

UP TO/高达
-40%

Lunch/午餐

ON WEEKDAYS/平日

12:00- 17:00

Beer Snacks/啤酒小食

UP TO/高达
-40%

Small beer set/迷你啤酒套装 350 gr/克	1350P	810P
Large beer set/啤酒套装很大 1050 gr/克	2450P	1715P
Kimchi Mussels/贻贝 250 gr/克	680P	476P
Atlantic shrimp/虾 350 gr/克	1450P	1160P
Shrimp in an almond crust/酱虾 200 gr/克	620P	434P
Trout ceviche/鱼 200 gr/克	780P	546P
Chicken liver pate/鸡肉 200 gr/克	510P	357P
Beef tartare/鞑靼牛肉 180 gr/克	750P	450P
Beef Tataki/牛肉150 gr/克	750P	525P
La putin/薯条配奶酪 280 gr/克	580P	406P
Pigs' ears/猪耳朵 220 gr/克	530P	371P
Chicken wings/鸡翅 300 gr/克	650P	390P
Basturma/干肉 40 gr/克	580P	464P
Cashews/腰果 100 gr/克	605P	424P
Pistachios/开心果 100 gr/克	595P	417P
Smoked almonds/杏仁 100 gr/克	605P	424P
Cold smoked steers/熏鱼 70 gr/克	460P	322P
Pink salmon/粉红三文鱼 50 gr/克	480P	336P
Jerky (chicken/pork)/鸡肉/猪肉 50 gr/克	480P	384P
Venison/鹿肉 50 gr/克	570P	399P
Prosciutto/意大利熏火腿 50 gr/克	430P	301P
Koppa/香肠,香肠50 gr/克	460P	368P
Chicken balyk/鸡肉 50 gr/克	350P	210P
Pork balyk/猪肉 50 gr/克	350P	210P
Croutons with ochre sauce/面包丁 210 gr/克	330P	231P
Grilled cheese with Parmesan cheese and Ochra sauce/奶酪面包丁 225 gr/克	380P	266P
Spring rolls with shrimp and chicken/虾鸡春卷 220 gr/克	540P	378P
Cheese donuts with tomato salsa/奶酪甜甜圈 150 gr/克	420P	298P
Cheese sticks with lingonberry sauce/越橘酱芝士条 200 gr/克	485P	340P
Olives/橄榄 100 gr/克	540P	432P
Onion rings with tartar sauce/洋葱圈配鞑靼沙司 150 gr/克	495P	297P
Squid rings with ocher sauce/鱿鱼圈 150 gr/克	680P	476P
Gudgeon/小型淡水鱼 1pc/件	430P	301P
Bruschetta with prosciutto/火腿三明治 180 gr/克	555P	333P
Bruschetta with beef brisket/牛肉三明治 200 gr/克	550P	385P
Bruschetta with baked peppers and stracatella cheese/奶酪三明治 220 gr/克	540P	378P
Pork fat/猪油 280 gr/克	680P	408P
Herring with stone potatoes/鲱鱼和土豆 250 gr/克	440P	264P
Pickles/泡菜 350 gr/克	595P	417P
Mussels in cream sauce/酱贻贝 350 gr/克	1350P	1080P
Mussels in white wine/葡萄酒中的贻贝 350 gr/克	1300P	1040P
Antipasti/意大利开胃菜 200 gr/克	1350P	945P

Breakfasts/早餐

Ham croissant/火腿羊角面包 250 gr/克	560P	392P
English breakfast/英式早餐 350 gr/克	765P	612P
Brioche with trout/鳟鱼奶油蛋卷 200 gr/克	690P	483P

Soups/汤

Okroshka (with kvass/kefir)/国家冷汤 (克瓦斯/酸牛奶) 350 gr/克	530P	364P
chicken broth/鸡汤 350 gr/克	530P	371P
The Royal ear/鱼汤 350 gr/克	690P	483P
Chowder with mutton/羊肉汤 400 gr/克	620P	434P

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UP T0/高达
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Lunch/午餐

ON WEEKDAYS/平日

12:00- 17:00

Salads/色拉

UP-T0/高达
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Salad leaves with beef bacon and sweet potato/牛肉培根和红薯沙拉 240 gr/克	780P	562P
Steak salad/牛排沙拉 260 gr/克	820P	574P
Vegetable/蔬菜 250 gr/克	540P	378P
Chicken Breast and Mushroom Salad/鸡胸肉和蘑菇沙拉 250 gr/克	610P	427P
Salad leaves with with prosciutto and pear/火腿沙拉 240 gr/克	725P	508P
Salad leaves with with seafood and citrus fruits/海鲜沙拉 200 gr/克	920P	644P
With cod and sweet potato/配鳕鱼和甘薯 220 gr/克	760P	540P
Salad with crispy eggplant and tomatoes/沙拉配脆皮茄子和西红柿 220 gr/克	610P	427P
Salad with crispy eggplant and stracatella cheese/沙拉配脆皮茄子和奶酪 250 gr/克	690P	483P
Salad with crispy eggplant and shrimp/沙拉配脆皮茄子和虾 250 gr/克	725P	508P

Company meals/公司膳食

Meat set/肉类套装 2300 gr/克	6500P	4550P
Sausage mix/香肠混合料 1400 gr/克	3570P	2499P

Hot dishes/热菜

Lamb sausages/羊肉香肠 350 gr/克	770P	616P
Spicy sausages/辣香肠 350 gr/克	770P	616P
Chicken sausages/鸡肉香肠 350 gr/克	770P	616P
Flank steak/侧翼牛排 250 gr/克	1050P	840P
Ribay 300 gr/里贝克	1720P	1376P
Ribai Top Chois/里白顶菜 300 gr/克	2800P	2240P
Lamb tart/羊肉派 300 gr/克	790P	632P
Stewed pork neck/猪的脖子 250 gr/克	650P	527P
Homemade cutlet/自制肉饼 320 gr/克	820P	656P
Burger L'antricote/汉堡包 280 gr/克	820P	656P
Cheeseburger/芝士汉堡 350 gr/克	990P	792P
Braised beef cheeks/牛颊 260 gr/克	1010P	808P
Chicken fillet with mushroom risotto/鸡柳蘑菇烩饭 280 gr/克	735P	588P
Jack Daniels Ribs/杰克丹尼尔斯的肋骨 400 gr/克	1190P	952P
Meat dumplings/肉粽 250 gr/克	610P	488P
Fish dumplings/鱼饺 250 gr/克	620P	496P
Pasta with seafood/海鲜通心粉 280 gr/克	980P	794P
Cod with orzo/鱼 240 gr/克	950P	760P
Trout fillet/鳟鱼鱼片 240 gr/克	1120P	896P

Side dishes/配菜

French fries/炸薯条 150 gr/克	340P	272P
Potato strips/马铃薯条 150 gr/克	340P	272P
Grilled vegetables/烤蔬菜 300 gr/克	470P	376P
Corn cob/玉米棒 200 gr/克	355P	284P

Desserts/甜点心

Chocolate brownie/巧克力布朗尼 120 gr/克	490P	392P
Banana Cheesecake/香蕉芝士蛋糕 150 gr/克	490P	392P
Strawberry Crumble/草莓碎 150 gr/克	470P	376P
Pear strudel/梨馅卷饼 150 gr/克	450P	360P
Ice cream/ Sorbet/冰淇淋/冰糕 1scoop/部分	110P	88P

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BRANDED LIQUEURS

	40ml	100ml
Horseradish tincture	300P	750P
Rum on cherry	330P	825P
Gin on black currant	330P	825P
Feijoa	330P	825P
Sea buckthorn	300P	750P
Hawaiian (for macadamia nuts)	300P	750P





TEA CEREMONY



The tea ceremony has gone down in history thanks to the famous Chinese tea lovers. It is more of a ritual and spiritual practice created to enjoy the taste and aroma of a magical drink. The Chinese tea ceremony is called "Gongfu Cha" ("the ultimate mastery of tea drinking"). For its implementation, only special elite varieties of oolong tea are used, consisting of young leaves and buds harvested high in the mountains and dried and twisted using special technology. Two to six people participate in the sacrament of the ceremony, which usually lasts about an hour. This is the only way to achieve a special atmosphere, which the masters call the contact of souls.

HERBAL



800ml

Fireweed
Rooibos caramel

340P
350P

OOLONG



800ml

Teguanyin
Oolong Ginseng
Yes Hong Pao
Milk Oolong

440P
390P
440P
440P

GREEN



800ml.

Longjing
Jasmine
Jasmine
Pearl

399P
360P
390P

PUER



800ml

Дворцовый пуэр 440P

BLACK



800ml.

Earl Grey 360P
Assam 360P

RED TEA



800ml

Dian Hong 390P



Alcohol Card

Vermouth

40 ml



Martini Bianco / 16%	260P	234P
Martini Rosso / 16%	260P	234P
Martini Extra Dry / 18%	260P	234P
Martini Fiero / 14,9%	260P	234P

Bitter

Becherovka / 38%	395P	356P
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Gin

Beefeater / 47%	395P	367P
Bombay Sapphire / 47%	499P	464P
Broom Dry Gin / 40% BROOM	370P	333P

Tequila

Olmecca Blanco / 38%	450P	405P
Olmecca Gold Supremo / 38%	460P	428P
Olmecca Altos Plata / 38%	495P	460P
Olmecca Altos Reposado / 38%	595P	536P
Pueblo Viejo Reposado / 40%	440P	418P
Pueblo Viejo Blanco / 40%	430P	387P



THE PRICE IN RED MEANS A DISCOUNT OF UP TO 10% IS VALID WHEN ORDERING THROUGH THE APP.
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Whiskey

Blended Scotch whisky

40 ml



40 ml

William Lawson's / 40%	360P	324P
William Lawson's Super Spiced / 35%	360P	324P
Ballantine's Finest / 40%	440P	396P
Chivas Regal 12 Y.O. / 40%	780P	726P
Dewar's White Label / 40%	420P	378P
Sea Witch / 40%	350P	315P

Single malt whisky

Macallan Triple Cask 12 Y.O. / 40%	1900P	1805P
Glendfiddich 12 Y.O. / 40%	990P	921P
Glendfiddich 15 Y.O. / 40%	1400P	1302P
Bowmore 12 Y.O. / 40%	990P	891P
Glenmorangie The Original / 40%	850P	791P
Bruichladdich Scottish Barley / 50%	1100P	1023P
Glenlivet 12 Y.O. / 40%	970P	902P
Glenlivet Founder's Reserve / 40%	800P	744P
Auchentoshan American Oak / 40%	680P	633P
Auchentoshan 12 Y.O.T / 40%	750P	698P
Singleton 12 Y.O. / 40%	970P	873P
Lagavulin 8 Y.O. / 48%	1600P	1488P
Lagavulin 16 Y.O. / 43%	2000P	1860P
Talisker 10 Y.O. / 45%	1300P	1209P



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Whiskey

Irish

40 ml



40 ml

Dubliner / 40%	440P	396P
Bushmills Original / 40%	440P	396P
Bushmills Black Bush / 40%	590P	561P
Bushmills Malt 10 Y.O. / 40%	680P	633P
Kirker Shamrock Black Irish / 43%	490P	466P
Jameson / 40%	470P	423P
Jameson Stout Edition / 40%	470P	423P
The Whistler the Good, the Bad, the Smoky / 48%	790P	735P
The Whistler Calvados / 43%	720P	648P
Born Irish / 40%	470P	437P

American

Jim Beam / 40%	440P	396P
Jim Beam Red Stag / 40%	460P	437P
Jack Daniel's / 40%	470P	423P
Maker's Mark / 45%	670P	624P
Bowsaw / 43%	570P	531P

Canadian

Fireball / 33%	370P	333P
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Alcohol Card

liquor

40 ml



40 ml

Sambuca / 38%

390P

351P

Jagermeister / 35%

460P

414P

Rum

Oakheart Original / 35%

390P

351P

Pom El Prohibido Reserva 12/ 40%

550P

512P

Carta Vieja Extra Claro / 35%

390P

351P

Carta Vieja Anejo/ 38%

400P

360P

Caribu Blanco Supremo / 37,5%

390P

351P

Caribu Black-Strap Spiced / 37,5%

400P

360P

Calvados

Pere Magloire V.S.O.P. / 40%

730P

679P

Cognac

Martell V.S. / 40%

790P

735P

Martell V.S.O.P. / 40%

970P

922P

Roulet V.S. / 40%

620P

558P

Lheraud V.S.O.P. / 40%

840P

781P

Marett V.S. / 40%

770P

717P



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COCKTAILS

SIGNATURE



VAN GOGH TIKI - 650 P

Many people know that Van Gogh was devilishly fond of absinthe, but not everyone knows that, while intoxicated with absinthe, he somehow cut off his ear and presented it to a prostitute. By chance, we came across a recipe for Van Gogh's favorite cocktail, we refined it a little - and here we are. Van Gogh Tiki is great and gorgeous.



RIGHT MOOD - 620 P

Ta tropical sweet and sour cocktail in which white and spicy Caribbean rum, orange liqueur, cherry juice, passion fruit syrup and lemon juice are mixed. It is whipped in a shaker and served in a large glass with ice, fresh lemon and mint.



SUMMER PUNCH - 599 P

Explosive taste, as dizzying as a sunstroke, created by an Italian password and anchored by Russian vodka, complemented by spicy cinnamon in a duet with peach puree, and seasoned with icy sparkling wine. It is mixed in a shaker and garnished with a slice of orange and a sprig of rosemary.



BASIL SMASH - 580 P

The refreshing taste of fragrant basil combined with lemon juice and sugar syrup harmoniously dilute the dryness of gin and open up new facets of taste. The taste is created in a shaker using 2 cooking methods at once. It is decorated with a sprig of fresh basil.



SOFT TOUCH - 420 P

Sweet and sour light cocktail based on Caribbean spicy rum, banana liqueur and dry white wine, garnished with fresh lemon.



ORCHARD - 580 P

A cocktail of oceanic color and charming taste, merging into a single melody, surprisingly soft, pear vodka, apple syrup and orange-vanilla liqueur blue curacao will not leave any adventurous person indifferent. And the decoration in the form of a bunch of fragrant mint and a lemon mug will add sophistication and pleasant freshness to the taste.



LIGHT FIZZ - 520 P

Sweet and sour cocktail with raspberry vodka, citrus-herbal aperitif, lemon juice, hazelnut syrup and soda. It is mixed in a large glass. Served with ice and fresh orange.



REFRESHING SPRING - 530 P

A tropical sweet and sour cocktail in which Scotch whiskey, passion fruit puree, vanilla syrup and carbonated water are mixed. Served with ice and fresh lemon.



MAIN - 499 P

A bittersweet cocktail with a slight sourness. Ingredients: Scotch whiskey, citrus-herbal aperitif, German sweet bitter and lemon juice. It is prepared in a shaker. Served in old-fashioned style with ice and fresh orange.



HINT - 499 P

A spicy-sweet cocktail with pear vodka, almond liqueur, cinnamon syrup, lemon juice and classic tonic. It is prepared in a shaker and garnished with fresh lime.

COCKTAILS

SIGNATURE



DELICIOUS BUBBLES - 520 P

A berry cocktail with a sweet and sour taste, obtained by combining homemade blackcurrant gin and pomegranate syrup. The cocktail is built in a glass, filled with lemon tonic and decorated with 2 lemon mugs.



PASSION KISS - 595 P

A tropical rum treat with passion fruit flavor and peach aftertaste. Gentle and light.



JUICY FASHION - 520 P

A delicate cocktail with a creamy taste. Handmade feijoa tinctures and homemade limoncello create the basis of taste sensations, and banana syrup in cream opens up new shades of flavor combinations. It is served in an old-fashioned glass and decorated with a lemon ring.



LAST RESORT - 520 P

Sweet and sour cocktail. Ingredients: cloudberry-scented gin, apricot liqueur, peach syrup and lemon juice. It is whipped in a shaker and served in a small glass with ice and fresh orange.

LEMONADES



FRUIT & BERRY 0,3l. - 350 P 1l. - 999 P

Sweet and sour lemonade. Ingredients: passion fruit puree, raspberry syrup, lemon juice and sparkling water. It is mixed in a large glass. Served with ice and fresh lemon.



FRESH BOOM 0,3l. - 340 P 1l. - 900 P

An explosive mix of sweet paprika and pineapple forms the basis of the taste profile of our lemonade, and the freshness of lemon juice makes it incredibly refreshing in hot weather! The cocktail has a bright sweet and sour taste with pineapple tones smoothly turning into a pleasant aftertaste of paprika. It is decorated with a ring of lemon and paprika. Discover new facets of taste!

RUSTIC 1l. - 900 P

The fresh taste of cucumber and the spicy aroma of basil are enchantingly combined into a single ensemble and revealed in a new way, thanks to the sweet and sour balance of lychee syrup and lemon juice. All ingredients are kneaded and thoroughly whipped in a shaker and served in a carved highball with a sprig of basil and 2 rings of cucumber.



PINA COLADA 0,3l. - 350 P 1l. - 999 P

Tropical sweet and sour lemonade with pineapple puree, coconut syrup, lemon juice and soda. It is decorated with a fresh apple.



HOT DRINKS



IRISH COFFEE - 530 P

The cocktail was created by a bartender working at the airport in Ireland, where many planes landed for refueling. It was very cold, and a super-warming cocktail was needed. Welcome, Irish coffee! A great combination of Irish whiskey, espresso and whipped cream.



GLUHENDE WEIN - 499 P

Even in the coldest rainy or frosty weather, you can quickly warm up with our excellent mulled wine. Very Hot.



GROG - 490 P

A classic hot cocktail with a spicy - sweet taste. Ingredients: Caribbean spicy rum, black tea with bergamot, honey, fresh lemon, orange and spices: anise, cinnamon and cloves. It is served hot with fresh fruits and garnished with a cinnamon stick and an anise star.

COCKTAILS

BRANDED COCKTAILS



MARTINI & TONIC FIERO - 450 P

A bright bittersweet mix. A combination of an aperitif of citrus fruits and spices with a classic tonic. It is sold in a branded glass with a slice of orange.



ПОМ - КОЛА - 450 P

The most popular combination. Spicy Caribbean rum and cola. Served with lime.



ВИСКИ - КОЛА - 440 P

This is an amazing combination of two legendary drinks, creating a unique cocktail. Scotch whiskey and cola. Served with a slice of lemon.



ДЖИН - ТОНИК - 450 P

An unshakable combination. Herbaceous taste with a delicate bitterness. A mixture of dry gin and classic tonic. Served with a slice of lime.

BLOCKBUSTERS



LONG ISLAND ICE TEA - 590 P

The most popular classic cocktail that came to us from the time when punches were in fashion. Five alcoholic ingredients: vodka, classic dry gin, white rum, silver tequila and orange liqueur. It is supplemented with cola and lemon.



NEGRONI - 590 P

A heavy drinker, Count Negroni liked to sip Americano cocktails in the long evenings, in which he exchanged soda for strong gin. As a result, this masterpiece is gin, Campari, red vermouth.



POP CORN WHISKEY SOUR - 495 P

A sweet and sour taste balance based on a contrasting combination of corn bourbon, chestnut syrup and freshly squeezed lemon juice. The airy taste is balanced by fresh egg white, which adds a delicate texture to the drink. The cocktail is prepared in a shaker using a special double-shake technique and decorated with popcorn.



APEROL SPRITZ - 495 P

Classic aperol spritz in a new original design, created on the basis of a classic Italian aperitif, generously complemented with sparkling wine, aromatic lychee liqueur and lemon juice. It is served in a wine glass and decorated with a circle of orange. A sunny mood in your glass!

COCKTAILS

SIGNATURE



BLUE BANANA - 350 P

A shot made by infusing ingredients will delight with the bright fruity taste of pear vodka combined with banana syrup, and blue curacao syrup will complement the color scheme and add slightly spicy orange tones. Decorated with whipped cream, the cocktail is complemented by a delicate creamy aftertaste.



SWEET BITE - 390 P

Sweet layered shot. The composition is layered with Scotch whiskey, cream liqueur and vanilla syrup. Served with marshmallows.



B-52 - 370 P

Layered sweet shot. It contains coffee liqueur, cream and orange. Served with fire.

CHILLED SET SHOTS



3X CREAM PEACH - 620 P

Taste ensemble of white rum, fragrant peach liqueur, and sweet vanilla balanced with fresh lemon juice. The cocktail whipped in a shaker has a delicate creamy peach flavor, and is decorated with whipped cream. Served in a set of 3 shots.



3X DRINK AND FLY - 620 P

A set of three sweet and sour shots. It contains spicy Caribbean rum, coconut liqueur and blue citrus syrup. Served garnished with whipped cream.



3X SCOTCH ALARM - 590 P

A set of 3 shots with a rich floral - chocolate flavor with coffee tones and notes of vanilla. It is prepared using the stir method and decorated with corn popcorn.



3X SMOOTH PLAM - 590 P

The sweetness of vanilla and the slight bitterness of citrus vodka are accentuated by the spicy notes of sloe denim liqueur and softened by lemon juice, forming a bright berry flavor with a pleasant sourness. It is prepared in a mixing glass and served with an apple slice.



CROSSFIRE - 620P

A set of 5 sweet and sour shots, in which classic dry gin, passion fruit puree, almond liqueur, vanilla syrup and lemon juice are mixed. It is prepared in a shaker. Served with sour marmalade.



5X TROPICAL PUNCH - 620 P

A set of five sweet and sour shots. It is mixed with: pear vodka, orange liqueur, mango syrup and pineapple juice. It is served accompanied by pineapple slices.