

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

FRENCH ONION
with oxtail
520

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

FLAMMEKUECHE

GRILLED BACON
490

SPICY WITH CHORIZO
560

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 /
STRAWBERRY

BANANA100

180



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

MAINS

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

MARBLE BEEF
MEATBALLS
*in tomato sauce with parmesan
and garlic baguette*
720

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

TRUFFLE ORZO
with fried shrimp
870

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

PORK CHOP
with potatoes and wild mushrooms
690


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

COD BACK
WITH VENERE RICE
with mussels & lemongrass sauce
870

OCTOPUS
WITH ROASTED VEGETABLES
chorizo and seasonal potatoes
1690

DUCK BREAST
*with mashed potatoes
and forest berry sauce*
980

SWEETBREAD
with chicken jus and spinacht
690



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

FILET MIGNON
1260

STRIPLOIN
1960

MACHETE
1090

RIBEYE
2550

HALF
CHICKEN
720

SQUID
FILLET
690

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

SEAFOOD

MAGADAN SHRIMP ON ICE

*Served with sauces: aioli, sweet chili with ginger
and homemade mayonnaise with lime and truffle oil*

BOILED
in sea water
1590

SMOKED
on fruit tree & alder chips
1690

ASSORTED
smoked and boiled
1690

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

FRIED
SHRIMPS
990

FRIED
SQUIDS
990

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

VITELLO TONNATO
with capers and black pepper
650

SQUID FILLET
IN CRISPY BREADING
with Belgian Golf sauce
430

BAKED MARROW
with red onion marmalade
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

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

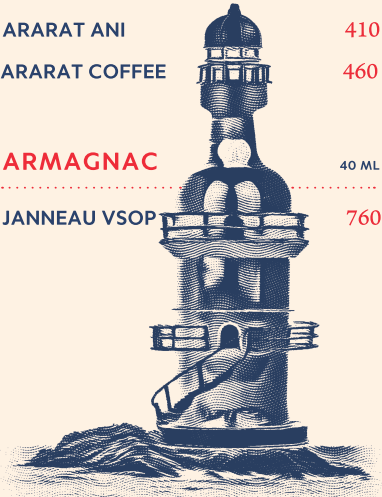
ABSOLUT VODKA	40 ML
ABSOLUT ORIGINAL	290
ABSOLUT CITRON	290
ABSOLUT PEARS	290
ABSOLUT CURANT	290
ABSOLUT WATERMELON	290

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

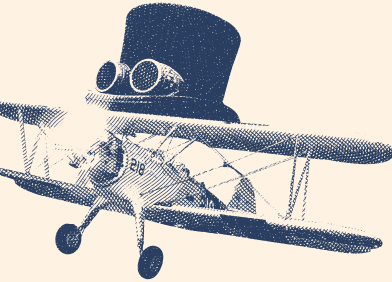


WHISKEY	40 ML
SCOTLAND	
BALLANTINE'S FINEST	320
BALLANTINE'S 7 Y.O	710
HIGH COMMISSIONER	320
LOCH LOMOND, RESERVE BLEND	410
CHIVAS REGAL 12 Y.O.	620

USA	
FOUR ROSES	430

IRELAND	
JAMESON	400
JAMESON BLACK BARREL	610
JAMESON COFFEE	460

SINGLE MALT	
GLENFIDDICH 15 Y.O.	1090



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

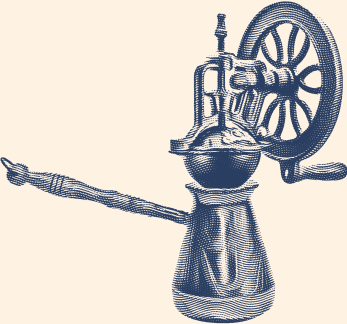
RUM	40 ML
HAVANA CLUB ANEJO 3 Y.O.	320
HAVANA CLUB ANEJO ESPECIAL	350

GRAPPA	40 ML
BARBERO LA BIANCA	510

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

LIQUEURS	40 ML
JÄGERMEISTER	420
CAMPARI	350
BAILEY'S	360
COINTREAU	320
KAHLUA	380
LIMONCELLO	430
FRUKO SCHULZ	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 orange / grapefruit / carrot / celer / apple	320

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 light 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			

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			
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			

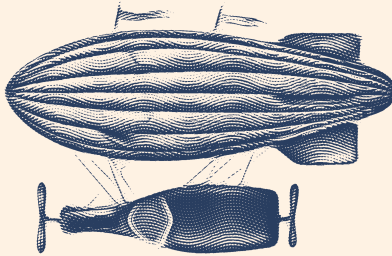
BOURGOGNE DES FLANDRES	5%	410	540
Belgium			
Flemish ale aged in oak barrels			

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