

# BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

## WITH BREAD

*With bread from the restaurant-bakery «Pecherka»*

Tuna and anchovy toast on a cranberry tartine	950.-
Eggs Benedict with trout and white wine sauce on a classic tartine or	1070.-
Roastbeef and Camembert sandwich on a cranberry tartine or croissant	850.-
Breaded chicken breast sandwich with anchovy sauce on brioche	800.-

## EGGS

Omelette with crab and pike caviar	1690.-
Eggs Benedict with salmon on a potato pancake	990.-
French omelette with trout and avocado	1200.-
Omelette with bacon and stracciatella from our own cheese dairy	590.-
Omelette with spinach and tomatoes	590.-
Fried eggs with zucchini and bell pepper	450.-

## PORRIDGE

*Cooked with milk or coconut milk*

Buckwheat porridge with smoked bacon	930.-
Millet porridge «Four cheese»	690.-
Rice porridge with mango	900.-
Oatmeal porridge with berries and nuts	500.-
Quinoa bowl with avocado, cucumber and poached egg	650.-

## PANCAKES AND WAFFLES

### PANCAKES

with red caviar and cream cheese	1600.-
with berries and condensed milk	550.-

### WAFFLES

potato waffles with salmon and cream cheese	800.-
with cheese cream and berry sauce	590.-

## DESSERTS

Granola with Greek yogurt and berries	600.-
Cottage cheese casserole with berry sauce	540.-
Vanilla ricotta pancakes additives at your choice: sour cream / berry sauce / condensed milk	550.-
Choux pastry with cottage cheese cream and berries	650.-
Vanilla / Coffee / Raspberry eclair	370.-
Classic croissant	120.-
Croissant with vanilla cream, raspberries and almond	650.-
Chocolate hazelnut croissant	650.-

# MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

## STARTERS

Salmon tartare with avocado	1250.-
Magadan shrimp on ice with wasabi sauce	1200.-
Three types of glazed pate with pickled apples and corn toasts	900.-
Beef tartare with capers and focaccia	950.-
Bruschetta with roast beef and parmesan cheese on classic tartine	750.-
Baked pepper with cheese cream and anchovies	1100.-
Sweet tomato caprese with mozzarella from our own cheese dairy	1100.-

## SALADS

Seafood salad with stracciatella cheese, grapefruit and lime sauce	1790.-
Crispy chicken salad with mango and spicy hot sauce	850.-
Duck breast salad with arugula, sweet grapefruit, and pine nuts	1200.-
Salad with roast beef and sesame sauce	990.-
Green salad with Parmesan cheese mousse	650.-
Summer vegetable salad with feta cheese from our own cheese dairy	700.-
Focaccia with sweet tomatoes and burrata cheese from our own cheese dairy	650.-

## SOUPS

Tomato gazpacho with cucumber	800.-
French bisque soup with shrimp, squid and tro	1200.-
Tom yum with shrimps	900.-
Rooster Ukha: fish soup with chicken broth, perch and catfish, served with fish pie	950.-
Borscht with garlic bun «pampushka» and sour cream	750.-
Creamy potato soup with porcini mushrooms	990.-

## FISH AND SEAFOOD

Mussels «Marinière» with a creamy sauce and French fries	1850.-
Shrimps in a citrus marinade with chili and herbs	1350.-
Marbled catfish with cabbage in a spicy creamy kimchi sauce	1390.-
Pike perch fillet with creamy spelt and zucchini	1200.-

## AQUARIUM

Sea urchin	630.-
Kamchatka crab /100 grams of live crab/	1300.-
Oysters	
Lumiere / Pink Jolie	630.-
Gillardeau / Tia Marra	880.-

## GRILL

Grilled glazed trout fillet with lettuce, grapefruit, and lime dressing	1890.-
Sweet chilli shrimp	1300.-
Chicken thighs with Asian peanut glaze	700.-
Filet mignon with demi-glace sauce and grilled asparagus	2900.-
Ribeye steak with anchovy oil /price per 100g raw product/ Our waiter will inform you about the available weights for the ribeye steaks today	1100.-
Grilled vegetables	650.-

## MEAT AND POULTRY

Grilled chicken with baby potatoes and rosemary	990.-
Chicken schnitzel with fusilli in tomato sauce	1100.-
Lamb tongues in smoked demi-glace sauce with couscous	1600.-
Beefsteak with baby potatoes, egg, and pepper sauce	1250.-
Asian-style smoked pork ribs	1650.-

## SIDE DISHES

Mini potatoes with garlic and rosemary	450.-
Sweet potato fries with parmesan cheese	550.-
French fries with truffle	450.-
Mashed potatoes	300.-

## PASTA AND RISOTTO

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

Spaghetti with seafood, tomatoes and white wine sauce	1200.-
Ravioli with shrimps and bacon and sauce « Beurre blanc»	1100.-
Tagliatelle with chicken, mushrooms, and gorgonzola cheese	850.-
Tagliatelle with meatballs and vegetables in tomato sauce	1150.-
Spaghetti with bacon and cream sauce	850.-
Fusilli with pesto, mint and stracciatella	800.-
«Four cheeses» risotto with honeycomb	1150.-

## BURGERS

with chicken	900.-
with duck and pickled apples	970.-
with beef and Cheddar cheese	1100.-

## PIZZA

*Pizza made on aged dough of two types of Italian flour*

Seafood	1450.-
Chicken and mushrooms	1100.-
Salami Picante	1200.-
Four cheeses	990.-
Pear and gorgonzola cheese	990.-
Margarita	930.-

## ARTISAN BREAD

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

Classic tartin	100.-
Creamy brioche	100.-
Borodinsky	100.-
Beer bread	100.-
Cranberry tartin	100.-
Tomato tartin	100.-
Six types of bread with smoked butter	450.-
Focaccia	
with rosemary	400.-
with Parmesan	400.-

## BUTTER

*our production*

Smoked	80.-
with parma ham and truffle	100.-
with anchovies	100.-
with olives and sun-dried tomatoes	100.-

## DESSERTS

Caramel tubes with strawberries and vanilla cream	990.-
Crisp lemon	1100.-
Chocolate cigar	990.-
Profiteroles with salted caramel and black truffle	700.-
Raspberry tart with vanilla ganache	700.-
Chocolate tart with hazelnuts	800.-
«Book»	1100.-
Meringue roll with pistachio	700.-
Honey cake	650.-
«Anna Pavlova» dessert	800.-
ICE CREAM	250.-
vanilla, chocolate, pear-gorgonzola	
SORBETS	250.-
currant-tarragon, raspberry-mint, mango - passion fruit	

# WINE

## RUSSIAN WINE

### SPARKLING

750 ml

Magnatum Blanc de Blancs Mantra Estate	5 400.-
Primum Alveus Fanagoria Extra Brut	6 900.-
Rose de Seigner by Konstantin Dzitoev Brut	8 300.-

### WHITE WINES

750 ml

Viognier Nikolaev and Sons	5 900.-
Chardonnay «Krasnaya Gorka» Galitskiy & Galitskiy	6 600.-
Riesling Family Reserve Sikory	7 400.-
Sauvignon Blanc OAK Pavel Shvets	12 300.-

### ORANGE WINE

750 ml

Rkatsiteli Orange Konstantin Dzitoev	5 800.-
«Krasnaia Gorka» Rose, Galitskiy & Galitskiy	6 100.-

### RED WINES

750 ml

Sira Mantra Estate	6 400.-
Cabernet Sauvignon Merlot Pavel Shvets	8 300.-
Ay-Danil Chateau Cotes de Saint Daniel	8 900.-
Neznakomka Konstantin Dzitoev	9 100.-

### HALF A BOTTLE

375 ml

### CHAMPAGNE

Lanson le Black Creation Brut	9 000.-
Rose Piper-Heidsieck Brut	9 400.-
Esprit Nature Henri Giraud	10 400.-

### WHITE WINE

Anthilia, Donnafugata	4 200.-
Chablis Sainte Claire Jean-Marc Brocard	5 000.-
Gavi dei Gavi Etichetta Nera La Scolca	5 900.-

### RED WINE

Vino Nobile di Montepulciano Tenute del Cerro	5 500.-
Bourgogne Pinot Noir Laforet Joseph Drouhin	6 300.-

# WINE

## CHAMPAGNE

	750 ml
Fleury Blanc de Noirs Extra Brut	13 400.-
Marcel Moineaux Blanc de Blancs Grand Cru Extra Brut	14 600.-
Piper-Heidsieck Cuvee Brut	14 900.-
Beurton et Fils Follement Rose Brut	15 700.-
A. Bergere Origine Brut	15 900.-
Lanson le Black Creation Brut	17 900.-
Henri Giraud Esprit Nature Brut	18 500.-
Tristan Hyst Courcelles Brut Nature	18 900.-
Bollinger Special Cuvee Brut	18 900.-
Lanson le Rose Brut	19 700.-
Collery Empyreumatic Grand Cru Aÿ Brut	19 900.-
Bruno Paillard Premiere Cuvee Extra Brut	23 800.-
Brimoncourt Blanc de Blancs Brut	24 500.-
Leclerc Briant Blanc de Blancs Extra Brut	33 000.-
Louis Roederer Cristal Brut	90 000.-

## SPARKLING

### ITALY

	750 ml
Moscato d'Asti Vajra	6 900.-
Prosecco Angelin Beo Valdobbiadene Superiore	7 100.-
Rive de Guia Extra Brut Bortolin Angelo	
Scammacca del Murgo Brut	9 000.-
Cuvee Prestige Edizione 46 Ca'Del Bosco Franciacorta Brut	15 300.-
Soldati D'Antan La Scolca Brut	19 700.-

### FRANCE

	750 ml
Cremant de Limoux Prestige Domaine B&B Bouche Brut	7 100.-
Cremant De Loire Tresors De Loire Brut Rose Joseph Verdier	7 100.-

### SPAIN

	750 ml
Nadal Brut Reserva Original Corpinnat	7 600.-
Sumarroca Nuria Claverol Homenatge Cava Gran Reserva Brut	14 400.-

### GERMANY

	750 ml
Riesling Sekt Winzer von Erbach Erbacher Extra Brut	7 300.-
Pinot Rose Sekt Bart Brut	10 900.-

# WINE

## WHITE WINES

### FRANCE

	750 ml
Bourgogne Aligote Joseph Pascal	7 900.-
Terre de Silex Clement & Florian Berthier	8 900.-
Chablis Camille et Laurent Schaller	9 900.-
Macon Prisse Le Clos Famille Paquet	10 800.-
Chablis Premier Cru Vaudevey Julien Brocard	16 400.-
Condrieu Guigal	21 300.-
Meursault Le Clos de Tavaux Francois Gaunoux	19 600.-
Puligny-Montrachet Patrick Miolane	23 200.-

### ITALY

	750 ml
Soave I Stefanini Il Selese	5 300.-
Pinot Grigio Tiefenbrunner	5 500.-
Lighea Zibibbo Donnafugata	7 300.-
Gavi di Gavi Batasiolo	7 100.-
Gewurztraminer Cantina Terlano	7 900.-
Pecorino d'Abruzzo Francesco Cirelli	7 600.-
Greco di Tufo Feudi di San Gregorio	10 200.-
Gavi dei Gavi Etichetta Nera La Scolca	10 900.-
Etna Bianco Superiore Contrada Volpare Maugeri	12 300.-

### SPAIN

	750 ml
Viura El Inquilino Vina Zorzal	5 600.-
Albarino Mar de Frades	6 900.-

### GERMANY

	750 ml
Riesling Trocken Unplugged Martin Tesch	6 800.-
Riesling Gunderloch Balbach	6 100.-
Silvaner Escherndorfer Lump Horst Sauer	6 700.-
Riesling GG Ungsteiner Herrenberg Karl Schaefer	15 100.-

### AUSTRIA

	750 ml
Gruner Veltliner Klassik Nastl	5 800.-
Gruner Veltliner Emmerich Knoll Loibner	9 800.-

### NEW WORLD

	750 ml
Sauvignon Blanc Shy Albatross	5 900.-
Chardonnay Koonunga Hill Penfolds	6 400.-
Chardonnay Lapis Luna Wines	6 900.-
Chenin Blanc Stellenrust	5 900.-
Riesling Riverbank Wente Vineyards	7 200.-
Aristargos David & Nadia	12 200.-

## ROSE WINES

	750 ml
Casa Santos Lima Cabra Cega	4 700.-
Pinot Grigio Rosato Mastri Vernacoli	5 100.-
Bandol Domaine La Suffrène	6 700.-
Domaine de l'Île	8 100.-
Susucaru Rosato Frank Cornelissen	8 600.-
By.Ott Domaines Ott	10 900.-
Le Rose de Giscours Chateau Giscours	12 600.-
Dolce & Gabbana 'Rosa' Rosato Sicilia Donnafugata	13 600.-
Garrus Chateau d'Esclans	28 000.-

# WINE

## RED WINES

<b>FRANCE</b>	750 ml
Tresors De Loire Saumur-Champigny Joseph Verdier	8 100.-
Le Clos Milan Henri Milan	8 600.-
Chateau Citran	9 400.-
Bourgogne Pinot Laforet Noir Joseph Drouhin	9 800.-
Chateau Saint-Saturnin	11 200.-
Savigny-les-Beaune Antonin Guyon	19 300.-
Chateauneuf du Pape Classique Mas Saint-Louis	24 000.-
Volnay Sarnin-Berrux	24 300.-
Pommard Premier Cru Les Epenots Francois Gaunoux	26 100.-
Gevrey Chambertin Taupenot-Merme	28 900.-
Les Perrieres Chateau Lafleur	28 600.-
Pavillon Rouge du Chateau Margaux	67 000.-
<b>ITALY</b>	750 ml
Appassimento Segreto Rosso	6 100.-
Chianti Classico Retromarcia Monte Bernardi	7 500.-
Valpolicella Valpolicella Bertani	7 900.-
Sassi Chiusi Bertinga	8 100.-
Rosso di Montalcino Sesti Argiano	11 700.-
Tancredi Dolce&Gabbana Terre Siciliane Donnafugata	16 500.-
Brunello di Montalcino Frescobaldi Castelgiocondo	17 600.-
Amarone della Valpolicella Riserva Pieropan	18 600.-
Barolo La Tartufaia Giulia Negri	18 600.-
Bertinga	19 800.-
Brunello di Montalcino Riserva Cupano	39 200.-
<b>SPAIN</b>	750 ml
Garnacha Altaya Agustin Cubero	5 400.-
Ramon Bilbao Edicion Limitada	6 200.-
Priorat Cal Pla Celler	6 500.-
Muga Reserva Seleccion Especia	12 700.-
<b>GERMANY</b>	750 ml
Pinot Noir Ernst Ludwig	4 900.-
Deutzerhof Neuenahr Balthasar	15 900.-
<b>AUSTRIA</b>	750 ml
Pinot Noir Weingut Fred Loimer	6 900.-
Blaufrankisch Prellenkirchen Samt&Seide Dorli Muhr	10 200.-
<b>NEW WORLD</b>	750 ml
Carmenere Santa Carolina Reserva	5 200.-
Malbec Reserva J. Bouchon	5 800.-
Frankland Estate Rocky Gully Shiraz	6 600.-
Pinot Noir Insight	8 100.-
Zinfandel Federalist	7 900.-
Grenache David & Nadia	11 400.-
Pinot Noir Yamhill Cuvee Domaine Serene	25 800.-

<b>SIGNATURE DRINK</b>	50 ml
Borodinsky	400.-
Currant-pink pepper	400.-
Limoncello	350.-
Creamy limoncello	350.-
Pear-plum	400.-

<b>STRONG DRINK</b>	50 ml
Herbs	350.-
100 leaves	350.-
Cedar	350.-
Horseradish	350.-

<b>BERRY DRINK</b>	50 ml
Cherry-coffee-osmanthus	400.-
Raspberry-tarragon	400.-
Sea Buckthorn	350.-
Cranberry	350.-
Black-fruited mountain ash and apple	350.-

# BAR

## AMARO & VERMOUTH

	50 ml
Fernet Branca	600.-
Amaro Nonino Quintessentia	700.-
Amaro Santoni	700.-
Amaro Montenegro	550.-
Padro&Co - Rojo Classico / Dorado Amargo Suave	550.-

## FORTIFIED WINE

	100 ml
Kopke Fine Ruby Porto / Kopke Fine Tawny Porto	650.-
Tio Pepe Palomino Fino Jerez	750.-
Nectar Pedro Ximenez Dulce Jerez	800.-
Amontillado Contrabandista	850.-

## APERITIF & DIGESTIVE

	50 ml
Tselovalnik Elixir Coffee by El Copitas Bar	550.-
Jägermeister	550.-
Italicus Rosolio di Bergamotto	950.-
Cazzottes Liquer Prunelle	1800.-

## RUM

	50 ml
Flor de Cana 4	550.-
Banks 5	650.-
Beach House White Spiced / Gold Spiced	650.-
Brugal Anejo	650.-
Matusalem Gran Reserva 23	1500.-

## GIN

	50 ml
Tselovalnik Local Gin by El Copitas Bar	550.-
Gray Shine	550.-
Roku Gin	600.-
Gin Mare	800.-
Hendricks	900.-

## TEQUILA & MEZCAL

	50 ml
Espolon Blanco	600.-
Espolon Reposado	650.-
Don Julio Blanco	1400.-
Don Julio Reposado	1700.-
Don Julio Anejo	2000.-

# BAR

## WHISKEY

<i>SINGLE MALT</i>	50 ml
Auchentoshan «American Oak»	900.-
The Irishman Single Malt	1000.-
Aberfeldy 12 Years Old	1100.-
Ledaig Sinclair Series Rioja Cask Finish	1400.-
Laphroaig 10 Years Old	1800.-
Lagavulin 8 Years Old	1800.-
Lagavulin 16 Years Old	2000.-
Macallan 12 Years Old	2400.-
Macallan 18 Years Old	9000.-
<i>BLENDED</i>	50 ml
Cutty Sark	600.-
Monkey Shoulder	950.-
Chivas Regal 12 Years Old	950.-
Chivas Regal 18 Years Old	2050.-
Bellevoys Finition Sauternes	1300.-
<b>BOURBON</b>	50 ml
Jim Beam	600.-
Bulleit Bourbon Frontier	800.-
Maker's Mark	1000.-

# BAR

## COGNAC

	50 ml
Menard V.S.	1000.-
Menard V.S.O.P.	1200.-
H by Hine V.S.O.P.	1200.-
Frederic Bourgoin V.S.O.P.	1200.-
Domaine Chateau de Fontpinot X.O. Grande Champagne	3000.-

## BRANDY & GRAPPA

	50 ml
Torres 10 Gran Reserva	550.-
Pere Magloire V.S.O.P.	1100.-
Cardenal Mendoza Nebulis	1100.-
Grappa Tradizione Nonino	800.-
Pilzer, «La Aqua» Mater Grappa di Moscato Rosa	1900.-

## VODKA

	50 ml
Tselovalnik Russian Vodka by El Copitas Bar	450.-
Absolut	500.-
Onegin	500.-
Spelta	700.-
Grey Goose	800.-
Beluga Allure	900.-
Polugar No. 1 Rye and Wheat / No. 2 Garlic and Pepper	800.-

# BAR

## BEER DRAFT

Zubr Gold	330 ml 400.-	500 ml 600.-
Hofbrau	330 ml 450.-	500 ml 710.-
Steebrugge White	330 ml 500.-	500 ml 700.-

## BEER BOTTLE

Zubr Classic Dark		500 ml 600.-
Birra Moretti		330 ml 500.-
Maisels Weisse Alkoholfrei n/a		500 ml 450.-

## CLASSIC COCKTAILS

### *REFRESHINGLY APERITIF :*

Hugo		800.-
French 75		800.-
Rossini		800.-
Aperol Spritz		800.-
Harvey Wallbenger		800.-

### *COCKTAILS GASTRONOMICALLY PAIRING :*

Passion Fruit Martini		900.-
Margarita		800.-
Whiskey Sour		800.-
Electro gimlet + photo card for memory		900.-
Gin Basil Smash		800.-
Zombie		900.-

### *CHARMINGLY FINAL :*

Death in the Afternoon		850.-
Aviation		850.-
Negroni		800.-
Lemon Pie		850.-

# BAR

## COFFEE

Double espresso	40 ml	250.-
Americano	150 ml	250.-
Filter coffee	150 ml	250.-
Cappuccino	200 ml	300.-
Flat white	200 ml	350.-
Latte	200 ml	300.-
Espresso Tonic	250 ml	350.-
Vanilla Raf	300 ml	400.-
Raf with Aperol liqueur	300 ml	500.-
Raf «vanilla tobacco»	300 ml	600.-

## TEA

	800 ml	
Kilimanjaro		500.-
Earl Grey		500.-
Long Jing		500.-
Jasmin		500.-
Limoncello Oolong		500.-
Healing herb		500.-

## AUTHOR'S TEA

	800 ml	
Verbena – ginger – sea buckthorn		600.-
Peach – lemon – chamomile		600.-

## LEMONADE

	250 ml	
Dill – lemon		390.-
Apple - pineapple - maple		390.-
Raspberry - pomegranate		390.-
Mint – lemongrass		390.-

# BAR

<b>SMOOTHIES</b>	350 ml
Pear – kiwi – cookies	500.-
Avocado – grapes – zucchini	500.-
Mango – orange – banana	500.-

## MILK SHAKE

Marshmallow – banana – almond – vanilla	400 ml 500.-
Blackberry – chokeberry – yogurt – flakes	390 ml 500.-
Coffee – chocolate – cream – vanilla	390 ml 500.-

## HOT

Glintvein	200 ml 550.-
Hot Chocolate	125 ml 400.-
Hot Chocolate with mint liqueur	155 ml 550.-
Cocoa	300 ml 350.-

## MINERAL WATER

Surjiva	250 ml 750 ml 320.- 580.-
Borjomi	500 ml 300.-

## SODA & TONIC WATER

Coca-Cola	330 ml 350.-
Coca-Cola Zero	330 ml 350.-
Evervess Tonic	250 ml 300.-

## FRESH JUICE

Orange	200 ml 450.-
Grapefruit	450.-
Apple	450.-
Carrot	450.-

## JUICE

Apple, orange, cherry, tomato, pineapple	200 ml 300.-
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