

SALADS

VEGETABLE SALAD
with greens, poached egg and sour cream
390

LETTUCE LEAVES WITH GRILLED BEEF,
broccoli and Liège sauce
590

CAESAR WITH CHICKEN/SHRIMP
450 / 590

WARM & SPICY SEAFOOD SALAD
690



SOUPS

CHICKEN NOODLE SOUP
330

MEATBALL SOUP
with beans and oatmeal stout
450

AUSTRIAN-STYLE ROOT VEGETABLE CREAM SOUP
with mussels and wheat croutons
490

BELGIUM IS NEAR

BELGIAN FRIES
with aioli sauce
350

SPICY FRIES
with cheddar and jalapeno
390

HERRING FILLET WITH WARM POTATOES
and Belgian beer & mustard sauce
390

FRIED MUSSELS
with sesame and beer caramel
590

POTATO WAFFLES

WITH VORSCHMACK
and beetroot mousse
390

WITH CHICKEN LIVER PÂTÉ
and tomato jam
460

WITH MILD-SALTED SALMON,
coconut mousse and poached egg
550

WITH SEAFOOD
and crayfish hollandaise
550

SWEET WAFFLES

BRUSSELS WAFFLE
220

LIÈGE WAFFLE
220

DESSERTS

CHOCOLATE CAKE
with vanilla ice cream and raspberry sauce
390

FRENCH TART TATIN
with red currant and orange sauce, served with vanilla ice cream
390

ICE CREAM
vanilla, strawberry, chocolate
150

SORBET
lemon, mango
150

WAFFLE TOPPINGS

syrup / jam / whipped cream 90

apple / pear / banana 90

strawberry 160

If you're allergic to any foods,

PLEASE INFORM YOUR WAITER



MAINS



BEEF / CHICKEN SAUSAGES
with mashed potatoes and pickle salad
690

CLASSIC BURGER
with cole slaw, fried potatoes and aioli sauce
690

BELGIAN-STYLE BEEF
with fried potatoes, button mushrooms and pepper cream sauce
690

PORK CHOP
with potatoes and forest mushrooms
650

TRUFFLE ORZO
with fried shrimp
790

COD BACK WITH VENERE RICE
and mussels & lemongrass sauce
750

MUSSELS

Served with Belgian fries, truffle mayo and French baguette

0,5 kg 950 1 kg 1700

WITH SAUCE NATUR
white dry wine and Herbes de Provence

WITH MARINARA SAUCE
white wine and cream

WITH BLUE CHEESE SAUCE

WITH BIÈRE BLANCHE DE FLEUR SAUCE

WITH TOMATO SAUCE
with spicy herbs

WITH TOM YUM SAUCE
Thai spices and chili peppers



GRILL

STEAK SKIRT
890

FILET MIGNON
1150

STEAK RIBEYE
2550

HALF CHICKEN
with chimichurri sauce
650

SQUID FILLET
690

SALMON
950

SEAFOOD

SALMON CEVICHE
590

SALMON TARTAR
650

SAUTEED SEAFOOD
with blue cheese sauce or shrimp cream, served with garlic baguette
760

SAUCES & TOPPINGS

BBQ sauce 80

Truffle-scented homemade mayo 80

Berry ajika 80

Pickled green pepper sauce 80

Jalapeno 80

Pickled red onions 80

APPETIZERS

RYE BREAD TOASTS
with cheddar cheese and sour cream sauce
350

CHORIZO / SUJUK / PASTIRMA
350 / 360 / 390

ASSORTED CURED MEATS
chorizo, sujuk, pastirma
390

CHEESES
parmesan, gorgonzola, cheddar, honey
590

FRIED CHEESE
with berry ajika
590

BEEF CARPACCIO
with shrimp, hard cheese, sesame and balsamic sauce
560

MARBLED BEEF TARTARE
with truffle oil and cured egg yolk
560

CHICKEN WINGS
with BBQ sauce
460

PORK RIBS
with raspberry BBQ sauce
690

FRIED SHRIMP
in crunchy breading with wasabi cream sauce
690

FISH & CHIPS
590

SIDES & BREAD

Mashed potatoes 220

Young potatoes fried with garlic & rosemary 220

Grilled corn cob 250

Grilled vegetables 390

Rye grain bread with green butter 190

Wheat ciabatta with green butter 190

BAR MENU

VODKA	40 ML
LADOGA	170
ALTAI ORIGINAL	190
TSARSKAYA ORIGINAL	200
TSARSKAYA GOLD	240
TSARSKAYA ORIGINAL CRANBERRY	240
TSARSKAYA ORIGINAL GRAPEFUIT	240
TSARSKOE SELO	350

ABSOLUT VODKA	40 ML
ABSOLUT ORIGINAL	260
ABSOLUT CITRON	260
ABSOLUT PEARS	260
ABSOLUT CURANT	260

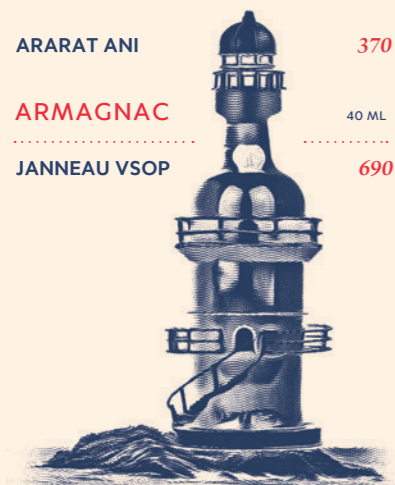
PORT	60 ML
KOPKE FINE RUBY PORTO	490
KOPKE FINE TAWNY PORTO	490

JEREZ	60 ML
ALEXANDRO OLOROSO	350
ALEXANDRO MOSCATEL	370

ARARAT: ARMENIAN BRANDY	40 ML
ARARAT 5*	330

ARARAT ANI	370
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ARMAGNAC	40 ML
JANNEAU VSOP	690



COGNAC	40 ML
MARTEL VS	490
MARTEL VSOP	650
FAVRAUD VS	550
FAVRAUD VSOP	760
ROULLET GRANDE CHAMPAGNE VS	560
ROULLET GRANDE CHAMPAGNE VSOP	790



WHISKY	40 ML
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SCOTLAND	
BALLANTINE'S FINEST	290
BALLANTINE'S 7 Y.O.	650
HIGH COMMISSIONER	290
LOCH LOMOND, RESERVE BLEND	370
CHIVAS REGAL 12 Y.O.	560

USA	
JIM BEAM	350
JIM BEAM RED STAG	390
JIM BEAM WHITE APPLE	390
JIM BEAM HONEY	390
JIM BEAM DOUBLE OAK	390
MAKER'S MARK	530

IRELAND	
JAMESON	360
JAMESON CASKMATES	450
JAMESON BLACK BARREL	490

SINGLE MALT	
LAPHROAIG 10 Y.O.	860
THE MACALLAN 12 Y.O. TRIPLE CASK	860
THE MACALLAN 12 Y.O. DOUBLE CASK	860
THE MACALLAN 15 Y.O. DOUBLE CASK	1150
THE MACALLAN 18 Y.O. DOUBLE CASK	1550
AUCHENTOSHAN AMERICAN OAK	550
AUCHENTOSHAN 12 Y.O.	650
HIGHLAND PARK 12 Y.O.	650
TALISKER 10 Y.O.	770
GLENFIDDICH 15 Y.O.	990
THE GLENLIVET 12 Y.O.	650

CALVADOS	40 ML
PERE MAGLOIRE VS	650
PERE MAGLOIRE VSOP	750

TEQUILA	40 ML
OLMECA BLANCO	330
OLMECA GOLD	350
OLMECA CHOCOLATE	360

GIN	40 ML
BEEFEATER	350
BEEFEATER BLOOD ORANGE	350
HAVANA CLUB RUM	40 ML
HAVANA CLUB ANEJO 3 Y.O.	290
HAVANA CLUB ANEJO ESPECIAL 5 Y.O.	320

GRAPPA	40 ML
BARBERO LA BIANCA	460
HERBAL LIQUEURS	40 ML
BECHEROVKA	300
BECHEROVKA LEMOND	300
JAGERMEISTER	330
FRUKO SCHULZ BITTER	290

LIQUEURS	40 ML
CAMPARI	320
BAILEY'S	330

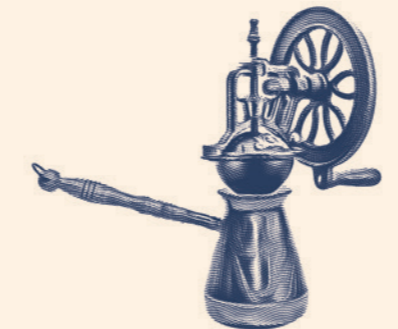
COINTREAU	290
KAHLUA	350
LIMONCELLO PETRONE	390

FRUKO SCHULZ assorted	290
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HOT DRINKS	
ESPRESSO	150
AMERICANO	150
CAPPUCCINO	200
LATTE	230

any coffee we can make with soy milk, +50 P

TEA	290
assorted	



FRESH JUICES	250 ML
FRESH-SQUEEZED JUICES	290
orange, grapefruit, carrot, celery, apple	

SOFT DRINKS	
AQUA MINERALE	250 ML 230
FERRARELLE	330 ML 390
EVIAN	330 ML 390
AQUA RUSSA	1000 ML 550

CRANBERRY MORS	250 ML 130
ASSORTED JUICES	250 ML 140
PEPSI / 7-UP / MIRINDA / TONIC	250 ML 200
ADRENALINE RUSH	250 ML 270

Manneken Pis



DRAFT BEER



PALE

BOWLER IPA	6,9%	190	290
Bowler IPA, Russia			
Brewed with American hops. Bright bitterness in the aftertaste, citrus and resinous notes in the aroma.			

APRES SKI PILS	4,7%	290
Apres Ski Pils, Russia		
A fresh take on the classic pilsner: Floral and honeyed aroma, moderately dry flavor with a herbal bitterness at the end.		

MANNEKEN PILS	5,0%	280	380
Belgium			
Classic Belgian lager with a bright bitterness in the aftertaste.			

GRIMBERGEN BLONDE	6,7%	280	380
Belgium			
Abbey ale with a fruity, flowery scent and a rich malty flavor. Mildly spicy aftertaste.			

AFFLIGEM BLONDE	6,8%	280	380
Belgium			
Rich abbey ale with bready notes and herbal bitterness in the aftertaste.			

LEFFE BLONDE	6,6%	290	390
Belgium			
Abbey beer with a gentle aroma of malt and pears. Pronounced fruit and spice notes in the flavor.			

BROOKLYN EAST IPA	6,9%	400
USA		
A well-balanced American IPA with a bright aroma of citrus and fits, as well as a bright bitterness in the aftertaste.		

UNFILTERED

AUSWEIS	5,2%	290
Russia		
White wheat beer brewed under a classic Belgian recipe.		

BLANCHE DE FLEUR	4,0%	290
Russia		
White wheat beer brewed under a classic Belgian recipe.		

EINSIEDLER WEISSBIER	5,3%	270	370
Germany			
A rich German weissbier with a fruity scent and clove notes in the flavor.			

BLANCHE DE BRUXELLES	4,5%	280	380
Belgium			
Abbey wheat ale brewed with a unique mix of herbs called gruit.			

ALL BEER SERVED IN ORIGINAL-SHAPED GLASSES

AMBER

PALM AMBER BEER	5,2%	280	380
Belgium			
Balanced amber ale with tones of caramelized malt in scent and flavor.			

KWAK	8,4%	460
Belgium		
Strong amber ale with nougat and caramelized banana smell, fruity aftertaste and a mild hoppy bitterness.		

DARK

GRIMBERGEN DUBBEL	6,5%	280	380
Belgium			
Dark abbey ale with notes of raisins, dried fruit and spices.			

BOURGOGNE DES FLANDRES	5,0%	320	450
Belgium			
A unique sweet-and-sour Belgian brown ale.			

BARBAR BOK	8,0%	350	450
Belgium			
Strong ale with a scent of honey and spices. In its flavor, malty tones intertwine with notes of honey, fruit and chocolate.			

FRUIT & SPECIAL

ROUGE DE BRUXELLES	7,0%	320	400
Belgium			
A strong ruby ale with a pronounced flavor of cherry pits.			

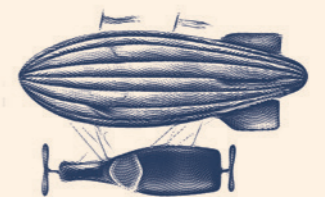
BOON KRIEK	4,0%	350	430
Belgium			
A lambic with a bright cherry scent and light almond notes.			

FRUIT & SPECIAL

ST. ANTON APPLE	5,0%	190	290
Russia			
Harmonious, pleasant, refreshing cider taste filled with tones of green apples, fruitcake and meadow herbs.			

GUEST BEERS

ASK YOUR WAITER



SET OF BEERS

A tasting set of five various draught beers, 150 ml each. Ask your waiter for more details.



MANNEKENPISSPB

RECA.REST

Rela
RESTAURANTS & CAFE