

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»	1150.-
Seared tuna toast with anchovies on a cranberry tartine	810.-
Sandwich with chicken thigh patty with smoked aioli	630.-
Sandwich with roast beef and Camembert cheese on cranberry tartine	710.-
Scramble with calf cheeks, caviar sauce and spinach on brioche	960.-
Sandwich with mortadella and truffle cheese	890.-

EGGS

Omelette with crab and pike caviar	1650.-
French omelette with trout and avocado	1300.-
Omelette «four cheeses»	630.-
Fried eggs with truffle cheese	600.-
Scrambled eggs with Mortadella and pistachios	690.-

PORRIDGE

Cooked with milk or coconut milk

Buckwheat porridge with bacon and chorizo	870.-
Oatmeal with pesto, Parmesan cheese and poached egg	700.-
Millet porridge «Four cheese» and poached egg	680.-
Oatmeal porridge a la «Anna Pavlova» dessert	570.-
Rice porridge with mango	750.-

PANCAKES

with berries and condensed milk	490.-
with red caviar	1650.-

DESSERTS

Granola with raspberry sauce and fresh berries	720.-
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	520.-
Choux buns with caramel and black truffle	650.-

MENU

CAFE /LEVEL 1/

EVERYDAY 12 PM

STARTERS

Carpaccio with three species of tuna, capers and tonnato dressing	820.-
Trout ceviche with wasabi root	1200.-
Beef tartare with porcini mushroom cream	690.-
Marinated beef with nuts and tuna sauce	990.-
Italian truffle cheese set	3600.-
Bruschetta made with an artisan tartine and tartar / truffle sour cream / french fries	720.-
roast beef / sesame sauce / parmesan cheese/ tartine	710.-
trout / stracciatella / black truffle / cranberry tartine	990.-

SALADS

Crispy seafood salad with grapefruit and Mornay sauce	1330.-
Green salad with sour cream, avocado and pike caviar	680.-
Baked pepper with cheese cream and anchovies	890.-
Baked eggplant with Uzbek tomatoes and cream cheese	870.-
Grilled on coals romaine with anchovy-parmesan sauce	690.-
Salad with crispy zucchini	750.-
Asian-style chicken salad	690.-
Salad with roast beef and sesame sauce	970.-

SOUPS

Cauliflower cheese soup	960.-
Rooster soup «Ukha» with pike perch and catfish	950.-
Ligurian fish soup	1250.-
Spicy chicken soup with fusilli and tarragon	590.-
Borscht with meat, «Borodinsky» bread and smoked lard spread	650.-

FISH AND SEAFOOD

Black pies «Cheburek» with Kamchatka crab	1390.-
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 langoustines with flying fish caviar sauce and tomato tartine	1650.-

AQUARIUM

Sea urchin	590.-
Kamchatka crab /per 100 g/	1200.-
Oysters	
Lumiere / Pink Jolie	590.-
Gillardeau / Tia Marra	750.-

MEAT

Duck hearts with celery cream	870.-
Duck breast with simmered millet porridge and porcini mushroom sauce	920.-
Puff pastry pie with veal cheeks, mushrooms, spinach and smoked demiglace sauce	980.-
Confit of beef tongue with celery cream	1260.-
Patty of three types of meat with potato gnocchi in black pepper sauce	850.-
Farm beef sirloin and ash-roasted potatoes	2350.-
Cross-Wagyu Ribeye Steak with truffle sauce	5500.-
Marbled Duroc pork with cauliflower miso cream	990.-
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	420.-
«Forgot» potatoes	320.-
French fries with truffle	390.-
Corn with Parmesan	520.-
Three types of mushrooms fried in cream and truffle	510.-

PASTA AND RISOTTO

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

Pappardelle pasta with Parmesan cheese and black pepper	610.-
Spaghetti with shrimps, anchovies and sun-dried tomatoes	1190.-
Tuna ravioli with beef sauce and anchovy salsa	850.-
Ravioli with shrimps and bacon	970.-
Fusilli pasta with smoked bacon, porcini mushrooms and truffle	950.-
Penne Arabiata with marbled beef and chili pepper	1150.-
Fusilli with pesto, mint, truffle cheese and stracciatella	690.-
«Four-Cheese» risotto with honeycomb	930.-

FLATBREAD

On a long-cold fermentation dough

Veal cheeks, sweet bell pepper, cilantro	890.-
Camembert, stracciatella, black truffle	1020.-
Shrimp, stracciatella, tarragon	830.-

PIZZA

Pizza made on aged dough of two types of Italian flour

Camembert, Parmesan	930.-
Pear and Gorgonzola cheese	860.-
Chicken fillet and bacon	890.-
Mortadella, mushrooms, truffle	1290.-
Salami picante	990.-
Baked peppers, bacon, parmesan cheese	930.-

BREAD

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

Creamy brioche	50.-
Borodinsky	50.-
Classic tartin	50.-
Cranberry tartin	50.-
Tomato tartin	50.-
Three tartines /cranberry, tomato, classic/ with smoked butter	300.-
Focaccia	
with rosemary	320.-
with mozzarella and garlic oil	320.-
with Parmesan	350.-

DESSERTS

Honey cake	550.-
Meringue roll with pistachio	630.-
Crisp lemon	950.-
Tart with mango, black caviar and champagne gel	810.-
Crispy meringue inspired by cocktail «Porn Star Martini»	720.-
«Book»	980.-
«Anna Pavlova» dessert	630.-
ICE CREAM	220.-
vanilla, chocolate, pear-gorgonzola	
SORBETS	220.-
currant-tarragon, raspberry-mint	

WINE

RUSSIAN WINE

SPARKLING

750 ml

Magnatum Blanc de Blancs Mantra Estate	5 400.-
Primum Alveus Fanagoria Extra Brut	6 900.-
Rose de Seigner by Konstantin Dzitoev Brut	8 300.-

WHITE WINES

750 ml

Viognier Nikolaev and Sons	5 900.-
Chardonnay «Krasnaya Gorka» Galitskiy & Galitskiy	6 600.-
Riesling Family Reserve Sikory	7 400.-
Sauvignon Blanc OAK Pavel Shvets	12 300.-

ORANGE WINE

750 ml

Rkatsiteli Orange Konstantin Dzitoev	5 800.-
«Krasnaia Gorka» Rose, Galitskiy & Galitskiy	6 100.-

RED WINES

750 ml

Sira Mantra Estate	6 400.-
Cabernet Sauvignon Merlot Pavel Shvets	8 300.-
Ay-Danil Chateau Cotes de Saint Daniel	8 900.-
Neznakomka Konstantin Dzitoev	9 100.-

HALF A BOTTLE

375 ml

CHAMPAGNE

Lanson le Black Creation Brut	9 000.-
Rose Piper-Heidsieck Brut	9 400.-
Esprit Nature Henri Giraud	10 400.-

WHITE WINE

Anthilia, Donnafugata	4 200.-
Chablis Sainte Claire Jean-Marc Brocard	5 000.-
Gavi dei Gavi Etichetta Nera La Scolca	5 900.-

RED WINE

Vino Nobile di Montepulciano Tenute del Cerro	5 500.-
Bourgogne Pinot Noir Laforet Joseph Drouhin	6 300.-

WINE

CHAMPAGNE

	750 ml
Fleury Blanc de Noirs Extra Brut	13 400.-
Marcel Moineaux Blanc de Blancs Grand Cru Extra Brut	14 600.-
Piper-Heidsieck Cuvee Brut	14 900.-
Beurton et Fils Follement Rose Brut	15 700.-
A. Bergere Origine Brut	15 900.-
Lanson le Black Creation Brut	17 900.-
Henri Giraud Esprit Nature Brut	18 500.-
Tristan Hyst Courcelles Brut Nature	18 900.-
Bollinger Special Cuvee Brut	18 900.-
Lanson le Rose Brut	19 700.-
Collery Empyreumatic Grand Cru Aÿ Brut	19 900.-
Bruno Paillard Premiere Cuvee Extra Brut	23 800.-
Brimoncourt Blanc de Blancs Brut	24 500.-
Leclerc Briant Blanc de Blancs Extra Brut	33 000.-
Louis Roederer Cristal Brut	90 000.-

SPARKLING

ITALY

	750 ml
Moscato d'Asti Vajra	6 900.-
Prosecco Angelin Beo Valdobbiadene Superiore	7 100.-
Rive de Guia Extra Brut Bortolin Angelo	
Scammacca del Murgo Brut	9 000.-
Cuvee Prestige Edizione 46 Ca'Del Bosco Franciacorta Brut	15 300.-
Soldati D'Antan La Scolca Brut	19 700.-

FRANCE

	750 ml
Cremant de Limoux Prestige Domaine B&B Bouche Brut	7 100.-
Cremant De Loire Tresors De Loire Brut Rose Joseph Verdier	7 100.-

SPAIN

	750 ml
Nadal Brut Reserva Original Corpinnat	7 600.-
Sumarroca Nuria Claverol Homenatge Cava Gran Reserva Brut	14 400.-

GERMANY

	750 ml
Riesling Sekt Winzer von Erbach Erbacher Extra Brut	7 300.-
Pinot Rose Sekt Bart Brut	10 900.-

WINE

WHITE WINES

FRANCE

	750 ml
Bourgogne Aligote Joseph Pascal	7 900.-
Terre de Silex Clement & Florian Berthier	8 900.-
Chablis Camille et Laurent Schaller	9 900.-
Macon Prisse Le Clos Famille Paquet	10 800.-
Chablis Premier Cru Vaudevey Julien Brocard	16 400.-
Condrieu Guigal	21 300.-
Meursault Le Clos de Tavaux Francois Gaunoux	19 600.-
Puligny-Montrachet Patrick Miolane	23 200.-

ITALY

	750 ml
Soave I Stefanini Il Selese	5 300.-
Pinot Grigio Tiefenbrunner	5 500.-
Lighea Zibibbo Donnafugata	7 300.-
Gavi di Gavi Batasiolo	7 100.-
Gewurztraminer Cantina Terlano	7 900.-
Pecorino d'Abruzzo Francesco Cirelli	7 600.-
Greco di Tufo Feudi di San Gregorio	10 200.-
Gavi dei Gavi Etichetta Nera La Scolca	10 900.-
Etna Bianco Superiore Contrada Volpare Maugeri	12 300.-

SPAIN

	750 ml
Viura El Inquilino Vina Zorzal	5 600.-
Albarino Mar de Frades	6 900.-

GERMANY

	750 ml
Riesling Trocken Unplugged Martin Tesch	6 800.-
Riesling Gunderloch Balbach	6 100.-
Silvaner Escherndorfer Lump Horst Sauer	6 700.-
Riesling GG Ungsteiner Herrenberg Karl Schaefer	15 100.-

AUSTRIA

	750 ml
Gruner Veltliner Klassik Nastl	5 800.-
Gruner Veltliner Emmerich Knoll Loibner	9 800.-

NEW WORLD

	750 ml
Sauvignon Blanc Shy Albatross	5 900.-
Chardonnay Koonunga Hill Penfolds	6 400.-
Chardonnay Lapis Luna Wines	6 900.-
Chenin Blanc Stellenrust	5 900.-
Riesling Riverbank Wente Vineyards	7 200.-
Aristargos David & Nadia	12 200.-

ROSE WINES

	750 ml
Casa Santos Lima Cabra Cega	4 700.-
Pinot Grigio Rosato Mastri Vernacoli	5 100.-
Bandol Domaine La Suffrène	6 700.-
Domaine de l'Île	8 100.-
Susucaru Rosato Frank Cornelissen	8 600.-
By.Ott Domaines Ott	10 900.-
Le Rose de Giscours Chateau Giscours	12 600.-
Dolce & Gabbana 'Rosa' Rosato Sicilia Donnafugata	13 600.-
Garrus Chateau d'Esclans	28 000.-

WINE

RED WINES

FRANCE

	750 ml
Tresors De Loire Saumur-Champigny Joseph Verdier	8 100.-
Le Clos Milan Henri Milan	8 600.-
Chateau Citran	9 400.-
Bourgogne Pinot Laforet Noir Joseph Drouhin	9 800.-
Chateau Saint-Saturnin	11 200.-
Savigny-les-Beaune Antonin Guyon	19 300.-
Chateauneuf du Pape Classique Mas Saint-Louis	24 000.-
Volnay Sarnin-Berrux	24 300.-
Pommard Premier Cru Les Epenots Francois Gaunoux	26 100.-
Gevrey Chambertin Taupenot-Merme	28 900.-
Les Perrieres Chateau Lafleur	28 600.-
Pavillon Rouge du Chateau Margaux	67 000.-

ITALY

	750 ml
Appassimento Segreto Rosso	6 100.-
Chianti Classico Retromarcia Monte Bernardi	7 500.-
Valpolicella Valpolicella Bertani	7 900.-
Sassi Chiusi Bertinga	8 100.-
Rosso di Montalcino Sesti Argiano	11 700.-
Tancredi Dolce&Gabbana Terre Siciliane Donnafugata	16 500.-
Brunello di Montalcino Frescobaldi Castelgiocondo	17 600.-
Amarone della Valpolicella Riserva Pieropan	18 600.-
Barolo La Tartufaia Giulia Negri	18 600.-
Bertinga	19 800.-
Brunello di Montalcino Riserva Cupano	39 200.-

SPAIN

	750 ml
Garnacha Altaya Agustin Cubero	5 400.-
Ramon Bilbao Edicion Limitada	6 200.-
Priorat Cal Pla Celler	6 500.-
Muga Reserva Seleccion Especia	12 700.-

GERMANY

	750 ml
Pinot Noir Ernst Ludwig	4 900.-
Deutzerhof Neuenahr Balthasar	15 900.-

AUSTRIA

	750 ml
Pinot Noir Weingut Fred Loimer	6 900.-
Blaufrankisch Prellenkirchen Samt&Seide Dorli Muhr	10 200.-

NEW WORLD

	750 ml
Carmenere Santa Carolina Reserva	5 200.-
Malbec Reserva J. Bouchon	5 800.-
Frankland Estate Rocky Gully Shiraz	6 600.-
Pinot Noir Insight	8 100.-
Zinfandel Federalist	7 900.-
Grenache David & Nadia	11 400.-
Pinot Noir Yamhill Cuvee Domaine Serene	25 800.-

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.-
Padro&Co - Rojo Classico / Dorado Amargo Suave	550.-

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.-

APERITIF & DIGESTIVE

	50 ml
Tselovalnik Elixir Coffee by El Copitas Bar	550.-
Jägermeister	550.-
Italicus Rosolio di Bergamotto	950.-
Cazzottes Liquer Prunelle	1800.-

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.-

GIN

	50 ml
Tselovalnik Local Gin by El Copitas Bar	550.-
Gray Shine	550.-
Roku Gin	600.-
Gin Mare	800.-
Hendricks	900.-

TEQUILA & MEZCAL

	50 ml
Espolon Blanco	600.-
Espolon Reposado	650.-
Don Julio Blanco	1400.-
Don Julio Reposado	1700.-
Don Julio Anejo	2000.-

BAR

WHISKEY

SINGLE MALT 50 ml

Auchentoshan «American Oak» 900.-

The Irishman Single Malt 1000.-

Aberfeldy 12 Years Old 1100.-

Ledaig Sinclair Series Rioja Cask Finish 1400.-

Laphroaig 10 Years Old 1800.-

Lagavulin 8 Years Old 1800.-

Lagavulin 16 Years Old 2000.-

Macallan 12 Years Old 2400.-

Macallan 18 Years Old 9000.-

BLENDED 50 ml

Cutty Sark 600.-

Monkey Shoulder 950.-

Chivas Regal 12 Years Old 950.-

Chivas Regal 18 Years Old 2050.-

Bellevoys Finition Sauternes 1300.-

BOURBON 50 ml

Jim Beam 600.-

Bulleit Bourbon Frontier 800.-

Maker's Mark 1000.-

BAR

COGNAC

	50 ml
Menard V.S.	1000.-
Menard V.S.O.P.	1200.-
H by Hine V.S.O.P.	1200.-
Frederic Bourgoin V.S.O.P.	1200.-
Domaine Chateau de Fontpinot X.O. Grande Champagne	3000.-

BRANDY & GRAPPA

	50 ml
Torres 10 Gran Reserva	550.-
Pere Magloire V.S.O.P.	1100.-
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	900.-
Polugar No. 1 Rye and Wheat / No. 2 Garlic and Pepper	800.-

BAR

BEER DRAFT

Zubr Gold	330 ml 400.-	500 ml 600.-
Hofbrau	330 ml 450.-	500 ml 710.-
Steebrugge White	330 ml 500.-	500 ml 700.-

BEER BOTTLE

Zubr Classic Dark		500 ml 600.-
Birra Moretti		330 ml 500.-
Maisels Weisse Alkoholfrei n/a		500 ml 450.-

CLASSIC COCKTAILS

REFRESHINGLY APERITIF :

Hugo		800.-
French 75		800.-
Rossini		800.-
Aperol Spritz		800.-
Harvey Wallbenger		800.-

COCKTAILS GASTRONOMICALLY PAIRING :

Passion Fruit Martini		900.-
Margarita		800.-
Whiskey Sour		800.-
Electro gimlet + photo card for memory		900.-
Gin Basil Smash		800.-
Zombie		900.-

CHARMINGLY FINAL :

Death in the Afternoon		850.-
Aviation		850.-
Negroni		800.-
Lemon Pie		850.-

BAR

COFFEE

Double espresso	40 ml	250.-
Americano	150 ml	250.-
Filter coffee	150 ml	250.-
Cappuccino	200 ml	300.-
Flat white	200 ml	350.-
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	
Kilimanjaro		500.-
Earl Grey		500.-
Long Jing		500.-
Jasmin		500.-
Limoncello Oolong		500.-
Healing herb		500.-

AUTHOR'S TEA

	800 ml	
Verbena – ginger – sea buckthorn		600.-
Peach – lemon – chamomile		600.-

LEMONADE

	250 ml	
Dill – lemon		390.-
Apple - pineapple - maple		390.-
Raspberry - pomegranate		390.-
Mint – lemongrass		390.-

BAR

SMOOTHIES	350 ml
Pear – kiwi – cookies	500.-
Avocado – grapes – zucchini	500.-
Mango – orange – banana	500.-

MILK SHAKE

Marshmallow – banana – almond – vanilla	400 ml 500.-
Blackberry – chokeberry – yogurt – flakes	390 ml 500.-
Coffee – chocolate – cream – vanilla	390 ml 500.-

HOT

Glintvein	200 ml 550.-
Hot Chocolate	125 ml 400.-
Hot Chocolate with mint liqueur	155 ml 550.-
Cocoa	300 ml 350.-

MINERAL WATER

Surjiva	250 ml 750 ml 320.- 580.-
Borjomi	500 ml 300.-

SODA & TONIC WATER

Coca-Cola	330 ml 350.-
Coca-Cola Zero	330 ml 350.-
Evervess Tonic	250 ml 300.-

FRESH JUICE

Orange	200 ml 450.-
Grapefruit	450.-
Apple	450.-
Carrot	450.-

JUICE

Apple, orange, cherry, tomato, pineapple	200 ml 300.-
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