

APPETIZERS

MEAT

Roast beef bruschetta 132 **490**

Vitello with tonnato espuma 130 **690**

NEW Wagyu beef tartare on marrow bone 80/254 **990**

Wagyu beef carpaccio with citrus ponzu 60/30 **990**

Beef tenderloin tartare with stracciatella and Cantabrian anchovies 178 **1390**

Assorted pates: chicken, chicken liver and rabbit liver served with buckwheat toasts, tomato jam, onion confit 360 **790**

Charcuterie board roast beef, 12-hour brisket, rabbit liver pate, lamb tongues, smoked lard 320/30 **1790**

FISH & SEAFOOD

Olyutor herring caviar on ice 50/58 **390**

Crab cake with Parmesan foam 140 **1590**

Olutorsk Herring Carpaccio with baked potatoes and lingonberry 163 **490**

Wild salmon & crab tartare with avocado 180 **1490**

Grilled avocado with crab and pink tomatoes 235 **1390**

Set of three Russian fish 500 **1990**

NEW Crab, shrimp and poached egg bruschetta 330 **1390**

Wild salmon and guacamole cream bruschetta 200 **890**

Olutorsk Herring forshmak served with rye croutons 150/30 **590**

VEGETABLES & CHEESE

Avocado, stracciatella and pink tomatoes bruschetta 125 **490**

Baked eggplant and eggplant pesto with feta cream 230 **690**

Halkidiki and Kalamata greek olives marinated with spices and orange 150 **890**

Milk-cap mushrooms in sour cream with sweet cranberry 170 **790**

Cheese platter served with tomato and quince jams 180/100 **1690**

SALADS

MEAT

Roast beef, rocket salad and parmesan sauce 75/40 **690**

Steak salad with pink tomatoes, fermented cucumbers and capers 257 **1490**

NEW Rabbit liver salad with strawberries and blue cheese 175 **790**

Caesar salad with charred chicken fillet, poached egg and aged cheese 280 **740**

FISH

With fried shrimp, quinoa, guacamole and tzatziki 300 **890**

Wild salmon «mimosa» salad with tuna espuma 213 **690**

Smoked eel and avocado salad 215 **990**

NEW Nicoise with smoked salmon, Kalamata olives and capers 285 **890**

Warm salad with creamy salmon 170 **890**

King crab and grapefruit salad 140 **1490**

VEGETABLES & CHEESE

Signature green salad 195 **790**

Beetroot salad with feta cheese, orange and basil sauce 295 **590**

Crispy eggplant salad with Baku tomatoes, cream cheese and tarragon 230 **690**

SOUPS

MEAT

NEW Rich Russian Borscht with duck breast, apple and lingonberry 360/30 **590**

Veal brisket consomme with cheakpea 300/55 **590**

FISH

Signature Tom yum with seafood and straw mushrooms 350/75 **890**

Sturgeon and black cod fish soup with smoked broth and rasstegai pie 370/44 **990**

VEGETARIAN

Sweet butternut squash soup 307 **470**

Cream Soup with porcini mushrooms, white truffle oil and quail eggs 315 **570**



MEAT DISHES

GRAIN-FED BEEF STEAKS

МИПАТОП BLACK ANGUS

NEW Ribeye black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime 350* **3790**

Filet mignon black angus marbled beef, 250 days grain-fed, 14 days wet-aged, Prime 250* **2990**

Strip steak black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime 300* **2990**

NEW Mironoff black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime 400* **3690**

Blade black angus marbled beef, 250 days grain-fed, 16 days wet-aged, Prime 300* **2490**

NEW Vonorim black angus marbled beef, 250 days grain-fed, 16 days wet-aged, Prime 300* **2890**

Skirt steak black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime 250* **1390**

GRILL

«Black boar» pork steak 300* **1240**

Yorkshire pork shish kebab signature marinade 250* **890**

Turkey steak 250* **790**

Whole grilled chicken with crispy crust 460/40 **990**

Lamb and marbled beef kebab 185/65 **990**

Large grill platter to share: lamb and marbled beef kebab, grilled chicken, blade steak, "Black boar" steak, Yorkshire pork shish kebab, beef ribs, turkey steak 1760* **5890**

* The weight of the meat is indicated raw; please specify the desired level of doneness with your server.

HOT MEAT DISHES

Pozharsky cutlets A.N. Filin recipe 200/65 **790**

Honey-glazed beef ribs 400/68 **1590**

Beef Stroganoff with mushrooms served in rye round bread 280/300 **1990**

Barbecue pork ribs 300/40 **990**

Marbled beef cutlet with truffle mashed potatoes and beef demi-glace 130/200 **970**

NEW Marbled beef burger with black bun and blue cheese 350 **1890**

Duck Pelmeni with porcini mushrooms and truffle 205 **990**

Chef's burger with wheat bun with bacon and chili con carne 350 **890**

Pork knuckle baked with honey and garlic served with cabbage steak 750/240 **1290**

Duck breast marinated with lemon zest and black Kampot pepper, served with mashed carrots 150/110 **1190**



FISH

FISH STEAKS

Wolf fish steak with Beurre Blanc sauce 180/86 **1290**

NEW Black halibut steak marinated with mint and sweet chili sauce 190 **2490**

Wild salmon steak 200 **1990**

Sturgeon steak with honey and ginger 190 **2790**

Black cod 190 **1990**

Wild salmon Wellington 270/50 **1790**

Large platter to share: black cod steaks, wolf fish steaks, wild salmon steaks, squid tentacles, fried tiger shrimps, crispy red mullet 915 **6490**

FISH & SEAFOOD HOT DISHES

Cod Fish and Chips with cuttlefish ink and spicy aioli 150/170 **890**

NEW Farm-Raised Catfish freshly smoked 700* **1390**

Wild salmon and shrimp pelmeni served with crab bisque 255 **990**

Smoked whitefish fillet with broccoli and miso sauce 140/105 **990**

Crispy Red Mullet 210/40 **890**

Wild salmon and shrimp pelmeni served with crab bisque 255 **990**

Seafood with grilled vegetables: scallops, squid, tiger prawns 460 **2690**

«Blue Cheese» mussels in a pot 600 **1990**

Pike cutlets with Beurre Blanc sauce 180/75 **790**

* The weight of the fish is indicated raw.

PASTA, RISOTTO

NEW Fettuccine with shrimp, squid, mussels, and clams 375 **1390**

Seafood Risotto with saffron 300 **1290**

Orzo with porcini mushrooms and truffle 300 **890**

SAUCES

Adjika, red wine, blue cheese, tartar sauce, grill, barbeque, lemon-garlic, truffle, pesto, honey-mustard, homemade ketchup, chimichurri Beurre Blanc sauce, pomegranate 50 **240**

Balsamic cream 30 **240**

NEW Pepper sauce 25 **340**

FRESH SEAFOOD

LIVE WILD OYSTERS

per 100 g **430**

Imperial

Romarinka

LIVE FARMHOUSE OYSTERS

Pink Jolie 1 pc. **760**

South Asian Maama 1 pc. **490**

* Dear guests, please note that oysters are living organisms, and not everyone can digest the large amount of protein they contain. Protein poisoning or norovirus infection, which is often found in oysters, is possible.

LIVE SHELLFISH

Sakhalin scallop 100* **590**

Pacific ocean mussels 100* **490**

Sea urchin with quail egg yolk and soy sauce 100* **490**

Clams (vongole) 100* **490**

SHRIMP & CRAB

Tiger shrimps in wasabi sauce 260 **990**

Large platter of assorted shrimps served on ice with 2 sauces for 2 persons 600/90 **2990**

Smoked Magadan shrimps served on ice with 2 sauces for 2 persons 600/90 **2990**

Magadan shrimps served on ice with 2 sauces for 2 persons 600/90 **2990**

NEW Baked King crab legs with coconut milk and cheese 200/40 **3290**

King crab 100* **1690**

* The weight of the seafood is indicated raw.

SIDE DISHES

Baby potatoes fried with garlic 150 **440**

French fries 120 **460**

Mashed potatoes with white truffle oil and parmesan 170 **440**

Green asparagus 120/20 **590**

Grilled vegetables 295 **690**

Rice with porcini mushrooms and spinach 195 **390**

Sweet potato fries 120 **440**

DESSERTS

Handmade chocolates: black truffle, salted truffle, orange truffle, coffee truffle, Baileys, date truffle sugar-free 1 pc. **130**

Mini eclair 24 **130**

NEW Anna Pavlova with mango, passionfruit and vanilla ice cream 220 **790**

Panna cotta with strawberries 180 **740**

Honey cake with sour cream frosting and apricot marmalade 140/47 **490**

Blueberry pie 140/53 **490**

Sugar-free cake with caramel cream and prunes 150 **790**

San Sebastian cheesecake with Namelaka cream and cherry 252 **690**

Warm french apple pie with ice cream 235 **540**

Strawberry pie 180 **790**

Chocolate fondant with ice cream and salted caramel 180 **690**

XXL eclair 31cm 155 **590**

Meringue roll with fresh raspberries and pistachios 149 **740**

King «Napoleon» cake 260 **780**

Creamy gelato (1 scoop): vanilla, strawberry, chocolate, salted caramel 40 **270**

Sorbet (1 scoop): basil, strawberry & raspberry, mango & passion fruit 40 **270**

Pumpkin ice cream with candied fruits, seeds and pumpkin oil 74 **270**

Fresh strawberry 100 **650**

Fresh blueberry 35 **360**

Fresh raspberry 35 **460**



Our menu with photos of dishes



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SPIRITS

WHISKEY	40
BLENDED	
Glendale	420
Johnnie Walker Red Label	540
Tullamore Dew	470
Highland Queen 8 YO	490
Bushmills	490
Famous Grouse Scotch	490
Kilbeggan	520
Dewars 8 YO	590
West Cork	660
Jameson	740
Johnnie Walker Black Label 12 YO	790
Monkey Shoulder	990
Dewars 12 YO	990
Bellevoe Finition Sauternes	990
Johnnie Walker Gold Label Reserve	1390

SCOTLAND / SINGLE MALT

The Singleton 12 YO	980
Auchentoshan «American Oak»	990
Benriach The Original Ten	1120
Glenkinchie 12 YO	1180
Talisker 10 YO	1280
Glenfiddich 12 YO	1800
Highland Park 12 YO	1990
Macallan Double Cask 12 YO	2690

AMERICA / BLENDED

Jim Beam White	590
Jim Beam Double Oak	740
Jack Daniel's Old №7	760
Jack Daniel's Gentleman Jack	720
Makers Mark	890

VODKA

Baikal Ice	360
Beluga Noble	450
ONEGIN	470
Beluga Gold Line	790
Grey Goose	850

COGNAC & ARMAGNAC & BRANDY

Torres 5 Solera	490
Artsakh Mulberry 3 YO	560
Roulet VS	790
Hennessy VS	1140
Courvoisier VS	1290
H By Hine VSOP	1290
Gelas Bas Armagnac Single Cask 12 ans	1490
Hennessy VSOP	1590
Courvoisier VSOP	1590
Leyrat XO	2400
Remy Martin XO	3200
Courvoisier XO	3400

CALVADOS & GRAPPA

Friulana Nonino	730
Du Pere Laize VSOP	990
Il Moscato di Nonino Monovitigno	1020

TEQUILA

Onza Tequila Silver	430
Onza Tequila Gold	460
Jose Cuervo Gold	540
Jose Cuervo Especial Silver	690
Sauza Gold Tequila Gallo	790
Espolon Blanco	880

VERMOUTH

Martini Fiero, Bianco, Rosso, Extra Dry	440
Padro&Co Blanco Reserva	690

TINCTURES & LIQUERS

Baileys, Sambuca, Jagermeister	440
Campari, Aperol	490

GIN	40
Gordon's	460
Bosford	460
Cruxland	490
Hayman's Old Tom Gin	620
Bombay Sapphire	690
Roku Japanese Craft Gin	870
Botanist	1160
Tanqueray № Ten	1290
RUM	40
Legendario Anejo Blanco	390
Captain Morgan White	390
Captain Morgan Spiced Gold	390
Flor de Cana Anejo Clasico	390
Ron Viejo de Caldas Tradicional 3 YO	390
Captain Morgan Dark	470
Legendario Elixir de Cuba	490
Bacardi Oakheart Original	490
Flor de Cana Gran Reserva	560
Legendario Anejo	590
El Dorado 12 YO	940
Brugal Extra Viejo	990
Brugal 1888	1290
Zacapa 23 YO	1480

TINCTURES M&F

Currant & rosemary	40	370
Apple pie	40	370
Limoncello	40	370
Cream limoncello	40	370
Crimean Cornelian cherry & lime	40	370
Smoked prune	40	370
Horseradish vodka	40	370
Pepper vodka	40	370
7 tinctures set (smoked prune not included)		1690

COCKTAILS

SPRITZ

Martini Fiero & Tonic	normal	300	790
Martini, fiero, tonic, orange			
Cornflower spritz	normal	300	790
rum, berry cordial, sparkling wine, blueberry			
Botanicals Pear & Linden Tonic	normal	300	790
Beluga Botanicals pear and linden, tonic, fresh pear			
Raspberry spritz	normal	300	810
Aperol, raspberry liqueur, raspberry puree, sparkling wine, soda			
Aperol spritz	normal	300	810
Aperol, sparkling wine, soda, orange			
Passion spritz	normal	300	810
vodka, passion fruit puree, vanilla syrup, sparkling wine, lemon juice, mango puree			

SIGNATURE COCKTAILS

The secret of the Qin's dynasty	light	150	690
jasmine gin, lychee syrup, citruses			
Omamori	normal	300	690
gin, yuzu / bamboo / lemongrass cordial, thyme, tonic			
Shadow on the water	normal	300	690
gin, vermouth, elderflower syrup, basil, tonic			
Strawberry Paloma	normal	300	710
pink pepper tequila, grapefruit fresh juice, strawberry soda			
Evening on the Nile	normal	150	710
vodka, mango puree, lemon juice, spicy syrup			
The Legend of Karelia	normal	150	720
Aperol, gin, strawberries, lingonberries, and citrus fruits			
Morning in Normandy	normal	150	720
gin, moors, strawberry syrup, rosemary			
Passion martini	normal	150	790
vodka, passion fruit, lemon juice, vanilla			
Margarita M&F	normal	200	790
pink pepper tequila, pear syrup, citruses			
Lychee Lee	normal	300	810
rum, lychee liqueur, raspberry / passion fruit puree, pineapple / lemon juice, simple syrup			

CLASSIC

Mulled wine	normal	175	690
red wine, honey, orange, lemon, spices, apple			
Mojito	light	300	790
rum, mint, lime, soda, simple syrup			
Negroni	strong	200	790
gin, campari, cinzano rosso			
Long Island Iced Tea	strong	300	810
vodka, rum, tequila, gin, triple-sec, lemon, cola			

SOFT DRINKS

LEMONADES

Classic	300	1000
Classic	390	1170
Tarragon	390	1170
Raspberry	390	1170
Duchesse pear	390	1170
Orange-passion fruit	590	1690
Mango-passion fruit	590	1690

MOJITOS

Classic	300
Classic	490
Strawberry	490

SMOOTHIES

Pear-strawberry	300
Pear-strawberry	590
Berries	590
Pineapple-strawberry	590
Kiwi-Pineapple-Basil	590

MILKSHAKES

Vanilla, strawberry, chocolate, banana, mango	300
	490

HOMEMADE MORS

Cranberry-lingonberry, cornelian cherry, black currant	200
	220

JUICES & WATER

Water 8.2	500	390
Tassay still	750	790
Tassay sparkling	750	790
Evervess (Cola, Cola Zero Sugar, Orange, Lemon-Lime)	250	390

FRESH JUICES

Orange, grapefruit, pear, lemon, apple, celery, carrot, kiwi	200
	440

Pineapple	670
Pomegranate	950

JUICE

Orange, pineapple, cherry, tomato, apple	200
	280

BEER

BREWED SPECIALLY FOR MEAT&FISH

DRAFT BEER

Craft lager	300/500	430/590
IPA	300/500	430/590
Craft stout	300/500	430/590
Spaten	300/500	470/690
Franziskaner	300/500	470/690

NON-ALCOHOLIC BEER

S-port Pilsner N/A	450	480
S-port IPA N/A	450	480
Maisels Weisse Alkoholfrei	500	790

NON-ALCOHOLIC WINE

SPARKLING

Sparkling Light House Alc-free, Peter Mertes, Germany (sweet)	750	2900
Von Buhl Zero Secco, Pfaltz, Germany (semi-sweet)	750	5500

WHITE

Light House Sauvignon Blanc Alc-free, Peter Mertes, Germany (semi-sweet)	750	2900
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TEA

CLASSICS

Assam	400	420
Earl Grey	400	420
Sencha	400	420
Fireweed	400	420
Milk Oolong	400	420
Rosehip with thyme	400	420

SIGNATURE FRUIT TEA

Lingonberry-elderberry	400	650
Spicy grapefruit	400	650
Taiga blend with rose petals	400	650
Rosehip with citruses	400	650
Ginger sbiten	400	650
Sea buckthorn-passion fruit with pine cones	400	650
Blue butterfly pea tea with Oolong and pear	400	650

COLLECTION

Tieguanyin	400	550
Beautiful Golden Eyebrows (Jinjunmei)	400	550
Ye Sheng	400	550
Gaba	400	550
Gyokuro	400	550
Shou pu'er	400	550

ADDITIONS

Honey	50	180	Marshmallow	7	60
Jam	65	180	Syrup	10	40
white wild cherry / raspberry			Peach foam	30	70

COFFEE & HOT DRINKS

Espresso	30	250
Americano	120/200	290/390
Cappuccino	230/350	390/560
Doppio	60	390
Latte	230/400	390/560
Pumpkin Spice Latte	230/400	430/490
Raf Halva	350	560
Flat white	230	420
Matcha latte	230/400	460/670
Cacao	230	430
Vanilla raf	350	490
Mocaccino	230	440

* This brochure is for informational purposes only. The menu, as well as information about the composition, nutritional value of dishes and drinks, portion sizes, prices in rubles, and payment terms for services, can be found on the consumer information board. Prices are indicated in rubles. The weight of dishes is indicated in grams, and the volume of drinks is indicated in milliliters. If you have allergies, please check the detailed composition of dishes and drinks with your server.