

BREAKFAST

WORKING DAYS 9 AM – 1 PM

HOLIDAYS 9 AM – 2 PM

WITH BREAD

With bread from the restaurant-bakery «Pecherka»

Roast beef croissant with anchovy sauce	670.-
Benedict with salmon and sauce «White wine»	1100.-
Benedict with crab and pike caviar	1350.-
Sandwich with mortadella and truffle cheese	930.-
Sandwich with chicken thigh patty with smoked aioli	600.-
Sandwich with roast beef and Camembert cheese on cranberry tartine	670.-

EGGS

French omelette with trout and avocado	1100.-
Omelette with crab	1300.-
Omelette «four cheeses»	550.-
Fried eggs with truffle cheese	600.-
Omelette with Parma ham	710.-
Scrambled eggs with red caviar and vegetables	890.-
Scrambled eggs with Mortadella and pistachios	720.-

PORRIDGE

Cooked with milk or coconut milk

Buckwheat porridge with bacon and chorizo	620.-
Millet porridge «Four cheese»	490.-
Oatmeal porridge a la «Anna Pavlova» dessert	490.-
Rice porridge with mango	590.-

PANCAKES

with caramelized pear, strawberries and ice cream	620.-
with condensed milk	450.-
with red caviar	1200.-

DESSERTS

Raspberry baked pudding with ice cream	550.-
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	390.-
Choux buns with caramel and black truffle	570.-

MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

STARTERS

Flatbread with broccoli cream	480.-
Salmon ceviche with wasabi root	1100.-
Tuna tartare with grapefruit and flying fish roe	890.-
Beef tartare with porcini mushroom cream	670.-
Marinated beef with nuts and tuna sauce	990.-
Truffle cheese set	3500.-
Bruschetta made with an artisan tartine and	
salmon / stracciatella / truffle / cranberry tartine	930.-
roast beef / sesame sauce / parmesan cheese/ tartine	590.-
beef tartare / truffle sour cream / cranberry tartine	690.-

SALADS

Grilled on coals romaine with anchovy-parmesan sauce	650.-
Tomato salad with pecans and herbs	750.-
Green salad with Parmesan cheese	610.-
Stracciatella with mango and sea buckthorn	1290.-
Stracciatella with tomatoes and avocado	1100.-
Baked eggplant with tomatoes and cheese cream	770.-
Salad with crispy zucchini	590.-
Asian-style chicken salad	650.-
Salad with seafood and grapefruit	1330.-
Salad with roast beef and sesame sauce	950.-

SOUPS

Cauliflower cheese soup	900.-
Shrimp and squid bisque	1200.-
Rooster soup «Ukha» with pike perch and catfish	750.-
Spicy chicken soup with fusilli and tarragon	540.-
Spicy lamb soup with beans	950.-
Borscht with meat, «Borodinsky» bread and smoked lard spread	600.-

FISH AND SEAFOOD

Black cod with broccoli and saffron sauce	1750.-
Marbled catfish with young cabbage in creamy kimchi sauce	1200.-
Pike perch with mushrooms and potato cream	1050.-
Grilled shrimps with wasabi sauce	950.-

AQUARIUM

Scallop	550.-
Sea urchin	450.-
Kamchatka crab /per 100 g/	1200.-
Oysters	
Lumiere / Pink Jolie	570.-
Gillardeau / Tia Marra	700.-

MEAT

Duck hearts with celery cream	870.-
Stewed veal cheeks with potato tartlet and anchovy cream	990.-
Patty of three types of meat with potato gnocchi in black pepper sauce	770.-
«Pozharskaya cutlet» with mushrooms, potato cream and baked garlic	790.-
Farm beef sirloin and ash-roasted potatoes	1650.-
Asian-style smoked pork ribs	1350.-
Burger with duck and pickled apples	970.-
Four cheese burger with marbled beef	1100.-

VEGETABLES

Corn with Parmesan	420.-
Cauliflower with Gorgonzola	430.-
Three types of mushrooms fried in cream and truffle	450.-
Grilled vegetables	330.-
Potato cream	270.-
French fries with truffle	370.-

PASTA

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

Tagliatelle with squid and three types of caviar	970.-
Spaghetti with shrimps, anchovies and sun-dried tomatoes	1100.-
Ravioli with shrimps and bacon	830.-
Tagliatelle with chicken thigh and gorgonzola cheese	600.-
Potato gnocchi with smoked bacon	580.-
Four cheese potato gnocchi	560.-
Penne Arabiata with marbled beef and chili pepper	930.-
Fusilli with pesto, mint, truffle cheese and stracciatella	690.-

FLATBREAD

On a long-cold fermentation dough

Veal cheeks, sweet bell pepper, cilantro	760.-
Camembert, stracciatella, black truffle	930.-
Shrimp, stracciatella, tarragon	780.-

PIZZA

Pizza made on aged dough of two types of Italian flour

Four cheeses	870.-
Pear and Gorgonzola cheese	850.-
Chicken fillet and bacon	870.-
Baked peppers, bacon, parmesan cheese	890.-
Bresaola, stracciatella	1190.-
Mortadella, mushrooms, truffle	1250.-
Salami picante	970.-

BREAD

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

Classic tartin	50.-
CORN	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

Honey cake	450.-
Raspberry cake	650.-
Meringue roll with pistachio	490.-
Crispy lemon	670.-
«Book»	850.-
«Anna Pavlova» dessert	490.-
ICE CREAM	170.-
vanilla, chocolate, strawberry-yogurt, pear-gorgonzola	
SORBETS	170.-
Raspberry-mint, mango-lychee, apple-celery, lemon-lime	

WINE

FROM RUSSIA WITH LOVE

SPARKLING

750 ml

Esse Cuvee Prestige Brut

5 400.-

Cuvee de Vitmer Brut

4 500.-

WHITE WINES

750 ml

Riesling Family Reserve Sikory

4 900.-

Chardonnay «Krasnaya Gorka» Galitskiy & Galitskiy

5 900.-

Aligote Petrikor, Shumrinka

4 500.-

ORANGE WINE

750 ml

Malvasia Orange, Usadba Markotkh

4 500.-

RED WINES

750 ml

«Merci, Patrick» Lefkadia Reserve

6 900.-

Pinot Noir «Krasnaya Gorka» Galitskiy & Galitskiy

5 900.-

Cabernet Sauvignon Family Reserve Sikory

4 900.-

Saperavi-Syrah Petrchor, Shumrinka

4 500.-

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	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.-
Chanoine Freres Reserve Privee Rose Brut	13 500.-
Blanc de Blancs Grand Cru Extra-Brut, Marcel Moineaux	14 000.-

SPARKLING

FRANCE

	750 ml
Cremant de Bourgogne Brut, Andre Delorme	6 000.-

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 Divigna Valderuste Valdobbiadene Superiore Extra Brut	6 000.-
Soldati La Scolca Rose Brut	5 900.-
Moscato d'Asti Batasiolo	4 900.-
Martini Prosecco Rose Extra Dry	5 500.-

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	8 500.-
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	3 500.-
Gewurztraminer Cantina Terlano	6 700.-
Gavi dei Gavi Etichetta Nera, La Scolca	8 900.-

SPAIN

	750 ml
The Flower and the Bee Coto de Gomariz	6 500.-
Albarino Altos De Torona	5 400.-

GERMANY

	750 ml
Riesling Maximin Grunhaus	5 700.-
Riesling Gunderloch Balbach	5 000.-
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.-
La Primera Revancha Chenin Blanc	5 500.-

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	4 000.-
Cabra Cega Casa Santos Lima	3 500.-

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	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.-
Barbaresco, La Ganghija	12 000.-
Valpolicella Bertani	6 500.-
Brunello di Montalcino Castelgiocondo, Frescobaldi	16 900.-
Vino Nobile di Montepulciano Riserva Fattoria del Cerro	8 500.-
Sassi Chiusi Bertinga	7 000.-
Appassimento Segreto Rosso	5 000.-
SPAIN	750 ml
Cal Pla Priorat	6 000.-
Hacienda Lopez de Haro Reserva	5 500.-
Garnacha Altaya	3 000.-
GERMANY	750 ml
Pinot Noir Ernst Ludwig Rheinhessen	4 200.-
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, Luigi Bosca	5 000.-
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 /	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
Dillon Blanc Agricole	550.-
Flor de Cana 4	550.-
Banks 5	650.-
Beach House White Spiced / Gold Spiced	650.-
Brugal Anejo	650.-
Angostura 7	750.-
Matusalem Gran Reserva 23	1500.-

GIN

	50 ml
Tselovalnik Local Gin by El Copitas Bar	500.-
Gray Shine	500.-
Bombay Sapphire	600.-
Bobbys Genever	650.-
Drumshanbo Gunpowder	700.-
Gin Mare	800.-

TEQUILA & MEZCAL

	50 ml
Rooster Rojo Blanco / Anejo Pineapple	550.-
Mezcal La Escondida	1000.-
«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	900.-
Talisker 10 Y.O.	950.-
Craigellachie 13 Y.O.	1000.-
The Irishman Single Malt	1000.-
Aberfeldy 12 Y.O.	1100.-
Bellevoe 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.-
Dewars White Label	600.-
Jameson	700.-
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	700.-
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	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.-
Chistye Rosy	450.-
Absolut	450.-
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 250.-	500 ml 400.-
Palm	330 ml 350.-	500 ml 500.-
Steebrugge White	330 ml 350.-	500 ml 500.-

BEER BOTTLE

Zubr Classic Dark		500 ml 450.-
Duchesse de Bourgogne		330 ml 700.-
Clausthaler Original n/a		330 ml 350.-

CLASSIC COCKTAILS

REFRESHINGLY APERITIF :

Kir Royal*	600.-
Paloma	700.-
Hugo	600.-
Martini Fiero Tonic	600.-
Aperol Spritz*	750.-
Negroni Sbagliato	700.-

COCKTAILS GASTRONOMICALLY PAIRING :

Pornstar Martini	850.-
El Diablo	650.-
Cosmopolitan	600.-
Whiskey Sour*	600.-
Paper Plane	850.-
Gin Basil Smash*	600.-
Zombie	850.-

CHARMINGLY FINAL :

Death in the Afternoon	850.-
Dry Martini	600.-
Ginger Sidecar	600.-
Espresso Martini	700.-
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 Aperol	300 ml	500.-
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		400.-
Assam – currant – condensed milk		400.-

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	
Dausuz	270 ml 850 ml 270.- 450.-
Borjomi	500 ml 300.-
San Cassiano	250 ml 750 ml 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.-