

SALADS

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	Salad with veal, baked beetroot, tomatoes, bell peppers, oranges and creamy mustard sauce	990
Salad leaves with avocado, oranges, pine nuts and green apples	750		

SOUPS

Hungarian goulash soup	750	Cheese creamy soup with smoked duck	800
Borsch with goose <i>served with pork fatback, goose sausage, sour cream, Crimean onion and a bun</i>	900	Finnish fish soup with red perch, shrimp, cream and halibut caviar	700

MAIN DISHES

Confit goose leg with fried lettuce and orange sauce	1950	Duck with crispy crust, oriental sauce and grapes	1200
Gooseburger with fried bacon, baked bell pepper and French fries	1300	Veal tenderloin Stroganoff with mashed potatoes	1700
Baked goose with apples, emmer wheat and celery root sauce	1450	Pozharskaya patty with mozzarella, baked potatoes, spinach, mushroom sauce and lingonberry confiture	750
Tagliatelle with goose , smoked duck, sun-dried tomatoes, eggplant, mozzarella and pesto	1200	Baked pike perch with Spicy sauce, broccoli, mashed potatoes, spinach and red caviar	900

MAIN DISHES • PIES

«Noble nest» pie with creamy mustard sauce <i>(baked oxtails, straw potatoes, «Sweet chili» cucumbers)</i>	800	Napa cabbage pie with fried bacon, Parmesan and creamy mushroom sauce	610
«Black Bull» pie with Burgundy sauce <i>(steamed thick edge of bull with baked vegetables and farm sour cream)</i>	1450	Duck pie with spinach, mozzarella and hollandaise sauce	430
«Woman in white» pie with shrimp sauce <i>(shrimp, sea bass and a cloud of Parmesan and arugula)</i>	780		

STEAKS

Ribeye	<i>price per 100 g*</i>	1300
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.

DESSERTS • ICE - CREAM • SORBET

Dark chocolate truffle with pistachio crumbs	150	Taiga dessert with lingonberries, pine nuts, condensed milk or honey	330
«Anna Pavlova»	600	Hot chocolate	650
Rum baba with vanilla cream and bilberry sauce	420	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 250
Strudel with apples, walnut, honey and ice-cream	510	Sorbet scoop <i>(mango & passion fruit, black currant, lemon and lime, raspberry)</i>	50 g 250
Chocolate fondant with vanilla ice-cream	570		

SOFT DRINKS

COFFEE • COCOA

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	450
Cocoa	300 ml	570
Cocoa with whipped cream	300 ml	590

TEA

	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	

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 TEA, MULLED WINE

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
«Belyy naliv» with apple pieces, tea herbs and Sencha	500 ml	650
Non-alcoholic mulled wine	330 ml	380

COLD BEVERAGES

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

COCKTAILS

Winter Cherry Cocktail <i>(gin, cherry juice, cream, sugar syrup, ice)</i>	300 ml	700
Raspberry and Sorbet <i>(«Franzini Limoncello» liqueur, sparkling wine, raspberry syrup, raspberry sorbet, ice)</i>	350 ml	810
Night of blackberry mistakes <i>(vodka, Martini Bianco, peach juice, lemon fresh juice, blackberry syrup, ice)</i>	250 ml	700
Lemon pie with cinnamon <i>(Green Baboon gin, «Franzini Limoncello» liqueur, lemon fresh juice, cinnamon)</i>	120 ml	670
Pink for Anna <i>(peach liqueur, vodka, grapefruit fresh juice, tonic water, lime, ice)</i>	350 ml	690
Tangerine heart <i>(Green Baboon gin, peach liqueur, grapefruit fresh juice, Grenadine syrup, tonic water, ice)</i>	350 ml	700
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

TEQUILA • RUM • GRAPPA 50 ml

Tequila El Charro Silver	550
Tequila Jose Cuervo Gold	650
Rum Matusalem Gran Reserva 15 y.o.	650
Grappa Chardonnay di Nonino	850

GIN 50 ml

Edinburgh Classic	700
-------------------	-----

COGNAC • WHISKEY • CALVADOS 50 ml

Cognac Camus VS	850
Cognac Martell VSOP	900
Cognac Hine VSOP	1250
Bourbon Jack Daniel's	750
Bourbon Maker's Mark	850
Whisky Ballantine's	650
Whisky 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

LIQUEURS 50 ml

Limoncello	650
Amaro Nonino	800
Jagermeister	750

BERRY AND FRUIT LIQUEURS 50 ml

Onegin grapefruit	370
Onegin cherry	370
Onegin black currant	370
Onegin dried apricots	370
Set of four Onegin liqueurs	1300

BEER BOTTLED

Classic pale lager	500 ml	750
<i>Schnitzlbaumer Lager Hell</i>		
Classic dark lager	500 ml	750
<i>Allgäuer Stolz Dunkel</i>		
Unfiltered wheat ale	500 ml	750
<i>Schnitzlbaumer Schnitzei Weisse</i>		
Austrian non-alcoholic lager	330 ml	550
<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

SEAFOOD

Oysters <i>delicious and diverse</i>	550
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

BREAD

Bread basket	150
--------------	-----

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.**

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
Crepe filled with cream cheese, meringue, cream and with strawberry	430
Poached eggs with shrimp, avocado, fresh cucumbers, green salad leaves, broccoli and cherry tomatoes	650
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	850
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	850

PIES

Lingonberry pie <i>fluffy dough with wonderful berries</i>	40 g	150
Pie with beef, paprika and tomato sauce <i>pastry with juicy chopped meat, served with sauce</i>	30 g	180
«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	410
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	220
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

COLD APPETIZERS

Prosciutto with arugula	580
Goose pate	780
Beef carpaccio and tartare with capers, fried porcini mushrooms, truffle oil and Borodinsky toasts	620
Lightly salted salmon with cremette, broccoli, roasted bell pepper and concasse tomatoes	650
Crispy tube with crab, squid, avocado, grapes and halibut caviar	750
Olives, black olives, sweet pepper with Ricotta and sun-dried tomatoes	600/850

HOT STARTERS

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