

BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

WITH BREAD

With bread from the restaurant-bakery «Pecherka»

Benedict with salmon and sauce «White wine»	1100.-
Seared tuna toast with anchovies on a cranberry tartine	780.-
Sandwich with chicken thigh patty with smoked aioli	620.-
Sandwich with roast beef and Camembert cheese on cranberry tartine	690.-
Sandwich with mortadella and truffle cheese	930.-

EGGS

French omelette with trout and avocado	1100.-
Omelette «four cheeses»	570.-
Fried eggs with truffle cheese	600.-
Omelette with Parma ham	810.-
Scrambled eggs with Mortadella and pistachios	720.-

PORRIDGE

Cooked with milk or coconut milk

Buckwheat porridge with bacon and chorizo	670.-
Oatmeal with pesto, Parmesan cheese and poached egg	520.-
Millet porridge «Four cheese» and poached egg	520.-
Oatmeal porridge a la «Anna Pavlova» dessert	520.-
Rice porridge with mango	730.-

PANCAKES

with berries and condensed milk	450.-
pancake cake with condensed milk cream and currant sorbet	520.-
with red caviar	1400.-

DESSERTS

Raspberry baked pudding with ice cream	600.-
Vanilla cheese pancakes sour cream / condensed milk / berry sauce	450.-
Choux pastry with cottage cheese cream and berries	600.-
Waffles with cheese cream and berry sauce	450.-
Choux buns with caramel and black truffle	650.-

MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

STARTERS

Smoked tuna carpaccio with black caviar	780.-
Trout ceviche with wasabi root	1180.-
Tuna tartare with grapefruit and flying fish roe	890.-
Beef tartare with porcini mushroom cream	690.-
Marinated beef with nuts and tuna sauce	990.-
Cream of broccoli with flatbread	480.-
Italian truffle cheese set	3500.-
Bruschetta made with an artisan tartine and	
roast beef / sesame sauce / parmesan cheese/ tartine	690.-
trout / stracciatella / black truffle	850.-

SALADS

Crispy seafood salad with grapefruit and Mornay sauce	1330.-
Green salad with sour cream, avocado and pike caviar	650.-
Baked eggplant with Uzbek tomatoes and cream cheese	830.-
Grilled on coals romaine with anchovy-parmesan sauce	680.-
Salad with crispy zucchini	700.-
Asian-style chicken salad	690.-
Salad with roast beef and sesame sauce	950.-

SOUPS

Russian peasant soup with green tomatoes, smoked omul fish, fresh cucumber and tartine bread	980.-
Cauliflower cheese soup	920.-
Rooster soup «Ukha» with pike perch and catfish	890.-
Ligurian fish soup	1200.-
Spicy chicken soup with fusilli and tarragon	540.-
Borscht with meat, «Borodinsky» bread and smoked lard spread	650.-

FISH AND SEAFOOD

Black pies «Cheburek» with Kamchatka crab	1250.-
Char-grilled octopus with Pesto dressing and tomatoes	2200.-
Black cod with fresh tomatoes, broccoli cream and shiso dressing	1890.-
Pike perch with mushrooms and potato cream	1250.-
Asian-style marbled catfish with young cabbage	1200.-
Grilled shrimps with wasabi sauce	1200.-

AQUARIUM

Sea urchin	490.-
Kamchatka crab /per 100 g/	1200.-
Oysters	
Lumiere / Pink Jolie	580.-
Gillardeau / Tia Marra	750.-
Gene Long	550.-

MEAT

Duck hearts with celery cream	650.-
Duck breast with simmered millet porridge and porcini mushroom sauce	890.-
Puff pastry pie with veal cheeks, mushrooms, spinach and smoked demiglace sauce	940.-
Confit of beef tongue with celery cream	1150.-
Patty of three types of meat with potato gnocchi in black pepper sauce	790.-
Farm beef sirloin and ash-roasted potatoes	2250.-
Asian-style smoked pork ribs	1350.-
Burger with duck and pickled apples	970.-
Four cheese burger with marbled beef	1200.-

VEGETABLES

Grilled zucchini with baked garlic sauce	330.-
French fries with truffle	370.-
Corn with Parmesan	420.-
Three types of mushrooms fried in cream and truffle	450.-

PASTA

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

Pappardelle pasta with Parmesan cheese and black pepper	590.-
Spaghetti with shrimps, anchovies and sun-dried tomatoes	1100.-
Ravioli with shrimps and bacon	960.-
Smoked trout lasagne with Italian tomato sauce and halibut caviar	820.-
Fusilli pasta with smoked bacon, porcini mushrooms and truffle	790.-
Penne Arabiata with marbled beef and chili pepper	970.-
Fusilli with pesto, mint, truffle cheese and stracciatella	690.-

FLATBREAD

On a long-cold fermentation dough

Veal cheeks, sweet bell pepper, cilantro	870.-
Camembert, stracciatella, black truffle	930.-
Shrimp, stracciatella, tarragon	800.-

PIZZA

Pizza made on aged dough of two types of Italian flour

Camembert, Parmesan	900.-
Pear and Gorgonzola cheese	850.-
Chicken fillet and bacon	870.-
Bresaola, stracciatella	1290.-
Mortadella, mushrooms, truffle	1290.-
Salami picante	970.-
Baked peppers, bacon, parmesan cheese	890.-

BREAD

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

Classic tartin	50.-
Creamy brioche	50.-
Borodinsky	50.-
Croissant with butter and jam	250.-
Three tartines /cranberry, tomato, classic/ with smoked butter	300.-
Focaccia	
with rosemary	290.-
with mozzarella and garlic oil	290.-
with Parmesan	290.-

DESSERTS

Gingerbread «Gorodetsky» with currant sorbet	770.-
Honey cake	500.-
Meringue roll with pistachio	600.-
Raspberry cake	650.-
Tart with mango, black caviar and champagne gel	770.-
Crispy meringue inspired by cocktail «Porn Star Martini»	690.-
«Book»	850.-
«Anna Pavlova» dessert	550.-
ICE CREAM	200.-
vanilla, chocolate, pear-gorgonzola	
SORBETS	200.-
currant-tarragon, raspberry-mint, lemon-lime	

WINE

RUSSIAN WINE

SPARKLING	750 ml
Esse Cuvee Prestige Brut	5 400.-
Shumrinka Extra Brut	4 100.-

WHITE WINES	750 ml
Riesling Family Reserve Sikory	5 100.-
Chardonnay «Krasnaya Gorka» Galitskiy & Galitskiy	5 900.-
Aligote Petrikor, Shumrinka	4 300.-

ORANGE WINE	750 ml
«Krasnaia Gorka» Rose, Galitskiy & Galitskiy	5 400.-
Malvasia Orange, Usadba Markotkh	4 500.-

RED WINES	750 ml
Cabernet Sauvignon Family Reserve Sikory	5 100.-
Saperavi-Syrah Petrchor, Shumrinka	4 500.-
Kacha Valley Cabernet Franc Crimea Satera	8 900.-

HALF A BOTTLE	375 ml
---------------	--------

CHAMPAGNE	
Lanson le Black Creation	9 000.-
Piper-Heidsieck Rose Brut	8 800.-

WHITE WINE	
Anthilia, Donnafugata	3 500.-
Chablis Sainte Claire, Jean-Marc Brocard	4 500.-
Gavi dei Gavi (Etichetta Nera), La Scolca	4 900.-

RED WINE	
Vino Nobile di Montepulciano, Fattoria del Cerro	4 500.-
Bourgogne Pinot Noir Laforet, Joseph Drouhin	5 500.-

WINE

CHAMPAGNE

750 ml

Cristal Louis Roederer	80 000.-
Drappier Brut Nature Zero Dosage	13 500.-
Blanc de Noirs, Regny & Pidansat	12 500.-
Lanson le Black Creation	15 900.-
Lanson le Rose Brut	16 900.-
Piper-Heidsieck Brut	14 000.-
Chanoine Freres Demi-Sec	13 500.-
Moet & Chandon Imperial Brut	11 600.-
Moet & Chandon Imperial Brut Rose	13 000.-
Chanoine Freres Reserve Privee Rose Brut	13 500.-
Blanc de Blancs Grand Cru Extra-Brut, Marcel Moineaux	14 500.-

SPARKLING

ITALY

750 ml

Prosecco Bortolin Angelo, «Angelin Beo»	
Valdobbiadene Superiore Rive de Guia Extra Brut	6 300.-
Soldati La Scolca Rose Brut	5 900.-
Moscato d'Asti Batasiolo	5 200.-

FRANCE

750 ml

Cremant de Bourgogne Brut, Andre Delorme	6 300.-
--	---------

SPAIN

750 ml

NADAL Brut Reserva Original Corpinnat	8 100.-
Blanc de Blancs Brut Reserva, Anna de Codorniu	5 900.-

GERMANY

750 ml

Sekt Riesling Hans Baer, Weinkellerei Hechtsheim	4 900.-
--	---------

WINE

WHITE WINES

FRANCE

	750 ml
Puligny–Montrachet, Joseph Drouhin	27 900.-
Meursault Les Clous, Bouchard Pere & Fils	18 500.-
Chablis 1er Cru Montmains AOC Maison Olivier Tricon	14 000.-
Domaine Schaller Chablis	9 100.-
Pouilly–Fume En Travertin, Henri Bourgeois	8 500.-
Cuvee Reserve Chardonnay Bourgogne AOC	
Maison Roche de Bellene	6 900.-
Condrieu Pierre Gaillard	13 900.-

ITALY

	750 ml
Gavi di Gavi Batasiolo	6 500.-
Pinot Grigio Tiefenbrunner	4 800.-
Soave Il Selese	4 000.-
Feudi di San Gregorio, Greco di Tufo	10 900.-
Gewurztraminer Cantina Terlano	6 700.-
Gavi dei Gavi Etichetta Nera, La Scolca	9 100.-

SPAIN

	750 ml
The Flower and the Bee Coto de Gomariz	6 500.-
COTA 45 UBE Miraflores	11 500.-
Mar de Frades Albarino	5 900.-

GERMANY

	750 ml
Riesling Maximin	5 700.-
Riesling Gunderloch Balbach	5 300.-
Silvaner Escherndorfer Horst Sauer	5 500.-

AUSTRIA

	750 ml
Gruner Veltliner Loibner Knoll	8 900.-
Gruner Veltliner Klassik Nastl	4 500.-

NEW WORLD

	750 ml
Chardonnay Fior di Sole Long Barn	6 500.-
Riesling Wente Riverbank	6 500.-
Sauvignon Blanc Cove Oymori	4 500.-
Stellenrust Chenin Blanc	6 000.-

ROSE WINES

	750 ml
Garrus Chateau d'Esclans	25 000.-
Dolce&Gabbana Rosa, Donnafugata	12 900.-
By.Ott, Domaines Ott	9 500.-
Le Rose Giscours, Chateau Giscours	11 500.-
Cotes de Provence Domaine de l'Ile	7 900.-
Domaine La Suffrène Bandol	5 500.-
Pino Grigio Rosato Mastri Vernacoli	4 500.-
Cabra Cega Casa Santos Lima	4 000.-

WINE

RED WINES

FRANCE

	750 ml
Volnay Sarnin-Berrux	17 000.-
Pommard Clos des Poutures, Armand Heitz	17 600.-
Savigny-les-Beaune Guyon	15 000.-
Chateau La Croix Meunier	8 000.-
Chateau Citran	9 500.-
Chateau Beaumont	7 500.-
Pavillon Rouge Du Chateau Margaux	60 000.-
Pinot Noir Laforet, Joseph Drouhin	8 500.-

ITALY

	750 ml
Bertinga	15 900.-
Dolce&Gabbana Tancredi	14 500.-
Barolo Castellerio, Giacomo Fenocchio	15 500.-
Amarone della Valpolicella Classico, Domini Veneti	15 500.-
Valpolicella Bertani	6 900.-
Vite Colte La Casa in Collina Barbaresco	12 900.-
Brunello di Montalcino Castelgiocondo, Frescobaldi	17 400.-
Monte Bernardi Retromarcia Chianti Classico	7 100.-
Vino Nobile di Montepulciano Riserva Fattoria del Cerro	8 500.-
Sassi Chiusi Bertinga	7 600.-
Appassimento Segreto Rosso	5 500.-

SPAIN

	750 ml
Cal Pla Priorat	6 000.-
Ramon Bilbao Edicion Limitada	6 800.-
Garnacha Altaya	3 500.-

GERMANY

	750 ml
Pinot Noir Ernst Ludwig Rheinhessen	4 500.-
Spatburgunder Blauer Knipser	6 200.-

AUSTRIA

	750 ml
Blaufrankisch Weingut Judith Beck	5 500.-
Zweigelt Selection Burgenland Norbert Schmelzer	4 200.-

NEW WORLD

	750 ml
Yamhill Cuvee Pinot Noir, Domaine Serene	22 000.-
Pinot Noir Insight	6 500.-
Grenache Noir, David & Nadia	9 800.-
Shiraz Rocky Gully	6 500.-
Malbec Reserva Maule, J. Bouchon	5 500.-
Carmenere Santa Carolina Reserva	4 500.-

TINCTURE

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

STRONG DRINK	50 ml
Herbs	350.-
100 leaves	350.-
Cedar	350.-
Horseradish	350.-

BERRY DRINK	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.-
Martini Ambrato / Rubino	550.-
Padro&Co - Rojo Classico /	550.-
Dorado Amargo Suave	

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.-

LIQUOR

	50 ml
Tselovalnik Elixir Coffee by El Copitas Bar	550.-
Jägermeister	550.-
Baileys	550.-
Italicus Rosolio di Bergamotto	950.-

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.-

AGRICOLE

Dillon Blanc Agricole	550.-
Sol Tarasco Charanda 8 Years Old	950.-

GIN

	50 ml
Tselovalnik Local Gin by El Copitas Bar	500.-
Gray Shine	500.-
Bombay Sapphire	600.-
Drumshanbo Gunpowder	700.-
Gin Mare	800.-
Hendricks	900.-

TEQUILA & MEZCAL

	50 ml
Rooster Rojo Blanco / Anejo Pineapple	600.-
Mezcal La Escondida	1000.-
Don Julio Blanco	1400.-
Don Julio Reposado	1700.-
Don Julio Anejo	2000.-

BAR

WHISKEY

<i>SINGLE MALT</i>	50 ml
Auchentoshan American Oak	900.-
Talisker 10 Y.O.	950.-
Craigellachie 13 Y.O.	1000.-
The Irishman Single Malt	1000.-
Aberfeldy 12 Y.O.	1100.-
Ledaig Sinclair Series Rioja Cask Finish	1400.-
Laphroaig 10 Y.O.	1800.-
Lagavulin 8 Y.O.	1800.-
Lagavulin 16 Years	2000.-
Macallan 12 Years	2400.-
Macallan 18 Y.O.	9000.-
<i>BLENDED</i>	50 ml
Dewars White Label	600.-
Monkey Shoulder	950.-
Chivas Regal 12 Y.O.	950.-
Chivas Regal 18 Y.O.	2050.-
Bellevoye Finition Sauternes	1300.-

BAR

BOURBON	50 ml
Jim Beam	700.-
Bulleit Bourbon Frontier	800.-
Maker's Mark	1000.-
COGNAC	50 ml
Camus V.S.	850.-
Camus V.S.O.P.	1000.-
H by Hine V.S.O.P.	1100.-
Hine RARE V.S.O.P.	1300.-
Domaine Chateau de Fontpinot XO Grande Champagne	2400.-
BRANDY & GRAPPA	50 ml
Torres 10 Gran Reserva	550.-
Vinas de Oro Pisco Quebranta	800.-
Pere Magloire V.S.O.P.	1100.-
Marquis d'Aguesseau X.O.	1500.-
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	800.-
Polugar No. 1 Rye and Wheat / No. 2 Garlic and Pepper	800.-

BAR

BEER DRAFT

Zubr Gold	330 ml 400.-	500 ml 600.-
Bayreuther Hell	330 ml 450.-	500 ml 600.-
Steebrugge White	330 ml 450.-	500 ml 650.-

BEER BOTTLE

Zubr Classic Dark		500 ml 600.-
Duchesse de Bourgogne		330 ml 800.-
Maisels Weisse Alkoholfrei n/a		500 ml 450.-

CLASSIC COCKTAILS

REFRESHINGLY APERITIF :

Kir Royal	650.-
Paloma	700.-
Hugo	650.-
Bellini	650.-
Aperol Spritz	750.-
Negroni Sbagliato	700.-

COCKTAILS GASTRONOMICALLY PAIRING :

Pornstar Martini	850.-
Paper Plane	850.-
Cosmopolitan	650.-
Whiskey Sour	650.-
Electro gimlet + photo card for memory	800.-
Gin Basil Smash	650.-
Zombie	850.-

CHARMINGLY FINAL :

Death in the Afternoon	850.-
Dry Martini	650.-
Brandy Alexandr	850.-
Boulevardier	850.-
Daiquiri di Hemingway	650.-

BAR

COFFEE

Double espresso	40 ml	250.-
Americano	150 ml	250.-
Filter coffee	150 ml	250.-
Cappuccino	200 ml	300.-
Flat white	200 ml	300.-
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	
Assam		350.-
Earl Grey		350.-
Gunpowder		350.-
Jasmin		350.-
Limoncello Oolong		350.-
Healing herb		350.-

AUTHOR'S TEA

	800 ml	
Verbena – ginger – sea buckthorn		450.-
Peach – lemon – chamomile		450.-

LEMONADE

	250 ml	
Dill – lemon		300.-
Mint – lemongrass		300.-
Aloe – jasmine		300.-
Strawberry – red grapes		300.-

BAR

SMOOTHIES	350 ml	
Pear, kiwi, cookies		400.-
Cucumber, celery, apple		400.-
Mango, dried apricots, sunflower		400.-
MILK SHAKE	300 ml	
Banana – pistachio – jasmine		400.-
Cherry – almond – lavender		400.-
Blood orange – mint – yogurt		400.-
HOT		
Glintvein	200 ml	500.-
Hot Chocolate	100 ml	400.-
Hot Chocolate with mint liqueur	140 ml	550.-
Cocoa	350 ml	300.-
MINERAL WATER		
	270 ml	850 ml
Dausuz	270.-	450.-
		500 ml
Borjomi		300.-
	250 ml	750 ml
San Cassiano	370.-	550.-
SODA & TONIC WATER		
Coca-Cola	330 ml	250.-
Coca-Cola Zero	330 ml	250.-
Evervess Tonic	250 ml	250.-
FRESH JUICE	200 ml	
Orange		350.-
Grapefruit		350.-
Apple		350.-
Carrot		350.-
JUICE	200 ml	
Apple, orange, cherry, tomato, pineapple		250.-

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+