

## COLD APPETIZERS

	gr	rub
<b>Burrata with Kumato tomatoes</b> Italian cheese on a pillow of tomatoes and pesto sauce	200	<b>850</b>
<b>Ceasar salad with chicken breast</b> Salad with fresh Romano leaves, cherry tomatoes, fried chicken breast, Caesar sauce, croutons and hard cheese	240	<b>740</b>
<b>Ceasar salad with prawns</b> Salad with fresh Romano leaves, cherry tomatoes, fried prawns, Caesar sauce, croutons and hard cheese	240	<b>950</b>
<b>Tomato carpaccio</b> Thinly sliced Kumato tomatoes dressed with balsamic sauce and olive oil	150	<b>320</b>
<b>Tomato and avocado tartare with cilantro</b> Delicate Hass avocado and tomato tartare with cilantro, green oil and capers	170	<b>440</b>
<b>Salmon tartar</b> Salmon fillet tartare with capers, shallots, dressed with fresh cucumber and olive oil	180	<b>680</b>
<b>Tuna tataki</b> Quick fried tuna marinated in ponzu sauce	130	<b>890</b>
<b>Cheeses plate</b> Cheese set of camembert, blue cheese and goat cheese. Served with grapes and honey	320	<b>810</b>

## SNACKS

<b>Cheese Chips</b>	60	<b>220</b>
Served with cheese sauce		
<b>Bruschetta with fried prawns</b>	90	<b>360</b>
Burnt bruschetta with guacomole sauce, grilled prawns, spinach leaves and fresh tomatoes		
<b>Bruschetta with olives</b>	70	<b>270</b>
Burnt bruschetta with green olives, Dijon mustard, sun-dried tomatoes and capers		
<b>Bruschetta with Parma ham</b>	60	<b>320</b>
Burnt bruschetta with Parma ham, Gorgonzola and arugula		
<b>Tortilla chips</b>	40	<b>140</b>
Fried Mexican tortilla with spices		
<b>Antipasto</b>	240	<b>910</b>
Traditional Italian cold appetizer		
<b>Salmon Riyette with wild mushrooms</b>	210	<b>480</b>
Served with grilled ciabatta		
<b>Beef chips</b>	30	<b>380</b>
Chunks of beef jerky, dried in special conditions		
<b>Kalamata olives</b>	50	<b>150</b>
Greek olives "Kalamata"		
<b>Red caviar with blinis</b>	230	<b>550</b>
Salmon caviar with traditional Russian blinis and sour cream		
<b>Spicy nuts</b>	50	<b>150</b>
Mix of cashews, almonds and peanuts in a spicy glaze		

## SANDWICHES

<b>Club sandwich</b>	430	<b>590</b>
Sandwich with chicken and bacon, served with fries and ketchup or BBQ sauce		
<b>Grilled vegetable sandwich</b>	340	<b>450</b>
Served with fried sweet potato sticks and ketchup or BBQ sauce		

## HOT APPETIZERS

<b>Mussels in tomato sauce</b>	250	<b>450</b>
Mussels Vongole stewed in tomato sauce "Marinara"		
<b>Fried suluguni</b>	150	<b>410</b>
Served with spicy peach jam		

## PASTA

<b>Pasta with tomato and basil</b>	300	<b>380</b>
Pasta with mashed tomatoes, fresh basil and cherry tomatoes		
<b>Carbonara pasta</b>	300	<b>420</b>
Pasta with bacon, Parma ham and cream sauce		
<b>Rizoni pasta</b>	270	<b>390</b>
Pasta with fried porcini mushrooms and creamy sauce with the addition of truffle oil		

## DESSERTS

<b>Ice cream</b>	50	<b>130</b>
At your choice: vanilla, strawberry, chocolate, pistachio		
<b>Fruit set</b>	330	<b>440</b>
Seasonal fruits		
<b>Tiramisu</b>	140	<b>320</b>
Classic dessert with mascarpone cheese, cream, savoyardi cookies and cocoa		
<b>Cheesecake</b>	120	<b>250</b>
Classic American dessert		
<b>Panna Cotta</b>	200	<b>190</b>
Caramel panna cotta with fruit topping		
<b>Apple strudel</b>	200	<b>280</b>
Served with vanilla ice cream		
<b>Bread and butter</b>	100	<b>110</b>
2 crispy buns with whipped butter		

# DRINKS

## CHAMPAGNE

	ml	rub
Mumm Grand Cordon Brut	750	<b>18800</b>
Moet & Chandon Brut Imperial	200	<b>5400</b>
Moet & Chandon Brut Imperial	750	<b>15500</b>
Ruinart Brut	750	<b>24500</b>
Veuve Clicquot Ponsardin Brut	750	<b>18500</b>
Dom Perignon Vintage	750	<b>60000</b>

## SPARKLING WINES

Martini Prosecco	750	<b>4550</b>
Martini Asti	750	<b>4950</b>
Martini Rose	750	<b>4950</b>
Martini Brut	750	<b>4950</b>

## CREMANTS

Grande Cuvee 1531 de Aimery Cremant de Limoux, Aimery Sieur d'Arques, AOP	750	<b>7500</b>
Grande Cuvee 1531 de Aimery Cremant de Limoux, Aimery Sieur d'Arques, AOC	750	<b>7500</b>

## WHITE WINES

France

Chevalier d'Anthelme Blanc, Cotes du Rhone AOP	750	<b>5600</b>
Chateau des Graves, Vignobles Butler, AOC	750	<b>10900</b>
Chablis, Domaine Herve Azo, AOC	750	<b>13900</b>
Chablis Premier Cru "Montmains" Jean-Marc Brocard, AOC	750	<b>18000</b>

Italy

Pinot Grigio Cielo e Terra IGT	750	<b>3250</b>
Gavi Canti DOCG	750	<b>7300</b>
Fumaio, Castello Banfi IGT	750	<b>6700</b>
Alto Adige Gewurztraminer, Colterenzio DOC	750	<b>12900</b>

Spain

Gran Feudo Moscatel DO	750	<b>5300</b>
Finka Nueva Viura DOCa	750	<b>7600</b>

Germany

Urban Riesling Mosel, Nik Weis, QbA	750	<b>6300</b>
-------------------------------------	-----	-------------

Чили / Chile

Carolina Reserva Sauvignon Blanc, Santa Carolina 750 **4800**

Argentina

Steakwine Torrontes 750 **3100**

USA

Fetzer, Chardonnay Sundial 750 **5900**

## **RED WINES**

France

Le Bordeaux de Citran Rouge AOP 750 **5900**

Cotes du Rhone – Brunel de la Gardine AOC 750 **9700**

Bourgogne Pinot Noir Laforet AOC 750 **17500**

Chateau Valentin Larmande Cuvee La Rose AOC 750 **11500**

Chateau Roc Taillade AOC 750 **12500**

Sancerre AOC "Les Baronnes" Rouge 750 **18500**

Chateau Chantalouette, Chateau de Sales AOC 750 **29000**

Italy

Chianti, Serristori, DOCG 750 **3700**

Feudi di San Gregorio 750 **7500**

Riparosso Montepulciano d'Abruzzo, DOC 750 **6500**

Regaleali Nero d'Avola, DOC 750 **7900**

Canti, Barolo DOCG 750 **18500**

Spain

Condado De Oriza Crianza 750 **5600**

Camins del Priorat, Alvaro Palacios, DOC 750 **17500**

Chile

Carolina Reserva Cabernet Sauvignon, Santa Carolina 750 **4700**

Argentina

Steakwine Malbec 750 **3100**

USA

Fetzer, Zinfandel, Valley Oaks 750 **5600**

## **ROSE WINES**

France

Marcel Martin, "La Jaglerie" Rose d'Angou, France, AOP 750 **5200**

Italy

"Montej" Rose, Villa Sparina, Italy, DOC 750 **7900**

## WINE BY GLASS

Italy

Pinot Grigio Sant'Orsola	150	<b>480</b>
Bardolino Sant'Orsola	150	<b>480</b>
Bruni Grecanico Pinot Grigio, Caviro IGT	150	<b>480</b>
Bruni Montepulciano d'Abruzzo, DOC	150	<b>480</b>

France

Pierre Chaletaux, Côtes du Rhône Blanc	150	<b>420</b>
Pierre Chaletaux, Côtes du Rhône Rouge	150	<b>420</b>

Argentina

Condor Peak White Sweet	150	<b>410</b>
Condor Peak Chardonnay	150	<b>450</b>
Condor Peak Red Sweet	150	<b>410</b>
Condor Peak Cabernet Sauvignon	150	<b>450</b>

Chile

Cellar Selection Sauvignon Blanc, Santa Carolina DO	150	<b>590</b>
Cellar Selection Carmenerere, Santa Carolina DO	150	<b>590</b>

## VERMOUTHS

Martini Bianco	100	<b>420</b>
Martini Rosso	100	<b>420</b>
Martini Rosato	100	<b>420</b>
Martini Extra Dry	100	<b>420</b>
Martini Fiero	100	<b>420</b>

## VODKA

Talka "Legend of Siberia"	50	<b>130</b>
Russian Standart Original	50	<b>180</b>
Absolut	50	<b>320</b>
Beluga Gold Line	50	<b>820</b>
Beluga Allure	50	<b>720</b>
Beluga Transatlantic	50	<b>420</b>
Beluga Noble	50	<b>380</b>
Grey Goose	50	<b>490</b>

## GIN

Roku	50	<b>690</b>
Beefeater Dry Gin	50	<b>400</b>
"Monkey 47" Schwarzwald Dry Gin	50	<b>1750</b>

## TEQUILA

Olmeca Blanco Clasico	50	<b>420</b>
Olmeca Gold Supremo	50	<b>460</b>
Olmeca Altos Plata	50	<b>540</b>
Olmeca Altos Reposado	50	<b>580</b>
Sauza Hacienda Silver	50	<b>550</b>
Sauza Hacienda Gold	50	<b>640</b>

## RUM

Havana Club Anejo 3 Anos	50	<b>350</b>
Havana Club Especial	50	<b>390</b>
Brugal Anejo	50	<b>400</b>
Ron Zacapa 23 years	50	<b>1250</b>

## WHISKY

Blended Scotch Whisky

Ballantine's	50	<b>350</b>
Famous Grouse	50	<b>380</b>
Chivas Rigal 12 y.o.	50	<b>750</b>
Chivas Rigal 18 y.o.	50	<b>1450</b>

Single Malt Scotch Whisky

Auchentoshan American Oak	50	<b>720</b>
The Glenlivet Founder's Reserve	50	<b>720</b>
Glenlivet	50	<b>820</b>
Aberlour 12 y.o.	50	<b>1050</b>
Highland Park 12 y.o.	50	<b>1050</b>
Macallan 12 y.o.	50	<b>1250</b>
Macallan 18 y.o.	50	<b>3800</b>

Irish Whiskey

Jameson	50	<b>480</b>
Jameson Coffee	50	<b>490</b>
Jameson Black Barrel	50	<b>680</b>

American Whiskey

Jim Beam White	50	<b>420</b>
Jim Beam Fouble OAK	50	<b>590</b>
Makers Mark	50	<b>690</b>

## TENNESSY

Jack Daniels	50	<b>690</b>
--------------	----	------------

## **COGNAC**

Courvoisier V.S.	50	<b>820</b>
Courvoisier V.S.O.P.	50	<b>1250</b>
Courvoisier X.O.	50	<b>3950</b>
Martell V.S	50	<b>650</b>
Martell V.S.O.P.	50	<b>950</b>
Martell X.O	50	<b>3200</b>
Hennessey V.S.	50	<b>790</b>
Hennessey X.O.	50	<b>3450</b>

## **BRANDY**

ArArAt 5 y.o.	50	<b>390</b>
ArArAt 7 y.o.	50	<b>590</b>

## **DIGESTIVES**

Baileys	50	<b>370</b>
Cointreau	50	<b>540</b>
Jagermeister (-18°C)	50	<b>350</b>
Kahlúa	50	<b>550</b>
Malibu	50	<b>300</b>
Absinthe	50	<b>800</b>
Sambuca	50	<b>450</b>
Becherovka	50	<b>350</b>

## **BEER BOTTLE**

Khamovniki Venskoye	470	<b>290</b>
Krombacher Pils	500	<b>620</b>



# NONALCOHOLIC DRINKS

## FRESHLY SQUEEZED JUICES

Orange	200	<b>380</b>
Grapefruit	200	<b>420</b>
Apple	200	<b>300</b>
Carrot	200	<b>300</b>
Carrots–Celery	200	<b>300</b>

## MINERAL WATER

Bon Aqua	330	<b>180</b>
RussoQuelle	500	<b>300</b>
Perrier Lime	330	<b>550</b>

## SOFT DRINKS

Coca–Cola, Coca–Cola Zero, Sprite, Fanta	330	<b>210</b>
Schweppes	250	<b>210</b>
Red Bull	250	<b>350</b>
Juice Packed	200	<b>180</b>
Morse berry	200	<b>140</b>

## COFFEE

Espresso	35	<b>150</b>
Americano	100	<b>150</b>
Cappuccino	250	<b>250</b>
Cappuccino with plant–based milk	250	<b>350</b>
Latte	220	<b>250</b>
Latte with plant–based milk	220	<b>350</b>

## TEA

Leaf Tea NEWBY	500	<b>300</b>
----------------	-----	------------