

BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

EGGS BENEDICT

with salmon and sauce «White wine»	930.-
with crab and pike caviar	1100.-
with chicken thigh patty with smoked aioli	570.-
with Parma ham and potato cream on a creamy brioche	650.-
with mortadella and truffle cheese	850.-

SANDWICH WITH

Roast beef and Camembert cheese on cranberry tartine	630.-
Mortadella on «Borodino» bread	630.-

EGGS

French omelette with trout and avocado	930.-
The Aristocrat's breakfast/2 soft-boiled eggs,2 types of caviar, smoked butter, cranberry and classic tartine/	750.-
Omelette with crab	990.-
Omelette «four cheeses»	530.-
Fried eggs with truffle cheese	450.-
Omelette with Parma ham	690.-
Scrambled eggs with Mortadella and pistachios	620.-

PORRIDGE

Cooked with milk or coconut milk

Buckwheat porridge with bacon and chorizo	590.-
Millet porridge «Four cheese»	490.-
Oatmeal porridge a la «Anna Pavlova» dessert	420.-
Rice porridge with mango	550.-

PANCAKES

with caramelized pear, strawberries and ice cream	590.-
with condensed milk	430.-
with red caviar	890.-

DESSERTS

Raspberry baked pudding with ice cream	520.-
Cheese pancakes with cottage cheese «Baked milk»	450.-
Choux pastry with cottage cheese cream and berries	550.-
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	980.-
Tuna tartare with grapefruit and flying fish roe	850.-
Beef tartare with porcini mushroom cream and smoked aioli	630.-
Marinated beef with nuts and tuna sauce	920.-
Truffle cheese set	2700.-
Bruschetta made with an artisan tartine and	
salmon / stracciatella / truffle / cranberry tartine	890.-
roast beef / sesame sauce / parmesan cheese/ tartine	530.-
parma ham / stracciatella / truffle / tartine	720.-
beef tartare / truffle sour cream / cranberry tartine	650.-

SALADS

Green salad with Parmesan cheese	590.-
Stracciatella with mango and sea buckthorn	1050.-
Stracciatella with tomatoes and avocado	980.-
Baked eggplant with tomatoes and cheese cream	730.-
Salad with crispy zucchini	590.-
Asian-style chicken with pickled celery and Parmesan cream	610.-
Salad with seafood and grapefruit	1290.-
Salad with roast beef and sesame sauce	820.-

SOUPS

Cauliflower cheese soup	770.-
Shrimp and squid bisque	870.-
Rooster soup «Ukha» with pike perch and catfish	700.-
Spicy lamb and beans soup	850.-
Borscht with stewed beef meat	500.-

FISH AND SEAFOOD

Pike perch with mushrooms and potato cream	920.-
Murmansk cod with Nizhny Novgorod cheese's cream and pak choi cabbage	970.-
Marbled catfish in Asian style with green cabbage	970.-
Grilled shrimps	890.-

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.-
Chicken thighillet with Parmesan and baked potato cream	690.-
Baked beef rib with campfire porridge	890.-
30 day matured Ribeye steak with vegetables	4200.-
Farm beef sirloin and ash-roasted potatoes	1500.-
Stewed veal cheeks and potato cream	870.-
Smoked pork ribs	1100.-
Burger with duck and pickled apples	890.-
Four cheese burger with marbled beef	910.-

VEGETABLES

Grilled cauliflower with gorgonzola	390.-
Three types of mushrooms fried in cream and truffle	430.-
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	850.-
Potato gnocchi «Four cheese»	550.-
Potato gnocchi with smoked bacon	580.-
Penne Arabiata with marbled beef and chili pepper	890.-
Fusilli with pesto, mint, truffle cheese and stracciatella	650.-

PIZZA

Pizza made on aged dough of two types of Italian flour

Mozzarella cheese, pesto, tomatoes	600.-
Four cheeses	870.-
Pear and Gorgonzola cheese	850.-
Chicken fillet and bacon	850.-
Bresaola, stracciatella	1050.-
Mortadella, mushrooms, truffle	1190.-
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

Choux buns with black truffle	500.-
Rum baba with coconut ice cream	450.-
Honey cake	400.-
Raspberry cake	630.-
Meringue roll with pistachio	450.-
Crispy lemon	620.-
«Book»	750.-
«Anna Pavlova» dessert	400.-
ICE CREAM	150.-
vanilla, chocolate, strawberry-yogurt, pear-gorgonzola	
SORBETS	120.-
Raspberry-mint, mango-lychee, apple-celery, lemon-lime	

WINE

FROM RUSSIA WITH LOVE

SPARKLING

750 ml

Blanc de Blancs Magnatum Brut

3 600.-

Cuvee de Vitmer Brut

4 100.-

WHITE WINES

750 ml

Riesling Family Reserve Sikory

4 900.-

Chardonnay «Krasnaya Gorka» Galitskiy & Galitskiy

5 900.-

Aligote Petrikor, Shumrinka

3 600.-

ORANGE WINE

750 ml

Malvasia Orange, Usadba Markotkh

3 900.-

RED WINES

750 ml

«Merci, Patrick» Lefkadia Reserve

6 900.-

Pinot Noir «Krasnaya Gorka» Galitskiy & Galitskiy

5 900.-

Cabernet Sauvignon Family Reserve Sikory

5 100.-

Saperavi-Syrah Petrchor, Shumrinka

4 200.-

HALF A BOTTLE. CHAMPAGNE

375 ml

Lanson le Black Creation

8 500.-

Piper-Heidsieck Rose Brut

8 800.-

WINE

CHAMPAGNE

	750 ml
Cristal Louis Roederer	68 000.-
Drappier Brut Nature Zero Dosage	13 500.-
Blanc de Noirs, Regny & Pidansat	11 500.-
Lanson le Black Creation	15 900.-
Lanson le Rose Brut	16 900.-
Piper-Heidsieck Brut	13 500.-
Chanoine Freres Demi-Sec	12 500.-
Chanoine Freres Reserve Privee Rose Brut	12 900.-
Blanc de Blancs Grand Cru Extra-Brut, Marcel Moineaux	13 500.-

SPARKLING

FRANCE

	750 ml
Cremant de Bourgogne Brut, Andre Delorme	5 500.-

SPAIN

	750 ml
Blanc de Blancs Brut Reserva, Anna de Codorniu	5 900.-

GERMANY

	750 ml
Sekt Riesling Hans Baer, Weinkellerei Hechtsheim	4 500.-

ITALY

	750 ml
Prosecco Conca d'Oro Valdobbiadene Superiore Brut	5 400.-
Soldati La Scolca Rose Brut	5 900.-
Moscato d'Asti Batasiolo	4 900.-
Martini Prosecco Rose D.O.C.	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	13 000.-
Chablis Sainte Claire, Jean-Marc Brocard	8 800.-
Pouilly-Fume En Travertin, Henri Bourgeois	8 000.-
Condrieu Pierre Gaillard	13 900.-
Petit Bourgeois, Henri Bourgeois	5 900.-

ITALY

	750 ml
Gavi di Gavi Batasiolo	6 500.-
Pinot Grigio Tiefenbrunner	4 500.-
Soave Il Selese	3 200.-
Gewurztraminer Cantina Terlano	6 700.-
Gavi dei Gavi Etichetta Nera, La Scolca	9 500.-

SPAIN

	750 ml
The Flower and the Bee Coto de Gomariz	6 500.-
Albarino Altos De Torona	5 100.-

GERMANY

	750 ml
Riesling Maximin Grunhaus	5 700.-
Riesling Gunderloch Balbach	4 600.-
Silvaner Escherndorfer Horst Sauer	5 500.-

AUSTRIA

	750 ml
Gruner Veltliner Loibner Knoll	8 900.-
Gruner Veltliner Klassik Nastl	4 200.-

NEW WORLD

	750 ml
Chardonnay Fior di Sole Long Barn	6 500.-
Riesling Wente Riverbank	6 500.-
Sauvignon Cove Oymori	4 000.-
Torrontes Alta Vista Vive Torrontés	3 000.-

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	5 200.-
Pino Grigio Rosato Mastri Vernacoli	3 700.-
Cabra Cega Casa Santos Lima	2 800.-

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	7 500.-
Chateau Citran	8 900.-
Chateau Beaumont	6 900.-
Pavillon Rouge Du Chateau Margaux	60 000.-
Pinot Noir Laforet, Joseph Drouhin	7 900.-

ITALY

	750 ml
Bertinga	14 900.-
Dolce&Gabbana Tancredi	14 500.-
Barolo Castellero, Giacomo Fenocchio	15 500.-
Barbera d'Asti Nobbio Roberto Ferraris	5 500.-
Amarone della Valpolicella Classico, Domini Veneti	13 500.-
Langhe Nebbiolo, Trediberri	8 900.-
Valpolicella Bertani	6 300.-
Brunello di Montalcino Castelgiocondo, Frescobaldi	16 900.-
Vino Nobile di Montepulciano Riserva Fattoria del Cerro	7 900.-
Sassi Chiusi Bertinga	6 500.-
Appassimento Segreto Rosso	4 500.-

SPAIN

	750 ml
Cal Pla Priorat	5 500.-
Hacienda Lopez de Haro Reserva	5 500.-
Garnacha Altaya	3 000.-

GERMANY

	750 ml
Pinot Noir Ernst Ludwig Rheinhessen	3 900.-
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
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 Pure Trapiche	3 600.-
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.-
Martini Fiero	450.-
Martini Ambrato / Rubino	550.-
Padro&Co - Rojo Classico / Dorado Amargo Suave	550.-

FORTIFIED WINE	100 ml
Kopke Fine Ruby Porto / Kopke Fine Tawny Porto	600.-
Tio Pepe Palomino Fino Jerez	750.-
Nectar Pedro Ximenez Dulce Jerez	750.-
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
Dillon Blanc Agricole	550.-
Flor de Cana 4	550.-
Banks 5	600.-
Beach House White Spiced / Gold Spiced	600.-
Brugal Anejo	600.-
Angostura 7	700.-

GIN	50 ml
Tselovalnik Local Gin by El Copitas Bar	500.-
Bombay Sapphire	500.-
Gray Shine	500.-
Bobbys Genever	650.-
Drumshanbo Gunpowder	700.-
Gin Mare	800.-

TEQUILA & MEZCAL	50 ml
Rooster Rojo Blanco / Anejo Pineapple	550.-
Mezcal La Escondida	950.-
«Kah» Anejo	1300.-
Don Julio Blanco	1400.-
Don Julio Reposado	1700.-
Don Julio Anejo	2000.-

BAR

WHISKEY

<i>SINGLE MALT SCOTLAND</i>	50 ml
Auchentoshan American Oak	800.-
Craigellachie 13 Y.O.	950.-
The Irishman Single Malt	950.-
Aberfeldy 12 Y.O.	1000.-
Bellevoys Finition Sauternes	1300.-
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.-
<i>BLENDED</i>	50 ml
Natterjack	600.-
Jameson	600.-
Dewars White Label	600.-
Johnnie Walker Black Label 12 Y.O.	800.-
Chivas Regal 12 Y.O.	950.-
Chivas Regal 18 Y.O.	2050.-

BAR

BOURBON & TENNESSEE

	50 ml
Jack Daniels Nº 7 Tennessee	600.-
Jim Beam	600.-
Bulleit Bourbon Frontier	800.-
Maker's Mark	1000.-

COGNAC

	50 ml
Camus V.S.	700.-
Camus V.S.O.P.	900.-
H by Hine V.S.O.P.	1000.-
Hine RARE V.S.O.P.	1300.-
Domaine Chateau de Fontpinot XO Grande Champagne	2400.-

BRANDY & GRAPPA

	50 ml
Torres 10 Gran Reserva	500.-
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.-
Onegin	450.-
Chistye Rosy	450.-
Absolut	450.-
Spelta	650.-
Grey Goose	700.-
Beluga Allure	800.-
Polugar No. 1 Rye and Wheat / No. 2 Garlic and Pepper	800.-

BAR

BEER DRAFT

Klaster svetle	330 ml 250.-	500 ml 375.-
Palm	330 ml 320.-	500 ml 450.-
Blanche de Namur	330 ml 320.-	500 ml 450.-

BEER BOTTLE

Petrus Dubbel		330 ml 450.-
Duchesse de Bourgogne		330 ml 650.-
Maisels (non-alcoholic)		500 ml 450.-

CLASSIC COCKTAILS

REFRESHINGLY APERITIF :

Kir Royal*		550.-
Paloma		600.-
Hugo		600.-
Martini Fiero Tonic		600.-
Aperol Spritz*		600.-
Negroni Sbagliato		700.-

COCKTAILS GASTRONOMICALLY PAIRING :

Pornstar Martini		800.-
El Diablo		650.-
Cosmopolitan		550.-
Whiskey Sour*		550.-
Paper Plane		600.-
Gin Basil Smash*		600.-
Zombie		800.-

CHARMINGLY FINAL :

Death in the Afternoon		800.-
Dry Martini		550.-
Ginger Sidecar		550.-
Espresso Martini		650.-
Boulevardier		700.-
Daiquiri di Hemingway		650.-

BAR

COFFEE

Double espresso	20 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	350.-
Raf Aperol	300 ml	450.-
To cook on grain milk <i>coconut, almond, banana</i>	100 ml	+120.-

TEA

	800 ml	
Assam		300.-
Earl Grey		300.-
Gunpowder		300.-
Jasmin		300.-
Limoncello Oolong		300.-
Sagan – Daylya		300.-
Healing herb		300.-

AUTHOR'S TEA

	800 ml	
Verbena – ginger – sea bucktho		350.-
Assam – currant – condensed milk		350.-

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.-
Grog	200 ml 500.-
Hot Chocolate	100 ml 400.-
Hot Chocolate with mint liqueur	140 ml 500.-
Cocoa	350 ml 300.-

MINERAL WATER	
Dausuz	270 ml 850 ml 220.- 340.-
Borjomi	500 ml 250.-
San Cassiano	250 ml 750 ml 320.- 500.-

SODA & TONIC WATER	
Coca-Cola	330 ml 220.-
Coca-Cola Zero	330 ml 220.-
Evervess Tonic	250 ml 220.-

FRESH JUICE	200 ml
Orange	350.-
Grapefruit	350.-
Apple	350.-
Carrot	350.-

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

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