


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 jam 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

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 SAUSAGES
with mashed potatoes
and mixed pickle salad
760

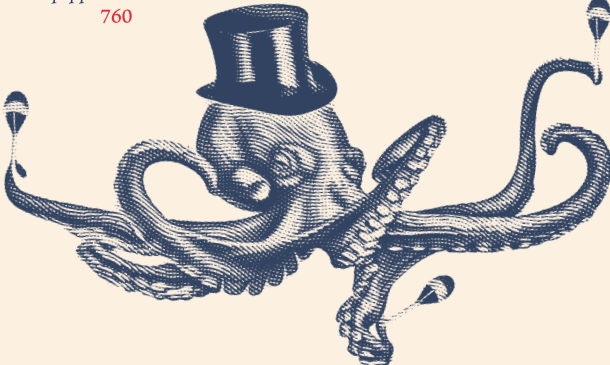
PORK CHOP
with potatoes and wild mushrooms
690

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

COD BACK
WITH VENERICE
with mussels & lemongrass sauce
870

OCTOPUS
WITH ROASTED VEGETABLES
chorizo and seasonal potatoes
1690

DUCK REAST
with mashed potatoes
and forest berry sauce
980



MUSSELS

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

0,5 kg 11001 kg 1950

NATURE
with white dry wine
and Herbes de Provence

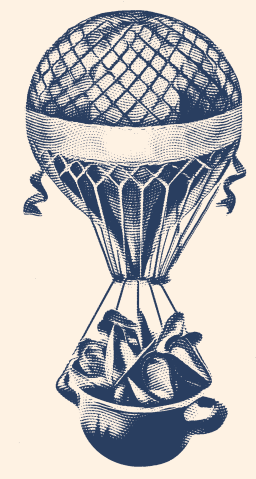
MARINARA
with white wine and cream

BLUE CHEESE
with gorgonzola and cream

A-LA BIÈRE
in light beer sauce

TOMATO
with spicy herbs

TOM YUM
with Thai spices and chilli



GRILL

FILET MIGNON1260

MACHETE1090

RIBEYE2550

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

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	200
TSARSKAYA ORIGINAL	250
TSARSKAYA GOLD	270
TSARSKAYA ORIGINAL CRANBERRY	260

VODKA ABSOLUT	40 ML
ABSOLUT ORIGINAL	300
ABSOLUT CITRON	350
ABSOLUT CURANT	350

PORTO	50 ML
KOPKE FINE RUBY PORTO	550
KOPKE FINE TAWNY PORTO	550

RUM	40 ML
HAVANA CLUB ANEJO 3 Y.O.	350
HAVANA CLUB ANEJO ESPECIAL	370

COGNAC	40 ML
MARTEL VS	590
MARTEL VSOP	790

ARARAT: ARMENIAN BRANDY	40 ML
ARARAT 5*	370
ARARAT ANI	490
ARARAT COFFEE	490



WHISKEY	40 ML
SCOTLAND	
BALLANTINE'S FINEST	350

BALLANTINE'S 7 Y.O	490
CHIVAS REGAL 12 Y.O.	650
IRELAND	
JAMESON	450

JAMESON BLACK BARREL	650
JAMESON COFFEE	460
SINGLE MALT	
TALISKER 10 Y.O.	890

GLENFIDDICH 15 Y.O.	1300
USA	
FOUR ROSES	430

TEQUILA	40 ML
OLMECA BLANCO	390
OLMECA GOLD	450
OLMECA CHOCOLATE	390

GIN	40 ML
BEEFEATER	390
BEEFEATER BLOOD ORANGE	420

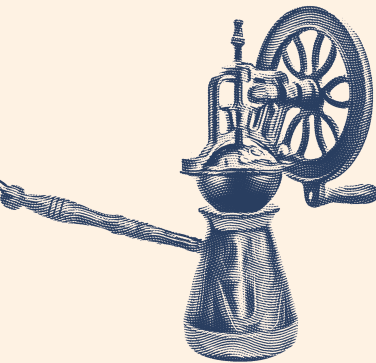
HERBAL LIQUEURS	40 ML
BECHEROVKA	350
BECHEROVKA LEMOND	350

ЛИКЕРЫ	40 ML
JÄGERMEISTER	420
CAMPARI	370
BAILEY'S	360
COINTREAU	370
KAHLUA	390
LIMONCELLO	450

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

SOFT DRINKS	
AQUA MINERALE	250 ML 250
FERRARELLE	330 ML 490
EVIAN	330 ML 490
AQUA RUSSA	1 л 550
CRANBERRY MORS	250 ML 140
ASSORTED JUICES	250 ML 150
PEPSI / 7-UP / MIRINDA / TONIC	250 ML 220
ADRENALINE RUSH	250 ML 300

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



WINE	
SPARKLING	
CAVA CASTELL LLORD	550
Spain	
BALAKLAVA BRUT	390
Russia	
WHITE	
CAMPO DELIA	430
LA MANCHA AIREN	
Spain	
ALMA ROMANA	280
PINOT GRIGIO	
Italy	
LAKKY CHARDONNAY	490
Australia	
ED KNOWS SAUVIGNON	260
BLANC	
Moldova	
ROSE	
BLUSH PINOT GRIGIO	460
DELLE VENEZIE	
Italy	

RED	
MONOLOGUE BORDEAUX	350
ROUGE	
France	
BRUNI NERO D'AVOLA	550
Italy	
ALMA ROMANA SANGIOVESE	260
Italy	
BRUNI MONTEPULCIANO	350
D'ABRUZZO	
Italy	

WHITE	
VERNACCIA DI SAN	3500
GIMIGNANO	
Italy	
BRANCOTT ESTATE	3800
SAUVIGNON BLANC	
New Zealand	
HANS BAER RIESLING	3500
Germany	

RED	
HANS BAER PINOT NOIR	3700
Germany	
PRIMASOLE PRIMITIVO	3900
Italy	
BIO BIO MERLOT	3500
Italy	
CELLAR SELECTION	2900
CARMENERE	
Chili	
CHIANTI SERRISTORI	3500
Italy	
TRAPICHE MALBEC	3000
Argentina	

Manneken Pis



DRAFT BEER



PALE		
HEIDEGGER HELL	4,7%	280
Russia		
Magnum, Aurora and Styrian Golding — three hop varieties in combination with old-time traditions of brewing		

MANNEKEN PILS	5%	270 390
Belgium		
A Belgian classic. This time, a lager!		

BAYREUTHER HELL	4,9%	370 470
Germany		
A 150-year-long loyalty to German beer brewing traditions		

AFFLIGEM BLONDE	6,8%	370 470
Belgium		
Beer from Affligem Abbey, founded in 1074		

LEFFE BLONDE	6,6%	370 470
Belgium		
Brewed by monks from the XII century abbey Notre-Dame de Leffe		

UNFILTERED		
BLUE MONKEY	5,4%	300
Russia		
Three malts and Styrian Golden Bobek hops in a wheat ale from Klin, Moscow oblast		

EINSIEDLER WEISSBIER	5,2%	370 490
Germany		
Hops from Hallertau, wheat and barley hops from Chemnitz, and water from the brewery's own spring		

BLANCHE DE BRABANT	5%	410 530
Belgium		
An ale in honor of the woman who ruled France during the Seventh Crusade		

WE SERVE ALL BEER IN TRADITIONAL GLASSES

DARK		
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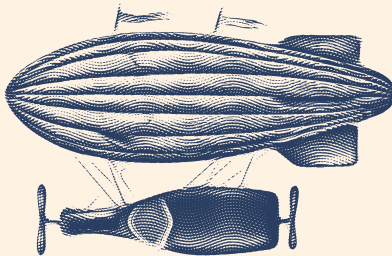
LEFFE BRUNE	6,5%	370 470
Belgium		
An authentic recipe from the XII-century-founded abbey Notre-Dame de Leffe		
KONIX BELGIAN DUBBEL	6,2%	360 460
Russia		
A recipe from monks, carefully recreated by a Russian brewery		

BOURGOGNE DES FLANDRES	5%	410 540
Belgium		
A heartbreaker ale brewed under a 1765 recipe, featured on the Finest Beer Selection list		

FRUIT AND SPECIAL		
BOON KRIEK	4%	390 490
Belgium		
400 grams of fresh Galician cherries per liter of beer by Frank Boon		
CHERRY RUBY KONIX	7%	370 470
Russia		
A fruit ale with three malts and Northern Brewer hops, made in Russia		

CIDER		
ST. ANTON	5%	320
BLACK CURRANT		
Russia		
Semi-sweet apple cider with addition of blackcurrant juice brewed in Tula region		

GUEST BEERS		
ASK YOUR WAITER		



BEER SET
Five sorts of draft beer on your choice (150 ml of each sort)
850