

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

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
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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.-
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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.-
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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 Aperol	300 ml	500.-
To cook on grain milk	100 ml	+120.-
<i>coconut, almond, banana</i>		

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		
	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+