

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

FLANDRIAN WATERZOOI
WITH CATFISH AND GUINEA FOWL
430

MEATBALL SOUP
with beans and oatmeal stout
450

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

#BELGIUMISNEAR

BELGIAN FRIES
with aioli sauce
350

SPICY FRIES
with cheddar and jalapeno
390

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

MITRAILLETTE A LA ARDENNES
WITH ROAST BEEF,
*berry adjika and
pickled red onions*
450

MITRAILLETTE A LA ARDENNES
WITH FRIED SHRIMP
*fresh tomato & avocado salsa
and sweet chili sauce*
490

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

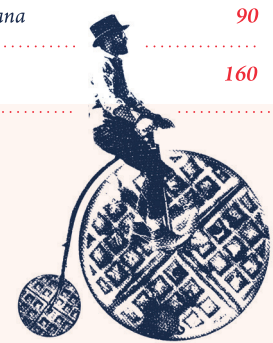
SORBET
lemon, mango
150

WAFFLE TOPPINGS

syrup / jam / whipped cream90

apple / pear / banana90

strawberry160



If you're allergic
to any foods,

PLEASE
INFORM
YOUR
WAITER

MAINS



BEEF / CHICKEN
SAUSAGES
*with mashed potatoes
and pickle salad*
630

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

LAMB CHILI CON CARNE
*with corn chips, sun-dried tomatoes
and Belgian chocolate*
690

SPAGHETTI ALLA VONGOLE
690

TRUFFLE ORZO
with fried shrimp
790

COD BACK
WITH VENERE RICE
and mussels & lemongrass sauce
750

OCTOPUS
WITH FRIED VEGETABLES
chorizo and young potatoes
1350

MUSSELS

Served with Belgian fries, truffle mayo and French baguette

0,5 kg950

1 kg1700

WITH SAUCE NATUR
white dry wine and Herbes de Provence

WITH MARINARA SAUCE
white wine and cream

WITH BLUE CHEESE SAUCE

WITH BIERE 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 STRIPLOIN
1790

STEAK RIBEYE
2550

HALF CHICKEN
with chimichurri sauce
650

SQUID FILLET
590

SALMON
950

SHRIMP
1150

SEAFOOD

SALMON CEVICHE
590

SALMON TARTAR
650

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

FLAMMEKUECHE

GRILLED BACON,
MUSHROOMS AND TOMATOES
450

SPICY CHORIZO
470

SHRIMP, MUSSELS
AND GRILLED ZUCCHINI
560

SAUCES & TOPPINGS

BBQ sauce80

Truffle-scented
homemade mayo80

Berry ajika80

Pickled green
pepper sauce80

Jalapeno80

Pickled red onions80

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 and sesame & balsamic sauce
560

MARBLED BEEF TARTARE
with truffle oil and cured egg yolk
560

GRILLED ROAST BEEF
with tuna sauce
750

CHICKEN WINGS
with BBQ sauce
460

PORK RIBS
with raspberry BBQ sauce
690

CALAMARI FILLET
IN CRUNCHY BREADING
with sesame golf sauce
390

FRIED SHRIMP
*in crunchy breading
with wasabi cream sauce*
690

FISH & CHIPS
590

ROASTED BONE MARROW
with parsley salad and tomato jam
590

MARBLED BEEF MEATBALLS
WITH TOMATO SAUCE,
hard cheese and garlic baguette
460

SIDES & BREAD

Mashed potatoes220

Young potatoes fried with garlic & rosemary220

Grilled corn cob250

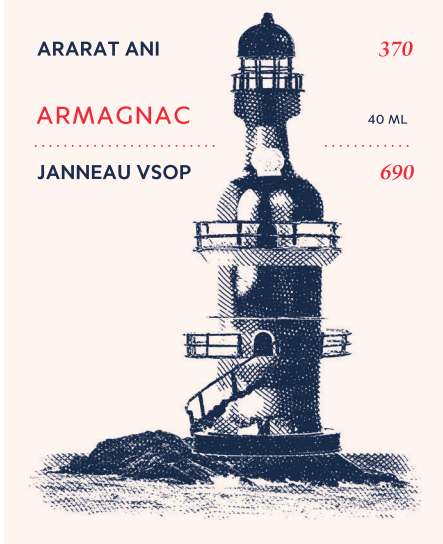
Grilled vegetables390

Rye grain bread with green butter190

Wheat ciabatta with green butter190

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
ARMAGNAC	40 ML
JANNEAU VSOP	690

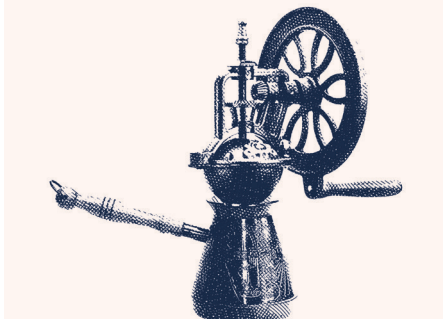


COGNAC	40 ML
MARTEL VS	490
MARTEL VSOP	650
FAVRAUD VS	550
FAVRAUD VSOP	760
ROULLET GRANDE CHAMPAGNE VS	560
ROULLET GRANDE CHAMPAGNE VSOP	790
WHISKY	40 ML
SCOTLAND	
BALLANTINE'S FINEST	290
BALLANTINE'S 7 Y.O.	650
HIGH COMMISSIONER	290
LOCH LOMOND, RESERVE BLEND	370
CHIVAS REGAL 12 Y.O.	560
USA	
JIM BEAM	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	330
BEEFEATER BLOOD ORANGE	330
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
HOT DRINKS	
ESPRESSO	150
AMERICANO	150
CAPPUCCINO	200
LATTE	230
any coffee we can make with soy milk, +50 P	
TEA assorted	290
FRESH JUICES	250 ML
FRESH-SQUEEZED JUICES	290
orange, grapefruit, carrot, celery, apple	
SOFT DRINKS	
AQUA MINERALE	250 ML 230
BADOIT	330 ML 390
EVIAN	330 ML 390
AQUA RUSSA	1000 ML 390
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



MANNEKEN PIS

Russia
Pale / Unfiltered
Special price from Sunday to Thursday

5,0% / 4,8% 290 220

PALE

MANNEKEN PILS

Belgium
Classic Belgian lager with a bright bitterness in the aftertaste.

5,0% 280 380

GRIMBERGEN BLONDE

Belgium
Abbey ale with a fruity, flowery scent and a rich malty flavor. Mildly spicy aftertaste.

6,7% 280 380

LEFFE BLONDE

Belgium
Abbey beer with a gentle aroma of malt and pears. Pronounced fruit and spice notes in the flavor.

6,6% 290 390

BROOKLYN EAST IPA

USA
A well-balanced American IPA with a bright aroma of citrus and fits, as well as a bright bitterness in the aftertaste.

6,9% 400

UNFILTERED

BLANCHE DE FLEUR

Russia
White wheat beer brewed under a classic Belgian recipe.

4,0% 290

EINSIEDLER WEISSBIER

Germany
A rich German weissbier with a fruity scent and clove notes in the flavor.

5,3% 270 370

BLANCHE DE BRUXELLES

Belgium
The most famous wheat beer in the world. Brewed with coriander and orange peel.

4,5% 280 380

ALL BEER SERVED IN ORIGINAL-SHAPED GLASSES

AMBER

PALM AMBER BEER

Belgium
Balanced amber ale with tones of caramelized malt in scent and flavor.

5,2% 280 380

KWAK

Belgium
Strong amber ale with nougat and caramelized banana smell, fruity aftertaste and a mild hoppy bitterness.

8,4% 460

DARK

GRIMBERGEN DUBBEL

Belgium
Dark abbey ale with notes of raisins, dried fruit and spices.

6,5% 280 380

BOURGOGNE DES FLANDRES

Belgium
A unique sweet-and-sour Belgian brown ale.

5,0% 320 450

BARBAR BOK

Belgium
Strong ale with a scent of honey and spices. In its flavor, malty tones intertwine with notes of honey, fruit and chocolate.

8,0% 350 450

FRUIT & SPECIAL

ROUGE DE BRUXELLES

Belgium
A strong ruby ale with a pronounced flavor of cherry pits.

7,0% 320 400

BOON KRIEK

Belgium
A lambic with a bright cherry scent and light almond notes.

4,0% 350 430

CIDER

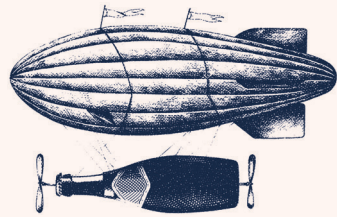
ST. ANTON APPLE

Russia
Selected varieties of farm apples are revealed in the taste of cider delicate honey sweetness of sun-warmed fruit.

5,0% 190 290

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.