

MENU

RESTAURANT /LEVEL 2/

EVERYDAY 12 PM

TARTARES AND CEVICHEs

| | |
|---|--------|
| Beef tartare with Parmesan ice cream | 690.- |
| Tuna tartare with grapefruit | 890.- |
| Salmon ceviche with fresh cucumber and wasabi | 1100.- |
| Seared tuna with flying fish roe sauce | 970.- |

PAIRS WITH WINE

| | |
|---|--------|
| Truffle cheese set | 3500.- |
| Blue cheese cream with pear and berries | 960.- |

SALADS AND APPETIZERS

| | |
|---|--------|
| Stracciatella with tomatoes and avocado | 1100.- |
| Green salad with Parmesan cheese | 610.- |
| Salad with Kamchatka crab and pike caviar | 1550.- |
| Marinated beef with nuts and tuna sauce | 990.- |
| Roast beef salad with sesame sauce | 950.- |
| Three types of glazed pate with pickled apples and toasts | 650.- |

SOUP

| | |
|-------------------------------|--------|
| Cauliflower cheese soup | 900.- |
| Ligurian fish soup | 1150.- |
| Shrimp and squid bisque | 1200.- |
| Borscht with boiled bull meat | 600.- |

FISH AND SEAFOOD

| | |
|---|--------|
| Scallops with fried potatoes | 1290.- |
| Murmansk cod with smoked pepper | 1100.- |
| Pike perch with potato cream and mushrooms | 1050.- |
| Marbled catfish with young cabbage in creamy kimchi sauce | 1200.- |

AQUARIUM

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

Please check the availability of seafood of our waiters.

POULTRY AND MEAT

| | |
|--|--------|
| Duck with baked celery and kvass sauce | 1390.- |
| Quail with asparagus, pistachios and pepper sauce | 1430.- |
| “Pozharskaya cutlet” with mushrooms, potato cream and baked garlic | 790.- |
| Baked beef rib with campfire porridge | 1100.- |
| Farm beef sirloin and ash-roasted potatoes | 1650.- |
| 30 day matured Ribeye steak with vegetables | 4500.- |

PASTA

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

| | |
|---|--------|
| Ravioli with smoked trout | 780.- |
| Tagliatelle with crab and scallops | 1670.- |
| Spaghetti with shrimp, anchovies and dried tomatoes | 1100.- |
| Fusilli with pesto and truffle cheese | 690.- |

VEGETABLES

| | |
|---|-------|
| Baked potato cream | 270.- |
| French fries with truffle | 370.- |
| Three types of mushrooms fried in cream and truffle | 450.- |
| Grilled vegetables | 330.- |

BREAD

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

| | |
|--------------------------------|-------|
| Classic tartin | 50.- |
| Creamy brioche | 50.- |
| "Borodinsky" | 50.- |
| Corn | 50.- |
| Croissant with butter and jam | 210.- |
| Bread basket | 250.- |
| Focaccia | |
| with rosemary | 270.- |
| with mozzarella and garlic oil | 270.- |
| with Parmesan cheese | 270.- |

DESSERTS

| | |
|--|-------|
| Rum baba with coconut ice cream | 500.- |
| 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 Petrichor, 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.- |

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.- |

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.- |
| 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.- |
| 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 № 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* | 550.- |
| Paloma | 600.- |
| Hugo | 600.- |
| Martini Fiero Tonic | 600.- |
| Aperol Spritz* | 700.- |
| Negroni Sbagliato | 700.- |

COCKTAILS GASTRONOMICALLY PAIRING :

| | |
|------------------|-------|
| Pornstar Martini | 800.- |
| El Diablo | 650.- |
| Cosmopolitan | 550.- |
| Whiskey Sour* | 550.- |
| Paper Plane | 700.- |
| Gin Basil Smash* | 600.- |
| Zombie | 800.- |

CHARMINGLY FINAL :

| | |
|------------------------|-------|
| Death in the Afternoon | 800.- |
| Dry Martini | 550.- |
| Ginger Sidecar | 600.- |
| Espresso Martini | 700.- |
| Boulevardier | 800.- |
| Daiquiri di Hemingway | 650.- |

BAR

COFFEE

| | | |
|---|--------|--------|
| Double espresso | 40 ml | 250.- |
| Americano | 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.- |
| Velleminfroy | | 1 l | | 800.- |

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.- |