

SALADS

VEGETABLES
with greens, poached egg and sour cream
470

LYON
with Taleggio cheese toast
760

CAESAR
with chicken / with shrimps
710 / 830

SEAFOOD
with chili paste and apple
790



SOUPS

CHICKEN BROTH
with noodles
430

MEDITERRANEAN
tomato soup with fruits de mer
690

FRENCH ONION
with oxtail
540

SPICY LENTIL
with ginger and grilled beef
520

#BELGIUMISNEAR

BELGIAN FRIES
with aioli sauce
390

SPICY FRIES
with cheddar and jalapeno
440

HERRING FILLET
AND WARM POTATOES
with Belgian beer & mustard sauce
490

BAKED MUSSELS
with sesame seeds and beer caramel
720

POTATO WAFFLES

WITH FRUITS DE MER
and crayfish hollandaise
720

WITH VORSCHMACK
and beetroot mousse
440

WITH CHICKEN
LIVER PATE
and tomato jam
540

WITH BEEF ROAST
and horseradish sauce
620

DESSERTS

SAN SEBASTIAN CHEESECAKE
with cherry sauce
520

FRENCH TART TATIN
with red currant and orange sauce,
served with vanilla ice cream
500

ICE CREAM
vanilla / strawberry / chocolate
210

SORBET
lemon / mango
210

SWEET WAFFLES

BRUSSELS
classic, with powdered sugar
280

LIÈGE
crispy, with pearl sugar
280

ADD TO WAFERS

ASSORTED SYRUPS / CONFITURE / WHIPPED CREAM120

APPLE / PEAR / BANANA120

STRAWBERRY180



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

MAINS

CLASSIC BURGER
with cole slaw, Belgian fries
and aioli sauce
820

MARBLE BEEF
MEATBALLS
in tomato sauce with parmesan
and garlic baguette
780

BELGIAN-STYLE
BEEF
with pan-fried potatoes, mushrooms
and pepper cream sauce
870

TRUFFLE ORZO
with fried shrimp
980

BEEF / CHICKEN SAUSAGES
with mashed potatoes
and mixed pickle salad
830

PORK CHOP
with potatoes and wild mushrooms
830

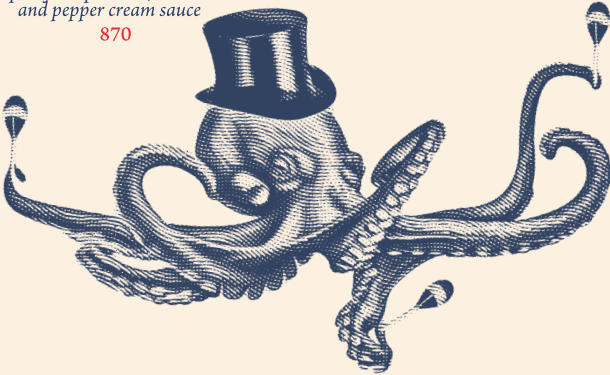
PAN-FRIED CALF LIVER
with mashed potatoes
and morel sauce
720

COD BACK
WITH VENERE RICE
with mussels & lemongrass sauce
940

OCTOPUS
WITH ROASTED VEGETABLES
chorizo and seasonal potatoes
1700

DUCK BREAST
with mashed potatoes
and forest berry sauce
990

SWEETBREAD
with chicken jus and spinach
720



MUSSELS

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

0,5 kg 1190 1 kg 1990

NATURE
with white dry wine
and Herbes de Provence

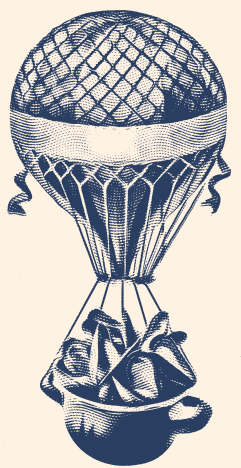
MARINARA
with white wine and cream

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
1450

MACHETE
1300

HALF
CHICKEN
800

STRIPLOIN
2300

RIIBEYE
2800

SQUID
FILLET
760

WITH THE MEAT
Barbecue sauce / Berry ajika / Jalapeno pepper
Homemade mayo with truffle oil
Pickled spring onion sauce
Pickled red onion
120

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
390

JERKY
chorizo / sujuk / basturma
390 / 390 / 430

JERKIE MIX
chorizo, sujuk and basturma
470

FRIED CHEESE
with berry ajika
540

BEEF CARPACCIO
with shrimp and parmesan
650

MARBLE BEEF TARTAR
with truffle oil
650

VITELLO TONNATO
with capers and black pepper
820

CHICKEN WINGS
with BBQ sauce
560

PORK RIBS
in BBQ sauce
870

SQUID FILLET
IN CRISPY BREAKDOWN
with Belgian Golf sauce
490

FISH & CHIPS
with tartar and sesame sauces
650

BAKED MARROW
with red onion marmalade
760

SALMON TARTAR
with avocado and capers
720

SALMON CEVICHE
with roasted paprika sauce
720

SIDES & BREAD

MASHED POTATOES280

SEASONAL POTATOES ROASTED
WITH GARLIC AND ROSEMARY360

GRILLED VEGETABLES460

BORODINSKY RYE BREAD WITH GREEN BUTTER240

WHEAT CIABATTA WITH GREEN BUTTER240

BAR MENU

VODKA 40 ML

LADOGA 220

ALTAI ORIGINAL 280

TSARSKAYA ORIGINAL 280

TSARSKAYA GOLD 320

TSARSKAYA ORIGINAL
CRANBERRY 320

TSARSKAYA ORIGINAL
GRAPEUIT 320

TSARSKOE SELO 430

ABSOLUT VODKA 40 ML

ORIGINAL 320

CITRON 320

PEARS 320

CURANT 320

PORTO 60 ML

KOPKE FINE RUBY PORTO 580

KOPKE FINE TAWNY PORTO 580

ARARAT:
ARMENIAN BRANDY 40 ML

ARARAT 5* 390

ARARAT ANI 430

ARMAGNAC 40 ML

JANNEAU VSOP 760

COGNAC 40 ML

MARTEL VS 600

MARTEL VSOP 790

FAVRAUD VS 620

FAVRAUD VSOP 790

ROULLET GRANDE CHAMPAGNE VS 640

ROULLET GRANDE
CHAMPAGNE VSOP 870



WHISKY 40 ML

SCOTLAND

BALLANTINE'S FINEST 400

BALLANTINE'S 7 Y.O. 710

HIGH COMMISSIONER 400

LOCH LOMOND, RESERVE BLEND 430

CHIVAS REGAL 12 Y.O. 650

USA

JIM BEAM 420

JIM BEAM DOUBLE OAK 500

FOUR ROSES 450

IRELAND

JAMESON 430

JAMESON CASKMATES 490

JAMESON BLACK BARREL 540

CALVADOS 40 ML

PERE MAGLOIRE VS 760

PERE MAGLOIRE VSOP 790

TEQUILA 40 ML

OLMECA BLANCO 380

OLMECA GOLD 410

OLMECA CHOCOLATE 350

GIN 40 ML

BEEFEATER 380



RUM 40 ML

HAVANA CLUB ANEJO 3 Y.O. 350

HAVANA CLUB ANEJO
ESPECIAL 5 Y.O. 380

GRAPPA 40 ML

BARBERO LA BIANCA 540

HERBAL LIQUEURS 40 ML

BECHEROVKA 390

BECHEROVKA LEMOND 390

FRUKO SCHULZ BITTER 430

LIQUEURS 40 ML

JÄGERMEISTER 420

CAMPARI 390

COINTREAU 390

KAHLUA 390

LIMONCELLO PETRONE 540

FRUKO SCHULZ
ASSORTED 330

HOT DRINKS

ESPRESSO 200

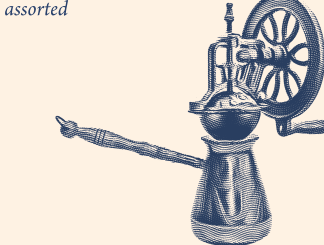
AMERICANO 200

CAPPUCCINO 250

LATTE 280

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

TEA 320



FRESH 0,25 L

FRESH-SQUEEZED JUICES 330
orange / grapefruit / carrot / celer / apple

SOFT DRINKS

AQUA MINERALE 0,25 L 250

FERRARELLE 0,33 L 430

EVIAN 0,33 L 430

AQUA RUSSA 1 L 600

CRANBERRY MORS 0,25 L 200

ASSORTED JUICES 0,25 L 250

PEPSI / 7-UP /
MIRINDA / TONIC 0,25 L 250

ADRENALINE RUSH 0,25 L 390

Manneken Pis



DRAFT BEER



PALE

HEIDEGGER HELL 4,7% 400

Russia
Magnum, Aurora and Styrian Golding — triple hops
and ancient brewing traditions

EINSIEDLER PILSENER 4,9% 350 460

Germany
Classic German pils with Holledau hops,
Chemnitz malt and a spring water

LEFFE BLONDE 6,6% 380 490

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

MAISEL & FRIENDS IPA 6,3% 420 520

Germany
Bayreuth IPA by 4th generation brewer
Jeff Maisel and his five best friends

DELIRIUM TREMENS 8,5% 440 560

Belgium
Beer International Recognition Awards
The world famous Delirium Tremens from Huyghe
awarded with a gold medal at the Beer
International Recognition Awards

UNFILTERED

BLUE MONKEY 5,4% 400

Russia
This is bold experiment of Klin's brewers based
on traditional recipe of wheat ale and three
kinds of hops

STEENBRUGGE WIT-BLANCHE 4,8% 370 490

Belgium
Abbey wheat ale with a unique herbal
mixture called gruit

EINSIEDLER WEISSBIER 5,3% 360 470

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

AMBER

PALM AMBER BEER 5,2% 390 500

Belgium
A well-balanced amber ale with tones
of caramelized malt in scent and flavor

WE SERVE ALL BEER
IN TRADITIONAL GLASSES

DARK

PETRUS BORDEAUX 5% 460 620

Belgium
A blend of young and aged red
ale from West Flanders

MONKS CAFE 5,5% 400 540

Belgium
The aroma has hints of cherry and roasted malt.
The taste is sweet and sour, refreshing

LEFFE BRUNE 6,5% 380 490

Belgium
Authentic 12th century recipe from monks
of Notre Dame de Leffe Abbey

GULDEN DRAAK 10,5% 490 680

Belgium
Gulden Draak the symbol of freedom, which located
at the top of the city Gent bell tower since 14th century

FRUIT AND SPECIAL

BOON KRIEK 4% 400 540

Belgium
Lambic with bright cherry aroma
and light hints of almonds

PETRUS RED 8,5% 490 680

Belgium
An intriguing beer with a full, powerful
taste and a pleasant cherry aroma

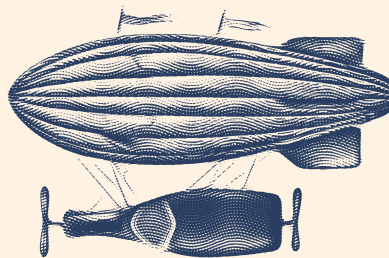
CIDER

ST. ANTON 5% 320 400

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)

890

MANNEKENPISMSK

RECA.REST

Reca
RESTAURANTS & CAFE