

BAR

TINCTURES 50 ml / 280P

SIGNATURE 30-35%

BASIL - LEMON
 BABL GAM
 CHERRY - COFFEE
 IVAN-TEA - ROSEHIP
 CACTUS - ALOE
 CEDAR - BLACKCURRANT
 CRANBERRY - TOBACCO
 RASPBERRY - MINT
 SEA BUCKTHORN
 CURRANT - ORANGE
 SORREL
 FEIJOA
 APPLE PIE

FRUITY'S 30-35%

PINEAPPLE
 GRANATE
 GRAPEFRUIT - JASMINE
 FIG
 LIMONCELLO
 MANGO
 PASSION FRUIT
 PEACH
 MANDARIN

TINCTURE SETS

4 TINCTURES.....1050P
 8 TINCTURES.....2100P
 12 TINCTURES.....3150P
 TEA POT 700 ml.....3700P
 SAMOVAR 1500 ml.....7950P

BRANDED SHOT

«HARD NUT»

40 % 50 ml 390P

DRAUGHT BEER 250 ml / 500 ml

LIGHT 4%.....230P / 400P
 WHEAT 5%.....250P / 420P
 HOPPED 5,3%.....250P / 420P
 DARK 5,8%.....250P / 420P
 CIDER 4,5%.....250P / 420P
 FRUIT 7%.....250P / 420P

BOTTLES AND CANS

HOPPED LAGER 5,5%.....450 ml 420P
 RUSSIAN IMPERIAL STOUT 10%.....330 ml 420P
 TRADITIONAL MEAD 4,5%.....450 ml 490P
 HOPPED MEAD 4,5%.....450 ml 590P
 BERRY MEAD 6%.....450 ml 590P
 NON-ALCOHOLIC CLAUSTAILER.....330 ml 490P

COCKTAILS 690P

SEA BUCKTHORN BREEZE 100 ml
 rum, frangelico liqueur, sea buckthorn puree, sugar syrup
 APPLE BELLINI 230 ml
 sparkling wine, apple cordial
 LINGONBERRY NEGRONI 90 ml
 lingonberry gin, red vermouth, bitters
 CURRANT SOUR 100 ml
 whiskey, creme de cassis liqueur, angostura bitter, mixed acids
 BARBARISKA 150 ml
 tequila, vodka, dry vermouth, grape cordial
 BUCKWHEAT RUSSIAN 110 ml
 buckwheat vodka, coffee liqueur, cream

VODKA 50 ml

TSARSKAYA 40%.....220P
 BALCHUG XXI 40%.....250P
 GASTRONOM №4 37,5%.....270P
 GASTRONOM №7 37,5%.....270P
 KREMLIN VINTAGE 40%.....390P
 ORGANIKA TRUFFLE 40%.....690P
 TITOS CORN 40%.....450P

WHISKEY 50 ml

TAVERN HOUND BOURBON 40%.....450P
 JIM BEAM USA 40%.....590P
 BALLANTYNE'S SCOTLAND 40%.....590P
 BUSHMILLS IRELAND 40%.....590P
 LAFROIG 10 YEARS SCOTLAND 40%.....1250P

DISTILLATES 50 ml

FRUITY
 ANASEULI persimmon / feijoa / peach / tkemali 40%.....690P
 MUSH grape / pomegranate 40%.....490P
 ARTSAKH mulberry / apricot 57%.....490P
 POLUGAR №4 cherry 38,5%.....650P

CEREALS AND HONEY

SAMOVAR wheat / rye 38,5%.....450P
 KOSOGOROV wheat / rye 40%.....390P
 POLUGAR №1 wheat and rye 38,5%.....690P
 POLUGAR №2 garlic and pepper 38,5%.....650P
 POLUGAR №3 borodinsky with cumin 38,5%.....690P
 PERVOGON barley / rye 40%.....370P
 SIBBITER.....390P
 honey and tabasco 35% / spices and herbs 38% / cedar 38%

RAKIA 50 ml

QUINCE / PEAR / PLUM 43%.....490P

TEQUILA 50 ml

JOSE CUERVO.....590P
silver 38% / gold 40%

GIN 50 ml

BARRISTER 40%.....390P
 CAPRIOL 40,7%.....590P
 red orange / lemon-bergamot

RUM 50 ml

ЛА КРИОЛА УАЙТ 40%.....490P
 ГАВАНА КЛАБ 3 ГОДА 40%.....590P
 БАЙЮ РЕЗЕРВ 40%.....590P

ЛИКЕРЫ / ВИТТЕРЫ / ВАЛЬЗАМЫ

50 ml 490P

MINTTU 35-50%
 BOROVNICA BLUEBERRY 24%
 AMARENA CHERRY 21%
 OREHOVAC WALNUT 28%
 PELINKOVAC HERBAL 30%
 JÄGERMEISTER 35%
 BECHEROVKA 38%
 FERNET BRANKA 40%
 TATRA BALSAM 52%
 APEROL 11%
 VERMOUTH ATHA 15%
 VERMOUTH CINZANO DRY 18%



COGNAC 50 ml

ARARAT 5 YEARS 40%.....490P
 POLIGNAC VS 40%.....690P
 BRUNEL NAPOLEON VSOP 40%.....590P
 CALVADOS DU PERE LAIZE VSOP 40%.....790P

WINE 150 ml

SPARKLING
 Russian brut 11%.....450P
 Cava brut 11%.....690P
WHITE.....690P
 Pino Grigio 12% / Sauvignon Blanc 12,5%
RED.....690P
 Carmenere 13,5% / Chianti 12% / Pinot Noir 12,5%

SOFT DRINKS

COLA / SPRITE / FANTA.....250 ml 280P
 TONIC.....200 ml 280P
 CRISTELLE sparkling / still.....330 ml 280P
 JUICE.....250 ml 280P
 KVAS.....450 ml 200P
 HOMEMADE MORS.....250 ml / 1 liter 200P / 999P
 CHERNOGOLOVKA.....330 ml 250P
 baikal / tarragon / duchesse

TEA AND COFFEE

TEA IN A TEAPOT.....400 ml 380P
 royal breakfast / earl grey / sencha / silver jasmine / milk oolong
 ESPRESSO.....30 ml 210P
 AMERICANO.....120 ml 210P
 DOUBLE ESPRESSO.....60 ml 280P
 CAPPUCCINO.....200 ml 310P
 ESPRESSO TONIC.....200 ml 350P

CUISINE

STARTERS

Sauerkraut.....130 rp 190P
 with aromatic oil
 Pickled tomatoes.....115 rp 190P
 Pickled mushrooms.....150 rp 390P
 milky cap and aragic honey with onion
 Fresh vegetables.....240 rp 350P
 Herring with young potatoes.....160 rp 390P
 Cucumbers in kimchi marinade.....120 rp 350P
 Lard with mustard.....140 rp 390P
 Homemade pickles.....310 rp 490P

SALADS

Warm salad with veal
 and orange.....160 rp 650P
 Olivier with red fish.....170 rp 470P
 Olivier with beef tongue.....200 rp 490P

BEER SNACKS

Garlic bread with tartar sauce.....80 rp 310P
 Onion rings with tartar sauce.....110 rp 250P
 Cheese sticks with lingonberry
 sauce.....150 rp 490P
 French fries with cheese.....100 rp 250P
 Potato wedges.....100 rp 250P
 Fish in batter with tartar sauce.....150 rp 390P
 Chicken wings.....240 rp 590/590/690P
 BBQ / kimchi / blue cheese

Cheburek with sacebeli sauce.....130 rp 199P
 Cheburashki with sacebeli sauce.....130 rp 250P

PLATTERS

Cheeses.....140 rp 790P
 dorblu, parmesan, mozzarella
Sliced sausages.....140 rp 790P
 chorizo, milano, kabanosi

RYETS & PATES

Pink salmon ryet.....120 rp 350P
 Liver pate.....140 rp 350P
 Vegetable caviar.....190 rp 350P

SAUCES 40 rp

Ketchup / mustard / mayonnaise / tartar /
 sour cream / kimchi / BBQ.....75P
 Blue Cheese / Pepper150P

SANDWICHES WITH...

Herring.....140 rp 370P
 Sprats.....140 rp 350P
 Red caviar.....80 rp 850P
 Veal.....80 rp 490P
 Beef tongue and horseradish.....80 rp 420P
 Lard.....140 rp 390P

SOUPS

Borsch speciality.....400/100 rp 490P
 Cheese ear with pink salmon.....300 rp 450P
 Meat solyanka300 rp 450P

SAUSAGES

Beef.....140/250 rp 690P
 Pork.....170/250 rp 690P
 Chicken.....140/250 rp 690P
 all sausages are served with potato wedges,
 sauerkraut and sweet mustard
 Ассорти на компанию.....450/300 rp 1399P
 three types of sausages served with potato wedges,
 sauerkraut and sweet mustard, BBQ and tartar sauces

MEATS

Steak classic.....за 100 rp 599P
 Beef loin.....170 rp 990P
 Turkey shashlyk.....170 rp 590P
 with fresh vegetable salad

MAIN COURSES

Pikeperch steak.....150 rp 690P
 with potato wedges
 Beef stroganoff.....260 rp 720P
 mashed potatoes
 Veal cheeks.....300 rp 690P
 with potato gratin and lingonberry sauce
 Homemade cutlet.....250 rp 590P
 with mashed potatoes and lingonberry sauce
 Duck liver.....120 / 40 rp 590P
 with smoked sour cream
 Dumplings.....250 rp 460P
 boiled, with broth or fried
 Flotsky-style pasta by chef.....230 rp 490P
 Fried potatoes.....200 rp 450P
 with lard and mushrooms
 Draniki with egg.....150 rp 450P
 and smoked sour cream

DESSERTS

Pancake cake.....120 rp 290P
 with cone jam
 Honey cake.....120 rp 390P
 Cheesecake.....120 rp 450P
 with cone jam
 Ice cream 18+.....100 rp 350P
 vanilla ice-cream ball with a infusion for choice