


SALADS

VEGETABLES
with greens, poached egg and sour cream
430

LYON
with Taleggio cheese toast
720

CAESAR
with chicken / with shrimps
490 / 650

SEAFOOD
with chili paste and apple
760



SOUPS

CHICKEN BROTH
with noodles
360

MEDITERRANEAN
tomato soup with fruits de mer
690

SPICY LENTIL
with ginger and grilled beef
490

#BELGIUMISNEAR

BELGIAN FRIES
with aioli sauce
380

SPICY FRIES
with cheddar and jalapeno
420

HERRING FILLET
AND WARM POTATOES
with Belgian beer & mustard sauce
420

BAKED MUSSELS
with sesame seeds and beer caramel
660

POTATO WAFFLES

WITH FRUITS DE MER
and crayfish hollandaise
600

WITH VORSCHMACK
and beetroot mousse
430

WITH CHICKEN
LIVER PATE
with red onion marmalade and sour cream
490

WITH BEEF ROAST
and horseradish sauce
580

DESSERTS

SAN SEBASTIAN CHEESECAKE
with cherry sauce
490

FRENCH TART TATIN
with red currant and orange sauce,
served with vanilla ice cream
430

ICE CREAM
vanilla / strawberry / chocolate
160

SORBET
lemon / mango
160

SWEET WAFFLES

BRUSSELS
classic, with powdered sugar
240

LIÈGE
crispy, with pearl sugar
240

WITH THE WAFFLES

ASSORTED SYRUPS / CONFITURE / WHIPPED CREAM100

APPLE / PEAR / BANANA100

STRAWBERRY180



MAINS

CLASSIC BURGER
with cole slaw, Belgian fries
and aioli sauce
760

TRUFFLE ORZO
with fried shrimp
870

PAN-FRIED CALF LIVER
with mashed potatoes
and morel sauce
690

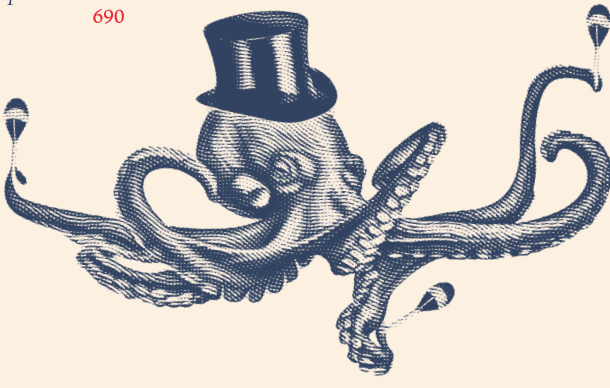
DUCK BREAST
with mashed potatoes
and forest berry sauce
980

BEEF / CHICKEN SAUSAGES
with mashed potatoes
and mixed pickle salad
760

COD BACK
WITH VENERE RICE
with mussels & lemongrass sauce
870

PORK CHOP
with potatoes and wild mushrooms
690

BELGIAN-STYLE
BEEF
with pan-fried potatoes, mushrooms
and pepper cream sauce
760



MUSSELS

Served with Belgian fries, French baguette
and homemade truffle oil mayonnaise

0,5 kg 1100 1 kg 1950

NATURE
with white dry wine
and Herbes de Provence


MARINARA
with white wine and cream

BLUE CHEESE
with gorgonzola and cream

A-LA BIERE
in light beer sauce

TOMATO
with spicy herbs

TOM YUM
with Thai spices and chilli



GRILL

MACHETE
1090

RIBEYE
2550

FILET MIGNON
1260

HALF CHICKEN
720

SQUID FILLET
690

SEAFOOD

Cooked with garlic, parsley and spring onions.
Served with crispy french baguette

FRIED SHRIMPS
990

FRIED SQUIDS
990

WITH THE MEAT

Barbecue sauce / Berry ajika / Jalapeno pepper / Homemade mayo with truffle oil
Pickled spring onion sauce
Pickled red onion
100

APPETIZERS

RYE BREAD TOASTS
with cheddar and tartar sauce
380

JERKY
chorizo / sujuk / basturma
390 / 390 / 420

JERKIE MIX
chorizo, sujuk and basturma
420

FRIED CHEESE
with berry ajika
490

BEEF CARPACCIO
with shrimp and parmesan
610

MARBLE BEEF TARTAR
with truffle oil
610

CHICKEN WINGS
with BBQ sauce
500

PORK RIBS
in BBQ sauce
760

FISH & CHIPS
with tartar and sesame sauces
650

SALMON TARTAR
with avocado and capers
710

SALMON CEVICHE
with roasted paprika sauce
650

SIDES & BREAD

MASHED POTATOES250

SEASONAL POTATOES ROASTED
WITH GARLIC AND ROSEMARY250

GRILLED VEGETABLES430

BORODINSKY RYE BREAD WITH GREEN BUTTER210

WHEAT CIABATTA WITH GREEN BUTTER210

PLEASE INFORM
YOUR WAITER
if you're allergic
to any foods

BAR MENU

VODKA	40 ML
LADOGA	190
ALTAI ORIGINAL	210
TSARSKAYA ORIGINAL	220
TSARSKAYA GOLD	260
TSARSKAYA ORIGINAL CRANBERRY	260
TSARSKAYA ORIGINAL GRAPEFUIT	260
TSARSKOE SELO	390

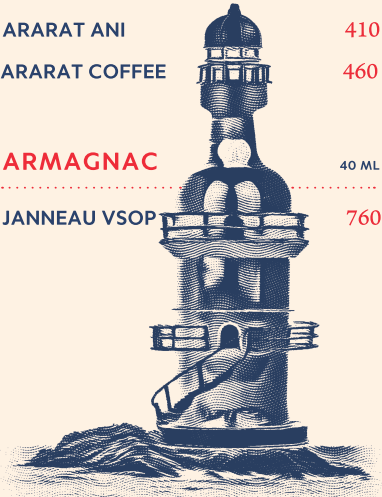
ABSOLUT VODKA	40 ML
ABSOLUT ORIGINAL	290
ABSOLUT CITRON	290
ABSOLUT PEARS	290
ABSOLUT CURANT	290
ABSOLUT WATERMELON	290

PORTO	60 ML
KOPKE FINE RUBY PORTO	540
KOPKE FINE TAWNY PORTO	540

JEREZ	60 ML
ALEXANDRO OLOROSO	390
ALEXANDRO MOSCATEL	410

ARARAT: ARMENIAN BRANDY	40 ML
ARARAT 5*	360
ARARAT ANI	410
ARARAT COFFEE	460

ARMAGNAC	40 ML
JANNEAU VSOP	760



COGNAC	40 ML
MARTEL VS	540
MARTEL VSOP	710
FAVRAUD VS	600
FAVRAUD VSOP	840
ROULLET GRANDE CHAMPAGNE VS	620
ROULLET GRANDE CHAMPAGNE VSOP	870



WHISKEY	40 ML
---------	-------

SCOTLAND	
BALLANTINE'S FINEST	320
BALLANTINE'S 7 Y.O	710
HIGH COMMISSIONER	320
LOCH LOMOND, RESERVE BLEND	410

CHIVAS REGAL 12 Y.O.	620
USA	
JIM BEAM RED STAG	430
JIM BEAM DOUBLE OAK	430
FOUR ROSES	430

IRELAND	
JAMESON	400
JAMESON BLACK BARREL	610
JAMESON COFFEE	460

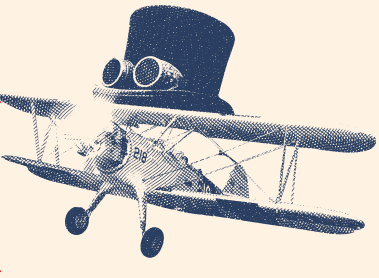
CALVADOS	40 ML
PERE MAGLOIRE VS	720
PERE MAGLOIRE VSOP	820

TEQUILA	40 ML
OLMECA BLANCO	360
OLMECA GOLD	380
OLMECA CHOCOLATE	400

GIN	40 ML
BEEFEATER	360
BEEFEATER BLOOD ORANGE	360

RUM	40 ML
HAVANA CLUB ANEJO 3 Y.O.	320
HAVANA CLUB ANEJO ESPECIAL	350

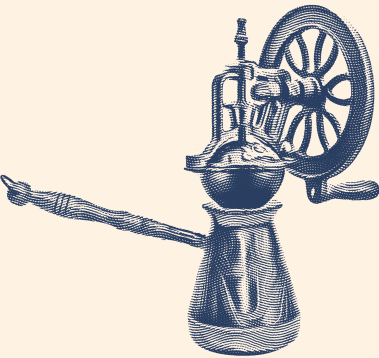
GRAPPA	40 ML
BARBERO LA BIANCA	510



LIQUEURS	40 ML
JÄGERMEISTER	420
CAMPARI	350
BAILEY'S	360
COINTREAU	320
KAHLUA	380
LIMONCELLO	430
FRUKO SCHULZ	320

HERBAL LIQUEURS	40 ML
BECHEROVKA	330
BECHEROVKA LEMOND	330
FRUKO SCHULZ BITTER	320

HOT DRINKS	
ESPRESSO	160
AMERICANO	160
CAPPUCCINO	220
LATTE	250
We can make any coffee with soy milk, +60 P	
TEA assorted	320



FRESH	250 ML
FRESH-SQUEEZED JUICES	320
orange / grapefruit / carrot / celer / apple	

SOFT DRINKS	
AQUA MINERALE	250 ML 250
FERRARELLE	330 ML 430
EVIAN	330 ML 430
AQUA RUSSA	1000 ML 600
CRANBERRY MORS	250 ML 140
ASSORTED JUICES	250 ML 150
PEPSI / 7-UP / MIRINDA / TONIC	250 ML 220
ADRENALINE RUSH	250 ML 300

Manneken Pis



DRAFT BEER



PALE			
HEIDEGGER HELL	4,7%	350	
Russia			
Magnum, Aurora and Styrian Golding — triple hops and ancient brewing traditions			
MANNEKEN PILS	5%	310	420
Belgium			
Classic Belgian lager. The aftertaste is dominated by pronounced bitterness			
BAYREUTHER HELL	4,9%	370	470
Germany			
Classic light lager and loyalty to traditions of more than 150 years from Bavaria			
LEFFE BLONDE	6,6%	370	470
Belgium			
Abbey beer with a gentle aroma of malt and pears. Pronounced fruit and spice notes in the flavor.			
AFFLIGEM BLONDE	6,8%	370	470
Belgium			
Abbey ale with a strong flavor, bready notes and a herbal bitterness in the aftertaste			
BOWLER IPA	6,9%	250	350
Russia			
Brewed with American hops. Bright bitterness in the aftertaste, citrus and resinous notes in the aroma			
BROOKLYN EAST IPA	6,9%		490
USA			
A well-balanced American IPA with a bright aroma of citrus and pines, as well as a nice bitterness in the aftertaste.			

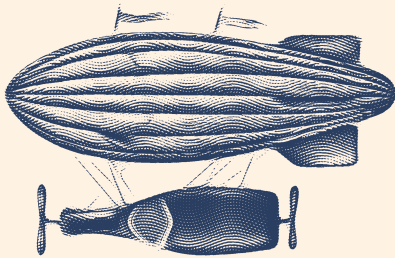
UNFILTERED			
AUSWEIS	5,2%	350	
Russia			
Wheat unfiltered beer brewed according to the Reinheitsgebot Beer Purity Law of 1516			
BLUE MONKEY	5,4%	350	
Russia			
This is bold experiment of Klin's brewers based on traditional recipe of wheat ale and three kinds of hops			
EINSIEDLER WEISSBIER	5,3%	370	490
Germany			
A rich German weissbier with a fruity scent and clove notes in the flavor			
STEENBRUGGE WIT-BLANCHE	4,8%	370	490
Belgium			
Abbey wheat ale with a unique herbal mixture called gruit			

WE SERVE ALL BEER IN TRADITIONAL GLASSES

AMBER			
PALM AMBER BEER	5,2%	370	490
Belgium			
A well-balanced amber ale with tones of caramelized malt in scent and flavor			
DARK			
LEFFE BRUNE	6,5%	370	470
Belgium			
The authentic recipe of 12th century by the monks of the Abbaye Norte-Dame de Leffe			
SCHNEIDER WEISSE TAP6 AVENTINUS	8,2%	390	490
Germany			
One of the oldest wheat bocks in Bavaria — its recipe has not changed since 1907			
BOURGOGNE DES FLANDRES	5%	410	540
Belgium			
Flemish ale aged in oak barrels			
FRUIT AND SPECIAL			
BOON KRIEK	4%	390	490
Belgium			
Lambic with bright cherry aroma and light hints of almonds			
CHERRY RUBY KONIX	7%	370	470
Russia			
Fruit ale with three malts and Northern Brewer hops from Russia			
CIDER			
ST. ANTON	5%	250	350
Russia			
Cider from Russia, listed in World's Best Ciders			

GUEST BEERS

ASK YOUR WAITER



BEER SET

Five sorts of draft beer on your choice (150 ml of each sort)

850