

S A L A D S

Russian salad with veal and craw-fish tails	900	Russian salad with goose	720
Romaine salad with chicken and Caesar sauce	750	Veal and goose salad with baked eggplant and mascarpone	800
King crab and avocado mousse salad	1000	Fetaki cheese with baked pepper, olives, cherry tomatoes and cucumber	810
Salad leaves with avocado, oranges, pine nuts and green apples	750		

S O U P S

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

M A I N D I S H E S

«Noble nest» pie with creamy mustard sauce <i>(baked oxtails, straw potatoes, «Sweet chili» cucumbers)</i>	800	Duck with crispy crust, oriental sauce and grapes	1200
«Black Bull» pie with Burgundy sauce <i>(steamed thick edge of bull with baked vegetables and farm sour cream)</i>	1300	Veal tenderloin Stroganoff with mashed potatoes	1700
«Woman in white» pie with shrimp sauce <i>(shrimp, sea bass and a cloud of Parmesan and arugula)</i>	780	Pozharskaya patty with mozzarella, baked potatoes, spinach, mushroom sauce and lingonberry confiture	750
Confit goose leg with fried lettuce and orange sauce	1850	Shrimp, salmon and perch mix kebab on a quiche with creamy couscous, bacon, leek and mozzarella	780
Gooseburger with fried bacon, baked bell pepper and French fries	1300	Pelmeni with salmon, shrimp, creamy cheese sauce, red caviar and nori	800
Baked goose with apples, emmer wheat and celery root sauce	1300	Baked pike perch with Spicy sauce, broccoli, mashed potatoes, spinach and red caviar	900
Tagliatelle with goose , smoked duck, sun-dried tomatoes, eggplant, mozzarella and pesto	1200		

S T E A K S

Ribeye	<i>price per 100 g*</i>	1300	Cream sauce with black pepper	150
Filet mignon	<i>price per 100 g*</i>	1400		
Chateaubriand	<i>price per 100 g*</i>	1400		

**Ask the waiter about the weight of steak.*

D E S S E R T S , I C E - C R E A M , S O R B E T

Dark chocolate truffle with pistachio crumbs	150	Hot chocolate	570
Berries with ice-cream and halva under baked Italian meringue	510	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 200
«Anna Pavlova»	550	Sorbet scoop <i>(mango, black currant, lemon and lime, raspberry)</i>	50 g 200
Strudel with apples, walnut, honey and ice-cream	450		
Chocolate fondant with vanilla ice-cream	570		
Taiga dessert with lingonberries, pine nuts, condensed milk or honey	330		

SOFT DRINKS

C O F F E E , C O C O A

Espresso	30 ml/60 ml	220/350
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

T E A

	300 ml/500 ml/1 l	
Black Ceylon plantation tea	300/470/770	
Earl Grey black tea with bergamot	300/470/770	
Black tea «Thyme»	300/470/770	
Black tea with pine cones and cranberries «Three Bears»	300/470/770	
Elite green tea Sencha	300/470/770	
Green jasmine tea Mo Li Hua Cha	300/470/770	
Milk oolong elite Chinese tea	300/470/770	
Siberian herbal tea	300/470/770	

F O R T E A A N D C O F F E E

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

H O T F R U I T - B E R R Y T E A ,
M U L L E D W I N E

Strawberry tea with mint	500 ml	650
Kumquat tea with strawberry and magnolia-vine	500 ml	650
Lemon-ginger tea with honey	500 ml	650
Raspberry spicy tea	500 ml	650
Sea buckthorn tea with orange	500 ml	650
Non-alcoholic mulled wine	330 ml	380

C O L D B E V E R A G E S

Fresh juice <i>(orange, grapefruit, apple, carrot, celery)</i>	220 ml	410
Homemade lemonade <i>(classic, pear, raspberry-passion fruit, tangerine)</i>	220 ml	300
Homemade lemonade in jug <i>(classic, pear, raspberry-passion fruit, tangerine)</i>	1 l	850
Mojito <i>(classic, orange, strawberry)</i>	350 ml	300
Homemade berry drink	220 ml/1 l	220/700
Smoothie «Black pearl»	250 ml	480
Smoothie «Winter cherry»	300 ml	480
Bilberry-strawberry smoothie	300 ml	480
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

Gift card

3000 / 5000

ALEXANDER ZHURKIN
chef

Alexander Zhurkin

BAR MENU

C O C K T A I L S			V O D K A 50 ml		
Mango-Cream <i>(«Creme de Peche de Vigne de Bourgogne» liqueur, sparkling wine, mango puree, pear syrup)</i>	170 ml	800	Beluga Noble	420	
Raspberry and Sorbet <i>(«Franzini Limoncello» liqueur, sparkling wine, raspberry syrup, raspberry sorbet, ice)</i>	350 ml	810	Tchaikovsky	400	
			Koskenkorva	500	
			Grey Goose	800	
			T E Q U I L A , R U M , G R A P P A 50 ml		
Night of blackberry mistakes <i>(vodka, Martini Bianco, peach juice, lemon fresh juice, blackberry syrup, ice)</i>	250 ml	700	Tequila El Charro Silver	550	
			Tequila Jose Cuervo Gold	650	
Lemon pie with cinnamon <i>(Green Baboon gin, «Franzini Limoncello» liqueur, lemon fresh juice, cinnamon)</i>	120 ml	670	Rum Matusalem Gran Reserva 15 y.o.	650	
			Grappa Chardonnay di Nonino	850	
Lavender <i>(Green Baboon gin, lavender syrup, tonic water, ice)</i>	300 ml	680	G I N 50 ml		
Pink for Anna <i>(peach liqueur, vodka, grapefruit fresh juice, tonic water, lime, ice)</i>	350 ml	690	Hendrick's	850	
Red dress <i>(orange liqueur, vodka, cranberry juice, raspberries, lemon, kumquat, passion fruit syrup, ice)</i>	340 ml	700	C O G N A C , W H I S K E Y , C A L V A D O S 50 ml		
Tangerine heart <i>(Green Baboon gin, peach liqueur, grapefruit fresh juice, Grenadine syrup, tonic water, ice)</i>	350 ml	700	Cognac Camus VS	850	
			Cognac Courvoisier VS	850	
			Cognac Martell VSOP	900	
Your Pear <i>(sparkling wine, Barcelo rum, pear syrup, lemon fresh juice, pear, ice)</i>	250 ml	730	Cognac Hine VSOP	1250	
			Bourbon Jack Daniel's	750	
			Bourbon Maker's Mark	850	
Tequila Mango <i>(tequila, «Marie Brizard Fleur de Sureau (Elderflower)» liqueur, mango puree, Grenadine and peach syrups, ice)</i>	180 ml	630	Whisky Ballantine's	650	
			Whiskey Jameson	750	
			Whisky Chivas Regal 12 y.o.	900	
Almond Sauvignon <i>(Sauvignon Blanc wine, lychee puree, apple juice, lemon fresh juice, almond syrup)</i>	130 ml	670	Whisky Caol Ila 12 y.o.	1300	
			Whisky Lagavulin 16 y.o.	2200	
Mojito <i>(Barcelo rum, lime, mint, sparkling water, syrup, ice)</i>	350 ml	600	Calvados Fine	700	
			Calvados Boulard VSOP	1050	
Pina Colada <i>(Barcelo rum, coconut liqueur, pineapple juice, cream, coconut syrup, ice)</i>	300 ml	750	L I Q U E U R S 50 ml		
Spicy Melon <i>(«Beluga Hunting» liqueur, apple juice, melon syrup, lemon fresh juice, bitters, mint, ice)</i>	300 ml	670	Limoncello	650	
			Amaro Nonino	800	
			Jagermeister	750	
New York Sour <i>(Jack Daniels bourbon, port, lemon cordial, lemon fresh juice, ice)</i>	300 ml	850	B E R R Y A N D F R U I T L I Q U E U R S 50 ml		
Basil Smash <i>(Green Baboon gin, lemon fresh juice, basil, syrup, ice)</i>	300 ml	650	Onegin grapefruit	370	
Mai Tai <i>(light and dark rum, orange liqueur, lemon fresh juice, almond syrup, ice)</i>	300 ml	750	Onegin cherry	370	
			Onegin black currant	370	
Aperol Spritz <i>(sparkling wine, Aperol aperitivo, orange, ice)</i>	300 ml	800	Onegin dried apricots	370	
			Set of four liqueurs	1300	
			B E E R B O T T L E D		
HOT ALCOHOL-BASED DRINKS			Classic pale lager	500 ml	700
Cranberry punch	300 ml	700	<i>Schnitzlbaumer Lager Hell</i>		
Red mulled wine	330 ml	620	Classic dark lager	500 ml	700
White mulled wine	330 ml	620	<i>Kutna Hora Cerna 12</i>		
Berry mulled wine	330 ml	650	Unfiltered wheat ale	500 ml	700
Blackberry mulled wine	330 ml	670	<i>Schnitzlbaumer Schnitzei Weisse</i>		
Classic grog with honey and oranges	330 ml	600	Austrian non-alcoholic lager	330 ml	550
Tangerine grog	330 ml	650	<i>Eggenberg Freibier</i>		

SELLING ALCOHOL AND BEER TO PEOPLE UNDER 18 IS PROHIBITED.



MENU

#THEBESTDISHESFORWINE

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

S E A F O O D	
Oysters <i>delicious and diverse</i>	450
Sea urchin	320
Mediterranean escargot with butter and herbs	850
Crab phalanges, creamy kimchi sauce with chili and crispy toast <i>price per 100 g</i>	1000
Scallop <i>price per 100 g</i>	1050

B R E A K F A S T	
<i>Available on working days till 12 noon, on weekend and holidays till 4 p.m.</i> Of your choice served with: black tea/ green tea/ americano.	
Oatmeal porridge with berry sauce and goji	450
Cottage cheese pancakes with vanilla cream and strawberries	700
Lenivie vareniki with sour cream, honey and blueberries	450
Cottage cheese with sour cream, honey, walnuts, dried cherries, fresh berries and pistachio crumbs	620
Crepe with mascarpone, blueberry sauce and vanilla ice-cream on peanut crumbs	430
Poached eggs with shrimp, avocado, fresh cucumbers, green salad leaves, broccoli and cherry tomatoes	540
Omelette with champignons in creamy sauce, fried bacon and Parmesan	490
Scrambled eggs on crispy flatbread with pastrami, cherry tomatoes, pickled artichokes, taggiasche olives and tzatziki sauce	780
Crepe with stewed goose, apple and with cranberry jam	730
Toast with lightly salted salmon, sunny side up egg, red caviar, fresh cucumbers and Caesar sauce	780

P I E S		
«Stroganoff» pie <i>veal, porcini mushrooms, pickled cucumber, cream and sour cream</i>	110 g	320
Pie with liver and cherries <i>exclusive combination of ingredients</i>	110 g	200
Pie with goose «Fricassee» <i>self-sufficient, will be harmonious with a glass of dry red wine</i>	80 g	350
Pie with cream-stewed chicken, smoked duck and cheese <i>very appetizing, hearty and rich in smoked taste</i>	90 g	280
«Creamy julienne» pie <i>classic mushroom julienne baked in dough</i>	110 g	200
Pie with lamb and onion <i>very thin dough, this pie goes perfectly with any soup</i>	35 g	180
Pie with duck and juicy pear <i>tender duck meat with aromatic pear</i>	120 g	290
Rasstegai with cod <i>cod blends perfectly with carrot that prevents fish from losing juices while being baked</i>	80 g	180

B R E A D	
Bread basket	150
C O L D A P P E T I Z E R S	
Lightly salted salmon with cremette, broccoli, roasted bell pepper and concasse tomatoes	650
Crispy tube with crab, squid, avocado, grapes and halibut caviar	750
Bruschetta with smoked duck breast, mozzarella, artichokes and pesto	400
Goose pate	780
Marinated salmon tartare with mozzarella and tomatoes	770
Olives, black olives, sweet pepper with Ricotta and sun-dried tomatoes	600/850

H O T S T A R T E R S	
Baked marrow bones with Abkhazian adjika, vegetable tartare and ciabatta	890
Crispy eggplants with avocado, chuka and tomatoes with sweet-sour oriental sauce	700
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