

LENTEN MENU

Broccoli hummus with flatbread and sesame seeds	390.-
Miso roasted eggplant with tomatoes, shiso and coriander	480.-
Crispy broccoli with chili and sesame seeds	420.-
Zucchini and asparagus cream soup with coconut milk	490.-
Russian burger with vegetarian patty	570.-
Potato pie with mushrooms	380.-
Rice noodles with vegetarian meat	590.-

NON-ALCOHOLIC WINE

	750 ml	125 ml
Pinot Noir Hans Baer Rose /	Germany, Rheinhessen	315.-
Sparkling wine Codorniu Zero /	Spain, Catalonia	2 900.-

BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

EGGS BENEDICT

with salmon and sauce «White wine»	890.-
with crab and pike caviar	970.-
with chicken thigh patty with smoked aioli	570.-
with Parma ham and potato cream on a creamy brioche	650.-
with mortadella and truffle cheese	790.-

EGGS

French omelette with trout and avocado	890.-
The Aristocrat's breakfast/2 soft-boiled eggs,2 types of caviar, smoked butter, cranberry and classic tartine/	690.-
Omelette with crab	970.-
Omelette «four cheeses»	490.-
Fried eggs with truffle cheese	420.-
Omelette with Parma ham	670.-
Scrambled eggs with Mortadella and pistachios	550.-

PORRIDGE

Cooked with milk or coconut milk

Buckwheat porridge with bacon and chorizo	550.-
Millet porridge «Four cheese»	490.-
Oatmeal porridge a la «Anna Pavlova» dessert	380.-
Rice porridge with mango	490.-

PANCAKES

with ice cream mousse “Plombir”	380.-
with condensed milk	430.-
with red caviar	890.-

DESSERTS

Raspberry baked pudding with ice cream	480.-
Vanilla cottage cheese pancakes with: sour cream, berry sauce or condensed milk	350.-
Choux pastry with cottage cheese cream and berries	510.-
Waffles with cheese cream and berry sauce	370.-
Croissant with apple-pear sauce and cheese cream	250.-

MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

STARTERS

Salmon ceviche with wasabi root	950.-
Tuna tartare with grapefruit and flying fish roe	830.-
Beef tartare with porcini mushroom cream and smoked aioli	630.-
Marinated beef with nuts and tuna sauce	920.-
Truffle cheese set	2500.-
Bruschetta made with an artisan tartine and	
salmon / stracciatella / truffle / cranberry tartine	890.-
roast beef / sesame sauce / parmesan cheese/ tartine	500.-
parma ham / stracciatella / truffle / tartine	690.-
beef tartare / truffle sour cream / cranberry tartine	630.-

SALADS

Green salad with Parmesan cheese	590.-
Stracciatella with mango and sea buckthorn	990.-
Stracciatella with tomatoes and avocado	950.-
Baked eggplant with tomatoes and cheese cream	690.-
Salad with crispy zucchini	570.-
Asian-style chicken with pickled celery and Parmesan cream	590.-
Salad with seafood and grapefruit	1290.-
Salad with roast beef and sesame sauce	770.-

SOUPS

Cauliflower cheese soup	750.-
Shrimp and squid bisque	850.-
Rooster soup «Ukha» with pike perch and catfish	680.-
Spicy lamb and beans soup	830.-
Borscht with stewed beef meat	450.-

FISH AND SEAFOOD

Pike perch with mushrooms and potato cream	850.-
Murmansk cod with Nizhny Novgorod cheese's cream and pak choi cabbage	950.-
Marbled catfish in Asian style with green cabbage	950.-
Grilled shrimps	870.-

AQUARIUM

Scallop	420.-
Sea urchin	390.-
Kamchatka crab /per 100 g/	950.-
Oysters	
Lumiere / Pink Jolie	550.-
Gillardeau / Tia Marra	700.-

MEAT

«Pozharskaya cutlet» with mushrooms, potato cream and baked garlic	780.-
Cabbage rolls «golubtsy» with duck and porcini mushrooms	680.-
Chicken thighillet with Parmesan and baked potato cream	650.-
Baked beef rib with campfire porridge	850.-
30 day matured Ribeye steak with vegetables	4200.-
Farm beef sirloin and ash-roasted potatoes	1500.-
Stewed veal cheeks and potato cream	850.-
Smoked pork ribs	990.-
Burger with duck and pickled apples	890.-
Four cheese burger with marbled beef	910.-

VEGETABLES

Grilled cauliflower with gorgonzola	350.-
Three types of mushrooms fried in cream and truffle	420.-
Grilled vegetables	300.-
Potato cream	270.-
French fries with truffle	290.-

PASTA

Everyday we make all types of pasta ourselves using two types of Italian flour

Spaghetti with squid and three types of caviar	950.-
Spaghetti with shrimps, anchovies and sun-dried tomatoes	980.-
Ravioli with shrimps and bacon	790.-
Potato gnocchi «Four cheese»	550.-
Potato gnocchi with smoked bacon	580.-
Tagliatelle with chicken	620.-
Penne Arabiata with marbled beef and chili pepper	880.-
Fusilli with pesto, mint, truffle cheese and stracciatella	590.-

PIZZA

Pizza made on aged dough of two types of Italian flour

Mozzarella cheese, pesto, tomatoes	600.-
Four cheeses	850.-
Pear and Gorgonzola cheese	850.-
Chicken fillet and bacon	820.-
Bresaola, stracciatella	980.-
Mortadella, mushrooms, truffle	1100.-
Salami picante	950.-

BREAD

Made by the "Pecherka" restaurant-bakery /pecherka.ru/ early in the morning

Classic tartin	50.-
Cranberry tartine	50.-
Creamy brioche	50.-
Borodinsky	50.-
Croissant with butter and jam	210.-
Bread basket	250.-
Focaccia	
with rosemary	270.-
with mozzarella and garlic oil	270.-
with Parmesan	270.-

DESSERTS

Chocolate / coffee / porcini mushroom	390.-
Rum baba with coconut ice cream	430.-
Honey cake	350.-
Meringue roll with pistachio	400.-
Crispy lemon	560.-
Firm cigar	490.-
Chocolate truffle	550.-
"Anna Pavlova" dessert	350.-
ICE CREAM	150.-
vanilla, chocolate, strawberry-yogurt, pear-gorgonzola	
SORBETS	100.-
aspberry-mint, mango-lychee, apple-celery, lemon-lime	

WINE

FROM RUSSIA WITH LOVE

SPARKLING

750 ml

Temelion 36 Lefkadia

3 600.-

Cuvee de Vitmer Brut

3 800.-

WHITE WINES

750 ml

Cuvee Blanc Usadba Markotkh

3 600.-

Riesling Family Reserve Sikory

4 500.-

Chardonnay Krasnaya Gorka Galitskiy & Galitskiy

5 500.-

RED WINES

750 ml

Pinot Noir «Krasnaya Gorka» Galitskiy & Galitskiy

5 900.-

Cabernet Franc Kacha Valley Crimea

6 500.-

Cabernet Sauvignon Family Reserve Sikory

4 500.-

WINE

CHAMPAGNE

	750 ml
Cristal Louis Roederer	69 000.-
Carte d'Or Drappier	11 900.-
Drappier Brut Nature Zero Dosage	12 500.-
Lallier, «R.016» Brut	12 900.-
Blanc de Noirs, Regny & Pidansat	10 500.-
Blanc de Blancs, Brimoncourt	15 900.-
Drappier Rose	13 500.-
Chanoine Freres Reserve Privee Rose Brut	12 500.-

SPARKLING

ITALY

	750 ml
Prosecco Conca d'Oro Valdobbiadene Superiore Brut	5 400.-
Costadila 330 sIm	6 500.-
Soldati La Scolca Rose Brut	5 900.-
Moscato d'Asti Batasiolo	4 900.-

FRANCE

	750 ml
Cremant Andre Delorme Brut	5 000.-

SPAIN

	750 ml
Raventos i Blanc Blanc de Blancs Brut	5 900.-

NON-ALCOHOLIC WINES

Codorniu Zero	2 900.-
Pinot Noir Hans Baer	1 900.-

WINE

WHITE WINES

FRANCE

	750 ml
Puligny-Montrachet, Joseph Drouhin	26 900.-
Meursault Les Clous, Bouchard Pere & Fils	16 500.-
Chablis 1er Cru Montmains AOC Maison Olivier Tricon	13 000.-
Chablis Jean Dauvissat	8 800.-
Chardonnay Arbois AOC Domaine Rijckaert	6 900.-
Pouilly-Fume Henri Bourgeois	6 500.-
Condrieu Pierre Gaillard	13 900.-
Muscadet Sevre et Maine Merci AOC Domaine de la Pepiere	4 900.-
Petit Bourgeois, Henri Bourgeois	5 500.-

ITALY

	750 ml
Gavi di Gavi Batasiolo	5 900.-
Pinot Grigio Cantina Tiefenbrunner	4 300.-
Soave Il Selese	3 200.-
Gewurztraminer Cantina Terlano	6 200.-
Gavi dei Gavi Etichetta Nera, La Scolca	8 900.-

SPAIN

	750 ml
The Flower and the Bee Coto de Gomariz	5 900.-
Albarino Altos De Torona	5 100.-

GERMANY

	750 ml
Riesling Schloss Maximin Grunhaus	5 700.-
Riesling Gunderloch Balbach	4 300.-
Silvaner Escherndorfer Horst Sauer	4 900.-

AUSTRIA

	750 ml
Gruner Veltliner Loibner Knoll	8 500.-
Gruner Veltliner Klassik Nastl	3 900.-

NEW WORLD

	750 ml
Chardonnay Fior di Sole Long Barn	4 900.-
Riesling Wente Riverbank	6 500.-
Sauvignon Blanc Shy Albatross	4 000.-
Hermit d'Arenberg	5 700.-
Torrontes Alta Vista Vive Torrontés	3 000.-

ROSE WINES

	750 ml
Garrus Chateau d'Esclans	25 000.-
Le Rose Giscours, Chateau Giscours	11 500.-
Cotes de Provence Domaine de l'Ile	7 900.-
Domaine La Suffrène Bandol	5 200.-
Tavel E. Guigal	6 500.-
Pino Grigio Rosato Mastri Vernacoli	3 400.-
Cabra Cega Casa Santos Lima	2 800.-
Urbanhof Rose	3 500.-

WINE

RED WINES

FRANCE	750 ml
Volnay Joseph Drouhin	16 900.-
Pommard 1er Cru Clos Micault Domaine Francois Xavier De Vaux	17 600.-
Savigny-les-Beaune Guyon	13 500.-
Chateau La Croix Meunier	7 500.-
Chateau Citran	8 900.-
Chateau Beaumont	6 900.-
Pavillon Rouge Du Chateau Margaux	60 000.-
Pinot Noir Cuvee Reserve Bourgogne, Bellene	7 900.-
ITALY	750 ml
Bertinga	13 800.-
Barolo Giacomo Fenocchio	13 500.-
Barbera d'Asti Nobbio Roberto Ferraris	5 500.-
Amarone della Valpolicella Classico, Domini Veneti	9 800.-
Valpolicella Bertani	6 300.-
Brunello di Montalcino Castelgiocondo, Frescobaldi	16 900.-
Vino Nobile di Montepulciano Riserva Fattoria del Cerro	7 700.-
Sassi Chiusi Bertinga	6 500.-
Appassimento Segreto Rosso	4 500.-
SPAIN	750 ml
Hacienda Lopez de Haro Reserva	4 900.-
Garnacha Altaya	3 500.-
GERMANY	750 ml
Pinot Noir Michel Scheid Einig-Zenzen	3 700.-
Spatburgunder Blauer Knipser	5 900.-
AUSTRIA	750 ml
Blaufrankisch Weingut Judith Beck	5 500.-
Zweigelt Selection Burgenland Norbert Schmelzer	3 900.-
NEW WORLD	750 ml
Cabernet Sauvignon Estate Ridge Vineyards	25 000.-
Zinfandel Beyer Ranch Wente	7 500.-
Pinot Noir Insight	6 500.-
Grenache Noir, David & Nadia	9 800.-
Shiraz Rocky Gully	5 500.-
Malbec Pure Trapiche	3 400.-
Carmenere Santa Carolina Reserva	4 500.-

BAR

AMARO & VERMOUTH

	50 ml
Fernet Branca	600.-
Amaro Nonino Quintessentia	700.-
Padro & Co Rojo Clasaico	500.-
Padro & Co Dorado Amargo Suave	500.-
Carlo Alberto White / Red	400.-

VODKA

	50 ml
Tselovalnik Russian Vodka by El Copitas Bar	450.-
Chistye Rosy	450.-
Absolut	450.-
Beluga	450.-
Beluga Transatlantic	550.-
Beluga Allure	800.-
Polugar №1, Wheat	800.-
Onegin	450.-

RUM

	50 ml
Angostura 7	650.-
Brugal Anejo	550.-
Beach House White Space	600.-
Beach House Gold Mauritian Spiced	600.-

GIN

	50 ml
Tselovalnik Local Gin by El Copitas Bar	500.-
Roku gin	610.-
Sipsmith	625.-
Mohn	650.-
Drumshanbo Gunpowder	700.-
Gin Mare	750.-
Tanquery «No Ten»	875.-

BAR

TEQUILA & MEZCAL

	50 ml
Rooster Rojo Blanco	550.-
Rooster Rojo Anejo Smoked Pineapple	550.-
«Kah» Anejo	1300.-
Mezcal La Escondida	910.-

GRAPPA

	50 ml
Nonino Tradizione	750.-
Pilzer, L'Aqua Mater Grappa di Moscato Rosa	1900.-

BRANDY

	50 ml
Torres 10 Gran Reserva	500.-
Pere Magloire V.S.O.P.	1010.-
Marquis d'Aguesseau X.O.	1500.-
Cardenal Mendoza Nebulis	1100.-
"Vinas de Oro" Pisco Quebranta	750.-

WHISKEY

SINGLE MALT SCOTLAND

	50 ml
Auchentoshan American Oak	800.-
Talisker 10 Y.O.	800.-
Auchentoshan 12 Y.O.	930.-
Craigellachie 13 Y.O.	950.-
The Glenlivet 12 Y.O.	1100.-
Ledaig	1400.-
Laphroaig 10 Y.O.	1800.-
Lagavulin 8 Y.O.	1800.-

BLENDED

	50 ml
Jameson	600.-
Natterjack	600.-
Johnnie Walker Black Label 12 Y.O.	780.-
The Irishman Single Malt	950.-
Chivas Regal 12 Y.O.	920.-
Chivas Regal 18 Y.O.	2075.-

BAR

BOURBON

	50 ml
Jim Beam	460.-
Woodford Reserve	760.-
Maker's Mark	960.-

COGNAC

	50 ml
Martell V.S.	800.-
Martell V.S.O.P.	1170.-
H by Hine V.S.O.P.	990.-
Hine RARE V.S.O.P.	1270.-
Frapin Domaine Chateau de Fontpinot X.O.	2400.-

LIQUOR

	50 ml
Tselovalnik Russia Elixir Coffee by El Copitas Bar	520.-
Jägermeister	520.-
Becherovka	520.-
Italicus	950.-

FORTIFIED WINE

	100 ml
Tio Pepe Palomino Fino	750.-
Valdespino Amontillado Contrabandista	875.-
Kopke Fine Tawny Porto	500.-
Kopke Fine Ruby Porto	525.-
Nectar Pedro Ximenez Dulce Jerez DO Gonzalez Byass	700.-
Infantado Tawny	600.-
Sake Toko Junmai	750.-

BAR

BEER DRAFT

Blanche de Namur	330 ml 250.-	500 ml 375.-
Bayreuther Hell	330 ml 250.-	500 ml 375.-
Local Cider	330 ml 250.-	500 ml 375.-

BEER BOTTLE

Petrus Dubbel		450.- 330 ml
Maisel's non-alcoholic, Germany		450.- 500 ml

CLASSIC COCKTAILS

Aviation		600.-
Porn Star		750.-
Gin Basil Smash		600.-
Tommy D Sour		600.-
Aperol Spritz		600.-
Bellini		600.-
Dorado		600.-
Maid Cocktail		600.-

SPECIAL MENU COCKTAILS

Not Real Spritz		650.-
Fake Aperitivo		650.-
Maiz		650.-
Godzi		650.-
mApple		650.-
Baba Au Rum		650.-
Cilantro		650.-
Garden Tini		650.-

BAR

COFFEE

Espresso	20 ml	200.-
Americano	150 ml	200.-
Filter coffee	150 ml	200.-
Cappuccino	200 ml	250.-
Latte Macchiato	200 ml	250.-
Ice Freddo	250 ml	300.-
Vanilla Raf	300 ml	300.-
Flat white	200 ml	250.-
To cook on grain milk <i>coconut, almond, soy</i>	100 ml	+100.-

TEA

	800 ml	
Assam		270.-
Earl Grey		270.-
Sencha		270.-
Jasmin		270.-
Milky Oolong		270.-
Rooibos		270.-
Fireweed		270.-

AUTHOR'S TEA

	800 ml	
Sagan Dali – passionfruit		320.-
Smoked cowberry – pineapple		320.-

HOT

Glintvein	200 ml	490.-
Berry Toddy	200 ml	450.-
Hot Chocolate	100 ml	370.-
Hot Chocolate & rum	130 ml	490.-
Cocoa	300 ml	280.-
Non-alcoholic Glintvein	200 ml	370.-

BAR

SMOOTHIES	350 ml
Banana, kiwi, cilantro	420.-
Peach, raspberry, walnut	420.-
Pineapple, strawberry, mint	420.-
MILK SHAKE	300 ml
Blueberry – coconut	350.-
Pear – cinnamon	350.-
Peanuts – chocolate	350.-
MINERAL WATER	
	275 ml 850 ml
Dausuz	200.- 320.-
	330 ml 750 ml
Gletcher	260.- 480.-
LEMONADE	250 ml
Apple, cinnamon, ginger	275.-
Peach, cucumber, lavender	275.-
Aloe – jasmine	275.-
Mango – chilli	275.-
SODA & TONIC WATER	
Coca-Cola	330 ml 200.-
Coca-Cola Zero	330 ml 200.-
Evervess Tonic	250 ml 200.-
Franklin & Sons	200 ml 325.-
FRESH JUICE	250 ml
Grapefruit	350.-
Orange	350.-
Apple	350.-
Carrot	350.-
Pineapple	550.-
JUICE	200 ml
Apple, orange, cherry, tomato, pineapple	180.-

All prices are in rubles. This print production is advertising material. For more information please ask the manager. Please let the waiter know, if you have allergy on any food. Alcohol abuse results in harm to your health. 18+