

## BELGIAN CLASSICS

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| DUTCH APPETIZER<br>with fresh vegetables                                 | 220 |
| BELGIAN FRENCH FRIES<br>with aioli sauce                                 | 290 |
| HOLLAND HERRING<br>with toasts                                           | 290 |
| SPICY FRENCH FRIES<br>with cheese and jalapenos                          | 350 |
| POTATO WAFFLES<br>with homemade pates                                    | 350 |
| MEAT WAFFLE<br>with marbled beef, pepper sauce<br>and grilled vegetables | 440 |
| WALLOON WAFFLE<br>with Parma ham, homemade<br>pate and truffle oil       | 450 |

## APPETIZERS

|                                        |     |
|----------------------------------------|-----|
| FRIED RYE BREAD                        | 290 |
| FRIED CALAMARI RINGS                   | 290 |
| COLD ROAST BEEF                        | 420 |
| CHORIZO                                | 340 |
| SUJUK                                  | 360 |
| BASTURMA                               | 380 |
| ASSORTED JERKED MEAT                   | 380 |
| CHEESE SET                             | 460 |
| FRIED CHEESE<br>with berry sauce       | 390 |
| GAMBAS SHRIMPS<br>with cherry tomatoes | 450 |
| BEEF TARTARE                           | 440 |
| BEEF CARPACCIO<br>with cherry tomatoes | 490 |

## SNACKS FOR A COMPANY

|                                                        |             |
|--------------------------------------------------------|-------------|
| BAKED MUSSELS<br>4/6/8 pcs.                            | 380/520/650 |
| BAKED CHICKEN WINGS<br>WITH BBQ SAUCE<br>200/400/600 g | 390/720/950 |
| ASSORTED BELGIAN APPETIZERS                            | 540         |
| PORK RIBS<br>300/600 g                                 | 620/950     |

# Manneken Pis

## SALADS

|                                                     |         |
|-----------------------------------------------------|---------|
| FRESH VEGETABLE SALAD<br>with smoked beet and pesto | 320     |
| CAESAR SALAD<br>with chicken / shrimps              | 420/550 |
| SALAD WITH VEAL,<br>arugula and light dressing      | 490     |
| SALAD WITH ROAST BEEF<br>in honey-mustard dressing  | 490     |
| HOT SALAD WITH SEAFOOD                              | 530     |
| WARM SALAD<br>with smoked salmon                    | 620     |

## STREET FOOD

|                                                                  |     |
|------------------------------------------------------------------|-----|
| SANDWICH WITH CHICKEN                                            | 440 |
| SANDWICH WITH SMOKED SALMON                                      | 520 |
| BLACK BURGER WITH CHICKEN FILLET,<br>bacon and mozzarella cheese | 480 |
| CLASSIC BURGER                                                   | 620 |
| SPICY CALIFORNIA BURGER                                          | 640 |

## BELGIAN PIZZA

|                                                |     |
|------------------------------------------------|-----|
| SPICY FLAMMEKÛECHE<br>with chorizo             | 450 |
| FLAMMEKÛECHE WITH VEGETABLES<br>and feta       | 450 |
| SPICY FLAMMEKÛECHE<br>with bacon and mushrooms | 460 |
| FLAMMEKÛECHE WITH PARMA HAM<br>and mozzarella  | 480 |

## SOUPS

|                                                         |     |
|---------------------------------------------------------|-----|
| CHICKEN BOUILLON                                        | 290 |
| FRENCH ONION SOUP                                       | 350 |
| HOMEMADE SOUP<br>with forest mushrooms and pearl barley | 320 |
| SOUP GOULASH                                            | 390 |
| SOUP MARSEILLES WITH SEAFOOD                            | 520 |



## MAIN COURSE

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| FRENCH OMELET<br>with toppings of your choice<br><i>Served until 4 pm</i> | 250 |
| FLEMISH GRILLED BEEF DISH                                                 | 480 |
| CHICKEN BREAST<br>with vegetable ratatouille                              | 480 |
| HALF A CHICKEN<br>with smoked paprika sauce                               | 490 |
| ARDENNEN GRÖSTL                                                           | 530 |
| BEEF STROGANOFF<br>with mashed potatoes                                   | 620 |
| PORK CHOP<br>with potatoes and forest mushrooms                           | 570 |
| WEISSWURST<br>with baby Dutch potatoes<br>and vegetable salad             | 590 |
| GRILLED SQUID FILLET                                                      | 590 |
| PTITIM PASTA<br>with shrimps and spinach                                  | 590 |
| ROCHEFORT SAUSAGE<br>with mashed potatoes and stewed cabbage              | 640 |
| ROCKFISH FILLET<br>with baby potatoes                                     | 650 |
| VEAL TAGLIATA<br>with forest mushrooms and potatoes                       | 820 |
| SALMON BACK STEAK<br>with spinach and sauce<br>of smoked yellow paprika   | 840 |

## STEAK

|                |      |
|----------------|------|
| RUMP STEAK     | 890  |
| MACHETE STEAK  | 890  |
| CLASSIC STEAK  | 890  |
| NEW-YORK STEAK | 1590 |
| RIB-EYE STEAK  | 1650 |

## GARNISHES

|                    |     |
|--------------------|-----|
| MASHED POTATOES    | 150 |
| BAKED POTATO       | 150 |
| BASMATI RICE       | 150 |
| GRILLED VEGETABLES | 290 |
| BREAD BASKET       | 100 |

## SAUCES AND TOPPINGS

|                                         |    |
|-----------------------------------------|----|
| Sauces: Aioli / BBQ / New York / tartar | 60 |
| Champignons / tomatoes / cream cheese   | 80 |
| Bacon                                   | 90 |

## FRESH MUSSELS

|       |         |         |
|-------|---------|---------|
| 390 g | 1300 g  | 2200 g  |
| 520 ₺ | 1 620 ₺ | 2 390 ₺ |

*Six ways to cook:*

|                                                                                      |
|--------------------------------------------------------------------------------------|
| CLASSIC<br>celery, thyme, spices, onions,<br>beer Manneken Pis Blanche               |
| MARINER<br>creamy sauce, thyme, garlic, celery,<br>onions, beer Manneken Pis Blanche |

|                                                                                          |
|------------------------------------------------------------------------------------------|
| ITALIANO<br>basil, tomatoes, garlic, celery, onion,<br>celery, beer Manneken Pis Blanche |
|------------------------------------------------------------------------------------------|

|                                                                                                             |
|-------------------------------------------------------------------------------------------------------------|
| MUSHROOM CREAM<br>forest mushrooms, champignons, thyme,<br>celery, onions, cream, beer Manneken Pis Blanche |
|-------------------------------------------------------------------------------------------------------------|

|                                                                                                         |
|---------------------------------------------------------------------------------------------------------|
| BLACK & RED<br>spices, black pepper, celery, onion, chili<br>pepper, thyme, beer Grimbergen Dubbel beer |
|---------------------------------------------------------------------------------------------------------|

|                                                                                     |
|-------------------------------------------------------------------------------------|
| SMOKED BACON<br>bacon, celery, spices, thyme, onion,<br>beer Grimbergen Dubbel beer |
|-------------------------------------------------------------------------------------|

## BELGIAN WAFFLES

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| <i>We make fresh Belgian waffles using<br/>traditional recipes.</i> |     |
| BRUSSELS WAFFLE                                                     | 150 |
| LIEGE WAFFLE                                                        | 150 |
| IN ADDITION<br>Syrups/jam/whipped cream                             | 60  |
| Apple/pear/banana                                                   | 80  |
| Strawberry                                                          | 120 |

## SWEETS

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| ICE CREAM<br>vanilla, strawberry, chocolate, caramel<br>with cookies, ripe cherry, pineapple | 120 |
| RUINE DE FLANDERS                                                                            | 250 |
| APPLE TATIN<br>with a ball of Belgian ice-cream                                              | 270 |

## DRAFT BEER

|                                                                                                                                                                                            |             |     |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-----|-----|
| MANNEKEN PIS, <i>Russia</i><br><i>Lager / blanche</i>                                                                                                                                      | 4,7% / 4,0% | 230 |     |
| Lager                                                                                                                                                                                      |             |     |     |
| MANNEKEN PILS, <i>Belgium</i><br><i>Classic Belgian lager.</i><br><i>Bitterness prevails in the aftertaste.</i>                                                                            | 5,0%        | 260 | 360 |
| BUDELS PILSNER, <i>Netherlands</i><br><i>Classic pilsner with a fresh, mild flavor</i><br><i>and a pleasant aroma</i>                                                                      | 5,0%        | 250 | 350 |
| LEFFE BLONDE, <i>Belgium</i><br><i>"Monastic" beer with a soft malt-pear aroma.</i><br><i>In taste, pronounced notes of fruit and spices</i>                                               | 6,6%        | 260 | 360 |
| GRIMBERGEN BLONDE, <i>Belgium</i><br><i>Abbey ale with a fruity floral aroma and rich malt flavor.</i><br><i>The finish is soft, spicy.</i>                                                | 6,7%        | 280 | 380 |
| BROOKLYN EAST IPA, <i>USA</i><br><i>A balanced American IPA with a bright aroma of citrus</i><br><i>and pine needles, as well as a pleasant bitterness in the aftertaste.</i>              | 6,9%        | 290 | 390 |
| AFFLIGEM BLONDE, <i>Belgium</i><br><i>Abbot ale with a dense taste, bread tones</i><br><i>and some grassy bitterness in the aftertaste.</i>                                                | 6,8%        | 280 | 380 |
| Unfiltered                                                                                                                                                                                 |             |     |     |
| EINSIEDLER WEISSBIER, <i>Germany</i><br><i>Intense German Weissbier with the aroma of fruit</i><br><i>and notes of cloves on the palate.</i>                                               | 5,3%        | 250 | 350 |
| STEENBRUGGE<br>WIT-BLANCHE, <i>Belgium</i><br><i>Abbey wheat ale with unique Gruut herb mix</i>                                                                                            | 4,8%        | 270 | 370 |
| Semi-dark                                                                                                                                                                                  |             |     |     |
| PALM AMBER BEER, <i>Belgium</i><br><i>Balanced semi-dark ale with a hint</i><br><i>of caramelized malt in taste and flavor</i>                                                             | 5,2%        | 270 | 370 |
| KWAK, <i>Belgium</i><br><i>Strong amber ale with the aroma of nougat and</i><br><i>caramelized banana, fruity aftertaste and</i><br><i>a light hop bitterness</i>                          | 8,4%        | 390 |     |
| Dark                                                                                                                                                                                       |             |     |     |
| GRIMBERGEN DUBBEL, <i>Belgium</i><br><i>Dark double-fermented abbot ale with hints</i><br><i>of raisins, dried fruit and spices</i>                                                        | 6,5%        | 280 | 380 |
| BOURGOGNE DES FLANDRES, <i>Belgium</i><br><i>Brown Flemish Ale, aged in oak barrels</i>                                                                                                    | 5,0%        | 290 | 420 |
| BARBAR BOK, <i>Belgium</i><br><i>Strong ale with the aroma of honey and spices.</i><br><i>The taste of beer shades of malt intertwined</i><br><i>with honey-fruit and chocolate notes.</i> | 8,0%        | 290 | 390 |
| Fruit and special                                                                                                                                                                          |             |     |     |
| BOON KRIEK, <i>Belgium</i><br><i>Lambic with a bright cherry aroma and light almond notes.</i>                                                                                             | 4,0%        | 290 | 390 |
| ROUGE DE BRUXELLES, <i>Belgium</i><br><i>Strong ruby ale with a pronounced taste</i><br><i>of cherry pit</i>                                                                               | 7,0%        | 300 | 400 |
| Cider                                                                                                                                                                                      |             |     |     |
| ST. ANTON APPLE, <i>Russia</i><br><i>Selected varieties of farm apples are revealed</i><br><i>in the taste of cider delicate honey sweetness</i><br><i>of sun-warmed fruit.</i>            | 5,0%        | 170 | 270 |

GUEST BEERS  
BEER SET

Ask at the bar  
for more information



| NON-ALCOHOLIC BEER                    | ₽   |
|---------------------------------------|-----|
| HEINEKEN, <i>Russia</i>               | 260 |
| TANHEISER, <i>Latvia</i>              | 320 |
| BUDELS MALT, <i>Netherlands</i>       | 320 |
| MAISELS WEISSE, <i>Germany</i>        | 340 |
| KRONENBOURG 1664 BLANC, <i>France</i> | 310 |

| NON-ALCOHOLIC CIDER          |     |
|------------------------------|-----|
| THE GOOD CIDER, <i>Spain</i> | 370 |

| HOT DRINKS               |          |
|--------------------------|----------|
| ESPRESSO                 | 140      |
| AMERICANO                | 140      |
| CAPPUCCINO               | 200      |
| SOY MILK CAPPUCCINO      | 280      |
| LATTE                    | 230      |
| SOY MILK LATTE           | 280      |
| TEA <i>in assortment</i> | 290      |
| SOY MILK                 | 50 ml 50 |

| FRESH JUICES AND FRUIT DRINK                                                         |            |
|--------------------------------------------------------------------------------------|------------|
| CHERRY / CRANBERRY FRUIT DRINK                                                       | 250 ml 120 |
| FRESHLY SQUEEZED JUICES<br><i>(Orange, Grapefruit, Lemon, Carrot, Celery, Apple)</i> | 250 ml 250 |

| SOFT DRINKS                   |             |
|-------------------------------|-------------|
| BOXED JUICE                   | 250 ml 140  |
| PEPSI / 7UP / MIRINDA / TONIC | 250 ml 200  |
| AQUA MINERALE                 | 250 ml 230  |
| ADRENALINE RUSH               | 250 ml 220  |
| BADOIT                        | 330 ml 390  |
| EVIAN                         | 330 ml 390  |
| AQUA RUSSA                    | 1000 ml 390 |

| WINE                                                          |             |
|---------------------------------------------------------------|-------------|
| Wine by the glass                                             |             |
| PINOT GRIGIO CIELO, <i>Italy, white, semi-dry</i>             | 125 ml 390  |
| FONTEGAIA CHIANTI, <i>Italy, red, dry</i>                     | 125 ml 550  |
| GINESTET BORDEAUX, <i>France, red, dry</i>                    | 125 ml 550  |
| Sparkling                                                     |             |
| PROSECCO CASA DEFRA, <i>Italy, dry</i>                        | 750 ml 2700 |
| White                                                         |             |
| TAKUN SAUVIGNON BLANC RESERVA, <i>Chile, dry</i>              | 750 ml 3200 |
| BRANCOTT ESTATE, SAUVIGNON BLANC,<br><i>New Zealand, dry</i>  | 750 ml 2700 |
| PETIT CHABLIS, <i>France, dry</i>                             | 750 ml 4900 |
| Red                                                           |             |
| MALBEC FINCA "LA LINDA" <i>Argentina, dry</i>                 | 750 ml 3100 |
| "DOMINI VENETI" BARDOLINO CLASSICO,<br><i>Italy, semi-dry</i> | 750 ml 3500 |
| COTES DU RHONE CHEVALIER D'ANTHELME,<br><i>France, dry</i>    | 750 ml 3200 |
| Pink                                                          |             |
| LA JAGLERIE ROSE D'ANJOU, <i>France, semi-dry</i>             | 750 ml 3200 |



Please inform the waiter  
if you have an allergy  
to any products.

| VODKA                        | ML | ₽   |
|------------------------------|----|-----|
| LADOGA                       | 40 | 170 |
| TSARSKAYA ORIGINAL           | 40 | 190 |
| ALTAI ORIGINAL               | 40 | 190 |
| TSARSKAYA GOLD               | 40 | 240 |
| TSARSKAYA ORIGINAL CRANBERRY | 40 | 240 |
| TSARSKAYA ORIGINAL GRAPEFUIT | 40 | 240 |
| TSARSKOE SELO                | 40 | 350 |

| VODKA ABSOLUT    |        |
|------------------|--------|
| ABSOLUT ORIGINAL | 40 250 |
| ABSOLUT CITRON   | 40 250 |
| ABSOLUT PEARS    | 40 250 |
| ABSOLUT KURANT   | 40 250 |

| CRAFT VODKA       |        |
|-------------------|--------|
| REYKA SMALL BATCH | 40 420 |

| PORT WINE              |        |
|------------------------|--------|
| KOPKE FINE RUBY PORTO  | 60 420 |
| KOPKE FINE TAWNY PORTO | 60 420 |

| SHERRY                  |        |
|-------------------------|--------|
| ALEXANDRO OLOROSO 19%*  | 60 320 |
| ALEXANDRO MOSCATEL 19%* | 60 350 |

| ARMENIAN BRANDY ARARAT |        |
|------------------------|--------|
| ARARAT 5*              | 40 320 |
| ARARAT ANI             | 40 350 |

| ARMAGNAC     |        |
|--------------|--------|
| JANNEAU VSOP | 40 690 |

| COGNAC                        |        |
|-------------------------------|--------|
| MARTEL VS                     | 40 490 |
| MARTEL VSOP                   | 40 590 |
| FAVRAUD VS                    | 40 550 |
| FAVRAUD VSOP                  | 40 690 |
| ROULLET GRANDE CHAMPAGNE VS   | 40 560 |
| ROULLET GRANDE CHAMPAGNE VSOP | 40 690 |

| WHISKEY                     |        |
|-----------------------------|--------|
| Scotland                    |        |
| BALLANTINE'S FINEST         | 40 290 |
| HIGH COMMISSIONER           | 40 290 |
| LOCH LOMOND, RESERVE BLEND  | 40 350 |
| BALLANTINE'S FINEST 12 Y.O. | 40 490 |
| CHIVAS REGAL 12 Y.O.        | 40 530 |

| USA                  |        |
|----------------------|--------|
| JIM BEAM             | 40 280 |
| JIM BEAM RED STAG    | 40 290 |
| JIM BEAM WHITE APPLE | 40 290 |
| JIM BEAM HONEY       | 40 290 |
| JIM BEAM DOUBLE OAK  | 40 340 |
| MAKER'S MARK         | 40 520 |

|                                                | ML | ₽    |
|------------------------------------------------|----|------|
| Single Malt Whiskey                            |    |      |
| LAPHROAIG 10 Y.O.                              | 40 | 750  |
| THE MACALLAN TRIPLE CASK 12 Y.O.<br>«FINE OAK» | 40 | 790  |
| THE MACALLAN DOUBLE CASK 12 Y.O.               | 40 | 790  |
| THE MACALLAN TRIPLE CASK 15 Y.O.<br>«FINE OAK» | 40 | 890  |
| THE MACALLAN TRIPLE CASK 18 Y.O.<br>«FINE OAK» | 40 | 1550 |
| AUCHENTOSHAN AMERICAN OAK                      | 40 | 530  |
| AUCHENTOSHAN 12 Y.O.                           | 40 | 650  |
| HIGHLAND PARK 12 Y.O.                          | 40 | 650  |
| TALISKER 10 Y.O.                               | 40 | 770  |
| GLENFIDDICH 15 Y.O.                            | 40 | 790  |
| THE GLENLIVET 12 Y.O.                          | 40 | 590  |

|                      |    |     |
|----------------------|----|-----|
| Ireland              |    |     |
| JAMESON              | 40 | 350 |
| JAMESON CASKMATES    | 40 | 450 |
| JAMESON BLACK BARREL | 40 | 470 |

| CALVADOS           |        |
|--------------------|--------|
| PERE MAGLOIRE VS   | 40 590 |
| PERE MAGLOIRE VSOP | 40 690 |

| TEQUILA OLMECA   |        |
|------------------|--------|
| OLMECA BLANCO    | 40 330 |
| OLMECA GOLD      | 40 350 |
| OLMECA CHOCOLATE | 40 350 |

| GIN            |        |
|----------------|--------|
| BEEFEATER      | 40 330 |
| BEEFEATER PINK | 40 350 |

| HAVANA CLUB RUM                   |        |
|-----------------------------------|--------|
| HAVANA CLUB ANEJO 3 Y.O.          | 40 290 |
| HAVANA CLUB ANEJO ESPECIAL 5 Y.O. | 40 320 |

| GRAPPA            |        |
|-------------------|--------|
| BARBERO LA BIANCA | 40 390 |

| ABSINTHE             |        |
|----------------------|--------|
| FRUKO SCHULZ ABSINTH | 40 430 |

| TINCTURES           |        |
|---------------------|--------|
| FRUKO SCHULZ BITTER | 40 290 |
| BECHEROVKA          | 40 290 |
| BECHEROVKA LEMOND   | 40 290 |
| JAGERMEISTER        | 40 290 |

| LIQUORS                                                       |        |
|---------------------------------------------------------------|--------|
| CAMPARI                                                       | 40 320 |
| BAILEY'S                                                      | 40 290 |
| FRUKO SCHULZ<br><i>Coco Jamboo, Amaretto, Creme de Cassis</i> | 40 290 |
| COINTREAU                                                     | 40 280 |
| KAHLUA                                                        | 40 390 |
| LIMONCELLO PETRONE                                            | 40 370 |
| AMARO SIBONA                                                  | 40 460 |

