
Lesson 8

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Lesson №8

IN A RESTAURANT

УРОК № 8

В РЕСТОРАНЕ**«Щи да каша, пицца наша»**

«Щи да каша, пицца наша» "A loaf of bread, a jug of wine..." If only it were that simple! Food: how to get it, how to cook it and finally, how to eat it, has occupied the thoughts of Russians in everything from classic works of literature to everyday life. Open Gogol's famous novel «*Мёртвые души*» Dead Souls to almost any page, and you'll be greeted with detailed descriptions of all kinds of culinary delights as experienced by the intrepid Chichikov. And this is just one example! Even the casual reader of Russian literature or the viewer of Russian painting will find that food has played an integral part in Russian life down through the years, across class lines and in and out of the arts.

As you read in the previous lesson, shopping for food in the Soviet period was, more often than not, an adventure. The same could be said for a night out at a *ресторан* restaurant. Just as good-quality housing was in short supply, good restaurants were few and far between in those days. And the best ones were simply off limits to the common folk.

Not so any more! Moscow and St. Petersburg alike now boast a large number of restaurants which cater to nearly every cuisine and taste imaginable. As with stores, some of these are foreign-owned, some are joint ventures and still others belong wholly to Russians. In any case, you will find that together with variety comes unpredictability: high-priced isn't always a guarantee of high-quality; high-quality one day does not guarantee it the next... And service? The same holds true: sometimes you're lucky, and sometimes you're not. The Russians themselves are painfully aware of the reputation their service has acquired over the years and many establishments are trying hard to emulate what they consider a Western standard of good service. They've even gone so far as to state in their help-wanted ads that "anyone having prior experience in Soviet restaurants need not apply".

It is a good idea to keep in mind that, for many Russians, a night out in a restaurant is an event, and there is little reason to rush. What we might perceive as slow service is simply the staff's understanding that, if you're out to enjoy yourself, why hurry? If you are in a hurry, on the other hand, you'd best tell your *официант* waiter or *официантка* waitress that ahead of time.

As in most restaurants in this country, reservations are encouraged at Moscow and St. Petersburg establishments. It's now possible, and quite easy to pick up the phone and call for reservations by saying:

<i>Я хочу заказать столик</i>	I'd like to reserve a table
<i>на имя... (your last name)</i>	for... (your name)
<i>на субботу на 20 часов.</i>	for Saturday at 8:00pm.

When you get to the restaurant, tell the *швейцар* doorman that you have a reservation by saying:

<i>Для меня заказан столик.</i>	I have a reservation.
<i>Моя фамилия (your name)</i>	My name is (your name).

In most hotels you'll find in addition to the *ресторан буфеты* snack bars on some floors; pretty handy when all you want is a cup of coffee or tea and a sandwich. You'll also find *кафе* cafe or *ночной бар* night bar which caters to the late-night crowd and serves alcoholic and other beverages, coffee and snacks. The night bars will often have some kind of "show", either in the form of live entertainment or recorded music.

If you're staying in hotels, regardless of whether they're in Moscow, St. Petersburg or elsewhere, you'll find that *завтрак* breakfast is usually included in your room charge. In many of the tourist hotels, this is in the form of a *шведский стол* breakfast buffet which might include cheese, sausages and bread for sandwiches; some sort of salad, *каша* hot cereal, fried eggs, fruits, mineral water, juice, coffee and tea. Of course, if you're travelling first-class, there'll be room service as well.

Keep in mind that most Russians like to have *обед* dinner, a big meal in the middle of the day. In a restaurant, this will likely include appetizers, soup and a main course. *Ужин* supper, the evening meal is lighter and soups are usually not offered in restaurants then. However, you'll always find exceptions to this "rule".

What follows is a list of restaurants in Moscow and St. Petersburg. We don't guarantee that any or all of these establishments will still be operating when you get there, and we can't vouch for their quality as well!

Приятного аппетита!

Restaurants:

Moscow restaurants

«АРАГВИ»	Тверская ул. 6	тел. 229-37-62
«ГЛАЗУРЬ»	Смоленский бульвар 12	тел. 248-44-38
«ЕВРОПЕЙСКИЙ ЗАЛ»	Гостиница «Метрополь»	тел. 927-60-39
«РАЗГУЛЯЙ»	Спартановская 11	тел. 267-76-13
«РУССКАЯ ИЗБА»	Деревня Ильинское	тел. 561-42-44
«САВОЙ»	Рождественка 3	тел. 929-86-00
«СОРОК ЧЕТЫРЕ»	Ленинградский пр. 44	тел. 159-99-51
«СЛАВЯНСКИЙ БАЗАР»	Никольская 13	тел. 921-18-72
«У БАБУШКИ»	Ул. Большая Ордынка	тел. 230-73-33
«МАКДОНАЛДС»	Пл. Пушкина	тел. 200-16-55
«ПИЦЦА ХАТ»	Кутузовский пр. 17	тел. 229-20-13

In St. Petersburg:

«АСТОРΙΑ»	Исаакиевская площадь 2
«БАКУ»	Садовая 12/73
«КАВКАЗСКИЙ»	Невский проспект 25
«САНКТ-ПЕТЕРБУРГ»	Пироговская набережная 5
«МЕТРОПОЛЬ»	Садовая 25
«МОСКВА»	Невский проспект 49
«НЕВА»	Невский проспект 46

Setting the scene

The American has arrived at a restaurant without a reservation.

Listen to the dialog several times with your books closed. Do not repeat it. Try to understand what the speakers are saying. Working as a group, discuss what was said. Then listen to the American's lines. You are responsible for learning these. You are also responsible for being able to understand the Russian's lines and to respond to them in the appropriate manner.

Диалог №1

В рестора́не		
A.	Скажи́те, пожа́луйста, э́тот сто́лик свобо́ден?	Pardon me, is this table free?
P.	Да, сади́тесь, пожа́луйста. Вот меню́.	Yes. Please, have a seat. Here's a menu.
A.	Спаси́бо.	Thank you.
P.	Что бу́дете зака́зывать?	What will you be ordering?

Вариант диалога №1

A.	У вас есть свобо́дный стол?	Do you have any free tables?
P.	Да, пожа́луйста, вот э́тот.	Yes, this one [is free].
A.	Принеси́те, пожа́луйста, меню́.	Bring me a menu, please.
P.	Одну́ мину́ту, сейча́с принесу́.	Just a minute. I'll get it for you.

Упражне́ние №1.

Listen to the following and choose the appropriate responses from those given below.

1. У вас есть свобо́дный стол? ____
2. Э́тот сто́лик свобо́ден? ____
3. Принеси́те, пожа́луйста, меню́. ____

Answers:

- a. Одну́ мину́ту, сейча́с принесу́.
- b. Да, сади́тесь, пожа́луйста.
- c. Да, пожа́луйста, вот э́тот.

Упражнѐние №2.

Translate into Russian.

1. Pardon me, is this table free?
2. Do you have any free tables?
3. Here's a menu.
4. What will you be ordering?

Упражнѐние №2а.

With your teacher playing the role of the Russian, act out the dialogs. At first adhere closely to the original. Then use as many variations as possible.



A Russian menu

The menu often begins with a section called «*фирменные блюда*» specialty dishes (or "specials of the day"), and the notation «*шеф-повар рекомендует сегодня*» "the chef recommends..."

Hors d'œuvres / закуски

The next section *закуски hors d'œuvres* is divided into *холодные закуски* cold *hors d'œuvres* and *горячие закуски* hot *hors d'œuvres*. Here are some *закуски*:

<i>икра́ чёрная, зерни́стая</i>	black caviar
<i>икра́ паюсная</i>	pressed caviar
<i>икра́ кра́сная (кетова́я)</i>	red caviar
<i>лососи́на копче́ная</i>	smoked salmon
<i>осетри́на</i>	sturgeon
<i>ветчина́</i>	ham
<i>сыр</i>	cheese
<i>сала́т</i>	salad
<i>грибы́</i>	mushrooms
<i>марино́ванные грибы́</i>	marinated mushrooms
<i>масли́ны</i>	olives

Salads are also popular as *закуски*:

<i>зеле́ний сала́т</i>	green salad
<i>сала́т из огу́рцов</i>	cucumber salad
<i>сала́т из лу́ка</i>	spring onion salad
<i>сала́т из помидо́ров</i>	tomato salad
<i>сала́т из реди́ски</i>	radish salad

A Russian *сала́т* is usually potato salad, unless indicated otherwise (as the above list shows).

The next section on the menu is *супы́* soups. They will be designated on the menu as *пе́рвое* (literally "first soup"). Russians consider soup an important part of the midday meal. Some soups are served with sour cream, fresh chopped dill or spring onions. *Пирожки́* meat pies or small bowl of *ка́ша* cooked buckwheat may accompany certain kind of soup.

Russian soups include:

Борщ made with beef stocks, beets, onions, cabbage, potatoes and carrots. It is often served with sour cream.

Щи made with cabbage but no beets. It is considered to be Russian while **Борщ** is Ukrainian. Different types of **щи** include:

<i>мясные щи</i>	meat <i>щи</i>
<i>вегетарианские щи</i>	vegetarian <i>щи</i>
<i>свежие щи</i>	fresh cabbage <i>щи</i>
<i>кислые щи</i>	<i>щи</i> made with pickled cabbage
<i>супочные щи</i>	yesterday's <i>щи</i> (supposed to improve but standing overnight)

Рассольник made with chicken giblets, veal kidneys, vegetables and pickles and served with sour cream.

Бульон clear broth. Often contains **фрикадельки** little meat balls; sometimes served **с яйцом** with chopped hard-boiled eggs or accompanied by **пирожки с мясом** meat pies.

Уха fish soup.

Солянка spicy soup made with fish, meat or sausage.

Окрошка cold summer soup made with **квас**, beets, fresh cucumbers and hard-boiled eggs and served with fresh dill, sour cream and spring onions.

Свекольник sweet and sour beet soup, served cold with sour cream.

Харчо thick spicy soup made with lamb; a traditional Georgian soup.

Main Courses

Второе (literally "second course") is the main course after **закуска** and **суп** in a full Russian meal. As in the West, the main course may be fish, poultry or meat.

- **РЫБА** fish

<i>осетрина</i>	sturgeon
<i>форель</i>	trout
<i>камбала</i>	flounder
<i>щука</i>	pike
<i>кап</i>	carp
<i>палтус</i>	halibut
<i>сом</i>	catfish
<i>треска</i>	cod
<i>окунь</i>	perch

Fish is prepared in a variety of ways:

<i>паровая</i>	steamed
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<i>жа́ренная</i>	fried
<i>под бе́лым со́усом</i>	in a white sauce
<i>с лимо́ном</i>	with lemon
<i>в бе́лом ви́не</i>	in a white wine sauce
<i>по-по́льски</i>	«à la polonaise»
<i>по-ру́ски</i>	«à la russe»
<i>в те́сте</i>	batter-fried

- **ПТИ́ЦА** poultry:

<i>ку́рица, цыплёнок</i>	chicken
<i>инде́йка, индю́шка</i>	turkey
<i>гу́сь</i>	goose
<i>у́тка</i>	duck

- **ЦЫПЛЯ́ТА ТАБАКА́** pressed chicken with garlic; a dish from the Caucasus.
- **КОТЛЕ́ТЫ ПО-КИЕВСКИ** Chicken Kiev.
- **МЯ́СО** meat:

<i>говя́дина</i>	beef
<i>сви́нина</i>	pork
<i>теля́тина</i>	veal
<i>бара́нина</i> <i>lamb</i>	lamb

- **ШАШЛЫ́К** shishkebab; usually lamb, sometimes beef
- **БИФШТЕ́КС** beef steak
- **КОТЛЕ́ТЫ** similar to hamburgers but without a bun
- **АНТРЕКО́Т** steak
- **ЛАНГЕ́Т** *filet mignon*
- **ШНИ́ЦЕЛЬ** schnitzel
- **БЕФСТРО́ГАНОВ** beef stroganoff
- **СВИ́НАЯ ОТБИВНА́Я** pork chop
- **СОСИ́СКИ** frankfurters
- **ПОДЖА́РКА** roast meat in a casserole with potatoes
- **АЗУ** spicy stew

Vegetarians take heart! The following dishes are often offered as main courses:

- **БЛИ́НЫ** Russian style pancakes (similar to crepes) which are eaten with caviar, herring, melted butter, sour cream and for dessert, preserves.
- **БЛИ́НЧИКИ** crepes filled with ricotta cheese, meat or preserves.

- *ПИРОЖКИ́* pastry filled with meat, cabbage, hard-boiled eggs or rice.
- *СЫ́РНИКИ* fried ricotta cheese patties
- *ОЛА́ДЬИ* fritters
- *МАКАРО́НЫ* macaroni (and spaghetti as well)
- *ЛАПША́* flat egg-noodles
- *ОМЛÉТ* omelet
- *ЯИЧНИЦА* scrambled or fried eggs
- *ТВОРО́Г* similar to ricotta cheese, served with sour cream or sugar
- *СМЕТА́НА* sour cream

Сла́дкое / dessert

- *ПИРО́ЖНОЕ* pastry, tart
- *ТОРТ* layer cake
- *МОРО́ЖЕНОЕ* ice cream
 - *СЛИ́ВОЧНОЕ* vanilla
 - *ШОКОЛА́ДНОЕ* chocolate
- *БЛИ́НЧИКИ* crepes
 - *С ВАРЕ́НЬЕМ* with jam
- *СВЕ́ЖИЕ ФРУ́КТЫ* fresh fruit
- *КОМПО́Т* stewed fruit
- *КОНФЕ́ТЫ* candy

Напи́тки / beverages

- *ЧАЙ* tea
 - *ЧАЙ С СА́ХАРОМ* tea with sugar
 - *ЧАЙ С ЛИМО́НОМ* tea with lemon
- *КО́ФЕ* coffee
 - *ЧЁРНЫЙ КО́ФЕ* black coffee
 - *КО́ФЕ СО СЛИ́ВКАМИ* coffee with cream
- *КИСЕ́ЛЬ* thickened fruit juice (almost Jello)
- *МОРС, СОК* fruit juice
- *ЛИМОНА́Д* carbonated drink similar to V-Up

- *МИНЕРАЛЬНАЯ ВОДА́* mineral water
- «НАРЗА́Н»«БОРЖО́МИ»«ЕССЕНТУКИ́Й»«БОРОДИНО́» (different brands of mineral water)

Вино́ / wine

- *СУХО́Е* dry
- *СЛА́ДКОЕ* sweet
- *КРА́СНОЕ* red
- *РО́ЗОВОЕ* rose
- *БЕ́ЛОЕ* white
- *ШИПУ́ЧЕЕ* sparkling
 - *ХОЛО́ДНОЕ* chilled
 - *КО́МНАТНОЙ ТЕМПЕРАТУ́РЫ* room temperature
- *ШАМПА́НСКОЕ* champagne
- *ПИ́ВО* beer
- *КОНЬЯ́К* cognac, brandy
- *ВО́ДКА* vodka
 - «СТОЛИ́ЧНАЯ» considered the best brand
 - «СМИРНОВСКА́Я» Smirnoff, produced in the West

Condiments

And finally: nothing is complete without condiments!

- *СО́ЛЬ* salt
- *ПЕ́РЕЦ* pepper
- *У́КСУС* vinegar
- *ГОРЧИ́ЦА* mustard
- *СА́ХАР* sugar

On the following pages you'll find a menu from a now-defunct Russian restaurant in Baltimore. It will give you some idea of what the better restaurants in Moscow and St. Petersburg are offering these days.

Холодные закуски**Cold Appetizers****ЧЕРНАЯ ИКРА** Russian Black Caviar.

Served with blini and sweet butter.

(market price)

КРАСНАЯ ИКРА Siberian Red Caviar.

Served on crackers or Russian black bread.

\$9.95

СЕЛЕДКА Rolled fillet of Nordic herring.

Served with new potato and scallions. \$7.95

ШРИМП КОКТЕЙЛЬ Shrimp Cocktail

Kamaron. Plump steamed shrimp served with lemon and spicy horseradish sauce.

\$8.95

РЫБНОЕ АССОРТИ Ocean Sampler.

A medley of gems from the sea, fresh whitefish, salmon, sturgeon (varies with catch) served with caviar. \$11.95

ОВОЩНЫЕ СОЛЕННЫЕ Vegetable Plate.

A colorful assortment of pickled, spiced vegetables. \$4.90

МЯСНОЙ РУЛЕТ Meat Roulette. Rolled

spiced ground beef with mushrooms, eggs and fresh vegetables.

\$7.90

МЯСНОЕ АССОРТИ Russian Sausage

Sampler. A variety of tasty Georgian sausages and salamis. \$9.50

САЛАТ "ОДЕССА" Salad Odessa. Tangy

combination of thin white cabbage, sausage, onions, peas, and dill dressed with a special Russian sauce. \$6.50

САЛАТ "КИЕВ" Salad Kiev. Lump

crabmeat, rice, egg and scallions served on a bed of specially dressed greens. \$8.75

МАРИНОВАННЫЕ ГРИБЫ*Pudberytsynky.* Large brown mushrooms marinated Russian style in vinegar with spices, herbs and garlic. \$4.90**УКРАИНСКИЙ САЛАТ** Ukrainian Beet

Salad. Fresh cooked beets served with walnuts and prunes in a heavy cream sauce.

\$6.95

Горячие закуски**Hot Appetizers****РЫБА "ОРЛИ"** Batter Dipped Fillet of

fish. A typical Moscow favorite. Firm white fish fillet, marinated in red sauce and vegetables. \$7.90

ЦИПРОТЫ С ЛИМОНОМ

Smoked Sprats with Lemon. \$6.50

ЖУЛЬЕН *Pudberytsynky Julienne.* Fresh

mushrooms and chicken baked with sour cream sauce and topped with fresh parmesan cheese. \$7.50

ЗАПЕЧЕННАЯ РЫБА ПО РУССКИ

"Russian Fish." Baked casserole of fresh ocean fish fillet surrounded by potatoes with a special sauce. \$9.75

МИДИИ Steamed mussels. \$8.50**"ЗРАЗЫ"** *Zrazy.* Byelorussian mashed

potato cakes stuffed with chopped beef, scallions, mushrooms, egg and seasoning.

\$8.50

ВАРЕНИКИ *Vareniki.* Ukrainian pasta

pockets filled with spicy ground meats, cheese or cooked cabbage. \$8.25

БОЗ-БАШ "ЕРЕВАН" *Boshush Yerevan.*

Tender breast of lamb baked, Armenian style, with peas, onions, potatoes, tomato, apple slices and prunes. \$9.50

ПЕЛЬМЕНИ "СИМФЕРИЙСКИЕ"*Siverniy Primor.* Zesty dumplings, stuffed with beef, lamb or chicken and served with smetana, sour cream. \$5.75**УСТРИЦЫ "ЧЕХОВ" ФАРШИРОВАННЫЕ**

Oysters Chekhov. Cold water oysters, broiled in the half-shell under a bed of spinach and melted cheese. \$8.25

Супы
Soups

Soup du jour. Chef's daily creation. Please ask your server.

БОРЩ УКРАИНСКИЙ

Ukrainian Red Borsch. Beetroot simmered in hearty beef stock and garnished with sour cream.

\$3.50

30 **СУП "ЧЕРНОЕ МОРЕ"** Black Sea Cream of Crab. Rich cream soup with lump crabmeat and mushrooms. \$4.50

31 **РАССОЛЬНИК**. Leningrad Barley Soup.

Barley, pickles and vegetables simmered with beef ribs and garnished with sour cream. \$3.50

Вторые блюда

Entrées

SPECIAL RUSSIAN BANQUET

You can choose any of these entrees as part of our special full-course dinner. Ask your server (or turn this page) for details.

СВИНАЯ ОТЕВЕННАЯ. Ukrainian Pork Chops. A juicy pair of thick loin chops, seasoned and grilled to perfection. \$18.95

СВИНАЯ ОТЕВЕННАЯ "РОСТОВ". Pork Chop Rostov. Extra thick loin chop with a spicy crab and shrimp stuffing. \$19.95

ШАШЛИК. Georgian Shashlik. Your choice of zesty marinated cubes of beef or pork, grilled on a skewer. \$18.95

New York Strip Steak. Tender aged beef, grilled to your order.

14 Ounce \$23.95

10 Ounce \$18.95

БЕФ-СТРОГАНОВ Beef Stroganov. Tender strips of beef, sauteed with onions and served over shoe string potatoes. \$17.50

БИТОЧКИ ПО-КИЕВСКИ Kiev Betchke. Seasoned ground beef and chicken, batter dipped and deep fried to a golden brown. \$15.50

Chicken *Курица*

КОТЛЕТА "КАРОЛИНА" Chicken Karolyina. The chef's special creation. Baked tender ground breast of chicken stuffed with mushrooms and herbs. \$17.95

КОТЛЕТА ПО-КИЕВСКИ Chicken Kiev. Tender boned breast of chicken, stuffed with herbed butter and batter fried to a golden brown. \$18.50

ШАШЛЫК ИЗ КУРИЦЫ Chicken Shashlik. Marinated chicken breast — grilled on a skewer. \$16.50

ЦЫПЛЯТА ТАБАКА Chicken Tabaka. A Georgian specialty. Whole tender marinated cornish hen, flattened and sauteed with garlic and spices. \$18.50

ШНИЦЕЛЬ "ДИПЛОМАТ" Schnitzel Diplomat. A Russian adaptation of an Austrian favorite. Sauteed golden boned breast of chicken. \$16.95

КУРИЦА "ВАНЯ" Chicken Vanya. Sauteed boned breast of chicken topped with Crab Imperial and asparagus. \$18.95

Seafood *Морские продукты*

ШАШЛЫК ИЗ ОСЕТРИНЫ Sturgeon Shashlik. Firm marinated fish chunks, grilled on a skewer. \$22.50

РЫБА "ОДЕССА" Stuffed Flounder Odessa. Fresh flounder stuffed with crabmeat, shrimp and scallops, topped with Imperial sauce. \$22.50

ОМАР Caspian Lobster. Your choice. Broiled or boiled and served with melted sweet butter. (market price)

ОМАР ФАРШИРОВАННЫЙ Broiled Stuffed Lobster Tail. Tender lobster tail stuffed with Imperial Crab. (market price)

КОТЛЕТЫ ИЗ КРАБОВ. Broiled Crab Cakes Baltimore. Maryland's pride. Two hearty cakes filled with Chesapeake lump crabmeat. \$18.50

Broiled fresh tuna or sword fish. A la Moscow Nights. \$18.50

АССОРТИ "ТЛАСНОСТЬ" Glasnost Platter. Openness at its best. Mix a tender petite filet mignon with your choice of:

- A Stuffed lobster tail. (market price)
B Backfin crabcake. \$26.95

Напитки

Beverages

Coffee, regular or decaf. \$1.25
Chai, Russian Tea. \$1.50

Десерты

Desserts

Each day, our chef creates a tempting variety of desserts. Please ask your server to bring our dessert tray. \$4.50

Setting the scene

The American is ordering a mid-day meal in a restaurant.

Listen to the dialog several times with your books closed. Do not repeat it. Try to understand what the speakers are saying. Working as a group, discuss what was said. Then listen to the American's lines. You are responsible for learning these. You are also responsible for being able to understand the Russian's lines and to respond to them in the appropriate manner.

Диалог №2.

<i>в ресторане</i>		
A.	<i>Девушка, примите, пожалуйста, заказ.</i>	Excuse me, Miss! Could you please take my order?
P.	<i>Я вас слушаю.</i>	I'm listening.
A.	<i>На закуску принесите, пожалуйста, чёрную икру.</i>	For an appetizer, please bring me some black caviar.
P.	<i>Чёрной икры нет. Есть только красная.</i>	There's no black caviar, just red.
A.	<i>Хорошо. Принесите красную.</i>	OK. Bring me the red.
P.	<i>Что вы хотите на первое?</i>	What would you like for the first course?
A.	<i>На первое борщ.</i>	I would like some borsch.
P.	<i>А что на второе?</i>	And what about the main course?
A.	<i>На второе котлеты по-киевски с гарниром.</i>	I would like Chicken Kiev and vegetables.
P.	<i>Сладкое будете заказывать?</i>	Are you going to order dessert?
A.	<i>Принесите мороженое и кофе.</i>	Ice cream and some coffee.
P.	<i>Что ещё?</i>	What else?
A.	<i>Это всё. Спасибо.</i>	That's all thank you.

Упражнение №3.

Listen to the following phrases and choose the appropriate responses from those given below.

1. *Девушка, примите, пожалуйста, заказ.* ____
2. *Что вы хотите на первое?* ____
3. *А что на второе?* ____
4. *Сладкое будете заказывать?* ____
5. *Что ещё?* ____

Answers:

- a. *Принесите мороженое и кофе.*
- b. *Это всё. Спасибо.*
- c. *На второе котлеты по-киевски с гарниром.*
- d. *Я вас слушаю.*
- e. *На первое борщ.*

Упражнение №4.

Translate into Russian.

1. Take my order, please.
2. I would like black caviar as an appetizer.
3. I would like salad as an appetizer.
4. I would like borshch for the first course.
5. I would like Chicken Kiev for the main course.
6. I would like ice cream and coffee for dessert.
7. I would like a pastry for dessert.
8. Nothing else, thank you.

Упражнение №5.

With your instructor playing the role of the Russian, act out the dialog. At first adhere closely to the original. Then use as many variations as possible.

Beyond chicken Kiev

Here are some phrases you will find helpful in creating your own dialogs.

<i>На закуску принесите салат.</i>	I'd like salad as an appetizer.
<i>На закуску принесите икру.</i>	I'd like caviar as an appetizer.
<i>На закуску принесите рыбное ассорти.</i>	I'd like some fish as an appetizer.
<i>На первое дайте мне борщ.</i>	I'd like borshch for the first course.
<i>На первое дайте мне щи.</i>	I'd like cabbage soup for the first course.
<i>На второе принесите бифштекс.</i>	I'd like steak for the main course.
<i>На второе принесите рыбу.</i>	I'd like fish for the main course.
<i>На второе принесите котлеты по-киевски.</i>	I'd like Chicken Kiev for the main course.
<i>На сладкое принесите компот.</i>	I'd like stewed fruit for dessert.
<i>На сладкое принесите торт.</i>	I'd like cake for dessert.
<i>На сладкое принесите мороженое.</i>	I'd like ice cream for dessert.
<i>На сладкое принесите фрукты.</i>	I'd like fruit for dessert.
<i>Я голоден.</i>	I'm hungry, (m.)
<i>Я голодна.</i>	I'm hungry, (f.)
<i>Я хочу есть.</i>	I want to eat.
<i>Я хочу пить.</i>	I want to drink.
<i>Я сыт.</i>	I'm full, (m.)
<i>Я сыта.</i>	I'm full, (f.)

Упражнение №6.

Your server (played by your instructor) tells you that they don't have the following dishes. What should your response be?

- Икры сегодня нет.*
- Салата сегодня нет.*
- Борща сегодня нет.*
- Бифштекса сегодня нет.*
- Мороженого сегодня нет.*
- Сока нет. Есть только лимонад.*
- Сливочного мороженого нет. Есть только шоколадное.*
- Торта нет. Есть только пирожные.*

Упражнение №7.

You have out-of-town guests and you want to take them to a nice restaurant. Choose one from the list on page 5 and call to make reservations. Don't forget to tell the person answering the phone:

Я хочу заказать стол на имя... (insert your name)

на субботу (insert the correct day)

на 20 часов, (insert the correct time)

Упражнение N28.

Once at the restaurant, find out if your table is ready. Ask your server to bring menus. Try to get his/her attention when you are ready to order.

Упражнение №9.

You're now ready to order. With your instructor playing the role of the waiter or waitress, order food for your entire table. Use phrases such as:

На первое я хочу...

На первое принесите...

На второе он хочет...

На сладкое она хочет...

Принесите нам ...

Упражнение №10.

Act as an interpreter for one of your classmates who wants to order dinner in a restaurant. Your instructor will play the part of the waiter/waitress.

Упражнение №11.

Tell your waiter/waitress that you're thirsty. Ask him/her to bring you something to drink:

Принесите мне, пожалуйста, яблочный сок.

- | | | |
|----------------------------|----------------------------|-------------------------|
| 1. <i>апельсиновый сок</i> | 2. <i>кофе со сливками</i> | 3. <i>чай с сахаром</i> |
| 4. <i>вода со льдом</i> | 5. <i>минеральная вода</i> | 6. <i>молоко</i> |
| 7. <i>пиво</i> | 8. <i>красное вино</i> | 9. <i>шампанское</i> |

Упражнение №12.

Look at the wine list on page 15 and choose a wine you would like to order. Tell the waiter/waitress your choice and ask him/her to bring it.

Here are some toasts that will come in handy at receptions and private parties.

RUSSIAN TOASTS	
<i>За ваше здоровье!</i>	To your health!
<i>За здоровье хозяина!</i>	To the health of the host!
<i>За здоровье хозяйки!</i>	To the health of the hostess!
<i>За ваше здоровье и благополучие!</i>	To your health and good fortune!
<i>За наше будущее сотрудничество!</i>	To our future cooperation!
<i>За мир и дружбу!</i>	To peace and friendship!

Упражнение №13.

Examine the following menus from different Moscow restaurants. Order a meal for your party.



**Дегустация русских блюд и вин
в ресторане «СЛАВЯНСКИЙ БАЗАР»**
Улица 25 Октября, 17

- | | |
|-------------------------------|----------------------------|
| Салат «Русская красавица» | Влишки с маслом и сливками |
| Рыба заливная по-славянски | Желе «Праздничное» |
| Икра красная с лимоном | Медок |
| Семга с лимоном | Квас русский |
| Уха по-славянски | Водка Российская |
| Похлебка старомосковская | Портвейн 777 |
| Судак по-славянски | Вино сухое красное |
| Говядина по-русски в горшочке | Минеральная вода |
| | Чай с лимоном |
| | Фрукты |
| | Конфеты |

Tasting of Russian Food and Wines
of SLAVIANSKY BAZAR Restaurant

- | | |
|----------------------------------|----------------|
| Salad "Russian Beauty" | Wetly "Vostok" |
| Salad fish, Slavonic style | Heavy drink |
| Pressed spruce with herring | Russian beer |
| Salmon with lemon | Russian vodka |
| Hot soup, Slavonic style | Port 777 |
| Soup, old Moscow style | Dry red wine |
| Sturgeon, Slavonic style | Dry white wine |
| Head, Slavonic style | Mixed white |
| to a full | Tea with lemon |
| Roast beef with butter and cream | Fruit |
| | Sweets |



**Дегустация русских рыбных блюд и вин
в ресторане «ВОЛГА»**
Ленинградское шоссе, 87

- | | |
|-----------------------------------|------------------------------|
| Икра ассорти в масле | Осетрина на вертеле |
| Осетрина заливная | Телятина жареная |
| Семга | Пломбир с вареньем |
| Крабы натуральные | Кандидерское ассорти «Волга» |
| Салат «Волга» | Кофе черный |
| Масло сливочное | Водка Петровская |
| Дичь заливная в сметане | Водка Российская |
| Похлебка водянская с растением | Водка Столичная |
| Кари запеченный в сметанном соусе | Вино белое |
| | Вино красное |
| | Вода минеральная |

Tasting of Russian Fish Food and Wines
of VOLGA Restaurant

- | | |
|--------------------------|----------------------------|
| Assorted caviar in oil | Sturgeon roasted on a spit |
| Salad shrimps | Beef and |
| Salmon | Ice cream with jam |
| Caviar 2 in natural | Assorted candies "Volga" |
| Salad "Volga" | Soft butter |
| Caviar | Vodka "Petrovskaya" |
| Cream buttered | Vodka "Rostovskaya" |
| in wine-sauce | Vodka "Stolichnaya" |
| The Soup "Borscht" | White wine |
| with meat potato | Red wine |
| Carp baked in beer-sauce | Mixed white |



**Дегустация узбекских блюд и вин
в ресторане «УЗБЕКИСТАН»**
Наглинная улица, 29

- | | |
|----------------------|--------------------------|
| Салат «Узбекистан» | Кофе черный |
| Салат «Пахлавюр» | Мускат розовый узбекский |
| Ассорти «Узбекистан» | Ширин узбекский |
| Мякты со сметаной | Гуля-Кандоз |
| Лагман | Кабирне узбекское |
| Шашлык по-узбекски | Батор узбекский |
| Плов по-узбекски | Ковьяк ОС |
| Лепешки «Оби-Нон» | Фрукты |
| Чай зеленый | |

Tasting of Uzbek Food and Wines
of UZBEKISTAN Restaurant

- | | |
|-------------------------------------|--------------------------|
| Salad "Uzbekistan" | Green tea |
| Salad "Pakhlavur" | Black coffee |
| Assorted cold meat and "Uzbekistan" | Uzbek wine "Pink Muscat" |
| Meat dumplings "Miyat" | Uzbek wine "Shira" |
| Hot, soup-sauce "Lagman" | Uzbek wine "Darya-Ladon" |
| Shashlik, Uzbek style | Uzbek wine "Ladon" |
| Hot Uzbek plov | Uzbek wine "Bator" |
| Mixed bread "Obi-non" | Cognac, "OS" |
| | Fruit |



**Дегустация грузинских блюд и вин
в ресторане «АРАГВИ»**
Улица Горького, 6

- | | |
|---------------------------|----------------------|
| Салат из мацедон | Напиток «Арагви» |
| Салат «Арагви» | Фрукты |
| Лобио | Ковьяк «Евросей» |
| Кавушта гурьевская | Ковьяк «Гурени» |
| Портулак или смежне овощи | Ковьяк грузинский KB |
| Сыр Суагуни | Вино «Пампидо» |
| Суп карчо | Вино «Мукузани» |
| Шашлык по-кавказски | Вино «Гурджаани» |
| Цыцхата табакча | Вино «Тетра» |
| Кофе восточный | Вино «Хванчкара» |
| | Хлеб грузинский |

Tasting of Georgian Food and Wines
of ARAGVI Restaurant

- | | |
|------------------------------|-------------------------------|
| Salad of herbs | Cognac "Beloff" |
| Salad "Aragvi" | Cognac "Gurani" |
| Lobio | Georgian Cognac "KB" |
| Georgian cabbage | "Tsimtsimidi" — Georgian Wine |
| Porkchok or fresh vegetables | Georgian Wine "Pampido" |
| Cheese "Majigal" | Georgian Wine "Mukuzani" |
| Soup "Shorchi" | Georgian Wine "Gurjaani" |
| Shashlik in Kabchi | Georgian Wine "Tetra" |
| Chicken "Takhali" | Georgian Wine "Kvanchkara" |
| Turkish coffee | Georgian bread |
| Severaga "Aragvi" | |
| Fruit | |

Setting the scene

The American is paying for a meal in a restaurant.

Listen to the dialog several times with your books closed. Do not repeat it. Try to understand what the speakers are saying. Working as a group, discuss what was said. Then listen to the American's lines. You are responsible for learning these. You are also responsible for being able to understand the Russian's lines and to respond to them in the appropriate manner.

Диалог №3

«Принесите счёт.»		
A.	<i>Девушка, принесите, пожалуйста чек.</i>	Miss, bring the check, please.
P.	<i>Одну минуту. Вам вместе или отдельно?</i>	Just a minute. Do you want one check or separate checks?
A.	<i>Вместе, пожалуйста.</i>	One check, please.
P.	<i>Вот ваш счёт.</i>	Here you go.
A.	<i>Пожалуйста, получите. Сдачи не надо.</i>	Thanks. Keep the change.

What's going on?

Though a service charge of 15% is usually included in most restaurant checks, you may also tip the usual 15%-20%. Either leave it on the table when you leave or use the phrase *Сдачи не надо*: keep the change. You usually pay your server, and not at the door.

Упражнение №14.

Listen to the following phrases and choose the appropriate responses from those given below.

1. *Принесите, пожалуйста, чек.* ____
2. *Вам вместе или отдельно?* ____
3. *Вот ваш счёт.* ____

Answers:

- а. *Вместе, пожалуйста.*
- б. *Пожалуйста, получите. Сдачи не надо.*
- с. *Одну минуту.*

Упражнение №15.

Translate the following into Russian.

1. Please bring the check.
2. Do you want separate checks?
3. One check, please.
4. Separate checks, please.
5. Here you go. Keep the change.

Упражнение №16.

With your teacher playing the role of the Russian, act out the dialog. At first adhere closely to the original. Then use as many variations as possible.

Упражнение №17.

Write down the totals you owe on your bills as your instructor reads the amounts aloud. He/She will read different amounts for each student. Read them back; asking if you wrote the amount correctly. Watch your intonation!

P. 2000 рублей. (Две тысячи рублей.)

A. 2000 рублей? (Две тысячи рублей?)

P. Точно.

Упражнение №18.

You found the restaurant checks shown on the next page among your papers. They're not yours and you have no idea how you got them. All the same, you're curious. Take a look and determine the following:

1. Where did the diners eat?
2. When did they eat?
3. What did they have?
4. What was their server's name?
5. Did he/she figure the total correctly?
6. Did he/she add a service charge?

Гостиница «Октябрьская»
р-н

СЧЕТ № 166594 * (3)

Официант т. Лазарева
26 июля 1984

Уважаемые гости!

Просим вас убедиться в правильности заполнения заказа

Наименование	К-во	Цена	Сумма
Салат с мясом	1	2428	2428
Колбаса св.	2	979	1958
Омлет св.	2	612	1224
Вода мин.	1	1546	1546
Сок апельси.	1	3680	3680
Напиток ч.	2	1423	2846
Пирожок	1	462	462
Чай	1	26	26
Копе	1	166	166
Сок	2	50	100
Кефир	2	150	300
			15036
Всего к оплате		10%	252

Зак. № 5519.
15788

Министерство торговли РСФСР

Предприятие

КУХНЯ

№ 14, июль 1984г.

Официант Николаева

Счет

№ п. п.	Наименование блюда	Количество	Цена	Сумма
1	С-Т „Мужской“	2	1,700	3,400.
2	Ассорти	2	2,900	5,800.
3	Сыр	2	700	1,400.
4	Масло	2	150	300.
5	Медальоны	2	5,000	10,000.
6	Вино	1 бут		6,500.
7	Сок	1 пак		3,500.
8	Хлеб			300.
9	Котлетки	50 гр		700.
			Итого:	31,900.

Подпись



ЯПҚ. 3 21328

Упражнение №19.

You don't see a certain object. Ask where it is, using the model. Have a classmate answer.

Где стакан? Вот он.

Где тарелка? Вот она.

Где блюдо? Вот оно.

Где салфетки? Вот они.

- | | |
|------------|-------------|
| 1. стакан | 5. ложка |
| 2. нож | 6. вилка |
| 3. тарелка | 7. салфетка |
| 4. чашка | 8. блюдо |

Упражнение №20.

Using the model, ask the waiter/waitress for another item to replace a dirty one.

Этот стакан грязный. Принесите другой.

Эта тарелка грязная. Принесите другую.

Это блюдо грязное. Принесите другое.

- | | |
|------------|-------------|
| 1. стакан | 5. ложка |
| 2. нож | 6. вилка |
| 3. тарелка | 7. салфетка |
| 4. чашка | 8. блюдо |

Упражнение №21.

Using the model, tell the waiter/waitress that you're missing an item. Ask him/her to bring it.

У меня нет стакана. Принесите стакан.

У меня нет тарелки. Принесите тарелку.

У меня нет блюда. Принесите блюдо.

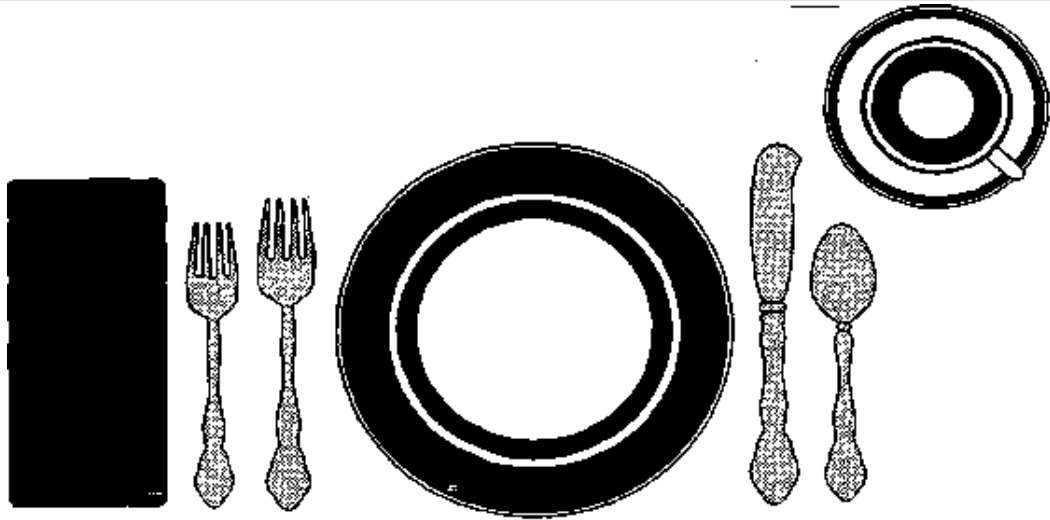
- | | |
|------------|-------------|
| 1. стакан | 5. ложка |
| 2. нож | 6. вилка |
| 3. тарелка | 7. салфетка |
| 4. чашка | 8. блюдо |

Упражнение №22.

Listen as your instructor reads the following phrases aloud. Which of them would you use in a restaurant?

1. *Я хочу заказать столик.*
2. *Сколько стоит этот сувенир?*
3. *Дайте, пожалуйста, полкило сахара.*
4. *Принесите вилку, ложку и нож.*
5. *Где меню?*
6. *Мой сын тоже официант.*
7. *На второе мясо, рис и овощи.*
8. *Как ваша фамилия?*
9. *Вы любите фрукты и овощи?*
10. *Примите, пожалуйста, заказ.*
11. *Скажите, пожалуйста, где гастроном?*
12. *На первое, дайте мне борщ.*
13. *У вас есть дети?*
14. *У вас есть сливочное мороженое?*
15. *На закуску принесите зелёный салат.*
16. *Какая следующая остановка?*
17. *За ваше здоровье!*
18. *Вы сейчас выходите?*
19. *Принесите, пожалуйста, счёт.*
20. *Кто вы по специальности?*
21. *Сколько с меня?*
22. *Скажите, пожалуйста, где здесь ресторан «Прага»?*

На столé / on the dinner table



Упражнение №23.

Choose the most appropriate responses to the following:

- | | |
|---|---|
| 1. <i>Этот столик занят?</i> | <ul style="list-style-type: none">• a. <i>Вон там.</i>• b. <i>Нет, садитесь, пожалуйста.</i>• c. <i>Что будете заказывать?</i> |
| 2. <i>Вот меню.</i> | <ul style="list-style-type: none">• a. <i>Где меню?</i>• b. <i>Спасибо большое.</i>• c. <i>Где он?</i> |
| 3. <i>Что будете заказывать на первое?</i> | <ul style="list-style-type: none">• a. <i>Картофельный салат.</i>• b. <i>Борщ со сметаной.</i>• c. <i>Бефстроганов.</i> |
| 4. <i>Что будете заказывать на сладкое?</i> | <ul style="list-style-type: none">• a. <i>Чёрный кофе и мороженое.</i>• b. <i>Маринованные грибы.</i>• c. <i>Пирожки с мясом.</i> |
| 5. <i>Что ещё будете заказывать?</i> | <ul style="list-style-type: none">• a. <i>Столик в тихом месте.</i>• b. <i>Больше ничего, спасибо</i>• c. <i>С сахаром и сливками</i> |

Listening Comprehension Exercise

- A. Indicate whether the following statements are TRUE (T) or FALSE (F):
 1. There will be no music in the restaurant tonight. ____
 2. Maureen is very fond of gypsy music. ____
 3. The restaurant doesn't serve the soup Maureen would like to try. ____
 4. Neither Maureen nor Igor want black caviar. ____
 5. The ice cream in Russia is supposed to be very good. ____
- B. Answer the following questions:
 1. Why is Igor glad that Maureen was free to come to the restaurant that evening?
 2. When will they have the chance to hear the gypsy band?
 3. What was Igor's way of convincing Maureen to try the main dish he suggested?
 4. Who is worried (or not worried) about their diet?

In case you were wondering

The Imperative

The imperative is the form of the verb used when you are asking/telling someone to do something. As such, it is often referred to as the command form. In English, we often add a "please" to the command form to turn it into a request. In Russian, the presence or absence of *пожалуйста* does not determine the difference between a command and a request. That function is performed by something called aspect (imperfective and perfective verbs). More about this later.

Here are the most basic rules for forming the imperative:

-

Start with the *он* form of the verb. Completely remove that ending and add *-и* or *-ь* (if what is left ends in a consonant):

<i>принесут</i>	<i>принес-</i>	<i>принесите</i>
<i>покажут</i>	<i>покаж-</i>	<i>покажите</i>
<i>скажут</i>	<i>скаж-</i>	<i>скажите</i>
<i>платят</i>	<i>плат-</i>	<i>платите</i>
<i>идут</i>	<i>ид-</i>	<i>идите</i>
<i>поздравят</i>	<i>поздрав-</i>	<i>поздравьте</i>

or add *-й* (if what is left ends in a vowel):

<i>работают</i>	<i>работа-</i>	<i>работайте</i>
<i>читают</i>	<i>чита-</i>	<i>читайте</i>

Of course, you will find exceptions to this rule, so your best bet will be to simply memorize those imperative forms which you will hear or use most often.

As Russian makes a distinction between the informal **ты** and the formal/plural **вы**, you will need to make that distinction with the imperative forms. The forms shown above are for **вы**. To make the **ты** forms, simply drop the ending -те:

принеси́

покажи́

скажи́

будь

рабо́тай, etc.

A command/request NOT to do something is made by simply adding **не** in front of the imperative. Negative commands are usually formed using imperfective verbs. The imperatives **рабо́тай** and **читай** are examples of these.

Не рабо́тай (-те)

Не чита́й (-те)

Упражне́ние №24.

Go back through Lessons 1-6 and find imperative forms. Take note of when and how they are used; explain what they mean. With your instructor's help try to use them yourself.

Упражне́ние №25.

Translate the following:

1. Show me, please...
2. Tell me, please...
3. Please bring (me)...
4. Be so kind.
5. Don't work!

Ordinal Numbers

As in English, there are two types of numbers in Russian: the CARDINAL (or counting) numbers and the ORDINAL (or descriptive) numbers. Examples of cardinal numbers are:

один, два, три, десять, двадцать, сто, тысяча, миллион

Examples of ordinal numbers are:

первый, второй, третий, десятый, двадцатый, сотый, тысячный, миллионный

The ordinal numbers are actually adjectives which answer the questions *какой? какая? какое? какие?* Remember these from Lesson 2? Therefore, they'll behave just as any adjective does, agreeing with the nouns they modify in GENDER, NUMBER AND CASE.

In this lesson, you saw the expressions *на первое, на второе* where there were only ordinal numbers (in the neuter) and no noun. The understood noun in these instances was *блюдо*. So, *первое блюдо* means first course, *второе блюдо* means second course.

You will also use the ordinal numbers to indicate the date:

Сегодня десятое (число- understood, not expressed) апреля.

Here are a few ordinal numbers and their corresponding cardinal forms. The ordinals are given in the masculine.

<i>первый</i>	<i>один</i>
<i>второй</i>	<i>два</i>
<i>третий</i>	<i>три</i>
<i>четвёртый</i>	<i>четыре</i>
<i>пятый</i>	<i>пять</i>
<i>шестой</i>	<i>шесть</i>
<i>седьмой</i>	<i>семь</i>
<i>восьмой</i>	<i>восемь</i>
<i>девятый</i>	<i>девять</i>
<i>десятый</i>	<i>десять</i>
<i>двадцатый</i>	<i>двадцать</i>
<i>двадцать первый</i>	<i>двадцать один</i>
<i>двадцать второй</i>	<i>двадцать два</i>
<i>тридцатый</i>	<i>тридцать</i>
<i>сороковой</i>	<i>сорок</i>
<i>пятидесятый</i>	<i>пятьдесят</i>
<i>сотый</i>	<i>сто</i>
<i>тысячный</i>	<i>тысяча</i>
<i>миллионный</i>	<i>миллион</i>

Упражнение №26.

Go back through Lessons 1-7 and find examples of ordinal numbers. Explain how they were used and with your instructor's help, try to use them yourself.

Упражнѐние №27.

Translate the following:

1. the first course
2. the second course
3. the fifth house
4. the tenth apartment
5. the fortieth president

The Instrumental Case

Now you have seen all six of the cases in Russian. Like the Genitive, Dative and Accusative cases, the Instrumental may be used both with and without a preposition. Recall that the Nominative is NEVER used with a preposition and the Locative/Prepositional is ALWAYS used with one.

1. Most often, the Instrumental is used with the preposition "с" to indicate accompaniment; "with" in English:

Я хочу́ хлеб с ма́слом.

На заку́ску принесите́ грибы́ со смета́ной.

Мы обе́даем с друзья́ми.

2. The Instrumental is also used without a preposition to indicate the means by which something is done (English "with" again), or the manner in which the action is accomplished:

Он ест суп ло́жкой.

Он говорит гро́мким го́лосом.

3. The Instrumental is used to answer the question **Когда?** When? with parts of the day and seasons of the year:

Что?	Когда?
<i>у́тро</i>	<i>у́тром</i>
<i>день</i>	<i>днём</i>
<i>вече́р</i>	<i>вече́ром</i>
<i>ночь</i>	<i>но́чью</i>
<i>весна́</i>	<i>весно́й</i>
<i>ле́то</i>	<i>ле́том</i>
<i>о́сень</i>	<i>о́сенью</i>
<i>зима́</i>	<i>зимо́й</i>

The table below shows the Instrumental Case forms for the singular and plural forms of nouns and adjectives and compares them to the Nominative (N), Genitive (G), Dative (D), Accusative (A) and Locative (L).

	<i>ОН</i>	<i>ОНА́</i>	<i>ОНО́</i>	<i>ОНИ́</i>
N	<i>но́вый студéнт</i> <i>ста́рый дом</i>	<i>но́вая студéнтка</i> <i>ста́рая кварти́ра</i>	<i>но́вое сло́во</i> <i>ста́рое крэ́сло</i>	<i>но́вые студéнты</i> <i>ста́рые костю́мы</i>
A	<i>но́вого студéнта</i> <i>ста́рый дом</i>	<i>но́вую студéнтку</i> <i>ста́рую кварти́ру</i>	<i>но́вое сло́во</i> <i>ста́рое крэ́сло</i>	<i>но́вых студéнтов</i> <i>ста́рые костю́мы</i>
G	<i>но́вого студéнта</i> <i>ста́рого до́ма</i>	<i>но́вой студéнтки</i> <i>ста́рой кварти́ры</i>	<i>но́вого сло́ва</i> <i>ста́рого крэ́сла</i>	<i>но́вых студéнтов</i> <i>ста́рых костю́мов</i>
L	<i>о но́вом студéнте</i> <i>о/в ста́ром до́ме</i>	<i>о но́вой студéнтке</i> <i>о/в ста́рой кварти́ре</i>	<i>о/в но́вом сло́ве</i> <i>о/в ста́ром крэ́сле</i>	<i>о но́вых студéнтах</i> <i>о/в ста́рых костю́мах</i>
D	<i>но́вому студéнту</i> <i>ста́рому до́му</i>	<i>но́вой студéнтке</i> <i>ста́рой кварти́ре</i>	<i>но́вому сло́ву</i> <i>ста́рому крэ́слу</i>	<i>но́вым студéнтам</i> <i>ста́рым костю́мам</i>
I	<i>но́вым студéнтом</i> <i>ста́рым до́мом</i>	<i>но́вой студéнткой</i> <i>ста́рой кварти́рой</i>	<i>но́вым сло́вом</i> <i>ста́рым крэ́слом</i>	<i>но́вым студéнтами</i> <i>ста́рыми костю́мами</i>

Personal Pronouns

The table below shows the Instrumental Case forms for the personal pronouns and compares them to the Nominative (N), Accusative (A), Genitive (G), Dative (D) and Locative (L).

N	<i>я</i>	<i>ты</i>	<i>он</i>	<i>она́</i>	<i>мы</i>	<i>вы</i>	<i>они́</i>
A	<i>меня́</i>	<i>тебя́</i>	<i>его́</i>	<i>её</i>	<i>нас</i>	<i>вас</i>	<i>их</i>
G	<i>меня́</i>	<i>тебя́</i>	<i>его́</i>	<i>её</i>	<i>нас</i>	<i>вас</i>	<i>их</i>
L	<i>обо́ мне́</i>	<i>о тебе́</i>	<i>о нём</i>	<i>о ней</i>	<i>о нас</i>	<i>о вас</i>	<i>о них</i>
D	<i>мне</i>	<i>тебе́</i>	<i>(н)ему́</i>	<i>(н)ей</i>	<i>нам</i>	<i>вам</i>	<i>(н)им</i>
I	<i>мно́й</i>	<i>тобо́й</i>	<i>(н)им</i>	<i>(н)ей</i>	<i>на́ми</i>	<i>ва́ми</i>	<i>(н)и́ми</i>

Упражне́ние №28.

Go back through Lessons 1-7 and find examples of the Instrumental Case. Explain how it was used and with your instructor's help, try to use it yourself.

Упражне́ние №29.

Translate the following into Russian:

1. We want tea with sugar.
2. Bring me coffee with milk.
3. We eat breakfast in the morning.
4. I work during the day.
5. I don't work in the summer.

Useful words and expressions

<i>блюдо</i>	dish; course
<i>блю́дце</i>	saucer
<i>вместе</i>	together
<i>вилка</i>	fork
<i>гарнир</i>	side dishes
<i>грязный</i>	dirty; soiled
<i>грязное, грязная, грязные</i>	
<i>другой</i>	another (one); other
<i>другое, другая, другие</i>	
<i>завтрак</i>	breakfast
<i>заказывать/заказать</i>	to order
<i>закуски</i>	hors d'oeuvres
<i>занят</i>	occupied
<i>кружка</i>	(beer) mug
<i>ложка</i>	spoon
<i>нож</i>	knife
<i>обед</i>	lunch/dinner
<i>официант/официантка</i>	waiter/waitress
<i>отдельно</i>	separately, individually
<i>первое</i>	first course
<i>повар/шеф-повар</i>	chef (cook)
<i>порция</i>	portion, serving
<i>рюмка</i>	wine glass
<i>салфетка</i>	napkin
<i>свободен</i>	free, unoccupied, vacant
<i>сладкое/десерт</i>	dessert
<i>стакан</i>	(water) glass
<i>стол, столик</i>	table
<i>счёт</i>	check, bill
<i>тарелка</i>	plate
<i>ужин</i>	supper
<i>чашка</i>	cup
<i>чек</i>	check, receipt, bill
<i>Я хочу заказать столик.</i>	I would like to reserve a table.
<i>Это всё.</i>	That's all.
<i>Этот столик свободен?</i>	Is this table free?
<i>Этот столик занят.</i>	This table is occupied.

<i>Примите заказ.</i>	Take our order.
<i>У вас есть..?</i>	Do you have..?
<i>Принесите, пожалуйста,..</i>	Please bring...
<i>Что ещё?</i>	What else?
<i>Больше ничего.</i>	Nothing else.
<i>Сколько с меня?</i>	How much do I owe you?
<i>Получите, пожалуйста.</i>	Here you go. (when paying)
<i>Сдачи не надо.</i>	Keep the change.
<i>Я голоден/голодна.</i>	I'm hungry, (m/f)
<i>Я сыт/сыта.</i>	I'm full, (m/f)
<i>Я хочу есть.</i>	I want to eat.
<i>Я хочу пить.</i>	I want to drink.