

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

MEATBALL SOUP
with beans and oatmeal stout
450

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

BELGIUM IS NEAR

BELGIAN FRIES
with aioli sauce
350

SPICY FRIES
with cheddar and jalapeno
390

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

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

TRUFFLE ORZO
with fried shrimp
790

COD BACK
WITH VENERE RICE
and mussels & lemongrass sauce
750

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 BIÈRE BLANCHE
DE FLEUR SAUCE

WITH MARINARA SAUCE
white wine and cream

WITH TOMATO SAUCE
with spicy herbs

WITH BLUE CHEESE SAUCE

WITH TOM YUM SAUCE
Thai spices and chili peppers



GRILL

STEAK SKIRT
890

FILET MIGNON
1150

STEAK RIBEYE
2550

HALF CHICKEN
with chimichurri sauce
650

SQUID FILLET
590

SALMON
950

SEAFOOD

SALMON CEVICHE
590

SALMON TARTAR
650

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

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,
sesame and balsamic sauce*
560

MARBLED BEEF TARTARE
with truffle oil and cured egg yolk
560

CHICKEN WINGS
with BBQ sauce
460

PORK RIBS
with raspberry BBQ sauce
690

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

FISH & CHIPS
590

SIDES & BREAD

Mashed potatoes220

Young potatoes fried with garlic & rosemary220

Grilled corn cob250

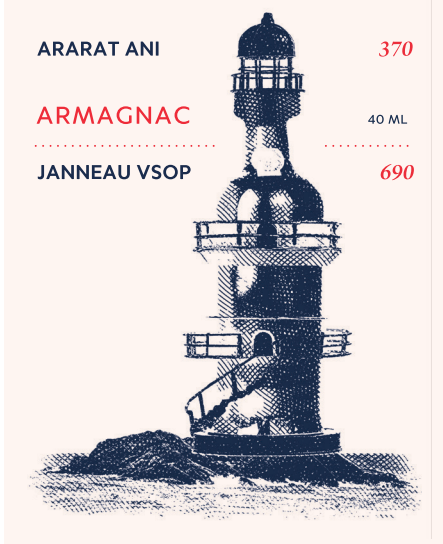
Grilled vegetables390

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	

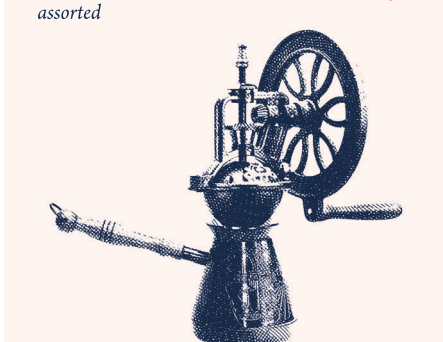


COGNAC	40 ML	
MARTEL VS	490	
MARTEL VSOP	650	
FAVRAUD VS	550	
FAVRAUD VSOP	760	
ROULLET GRANDE CHAMPAGNE VS	560	
ROULLET GRANDE CHAMPAGNE VSOP	790	
WHISKY	40 ML	
SCOTLAND		
BALLANTINE'S FINEST	290	
BALLANTINE'S 7 Y.O.	650	
HIGH COMMISSIONER	290	
LOCH LOMOND, RESERVE BLEND	370	
CHIVAS REGAL 12 Y.O.	560	
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	
ALL BEER SERVED IN ORIGINAL-SHAPED GLASSES	
AMBER	
PALM AMBER BEER	5,2% 280 380
Belgium	
Balanced amber ale with tones of caramelized malt in scent and flavor.	
KWAK	8,4% 460
Belgium	
Strong amber ale with nougat and caramelized banana smell, fruity aftertaste and a mild hoppy bitterness.	
DARK	
GRIMBERGEN DUBBEL	6,5% 280 380
Belgium	
Dark abbey ale with notes of raisins, dried fruit and spices.	
BOURGOGNE DES FLANDRES	5,0% 320 450
Belgium	
A unique sweet-and-sour Belgian brown ale.	
BARBAR BOK	8,0% 350 450
Belgium	
Strong ale with a scent of honey and spices. In its flavor, malty tones intertwine with notes of honey, fruit and chocolate.	
FRUIT & SPECIAL	
ROUGE DE BRUXELLES	7,0% 320 400
Belgium	
A strong ruby ale with a pronounced flavor of cherry pits.	
BOON KRIEK	4,0% 350 430
Belgium	
A lambic with a bright cherry scent and light almond notes.	
FRUIT & SPECIAL	
ST. ANTON APPLE	5,0% 190 290
Russia	
Brewed with American hops. Bright bitterness in the aftertaste, citrus and resinous notes in the aroma.	
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.	

