

BAR MENU

COCKTAILS

Lavender <i>(Green Baboon gin, lavender syrup, tonic water, ice)</i>	300 ml	680
Pink for Anna <i>(peach liqueur, vodka, grapefruit fresh juice, tonic water, lime, ice)</i>	350 ml	690
Red dress <i>(orange liqueur, vodka, cranberry juice, raspberries, lemon, kumquat, passion fruit syrup, ice)</i>	340 ml	700
Tangerine heart <i>(Green Baboon gin, peach liqueur, grapefruit fresh juice, Grenadine syrup, tonic water, ice)</i>	350 ml	700
Mango and White Rum <i>(Barcelo rum, mango puree, lemon fresh juice, passion fruit syrup, ice)</i>	270 ml	720
Your Pear <i>(sparkling wine, Barcelo rum, pear syrup, lemon fresh juice, pear, ice)</i>	250 ml	730
Tequila Mango <i>(tequila, «Marie Brizard Fleur de Sureau (Elderflower)» liqueur, mango puree, Grenadine and peach syrups, ice)</i>	180 ml	630
Almond Sauvignon <i>(Sauvignon Blanc wine, lychee puree, apple juice, lemon fresh juice, almond syrup)</i>	130 ml	670
Mojito <i>(Barcelo rum, lime, mint, sparkling water, syrup, ice)</i>	350 ml	600
Pina Colada <i>(Barcelo rum, coconut liqueur, pineapple juice, cream, coconut syrup, ice)</i>	300 ml	750
Spicy Melon <i>(«Beluga Hunting» liqueur, apple juice, melon syrup, lemon fresh juice, bitters, mint, ice)</i>	300 ml	670
New York Sour <i>(Jack Daniels bourbon, port, lemon cordial, lemon fresh juice, ice)</i>	300 ml	850
Basil Smash <i>(Green Baboon gin, lemon fresh juice, basil, syrup, ice)</i>	300 ml	650
Mai Tai <i>(light and dark rum, orange liqueur, lemon fresh juice, almond syrup, ice)</i>	300 ml	750
Aperol Spritz <i>(sparkling wine, Aperol aperitivo, orange, ice)</i>	300 ml	800

HOT ALCOHOL-BASED DRINKS

Cranberry punch	300 ml	700
Red mulled wine	330 ml	620
White mulled wine	330 ml	620
Berry mulled wine	330 ml	650
Blackberry mulled wine	330 ml	670
Classic grog with honey and oranges	330 ml	600
Tangerine grog	330 ml	650

VODKA 50 ml

Beluga Noble	420
Tchaikovsky	400
Koskenkorva	500
Grey Goose	800

TEQUILA, RUM, GRAPPA 50 ml

Tequila Jose Cuervo Silver	600
Tequila Jose Cuervo Gold	650
Rum Canerock Jamaica	650
Grappa Chardonnay di Nonino	850

GIN 50 ml

Beefeater	600
Hendrick's	850

COGNAC, WHISKEY, CALVADOS 50 ml

Cognac Camus VS	750
Cognac Courvoisier VS	850
Cognac Martell VSOP	900
Cognac Hine VSOP	1250
Artisanal Cognac Bourgoin XO Double-Lie	1350
Caillez Lemaire Fine de la Marne	1350
Bourbon Jack Daniel's	750
Bourbon Maker's Mark	850
Whisky Ballantine's	650
Whiskey Jameson	750
Whisky Chivas Regal 12 y.o.	900
Whisky Caol Ila 12 y.o.	1300
Whisky Lagavulin 16 y.o.	2200
Calvados Fine	700
Calvados Boulard VSOP	1050

LIQUEUR 50 ml

Limoncello	650
Amaro Nonino	800
Jagermeister	750

BEER BOTTLED

Classic pale lager <i>Schnitzlbaumer Lager Hell</i>	500 ml	650
Classic dark lager <i>Kutna Hora Cerna 12</i>	500 ml	650
Unfiltered wheat ale <i>Schnitzlbaumer Schnitzei Weisse</i>	500 ml	650
Austrian non-alcoholic lager <i>Eggenberg Freibier</i>	330 ml	500

Пирог
ВИНО и
ГУСЬ РЕСТОРАН



Opening hours:
daily from 10:00 a.m. to midnight,
last order from the menu till 11:00 p.m.

PLEASE TELL US IF YOU
ARE ALLERGIC TO ANY FOOD

MENU

#THEBESTDISHESFORWINE

SEAFOOD

Oysters <i>(delicious and diverse)</i>	450
Sea urchin	320
Crab phalanges with a creamy kimchi sauce, chilli and crispy toast <i>price per 100 g</i>	1000
Scallop <i>price per 100 g</i>	1050

BREAKFAST

Available on working days till 12 noon,
on weekend and holidays till 4 p.m.

Of your choice served with:
black tea/ green tea/ americano.

Guryevskaya kasha cooked from baked milk with berries and caramelized nuts	450
Oatmeal porridge with berry sauce and goji	450
Cottage cheese pancakes with vanilla cream and strawberries	700
Crepe with stewed goose , apple and with cranberry jam	730
Egg white omelette with avocado, broccoli, orange fillet and nuts	480
<i>Additionally to omelette:</i>	
<i>fried shrimp</i>	40 g 270
<i>lightly salted salmon</i>	30 g 320
<i>red caviar</i>	20 g 550
<i>king crab</i>	30 g 600
Fresh spinach leaves with slightly salted salmon and poached egg on roasted bread	520
Shakshuka with shrimp, mozzarella and bacon	800
Eggs Benedict with slightly salted salmon and avocado	1000
Upside down omelette with shrimp and tomatoes	720
Goose chopped steak with sunny side up egg and spinach	850

BREAD

Bread basket	150
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COLD APPETIZERS

Bread and butter with red caviar	750
Crispy tube with crab, squid, avocado, grapes and halibut caviar	730
Squids with avocado, porcini mushrooms, smoked duck breast, cottage cheese and cherry tomatoes	750
Bruschetta with smoked duck breast, mozzarella, artichokes and pesto	400
Goose pate	780
Salmon rolls with avocado, cucumber and mango	700
Marinated salmon tartar with mozzarella and tomatoes	770
Olives, black olives, sweet pepper with Ricotta and sun-dried tomatoes	600/850

HOT STARTERS

Baked Camembert with lingonberry sauce and pine nuts	850
Khachapuri (georgian cheese bread) with sulguni, imeretian cheese, smoked duck and grapes	620
Khachapuri with gorgonzola, sulguni and caramelized pear	780
Chebureki with goose and farm sour cream	700
Chebureki with Camembert, sulguni and mozzarella and sour cream-caviar sauce	700
Greek pasties with lamb and tzatziki sauce	630
Grilled vegetables with Feta cheese	570



SALADS

Russian salad with veal and craw-fish tails	900	Russian salad with goose	720
Romaine salad with chicken and Caesar sauce	620	Veal and goose salad with baked eggplant and mascarpone	800
King crab and avocado mousse salad	1000	Halloumi cheese with strawberries, fried salmon, Parma ham and Dorblu sauce	900
Salad leaves with avocado, oranges, pine nuts and green apples	750		

SOUPS

Hungarian goulash soup	750	Cheese creamy soup with smoked duck	700
Borsch with goose <i>served with pork fatback, goose sausage, sour cream, Crimean onion and a bun</i>	800	Finnish fish soup with red perch, shrimp, cream and halibut caviar	700
Green pea cream soup with salmon	750		

MAIN DISHES

«Black Bull» pie with Burgundy Sauce <i>(steamed thick edge of bull with baked vegetables and farm sour cream)</i>	980	Risotto with goose and smoked duck	900
«The Woman in white» pie with shrimp sauce <i>(shrimp, sea bass and a cloud of Parmesan and arugula)</i>	780	Duck with crispy crust, oriental sauce and grapes	1200
Confit goose leg with fried lettuce and orange sauce	1700	Veal tenderloin Stroganoff with mashed potatoes	1300
Gooseburger with fried bacon, baked bell pepper and French fries	1200	Pelmeni with salmon, shrimp, creamy cheese sauce, red caviar and nori	800
Baked goose with apples, emmer wheat and celery root sauce	1200	Baked pike perch with Spicy sauce, broccoli, mashed potatoes, spinach and red caviar	900
Tagliatelle with shrimp and caviar-cream sauce	1200	Rainbow trout with shrimp Bisque sauce, cherry tomatoes and spinach	900

STEAKS

Ribeye	price per 100 g*	1100
Filet mignon	price per 100 g*	1200
Chateaubriand	price per 100 g*	1200

*Ask the waiter about the weight of steak.

SAUCES OF YOUR CHOICE

Asian sauce, cream sauce with black pepper, spicy tomato salsa, sour cream	130
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DESSERTS, ICE-CREAM, SORBET

«Anna Pavlova»	550	Hot chocolate	570
Strudel with apple, walnut, honey and ice-cream	450	Ice-cream scoop <i>(pecan and caramel praline, rye-flavored with meadow honey, sea buckthorn with heather honey, Philadelphia cheese-flavored, black currant)</i>	50 g 150
Chocolate fondant with vanilla ice-cream	570	Sorbet scoop <i>(mango, black currant, lemon and lime, raspberry)</i>	50 g 150
Tart with almond cream, pear and praline	570		
Taiga dessert with lingonberries, condensed milk and nuts	300		

SOFT DRINKS

COFFEE, COCOA

Espresso	30 ml	220
Americano	250 ml	300
Cappuccino	300 ml	350
Latte	340 ml	350
Cappuccino with alternative milk	300 ml	350
Latte with alternative milk	340 ml	350
Raf coffee	300 ml	370
Cocoa	300 ml	550
Cocoa with whipped cream	300 ml	570

TEA

	300 ml/500 ml/1 l	
Black Ceylon plantation tea	220/300/500	
Earl Grey black tea with bergamot	220/300/500	
Black tea «Thyme»	220/300/500	
Black tea with pine cones and cranberries «Three Bears»	220/300/500	
Elite green tea Sencha	220/300/500	
Green jasmine tea Mo Li Hua Cha	220/300/500	
Milk oolong elite Chinese tea	220/300/500	
Siberian herbal tea	220/300/500	

FOR TEA AND COFFEE

Lemon	20 g/40 g	20/35
Lime	20 g/40 g	35/60
Honey	30 g	90
Mint/Basil	5 g	30
Milk	30 ml/50 ml	30/45
Cream	30 ml/50 ml	45/70
Syrup <i>(vanilla, caramel, etc.)</i>	10 ml	35

HOT FRUIT-BERRY TEAS, MULLED WINE

Strawberry tea with mint	500 ml	550
Kumquat tea with strawberry and magnolia-vine	500 ml	550
Lemon-ginger tea with honey	500 ml	550
Raspberry spicy tea	500 ml	550
Sea buckthorn tea with orange	500 ml	550
Non-alcoholic mulled wine	330 ml	380

COLD BEVERAGES

Fresh juice <i>(orange, grapefruit, apple, carrot, celery)</i>	220 ml	380
Homemade lemonade <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	220 ml	250
Homemade lemonade in jug <i>(classic, tangerine, pear, raspberry-passion fruit)</i>	1 l	650
Mojito <i>(classic, orange, strawberry)</i>	350 ml	270
Homemade berry drink	220 ml/1 l	160/470
Smoothie «Black pearl»	250 ml	420
Smoothie «Winter cherry»	300 ml	420
Bilberry-strawberry smoothie	300 ml	420
Coca-cola	330 ml	250
Tonic water	330 ml	250
Dausuz <i>still mineral water</i>	275 ml/500 ml/850 ml	195/250/400
Dausuz <i>sparkling mineral water</i>	275 ml/500 ml/850 ml	195/250/400



Alexander Zhurkin

ALEXANDER ZHURKIN
chef

Gift card 3000
5000