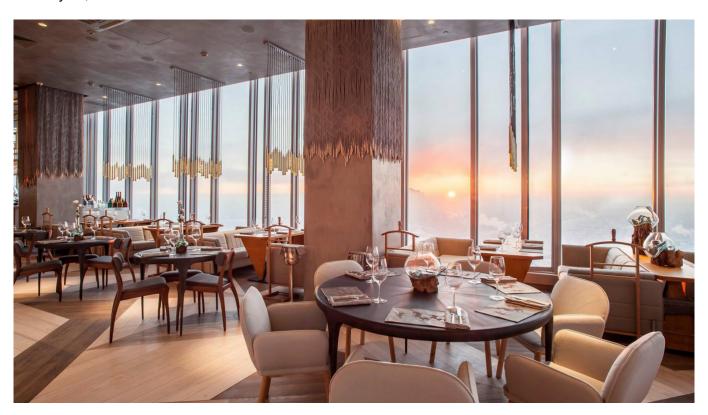


Ruski: New Russian Cuisine Above the Clouds

Dining with a view on the 85th floor of a Moskva City skyscraper

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At Ruski, 85 floors above the city, the food and spectacular view vie for diners' attention. **RUSKI / FACEBOOK**

Ruski is a new restaurant on the 85th floor of OKO, the highest skyscraper in the Moskva City neighborhood. Part of the 354 Exclusive Height project created by two restaurant empires — Chaikhona #1 and GINZA — and several independent restaurateurs, Ruski combines carefully researched traditional Russian dishes with contemporary Russian cuisine. Designed by Megre Interiors, Ruski boasts an 8-meter high traditional Russian oven and tables made of agate and wood.

Taking up the perimeter of the 85th floor, Ruski⊠commands truly incredible views — but they⊠shouldn't distract you from enjoying the food.⊠Start with forshmak, an Ashkenazi Jewish herring⊠appetizer served on tiny pieces of rye bread toast⊠(340 rubles), or potato

pancakes with marinated ■korushka, a Baltic Sea fish immensely popular in ■St. Petersburg (360 rubles).

Another great starter is kulebyaka, hot,⊠oblong-shaped Russian pie with red and white⊠fish, or beef pirozhki, small pies prepared in the⊠traditional oven. Continue with traditional pelmeni⊠dumplings with venison (430 rubles), millet porridge⊠with pumpkin and crab meat (430 rubles) or⊠lightly smoked salmon (940 rubles).

Don't forget to sample some homemade infused vodka. The vodkas are divided into two acategories: cordials and so-called "marinated vodkas" (270 rubles for 50 ml). The former are less strong and sweeter — try rosehip or black currant — while the latter are 80-proof with flavors like porcini mushrooms, buckwheat or galangal (a type of ginger) with strawberry.

There are also original cocktails (470 rubles). ■Try one of the "imperial drinks," each named after ■ a Russian emperor. Elizabeth I is made of calvados, ■ apple, lavender and blackberry, and there's ■ a story behind it. The empress was allergic to ■ apples, hence the second name of the cocktail: ■ "forbidden fruit." Borodinsky refers to the eponymous ■ popular black bread — it's a mix of polugar ■ (an 18th century version of vodka), Campari, beetroot ■ and homemade bread cordial.

Above Ruski is the highest open patio-transformer⊠in Europe, which currently serves as the⊠highest skating rink. Be sure to check out the⊠rink and the viewing platform, weather permitting.⊠

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