

# BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

## EGGS BENEDICT

with salmon and sauce «White wine»	850.-
with crab and pike caviar	870.-
with Parma ham and potato cream on a creamy brioche	650.-
with veal cheeks	550.-
with truffle cheese and Mortadella	750.-
with smoked bacon and pepper sauce	550.-

## EGGS

Omelette "four cheeses"	470.-
Omelette with crab	870.-
Omelette with Parma ham	650.-
Omelette with bacon and stracciatella	420.-
Fried eggs with truffle cheese	420.-
Fried eggs with zucchini and bell pepper	390.-
Scrambled eggs with Mortadella and pistachios	550.-
Cheese souffle	440.-

## PORRIDGE

*Cooked with milk or coconut milk*

Oatmeal porridge with apples and pears	360.-
Rice porridge with mango	480.-
Millet porridge with stracciatella and poached egg	530.-
Buckwheat porridge with bacon	480.-

## PANCAKES

with ice cream mousse "Plombir"	350.-
with condensed milk	370.-
with red caviar	870.-

## DESSERTS

Vanilla cottage cheese pancakes with: sour cream, berry sauce or condensed milk	350.-
Granola with macadamia nut, berry compote ( stewed berries), vanilla and figs	440.-
Choux pastry with cottage cheese cream and berries	420.-
Waffles with cheese cream and berry sauce	370.-
Croissant with apple-pear sauce and cheese cream	270.-
Croissant with vanilla cream and almonds	270.-

# MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

## STARTERS

Truffle cheese platter	2200.-
Tuna tartare with grapefruit and flying fish roe	830.-
Salmon ceviche with wasabi root	950.-
Stewed beef with roasted bell peppers and tuna sauce	950.-
Bruschetta made with an artisan tartine and with salmon, stracciatella and black truffle	850.-
with beef tartare, truffle sour cream and French fries	630.-
with roast beef	500.-
with Parma ham	750.-

## SALADS

Farmer burrata cheese with tomatoes and tarragon	870.-
Salad with crispy zucchini	580.-
Light salad with vegetables and Italian olive oil	490.-
Asian-style chicken with pickled celery and Parmesan cream	570.-
Salad with seafood and grapefruit	1290.-
Salad with roast beef and sesame sauce	770.-
Salad with smoked marbled beef and baked bell pepper	900.-

## SOUPS

Cauliflower cheese soup	750.-
Shrimp and squid bisque	800.-
Ligurian fish soup	950.-
Spicy lamb and beans soup	830.-
Borscht with stewed beef meat	450.-

## FISH AND SEAFOOD

Red snapper with smoked bell pepper	1750.-
Pike perch with mushrooms and potato cream	850.-
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	
Khasanskaya	290.-
Lumiere	550.-
Gillardeau	700.-
Tia Marra	700.-
Pink Jolie	550.-

## MEAT

Chicken thighlet with Parmesan and baked potato cream	630.-
Steak Picanha with baked celery	2100.-
Dry aged striploin steak with asparagus and pepper sauce	3500.-
Ribeye steak with a mix of fresh vegetables	3500.-
Stewed veal cheeks and potato cream	820.-
Smoked pork ribs	990.-

## BURGERS

with duck and pickled apples	890.-
with stewed cheeks and jalapeno	770.-
“Four cheese”	900.-
“Chicken”	650.-

## VEGETABLES

Grilled asparagus	500.-
Potato cream	270.-
French fries with Parmesan	290.-
Grilled cauliflower with gorgonzola	350.-
Three types of mushrooms fried in cream and truffle	450.-
Grilled vegetables	300.-

## PASTA

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

Penne Four Cheese	570.-
Fusilli with pesto, mint and truffle cheese	590.-
Spaghetti with shrimps, anchovies and sun-dried tomatoes	980.-
Ravioli with shrimps and bacon	720.-
Spaghetti with chicken thigh and gorgonzola cheese	590.-
Tagliatelle with smoked bacon and three kinds of mushrooms	680.-
Penne Arabiata with marbled beef and chili pepper	870.-
Tagliatelle with marbled beef and demi-glace sauce	890.-

# ROMAN PIZZA

*fluffy dough, crispy crust*

Mozzarella cheese, pesto, tomatoes	600.-
Four cheeses	850.-
Pear and Gorgonzola cheese	850.-
Chicken fillet and bacon	820.-
Shrimps and stracciatella cheese	1150.-
Mortadella, mushrooms, truffle	1100.-
Ham “Tambov” and mushrooms	910.-
Salami picante	940.-

## BREAD

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

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

## DESSERTS

Rum baba with coconut ice cream	430.-
Avocado, pineapple, shortcrust pastry	390.-
Honey cake	330.-
Meringue roll with pistachio	400.-
Chocolate truffle	550.-
Crispy lemon	560.-
Firm cigar	490.-
“Anna Pavlova” dessert	350.-
ICE CREAM	150.-
vanilla, chocolate, strawberry-yogurt, pear-gorgonzola	
SORBETS	120.-
aspberry-mint, mango-lychee, apple-celery, lemon-lime	

# WINE

## FROM RUSSIA WITH LOVE

### SPARKLING

750 ml

Temelion 36 Lefkadia

3 400.-

Cuvee de Vitmer Brut

3 600.-

### WHITE WINES

750 ml

Cuvee Blanc Usadba Markotkh

3 500.-

Riesling Family Reserve Sikory

4 500.-

Chardonnay Krasnaya Gorka Galitskiy & Galitskiy

4 900.-

### RED WINES

750 ml

Pinot Noir Oleg Repin Satera

5 900.-

Sangiovese Kacha Valley Crimea

6 500.-

Cabernet Sauvignon Family Reserve Sikory

4 500.-

# WINE

## CHAMPAGNE

	750 ml
Cristal Louis Roederer	57 000.-
Carte d'Or Drappier	11 000.-
Celles-Sur-Ourse Grains De Celles Pierre Gerbais	13 900.-
Drappier Brut Nature Zero Dosage	12 500.-
Laherte Freres Extra Brut	23 900.-
Lallier, «R.016» Brut	12 900.-
Louis Armand Brut	10 500.-
Drappier Rose	12 900.-
Lallier, «Grand Rose» Brut Grand Cru	14 900.-
Laherte Freres, «Rose de Meunier» Extra Brut	16 900.-

## 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	5 500.-

# WINE

## WHITE WINES

### FRANCE

	750 ml
Meursault Les Clous, Bouchard Pere & Fils	15 900.-
Chablis 1er Cru Montmains AOC Maison Olivier Tricon	12 000.-
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	3 000.-
Gewurztraminer Cantina Terlano	5 800.-
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	4 500.-

### AUSTRIA

	750 ml
Gruner Veltliner Loibner Steinfeder Emmerich Knoll	7 900.-
Gruner Veltliner Klassik Nastl	3 900.-

### NEW WORLD

	750 ml
Chardonnay Prototype Raymond California	9 500.-
Sauvignon Blanc Shy Albatross	4 000.-
Hermit d'Arenberg	5 700.-
Torrentes Alta Vista Vive Torrontés	3 000.-

## ROSE WINES

	750 ml
Garrus Chateau d'Esclans	25 000.-
Le Rose Giscours, Chateau Giscours	10 500.-
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	3 200.-
Cabra Cega Casa Santos Lima	2 800.-
Urbanhof Rose	3 500.-

# WINE

## RED WINES

### FRANCE

	750 ml
Volnay Sarnin-Berrux	17 000.-
Pommard 1er Cru Clos Micault Domaine Francois Xavier De Vaux	17 600.-
Savigny-les-Beaune Guyon	12 900.-
Chateau Citran	8 900.-
Chateau Beaumont	6 500.-
Pavillon Rouge Du Chateau Margaux	60 000.-
Pinot Noir Cuvee Reserve Bourgogne, Bellene	7 900.-

### ITALY

	750 ml
Bertinga	13 800.-
Barolo Giacomo Fenocchio	12 500.-
Barbera d'Asti Nobbio Roberto Ferraris	4 900.-
Valpolicella Bertani	6 300.-
Brunello di Montalcino Valdicava	23 000.-
Amarone della Valpolicella Classico, Domini Veneti	9 800.-
Vino Nobile di Montepulciano Riserva Fattoria del Cerro	7 700.-
Sassi Chiusi Bertinga	5 900.-
Appassimento Segreto Rosso	3 900.-

### SPAIN

	750 ml
Hacienda Lopez de Haro Reserva	4 900.-
Garnacha Altaya	3 000.-

### GERMANY

	750 ml
Pinot Noir Michel Scheid Einig-Zenzen	3 700.-
Spatburgunder Blauer Knipser	5 900.-

### AUSTRIA

	750 ml
Blaufrankisch Weingut Judith Beck	4 900.-
Zweigelt Selection Burgenland Norbert Schmelzer	3 300.-

### NEW WORLD

	750 ml
Cabernet Sauvignon Estate Ridge Vineyards	25 000.-
Pinot Noir Insight Single Vineyard	6 500.-
Mingre Maule J.Bouchon	8 500.-
Shiraz Rocky Gully	5 500.-
Malbec Pure Trapiche	3 000.-
Carmenere Santa Carolina Reserva	4 300.-



# 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 Transatlantic	550.-
Beluga	420.-
Beluga Allure	800.-
Polugar №1, Wheat	800.-
Onegin	450.-

## RUM

	50 ml
Angostura 7	590.-
Bumbu	620.-
Brugal Anejo	490.-
Beach House White Space	550.-
Beach House Gold Mauritian Spiced	550.-

## GIN

	50 ml
Hendrick's	700.-
Roku gin	610.-
Gin Mare	750.-
Drumshanbo Gunpowder	700.-

## TEQUILA & MEZCAL

	50 ml
Mezcal La Escondida	910.-
«Kah» Reposado	950.-
Rooster Rojo Anejo Smoked Pineapple	550.-

## GRAPPA

	50 ml
Nonino Tradizione	750.-
Pilzer, L'Aqua Mater Grappa di Moscato Rosa	1350.-

## BRANDY

	50 ml
Torres 10 Gran Reserva	500.-
Pere Magloire V.S.O.P.	1010.-
Marquis d'Aguesseau X.O.	1300.-
Cardenal Mendoza Nebulis	1100.-
"Vinas de Oro" Pisco Quebranta	750.-

# BAR

## WHISKEY

<i>SINGLE MALT SCOTLAND</i>	50 ml
Auchentoshan American Oak	560.-
Auchentoshan 12 Y.O.	930.-
Craigellachie 13 Y.O.	950.-
The Glenlivet 15 Y.O.	960.-
Cardhu 12 Y.O.	1025.-
Glenfiddich 15 Y.O.	1400.-

## *BLENDED*

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

## BOURBON

	50 ml
Jim Beam	460.-
Woodford Reserve	620.-
Maker's Mark	960.-

## COGNAC

	50 ml
Monnet V.S.	650.-
Monnet V.S.O.P.	960.-
H by Hine V.S.O.P.	990.-
Hine RARE V.S.O.P.	1270.-

## LIQUOR

	50 ml
Tselovalnik Russia Elixir Coffee by El Copitas Bar	520.-
Becherovka	425.-
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
Ruby cider chokeberry – apple		350.- 330 ml
Cider Assemblage 12 unfiltered		350.- 330 ml

## CLASSIC COCKTAILS

Aviation	550.-
Porn Star	650.-
Gin Basil Smash	550.-
Tommy D Sour	550.-
Knickerbocker	550.-
Bellini	525.-
Dorado	525.-
Maid Cocktail	550.-

## SPECIAL MENU COCKTAILS

Not Real Spritz	600.-
Fake Aperitivo	600.-
Maiz	600.-
Godzi	600.-
mApple	600.-
Baba Au Rum	600.-
Cilantro	600.-
Garden Tini	600.-

# BAR

## COFFEE

Espresso	20 ml	200.-
Americano	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.-
Filter coffee	150 ml	200.-
To cook on grain milk <i>coconut, almond, soy</i>	100 ml	+100.-

## TEA

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

## AUTHOR'S TEA

	400 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

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

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