



KITCHEN MENU

Cold starters (cooking time 15-20 min.)

Cheese plate

Camembert, Dor Blue, Emmental, soft curd cheese, Feta, Cheddar, walnuts, honey, salad mix 240/60/13 g 680 rub

Order you favorite separately (from 50 gr)

Italian meat plate

Capicollo, jerky pork, Bresaola, ham, black and green olives 250/50 g 760 rub

Meat plate

Homemade pork roast, boiled tongue, roasted veal, poultry galantine, Balsamic sauce, horseradish sauce, cherry tomatoes 200/100/35 g 570 rub

Fish plate

Light salted salmon, roastes eel, crostini with green butter and capers, lemon, cherry tomatoes, Balsamic sauce 180/90 g 735 rub

Pickles plate

Pickled tomatoes, cucumbers, cabbage, hot pepper, garlic, mushrooms, greens 300/15/15 g 350 rub

Mix of fresh vegetables with sour cream sauce

Bell peppers, cucumbers, tomatoes, salad mix, greens, sour cream sauce 285/30/25 g 295 rub

Liver pate with toasts and baked apples

Chicken and duck liver, olive oil, baked apples, toasts, spices 150/80/80 g 270 rub

Caprese

Classic combination of tomatoes, Mozzarella cheese and pesto sauce 215 g 325 rub

Herring with warm potatoes, pickled onions and toasts

Herring, potatoes, pickled onions, mustard oil, sour cream sauce, rye toasts, greens 150/150/120 g 275 rub

Bruschettas with salmon tartar

Light salted salmon, fresh salmon, avocado, lemon, salad mix, garlic butter, baguette, olives 175/30 g 355 rub

Mexican tortilla with bean pate

Tortilla, bean pate, chili pepper, spices, avocado, homemade ham from turkey and veal 200/50/10 g 345 rub

Unpitted giant green and black olives

50 g 120 rub

Salads (cooking time 15-20 min.)

Salad with sterlet

Tiger prawns, sterlet, potatoes, cherry tomatoes, capers, pickles, green peas, carrots, salad mix with homemade mayonnaise 160 g 550 rub



Vegetable salad with poached egg

Radishes, tomatoes, salad mix, homemade yogurt, green butter, poached egg 250 g 240 rub

Greek salad

Tomatoes, cucumbers, bell peppers, olives, Feta cheese, salad mix, basil, olive oil 240 g 270 rub

Caesar salad with salad mix, Parmesan, toasts and Caesar sauce

- with tiger prawns 210 g 565 rub

- with chicken breast 265 g 350 rub

Mediterranean seafood salad

Blue mussels, scallops, tiger prawns, nut sauce 265 g 680 rub

Salade niçoise

Canned tuna, green beans, olives, anchovies, cherry tomatoes under the sauce of whole-grain mustard, olive oil and balsamic vinegar 280 g 350 rub

Homemade meat salad

Veal, ham, eggs, cherry tomatoes, field mushrooms, cheese, homemade cream dressing 340 g 285 rub

Warm salads (cooking time 25 min.)**Salad with caramelized pear and chicken liver**

Encrusted chicken liver, caramelized pear, pine nuts, cherry tomatoes, salad mix, rosemary, olive oil 280 g 280 rub

Veal salad

Veal slices, salad mix, bell peppers, aubergines, zucchinis, dried tomatoes under cheese and nut dressing 220 g 370 rub

Salad with veal tongue and chicken fillet

Tongue, chicken fillet, salad mix, field mushrooms, cherry tomatoes, pine nuts under the dressing of soy sauce, honey and Dijon mustard. 250 g 380 rub

Salad with encrusted catfish

Catfish, field mushrooms, broccoli, bell peppers, salad mix under pesto sauce 195 g 465 rub

Hot starters (cooking time 25 min.)

Julienne with chicken and mushrooms in a vol-au-vent 200/10 g 270 rub

Asian tempura with shrimps and vegetables

Shrimps, bell peppers, zucchinis, carrots, spicy sauce 200/15/50 g 520 rub

Mussels fried in herbs de Provence

Mussels, white wine, herbs, Italian bread, lemon 300/80 g 610 rub

Pike quenelles with spicy sauce, basil and green onions 200/15/50 g 415 rub



Battered pike perch with French fries and spicy sauce from ginger and garlic	200/75/50/60 g	450 rub
Bread plate Borodinsky bread, croutons, country bread, bruschettas	300/120 g	185 rub
Shepherd's pie with rabbit Rabbit, carrots, onions, celery, potatoes, cheese, spices, cherry tomatoes	250 g	310 rub
First courses (cooking time 15-20 min.)		
French onion soup with toasts Onions, white dry wine, butter, spices, cream cheese, toasts	300/15/ g	255 rub
Homemade chicken soup with noodles and quail eggs Chicken broth, homemade noodles, poultry, carrots, onions, quail eggs	250 g	170 rub
Borshch with veal and sour cream Veal, potatoes, carrots, beat, onions, cabbage, spices, greens, sour cream	300/20/2 g	210 rub
Mushroom cream soup White mushrooms, field mushrooms, potatoes, cream	300/2 g	250 rub
Fish soup of salmon and wolffish with red caviar Wolffish, salmon, potatoes, tomatoes, bell peppers, red caviar, leek	300/10/1 g	380 rub
Mutton potage soup Mutton, aubergines, bell peppers, zucchinis, onions, spices, greens	300 g	320 rub
Risotto and Pasta (cooking time 30 min.)		
Risotto with turkey and Gorgonzola cheese Rice, turkey fillet, cheese, white wine, olive oil, spices	300 g	490 rub
Risotto with seafood Rice, mussels, squid, tiger prawns, onions, white wine, olive oil, spices, cream, cheese	300 g	560 rub
Bolognese pasta Spaghetti, veal, carrots, onions, cherry tomatoes, garlic, celery, basil	320 g	380 rub
Pasta with white mushrooms and green peas Penne, white mushrooms, field mushrooms, honey agarics, green peas, onions, butter, olive oil, thyme, cheese	250 g	320 rub
Carbonara pasta Spaghetti, bacon, red onions, garlic, white wine, cream, cheese, quail eggs, cherry tomatoes	320 g	320 rub
Ravioli with sturgeon served with pumpkin sauce	220/100 g	680 rub

All prices are specified in rubles



Main fish courses

(cooking time 25-40 min.)

Salmon steak with bulgur under beat sauce Salmon, beat sauce, bulgur, green onions, spices	110/30/60 g	620 rub
Tuna steak Tuna, bacon, rosemary, tomatoes, bell peppers, onions, spices	200/65 g	510 rub
Pike perch fillet with vegetables Pike perch, onions, bell peppers, tomatoes, leek, zucchinis, lemon, balsamic sauce	170/150 /55 g	450 rub
Dorado with spinach Dorado, spinach, olive oil, butter, ravioli with field mushrooms in cream	245 g	520 rub
Trout baked with vegetables Trout, bell peppers, broccoli, tomatoes, olive oil, rosemary, lemon, black olives, greens	1 unit/160 g	620 rub
Pike cutlets with dried tomatoes and mashed potatoes served with cream sauce	150/150/50 g	360 rub
Sterlet steak with potato pancakes	150/150/50 g	1350 rub
Catfish steak with mashed beat and poached vegetables	180/100/60 g	480 rub

Main meat courses (cooking time up to 40 min.)

Please inform your waiter about the desired degree of roasting. Weight of the dish depends on the degree of roasting. Raw meat weight is indicated in the menu.

Ribeye steak Ribeye steak, homemade adjika, spices, cherry tomatoes	100 g*	680 rub
Veal steak Veal cut, cherry tomatoes, olive oil, pepper sauce	200/30/60 g	950 rub
Simmered veal with potatoes, baked peppers and cream sauce Veal, potatoes, bell peppers, cream, dry wine, chili sauce, rosemary	200/110/50 g	690 rub
Beef Stroganoff with mashed potatoes Veal cut, onions, field mushrooms, cream, mashed potatoes, thyme, cognac, cherry tomatoes, sour cream	210/150/30 g	520 rub
Mutton with vegetables Mutton, potatoes, thyme, garlic, onions, cumin, coriander, bell peppers	225/5 g	390 rub
Homemade dumplings with broth Ground pork and veal, onions, garlic, spices, sour cream, butter, broth, greens	200/60 g	270 rub

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Brisket stuffed with lentils and chicken Pork brisket, chicken fillet, lentils, onions, spices, thyme, red sauce	380/80 g	620 rub
Pork neck with homemade adjika Pork, spices, cherry tomatoes, adjika, salad mix	250/40/50 g	520 rub
Rabbit fillet with pasta nero and white mushrooms Rabbit, white mushrooms, pasta nero, cream, carrots, celery, spices, white wine, salad mix	120/160/10 g	560 rub

Main poultry courses (cooking time 30 min.)

Teriyaki chicken with stuffed potatoes half a chicken, olive oil, spices, cherry tomatoes, teriyaki sauce, potatoes stuffed with vegetables and cheese	400/200/50 g	480 rub
Chicken breast with grilled vegetables Chicken fillet, cherry tomatoes, zucchinis, celery, green onions, aubergines, tomatoes, bell peppers, salsa verde sauce	170/245/50 g	490 rub
Turkey with Mozzarella and tomatoes Turkey fillet, tomatoes, pesto sauce, whole-grain mustard, salad mix, cheese	310/10 g	580 rub

Pizza (cooking time 15-20 min.)

Four cheeses Parmesan, Tilsit, Gouda, Mozzarella, tomato sauce, olive oil, basil	320 g	420 rub
Pepperoni Mozzarella, salami, tomato sauce, olive oil, basil, chili pepper	325 g	330 rub
Pizza with mushroom mix and spinach Spinach, cheese, field mushrooms, white mushrooms, Caesar sauce	330 g	420 rub

Focaccia (cooking time 10 min.)

With Parmesan and dried tomatoes	170 g	135 rub
With cherry tomatoes and olives	170 g	155 rub
Homemade Italian bread	20 g	25 rub

Side dishes (cooking time 15 min.)

Grilled vegetables with pesto sauce Bell peppers, zucchinis, aubergines, tomatoes, field mushrooms, garlic butter	260 g	215 rub
Potatoes baked with rosemary Potatoes, rosemary, mix of peppers, curry	150 g	115 rub
Broccoli with cheese Broccoli, cheese, cream	150 g	150 rub
French fries with spices	150/50 g	125 rub

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Buckwheat with mushrooms Buckwheat, onions, white mushrooms, field mushrooms, butter	150 g	135 rub
Bread (cooking time 10 min.)		
Rye bun	40 g	20 rub
Wheaten bun	40 g	20 rub
Garlic butter Butter, greens, garlic	25 g	30 rub
Sauces (cooking time 5 min.)		
Mushroom sauce	50 g	85 rub
Cheese sauce	50 g	70 rub
Pomegranate with greens	50 g	60 rub
Ketchup	50 g	50 rub
Homemade adjika	50 g	65 rub
Desserts (cooking time 15 min.)		
Chocolate egg English biscuit, chocolate mousse, chocolate, pear, cheese	200 g	310 rub
Homemade cheese cake Cream, biscuit, Mascarpone cheese, sugar powder, raspberry and vanilla sauces	130/50/20 g	305 rub
Anna Pavlova Meringues, custard, raspberry sauce, berries	150g	270 rub
Pineapple zabaione with vanilla mousse Almond meringues, pineapple, chocolate biscuits, vanilla mousse	130g	185 rub
Cherry pie with salty caramel and orange mousse Almond dough, cherry dip, salty caramel, orange mousse, chocolate, nut biscuit, soufflé	220 g	250 rub
Hot ice-cream Corn flakes, ice-cream, tangerines, cognac	150/55 g	240 rub
Lime pie Pistachio biscuit, lime mousse, chocolate mousse	200 g	245 rub
Chocolate volcano with vanilla ice-cream Dark chocolate, butter, ice-cream, mint, walnuts, chocolate sauce	90/50/25 g	250 rub
Tiramisu with nut mousse and peach jelly	220/30 g	270 rub
Fruit plate Pineapple, kiwi, orange, pear, grapes, mint	400g	260 rub

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Ice-cream	150/50/10 g	155 rub
Ice-cream, waffle tubes, topping		

Banquet dishes (dishes are ordered at least 3 days in advance)

Stuffed pike perch	1 kg	1400 rub
Sterlet baked with tomatoes and onions	1 kg	2500 rub
Battered pike perch	100 g	250 rub
Duck stuffed with apples, prunes, apricots and walnuts	1,5 - 2 kg (1 unit)	2600 rub
Grilled pork brisket	270/60	490 rub
Salmon steak	130/50/55	550 rub
Blini with red caviar	120/60g (2 units)	300 rub
Blini with pike caviar	120/60g (2 units)	300 rub
Blini with salmon	20g/2 units	250 rub

BAR MENU

Coffee

Espresso	40 ml	100 rub
Ristretto	25 ml	100 rub
Doppio	80 ml	200 rub
Americano	100 ml	100 rub
Cappuccino	120 ml	120 rub
Latte	180 ml	150 rub
Coffee with ice-cream	200 ml	150 rub
Coffee with grappa	60 ml	230 rub
Irish coffee	120 ml	350 rub

Tea

Assam (black leaf tea), Earl Grey (black leaf tea with bergamot), Sencha (green leaf tea), Pudding (currant, hibiscus, sambuca), Morgentau (green tea with rose, cornflower and sunflower), Pu-Erh (dark, cloudy, with chocolate and nut notes), Milk oolong tea, Jasmine Pearl tea (elite tea with jasmine flowers)	300 ml	120 rub
	600 ml	200 rub

Homemade tea

Ginger green tea, ginger, honey, lemon	300/600 ml	150/250 rub
Sea buckthorn black tea, sea buckthorn, orange, ginger, honey	300/600 ml	150/250 rub
Masala tea with milk black tea, anise, thyme, coriander, cardamom, ginger	300/600 ml	150/250 rub



Taiga romance black tea with thyme	300/600 ml	150/250 rub
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Soft drinks

Mineral water Narzan, Terek, Dona, Ice pearl	0,5 l	130 rub
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Mineral water Evian, still	0,33 l	220 rub
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Mineral water Perrier, sparkling	0,33 l	300 rub
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Mineral water Bon Aqua, sparkling	0,25 l	100 rub
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Coca-Cola, Sprite, Schweppes, Coca-Cola zero	0,25 l	130 rub
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Soda	0,5 l	100 rub
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Juice

Juice (apple, orange, cherry, grapefruit, pineapple, tomato, peach, grape, etc)	0,25 l	65 rub
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Fresh-squeezed juice

Grapefruit	100 ml	130 rub
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Orange	100 ml	120 rub
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Lemon	100 ml	110 rub
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Apple	100 ml	120 rub
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Celery	100 ml	130rub
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Carrot	100 ml	80 rub
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Pineapple	100 ml	200 rub
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Coravin wines

white

Chablis 1-er Cru Domaine Nathalie & Gilles Fevre (France, Burgundy, Chablis, white, dry, 13%)	150/750 ml	1440/7200 rub
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Domaine de la Janasse Chateauneuf-du-Pape Cuvee Tradition (France, Chateauneuf-du-Pape, Rhone valley, red, dry, 15,5%)	150/750 ml	1640/8200 rub
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Barolo DOCG Sarmassa (Italy, Piedmont, red, dry, 14,5%)	150/750 ml	1640/8200 rub
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Priorat Clos Mogador (Spain, Priorat, red, dry, 14,5%)	150/750 ml	1720/8600 rub
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Quarters and magnums

Champagne and sparkling wines

Cuvee Brut Nature Zero Dosage (France, Champagne, white, brut, 12%)	1500 ml	8500 rub
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Moet & Chandon, Brut "Imperial" (France, Champagne, white, brut, 12%)	200 ml	1950 rub
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Martini Prosecco (Italy, Veneto, white, dry, 11%)	187 ml	550 rub
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La Gioiosa Prosecco Treviso (Italy, Treviso, white, brut, 11%)	375 ml	1150 rub
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Lambrusco Cantine Riunite e Civ (Italy, Emilia-Romagna, white, semi-sweet, 8%)	200 ml	410 rub
Lambrusco Cantine Riunite e Civ (Italy, Emilia-Romagna, red, semi-sweet, 8%)	200 ml	410 rub
Still wines		
Prestige Chianti (Italy, Tuscany, red, dry, 13%)	1500 ml	3100 rub
Rimauresq Cru Classe Cotes de Provence (France, Cotes de Provence, rose, dry, 13,5 %)	1500 ml	6550 rub
Casa Neri Viura (Spain, Navarre, white, dry, 12%)	187 ml	410 rub
Casa Neri Tempranillo (Spain, Tierra de Castilla, dry, 12,5%)	187 ml	410 rub
Champagne and sparkling wines		
Mumm Cordon Rouge (France, Champagne, white, brut, 12%)	750 ml	6500 rub
Moet & Chandon, Brut "Imperial" (France, Champagne, white, brut, 12%)	750 ml	9000 rub
Veuve Clicquot Ponsardin Rose (France, Champagne, white, brut, 12,5%)	750 ml	10000 rub
La Gioiosa Frizzante Bru (Italy, Veneto, white, brut, 10%)	750 ml	1550 rub
La Gioiosa Rosea Rose Bru (Italy, Veneto, rose, brut, 11%)	750 ml	2250 rub
Fonte Prosecco (Italy, Veneto, white, brut, 11%)	750 ml	1650 rub
Pinot Grigio Spumante Extra Dry (Italy, Veneto, white, brut, 11%)	750 ml	2100 rub
Monasteriolo Cava (Spain, Cava, white, semi-dry, 11%)	750 ml	1850 rub
Perlino Asti (Italy, Piedmont, white, sweet, 7%)	750 ml	1900 rub
Lambrusco Emilia (Italy, Emilia Romana, white/red, semisweet, 8%)	750 ml	950 rub
WHITE AND ROSE WINES		
Ladorier Bordeaux (France, Bordeaux, dry, 12,5%)	150/750 ml	250/1250 rub
Domaine Garnier & Fils, Petit Chablis AOC (France, Burgundy, dry, 12,5%)	750 ml	3850 rub
Chateau des Templiers Muscadet Sevre et Maine AOC Sur Lie (France, Loire valley, dry, 12%)	750 ml	2000 rub
Vermentino Terre Siciliane (Italy, Sicily, dry, 12%)	750 ml	1750 rub
Pinot Grigio (Italy, Veneto, dry, 12%)	150/750 ml	280/1400 rub
Chardonnay Terre Siciliane (Italy, Sicily, semi-sweet, 12,5%)	150/750 ml	280/1400 rub
Altos de Torona Albarino (Spain, Galicia, Rias Baixas, dry, 13%)	750 ml	2750 rub
Butterfly Ridge Riesling Gewurztraminer (Australia, Riverland, semi-dry, 11,5%)	150/750 ml	300/1500 rub
Palavani Tsinandali (Georgia, Tsinandali, dry, 12%)	150/750 ml	320/1600 rub
Palavani Alazani Valley (Georgia, semisweet, 12%)	150/750 ml	260/1300 rub

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Isla Negra West Bay (Chile, Central Valley, semi-dry, 13%)	750 ml	1300 rub
Clearwater Cove Sauvignon Blanc (New Zealand, Marlborough, dry, 12,5%)	150/750 ml	540/2700 rub
Viorika (Russia, Kuban, dry, 13%)	150/750 ml	190/950 rub
Pacifico Sur Carmenere Rose (Chile, Central Valley, dry, 13,5%)	150/750 ml	290/1450 rub

RED WINES

Calvet Reserve de l'Estey Medoc (France, Bordeaux, Medoc, dry, 13,5%)	750 ml	2950 rub
Ladorier Bordeaux Medoc (France, Bordeaux, Medoc, dry, 12%)	150/750 ml	400/2000 rub
Ladorier Cabernet Sauvignon (France, dry, 13,5%)	150/750 ml	250/1250 rub
Duca della Rocca Negroamaro Contri Spumanti (Italy, Puglia, semi-dry, 12,5%)	750 ml	1580 rub
Merlot delle Venezie Portobello (Italy, Veneto, semi-sweet, 11,5%)	750 ml	1300 rub
Frappato (Italy, Sicily, dry, 13,5%)	750 ml	3000 rub
Roccialta Chianti (Italy, Tuscany, dry, 12,5%)	150/750 ml	380/1900 rub
Marques de Abadia Crianza (Spain, Rioja, dry, 13,5%)	750 ml	2850 rub
Campo Viejo Tempranillo (Spain, Rioja, dry, 13,5%)	750 ml	1850 rub
Palavani Kindzmarauli (Georgia, Kakheti, semi-sweet, 11%)	150/750 ml	370/1850 rub
Palavani Saperavi (Gergia, dry, 11%)	150/750 ml	260/1300 rub
Butterfly Ridge Shiraz Cabernet (Australia, Riverland, dry, 13,5%)	750 ml	1500 rub
Malbec Tamari (Argentina, Mendoza, dry, 14%)	150/750 ml	280/1400 rub
Pacifico Sur Carmenere Reserva (Chile, Curico valley, dry, 13,5%)	750 ml	2000 rub
Cono Sur Bicicleta Carmenere (Chile, Central valley, dry, 13,5%)	750 ml	1650 rub
Insight Pinot Noir (New Zealand, Marlborough, dry, 13%)	750 ml	4500 rub
Dostoynyi (Russia, Kuban, dry, 13%)	150/750 ml	190/950 rub

VERMOUTH AND BITTER

Martini Bianco (Italy, Piedmont, 15%)	50/500 ml	135/1350 rub
Martini Extra Dry (Italy, Piedmont, 18%)	50/500 ml	135/1350 rub
Martini Rosso (Italy, Piedmont, 15%)	50/500 ml	135/1350 rub
Aperol (Italy, 11%)	50/700 ml	150/2100 rub
Campari Bitter (Italy, Milan, 25%)	50/750 ml	190/2850 rub

VODKA

Beluga Noble (Russia, Mariinsk, 40%)	50/500 ml	220/2200 rub
Beluga Transatlantic (Russia, Mariinsk, 40%)	50/500 ml	275/2750 rub



Beluga Gold Line (Russia, Mariinsk, 40%)	50/750 ml	650/9750 rub
Tsarskaya Original (Russia, Saint-Petersberg, 40%)	50/500 ml	140/1400 rub
Tsarskaya Gold (Russia, Saint-Petersberg, 40%)	50/500 ml	170/1700 rub
Belaya Berezka (Russia, Omsk, 40%)	50/500 ml	150/1500 rub
Husky (Russia, Omsk, 40%)	50/500 ml	110/1100 rub
Absolut Original (Sweden, 40%)	50/500 ml	195/1950 rub
Absolut Pears/Kurant/Raspberri (Sweden, 40%)	50/500 ml	250/2500 rub
Grey Goose (France, Cognac, 40%)	50/500 ml	330/3300 rub

RUM

Havana Club Anejo 3 y.o. (Cuba, 40%)	50/700 ml	240/3360 rub
Havana Club Anejo 7 y.o. (Cuba, 40%)	50/700 ml	440/6160 rub
Havana Club Especial (Cuba, 40%)	50/700 ml	250/3500 rub

TEQUILA

Olmecca Blanco (Mexico, Jalisco, 38%)	50 ml/1l	280/5600 rub
Olmecca Gold (Mexico, Jalisco, 38%)	50 ml/1l	325/6500 rub
Olmecca Altos Plata (Mexico, Jalisco, 38%)	50/700 ml	305/4270 rub

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Beefeater (UK, London, 47%)	50/500 ml	290/2900 rub
Gordon's Premium Pink (UK, London, 37,5%)	50/700 ml	310/4340 rub

WHISKEY

Single malt

The Glenlivet 12 Years Old Excellence (Scotland, Speyside, 40%)	50/700 ml	540/7560 rub
Tullamore Dew 14 Years Old (Ireland, County Cork, 41,3%)	50/700 ml	750/10500 rub
Aberlour 12 Years Old (Scotland, Speyside, 40%)	50/700 ml	605/8470 rub
Macallan 15 Years Old (Scotland, Highland, 43%)	50/700 ml	1150/16100 rub
Macallan 18 Years Old (Scotland, Highland, 43%)	50/700 ml	2100/29400 rub
Singleton of Dufftown 12 Years Old (Scotland, Speyside, 40%)	50/700 ml	610/8540 rub

Blended

Ballantine's Finest (Scotland, 40%)	50/700 ml	270/3780 rub
Jameson (Ireland, Dublin, 40%)	50/700 ml	300/4200 rub
Jameson Caskmates (Ireland, Dublin, 40%)	50/700 ml	350/4900 rub
Jameson Black Barrel (Ireland, Dublin, 40%)	50/700 ml	390/5460 rub

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Chivas Regal 12 years old (Scotland, Speyside, 40%)	50/700 ml	490/6860 rub
Chivas Regal 18 years old (Scotland, Speyside, 40%)	50/700 ml	900/12600 rub
Monkey Shoulder (Scotland, 40%)	50/700 ml	490/6860 rub
Jack Daniels (USA, 40%)	50/700 ml	350/5040 rub
Jim Beam bourbon (USA, Kentucky, 40%)	50/700 ml	295/4130 rub

BRANDY AND COGNAC

Ararat 5 stars (Armenia, Yerevan, 40%)	50/500 ml	250/2500 rub
Ani 6 Years Old (Armenia, Yerevan, 40%)	50/500 ml	290/2900 rub
Ararat Akhtamar (Armenia, Yerevan, 40%)	50/500 ml	380/3800 rub
Martell VS (France, Cognac, 40%)	50/700 ml	435/6090 rub
Martell VSOP (France, Cognac, 40%)	50/700 ml	650/9100 rub
Martell XO (France, Cognac, 40%)	50/700 ml	1960/27440 rub
Hennessy VS (France, Cognac, 40%)	50/700 ml	650/9100 rub
Hennessy VSOP (France, Cognac, 40%)	50/700 ml	850/11900 rub
Hennessy XO (France, Cognac, 40%)	50/350 ml	2850/19950 rub

PORT WINE

Kopke, Fine Ruby Porto (Portugal, Douro valley, sweet, 19,5%)	50/750 ml	260/3900 rub
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GRAPPA

Sibona Moscato Grappa (Italy, Piedmont, 42%)	50/500 ml	515/5150 rub
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CALVADOS

Pere Magloire (France, Normandy, 40%)	50/500 ml	455/4550 rub
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DIGESTIVE

Absinthe (Italy, 70%)	50/700 ml	350/4900 rub
Red Absinthe (Czech Republic, 70%)	50/700 ml	310/4340 rub
Jagermeister (Germany, 35%)	50/700 ml	280/3920 rub

LIQUEUR

Becherovka (Czech Republic, 38%)	50/700 ml	225/3150 rub
Becherovka Lemond (Czech Republic, 38%)	50/500 ml	230/2300 rub
Kahlua (Mexico, 20%)	50ml/1 l	325/6500 rub
Baileys Irish Cream (Ireland, 17%)	50/700 ml	250/3500 rub
Sambuca (Italy, 42%)	50/700 ml	250/2500 rub
Malibu (UK, 21%)	50/700 ml	180/2520 rub

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Beluga Hunting Berry Bitter (Russia, 38%)	50/500 ml	220/2200 rub
Triple Sec (Netherlands, 38%)	50/700 ml	200/2800 rub

BEER

Draft beer

Erdinger unfiltered (Germany, 5,3%)	330/500 ml	200/300 rub
Krombacher Hell (Germany, 6,7%)	330/500 ml	200/300 rub
Steenbrugge Blond (Belgium, light, 6%)	300/500 ml	200/300 rub

Bottled

Krušovice (Czech Republic, 5%)	500 ml	350 rub
Budweiser hell/dark (Czech Republic, 5%)	500 ml	350 rub
Clausthaler Non-Alcoholic (Germany)	330 ml	250 rub
Leffe Brune (Belgium, 6,5%)	330 ml	300 rub

COCKTAILS

Sex on the Beach (vodka, peach liqueur, cranberry juice, pineapple juice)	300 g	270 rub
Mojito (white rum, Sprite, mint, brown sugar, lime)	300 g	350 rub
Aperol Spritz (brut, Aperol, mineral water, orange)	250 g	430 rub
Frosty Elder (gin, syrup, lime, tonic, Campari Bitter, orange)	300 g	400 rub
Piña colada (rum, Malibu liqueur, cream, pineapple juice)	300 g	370 rub
Martini Royale (Martini Bianco, brut, mint, lime)	350 g	470 rub
Long Island (vodka, white rum, silver tequila, gin, Triple Sec, lemon juice, Coca-Cola)	350/10 g	500 rub
Daiquiri (lemon, syrup, white rum)	110 g	350 rub
Margarita (tequila, Triple Sec, lime juice)	110 g	350 rub
Tequila Sunrise (syrup, orange juice, tequila, cocktail cherry)	170 g	320 rub
B52 (Kahlua, Baileys, Triple Sec)	60 g	300 rub
Cosmopolitan (vodka, Triple Sec, cranberry juice, lime juice)	110 g	300 rub

MULLED WINE

Red (red wine, spices, honey, orange zest, lemon)	250 g	250 rub
White (white wine, spices, honey, orange zest, lemon)	250 g	250 rub