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LICHFIELD BAR

The bar is named after the famous British photographer and first cousin of Queen Elizabeth II, Lord Patrick Lichfield. Thanks to the closeness to the high society, as well as his exquisite manners and the playboy reputation, he became a hero of multiple photo sessions – none of which though can be compared to the amount of photo masterpieces which he created himself.

The heroes of his photos were actors, musicians, models, as well as ordinary people. He imprinted in film “the swinging 60s”, and in 1990s he was among the first to use digital technology in photography. Lord Lichfield worked for the best glossy and fashion magazines of United Kingdom, as well as took photos of the Royal family.

The walls of the bar are decorated by some of his best photography works: portraits of Meryl Streep, Evan Macgregor, Colin Farrell, as well as unique photos from the wedding of Mick and Bianca Jagger. Among other famous works by maestro – wedding photos of Prince Charles and Diana Spencer in 1981, as well as a series of photos of Soviet reality, which was done by Lord Lichfield during his visit to USSR in 1989.

CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Reserve	3550 . . .	21000
Drappier Carte d'Or Brut		22000
Veuve Clicquot CUVÉE SAINT-PETERSBURG		26000
Deutz Brut Classic		29000
Drappier Brut Rosé		31000
MOËT&CHANDON IMPERIAL		32000
"R" de Ruinart		33000
Paul Bara Grand Rosé Brut Bouzy Grand Cru		33000
Perrier-Jouët Blason Rosé		33000
Louis Roederer Brut Collection		34500
Pol Roger Blanc de Blanc Vintage 2013		46000
Ruinart Rosé		53000
Ruinart Blanc de Blanc		57000
Perrier-Jouët Belle Epoque 2013		72000
Amour de Deutz 2011		84000
Dom Pérignon Vintage 2013		98000
Louis Roederer Cristal 2015		121000
Dom Pérignon Rosé Vintage 2008		151000
Louis Roederer Cristal Brut Rosé 2012		181000

Demi bottles 375 ml

Paul Bara Grand Cru Bouzy Brut Reserve	11500
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Magnum bottles 1500 ml

Louis Roederer Brut Collection	44000
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SPARKLING WINES 150 ml 750 ml

Balaklava Pinot Noir Brut Rose, Crimea	1050 . . .	4500
Brut d'Or Blanc de Blanc Abrau-Durso		6500
Astoria Crémant de Bourgogne Brut, Burgundy 2100 . . .		10100
Schodl Pet Naturel Extra Brut White, Weinviertel, Austria . .		9500
Ruggeri Giall'oro Valdobbiadene Prosecco Superiore, Veneto	2400 . . .	11500
Mionetto Prosecco Valdobbiadene Superiore di Cartizze, Veneto		13000
Casa E.di Mirafiore, Alta Langa Blanc de Noir, Piedmont 2018		16000

WHITE WINES 150 ml 750 ml

Nik Weis Urban Riesling, Mosel 2022	1450 . . .	7000
Paddle Creek Sauvignon Blanc, Marlborough 2023	1600 . . .	7500
Pradio Priara Pinot Grigio, Friuli Venezia Giulia 2022	1650 . . .	8000
Jean-Marc Brocard Chardonnay Kimmeridgien, Burgundy 2022	2400 . . .	11500
Jean-Marc Brocard Chablis, Burgundy 2022		14000
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2022		22000
La Scolca Gavi dei Gavi Etichetta Nera, Piedmont 2022 . .		23000
Joseph Drouhin Chablis Grand Cru Bougros, Burgundy 2020		60000

ROSE WINES 150 ml 750 ml

Feudi di San Gregorio Ros'Aura, Campania, Italy 2022	1700 . . .	8000
Domaine Bunan Belouve Côtes de Provence, Provence 2021		14500

RED WINES	150 ml	750 ml
Le Grand Noir Syrah, Languedoc-Roussillon 2022 . . .	1300	6000
Villa Wolf Pinot Noir, QbA Pfalz, Germany 2022 . . .	1400	6500
Château Haut-Logat Haut-Médoc Cru Bourgeois, Bordeaux 2018	1800	8500
Fattoria Del Cerro Chianti Colli Senesi, Tuscany 2022	1800	8500
Cantine San Marzano Talo Primitivo di Manduria, Puglia 2022		8500
Viña Cobos Felino Malbec, Mendoza, Argentine 2021. . .		11000
Bertinga, Sassi Chiusi, Tuscany 2018		14000
Marques de Riscal Rioja Reserva, Rioja, Spain 2019.		16500
Chapel Peak Pinot Noir, Marlborough 2018		23000
Famille Perrin Châteauneuf-du-Pape Les Sinards, Rhône Valley 2019		23000
Brunello Di Montalcino Castello Banfi, Tuscany 2017		28000
Barolo Mauro Molino, Piedmont 2019.		30000
Marchesi Antinori Tignanello, Tuscany 2020		55000
Bertani Amarone della Valpolicella Classico, Veneto 2012. . .		55000
Tenuta San Guido Bolgheri Sassicaia, Tuscany 2020.		95000

Stated vintage subject to availability

FORTIFIED WINES

Aperitif & Vermouth 50 ml

Dolin Blanc, Dry	550
Fratelli Branca Punt e Mes	650
Carpano Classico	550
RinQuinQuin à la Pêche	800

Dessert wines 50 m

Pommeau de Normandie Christian Drouin	1000
Lheraud Pinot des Charentes Signature Ugni Blanc	700

Jerez 50 ml

El Candado Pedro Ximenez, Valdespino.	1250
Inocente Fino Dry Single Vineyard, Valdespino.	1200
Leonor Palo Cortado, González Byass	1000

Port 50 ml

Warre's King's Tawny	750
Kopke 10 y.o.	1400
Dalva Colheita 1982.	3400
Dow's Late Bottled Vintage	750
Dow's 40 y.o. Tawny	5600

COCKTAILS

Autumn fantasies

BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i>	1300
MANGO SPRITZ: <i>Lheraud Pinæu des Charantes, mango, banana liqueur, Prosecco, soda water</i>	2200
SKARLET: <i>Select Aperitivo, Sherry Inocente Fino, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white</i>	1500
MANGO RAMOS: <i>Citadelle Jardin d'Été Gin, mango, Skinos Mastiha liqueur, fresh lemon juice, cream, orange bitters, simple syrup, soda water</i>	2500
LOVEBIRDS: <i>Pisco Barsol, coconut puree, basil, fresh lemon juice, simple syrup</i>	1200
LEAFROAD: <i>rum Botran, yogurt liqueur, Frangelico liqueur, melon liqueur, fresh lime juice, egg white</i>	1600
ARLETTE: <i>calvados Busnel VSOP, Pommeau de Normandie, aperitif RinQuinQuin, Chataigne liqueur Combie, Crème de Peche liqueur, Cacao bitter</i>	1800

Lichfield bar signature cocktails

VERRE VERT: <i>Botica London Dry gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i>	1600
CHLOE: <i>Bobby's Schiedam gin, fresh lime juice, aloe honey, soda water</i>	2300
GRAY WHITE - THE GENTLEMAN: <i>Opjhr spiced, Elderflower liqueur, fresh lime juice</i>	2450
THE HERBALIST: <i>Cruxland gin, Polugar N°3, Kings Ginger Liqueur, Dolin Dry Vermouth, fresh lime juice, celery, sugar syrup</i>	1650
DEL DRY: <i>Pear schnapps, Inocente Dry Sherry, Banana liqueur, fresh lime juice, sugar syrup, egg white</i>	1600
CONSTELLATION: <i>Bols Genever, Crème de Cassis liqueur, fresh lime juice, basil, egg white</i>	2050
ZODIAC: <i>cognac Roulet VS, Liko Crowberry liqueur, Amaretto Adriatico, fresh lime juice, Chocolate bitters, sugar syrup, egg white, soda</i>	2300
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQuinQuin, Soda, Strawberry</i>	2950
OFFSHORE DIVER: <i>Mezcal Montelobos, Campari, Caffè Lucano liqueur, Luxardo Cherry liqueur, Orange bitters</i>	1950
LUNAR PROSPECTOR: <i>Amaro Tosolini, Liko Crowberry liqueur, Rum Kaniche, Pedro Ximénez, bitters</i>	1950
FRENCH PLUM: <i>Mozart liqueur, Pedro Ximénez jerez, sloe gin, cream, pistachio crumb</i>	1900

Contemporary cocktails

GIN BASIL SMASH: 135 East Hyogo Dry Gin, basil, fresh lemon juice, sugar syrup	1350
MIDORI SOUR: Melon Liqueur, Campo Azul Classico Blanco tequila, fresh lime juice, agave syrup, egg white. . .	1850
PENICILLIN: Auchentoshan American Oak whisky, Smokey Joe whisky, fresh lemon juice, honey syrup, ginger	2700
NEW YORK SOUR: Jim Beam whisky, fresh lemon juice, sugar syrup, egg white, red wine	1800

Spritzers

APEROL SPRITZ: Aperol, prosecco, soda water, orange	1900
CAMPARI SPRITZ: Campari, prosecco, soda water, grapefruit. . .	1750
LIMONCELLO SPRITZ: Limoncello, prosecco, yuzu tonic, lemon, thyme	1750
SELECT SPRITZ: Select Aperitivo, prosecco, soda water, green olive	1600
HUGO: Elderflower liqueur, prosecco, soda water, lime, mint . .	2100
CYNAR SPRITZ: Cynar, prosecco, soda water, raspberry, orange	1700

Classic cocktails

AVIATION: Source gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice	1700
BLOODY MARY: Nerpa vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper	1450
ESPRESSO MARTINI: Russian Standard Original vodka, Caffé Lucano liqueur, espresso, sugar syrup	1000
HEMINGWAY DAIQUIRI: Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup	1550
MARGARITA: Campo Azul Classico Blanco, tequila, Cointreau liqueur, fresh lime juice, sugar syrup	1650
FLORADORA: Botica London Dry gin, King's Ginger liqueur, framboise liqueur, fresh lime juice, ginger beer	2500
PISCO SOUR: Barsol pisco, fresh lemon juice, sugar syrup, egg white	2050
SINGAPORE SLING: Botica Gin, Cointreau liqueur, J.Cartron Cherry Brandy liqueur, pineapple juice, fresh lime juice, grenadine syrup, bitters	1750
20TH CENTURY: Normindia Gin, RinQuinQuin, Cacao White Liqueur, fresh lemon juice	1900
OLD FASHIONED: Woodford Reserve whisky, muscovado dark sugar, Angostura Aromatic Bitters	1500

Non-alcoholic cocktails

ITALIAN SPRITZ: <i>Drinksome Italian Spritz, Opia Chardonnay, orange tonic, fresh orange juice</i>	1150
BLUEBERRY MULE: <i>fresh blueberries, fresh ginger, ginger beer, mint</i>	1650
CLOVER LEAF: <i>Drinksome London Dry gin, raspberry puree, fresh lime juice, mint, egg white</i>	950
CITRUS: <i>freshly squeezed grapefruit and lemon juice, sugar syrup, mint leaves, soda water</i>	800
BERRY: <i>strawberry, raspberry, blackberry, freshly squeezed lime juice, simple syrup, mint leaves, soda water</i>	800
TROPICAL: <i>mango, passion fruit, fresh lime juice, grenadine and simple syrup, mint leaves, soda water</i>	800

GIN

Berry 40 ml

Black Tomato (Netherlands).	1150
Le Gin de Christian Drouin Carmina (France).	1200

Botanical 40 ml

135 East Hyogo Dry Gin (Japan).	950
Aqva Lvce (Italy).	1200
Generous Organic (France).	1150
Nordés Atlantic (Galicia).	1150
Mirabeau (France).	1150
Saigon Baigur (Vietnam).	1550
Peddlers (China).	800
Knut Hansen Dry Gin (Germany).	900

Spiced 40 ml

Opihr Oriental Spiced London Dry (England).	1300
Rivo Foraged (Italy).	1350
Masahiro Okinawa Recipe 01 (Japan).	1600
Armonico (Mexico).	900

Fruity 40 ml

Gin Mare Capri (Andalusia).	2150
Hayman's Sloe Gin (England).	1050
Le Gin de Christian Drouin Pira limited edition (France) . .	1050
Le Gin de Christian Drouin (France).	1000
Lind & Lime Gin (Scotland).	1150
Normindia (France).	1150
Source (France).	950
Gin "Yu" (France).	1150
Ginato Pinot Grigio (Italy).	950
Citadelle Jardin d'Été (France).	950

Traditional	40 ml
Bols Genever (Netherlands)	1150
Cruxland London Dry (South Africa)	1050
Etsu (Japan).	1700
Etsu Pacific Ocean (Japan).	1700
Fillers Dry 28 Classic (Belgium)	1250
Gin "T" Dry Gin (Italy).	1500
Generous (France).	1150
Sipsmith (England).	1450
Botica London Dry (Spain).	900
Bobby's Schiedam Dry (Netherlands).	1200
Thomas Dakin (England).	950

POLUGAR

	50 ml
Polugar № 1, Rye & Wheat	1050
Polugar № 3, Borodino Bread & Cumin.	1050
Polugar № 4, Honey & Allspice	1050
Polugar № 5, Horseradish	1050

VODKA

	50 ml
Russian Standard LUXURY EDITION	700
Russian Standard Gold	600
Russian Standard Original	550
NERPA.	900
NERPA Deep & Ice	1050
BELUGA EPICURE by Lalique.	52500
Beluga Noble	900
Beluga Transatlantic.	1150
Beluga Gold Line	1500
Beluga Allure	1500
Ivan the Terrible.	900
ONEGIN	950

Berry infusions

Onegin GOURMET	50 ml
Dry apricot.	800
Cherry.	800
Black currant	800
Chokeberry	800

RUM

	origin	40 ml
Arcane Extraroma 12 y.o.	(Mauritius)	950
Bayou XO Mardi Gras	(USA)	2050
Botucal Reserva Exclusiva 12 y.o.	(Venezuela)	1400
Kaniche Artisanal Reserve	(Barbados)	800
Botran Blanca Añejo	(Guatemala)	700

TEQUILA

	40 ml
Arette Reposado.	3350
Campo Azul Classico Blanco	600
Cenote Blanco	1500
Don Julio Cristiano Añejo	3100
Don Julio 1942 Añejo	3250

Mezcal

40 ml

Se Busca Añejo.	1950
Se Busca Joven Madrecuishe.	2150
Montelobos Espadin Joven	1600

BRANDY

40 ml

Milenario Solera Reserva (Andalucía).	800
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Armagnac

40 ml

Chabot VSOP Deluxe.	1400
Château du Tariquet Blanche	650
Château du Tariquet VSOP	850
Clos Martin VSOP 8 y.o..	1350
Janneau XO.	1800

Calvados

40 ml

Boulard VSOP.	2150
Busnel VSOP.	1150
Busnel XO 12 Ans.	1300

Cognac	40 ml
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Baron Otard XO	4300
Château de Montifaud 10 y.o.	1300
Camus VSOP	1900
Camus XO	4950
Frapin VSOP Grande Champagne	2950
Frapin Château de Fontpinot XO	3150
Hine Rare VSOP	2850
Hine Antique XO	5750
Hennessy XO	4700
Martell VSOP	1650
Rémy Martin XO	5900
Tesseron Lot # 90 XO Ovation	2800

Grappa	40 ml
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Il Moscato di Nonino	2100
Sibona Riserva 'Tuttogrado' Barbaresco	1650
Tignanello Marchesi Antinori	2050

Pisco	40 ml
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Barsol Supremo Selecto Acholado	1000

Schnapps	40 ml
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Bauer Williamsbirnen	1000

WHISKEY

Japanese	40 ml
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Akashi Meisei (blended)	1350
Akashi Single Malt (no chilled filtration)	2300
Super Nikka (Blended)	2650
Shinobu Pure Malt 10 y.o., Mizunara Oak Finish.	3500

Irish	40 ml
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The Irishman Single Malt	2100
The Irishman the Harvest	1850
Connemara peated Single Malt 12 y.o.	2300

Scotch Single Malt 40 ml

Island

Highland Park "Viking Honour" 12 y.o.	2300
Torabhaig 2017 (legacy series)	1750

Speyside

Balvenie Caribbean Cask 14 y.o.	3050
Benriah 21 y.o.	7100
Glenfarclas 12 y.o.	2200
Glenfarclas 15 y.o.	2950
Glenfiddich 12 y.o.	1750
Glenlivet 12 y.o.	1450
Tomintoul 16 y.o.	3150

Islay

Bunnahabhain 12 y.o.	2750
Bruichladdich The Classic Laddie (unpeated)	2600
Caol Ila 12 y.o.	2200
Laphroaig 10 y.o.	2000
Ardbeg Corryvreckan.	2900

Lowland

Auchentoshan American Oak	1400
Auchentoshan Three Wood	1550
Glenkinchie 12 y.o.	1500

Highland

Glenmorangie Signet	4700
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Scotch Blended 40 ml

Chivas Regal 18 y.o.	3050
Monkey Shoulder.	1250
Smokey Joe (Islay malt)	1850

Taiwanese 40 ml

Kavalan Concertmaster Port Finish	2600
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American 40 ml

Jack Daniel's Single Barrel.	2300
Woodford Reserve Straight Bourbon	1150

French 40 ml

Amaethon.	1200
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LIQUEUR

Bitters 40 ml

Aperol	650
Amaro, Tosolini	1200
Campari Bitter	750
Fernet Branca	850
Jägermeister	1050
Select Aperitivo	650
Cynar	750
Suze	650

Emulsive 40 ml

Caffé, Lucano	650
Mozart Chocolate Cream	700
Bols Advocaat	650
Bols Yoghurt	650

Fruity, Berry, Nut 40 ml

Amaretto Adriatico	750
Beluga Hunting Berry	650
Cointreau	750
Crème de Cassis de Bourgogne, Joseph Cartron	850
Crème de Chataigne, Combier	750
Fragola, Bepi Tosolini	1100
Frangelico	1150
Limoncello, Marcati	850
Maraschino Originale, Luxardo	650
Grand Marnier	850
Bols Melon	800

Herbal 40 ml

Absinthe 55	750
Amaro, Lucano	650
Beluga Hunting Herbal	750
Jägermeister Manifest	1000
The King's Ginger	950
Branca Menta	750
The Bitter Truth Violet	850
Skinos Mastiha	650
Ricard	650

BEER

	ml	rub
Khamovniki Venskoe	450	800
Blanc de Bruges, Belgium	330	950
Petrus Bordeaux, Belgium	330	1050
Maisel's Weisse Alkoholfrei, Germany	500	950

SQUEEZED JUICES

250 ml

Orange	900
Grapefruit	900
Kiwi	1100
Pineapple	2000
Honeydew Melon	1500
Carrot	900
Apple	900
Celery	900
Beetroot	700
Pear	1300
Pomegranate	1950
Mix juice (orange, grapefruit, carrot, apple, celery and beetroot)	850

JUICES AND NECTARS

250 ml

Apple, Cherry, Pineapple, Tomato, Cranberry	350
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MINERALS

	ml	rub
Aqua Russa Water, still / sparkling	500	600
San Benedetto Water, still / sparkling	250	900
San Benedetto Water, still / sparkling	750	1550
Acqua Panna, San Pellegrino	250	900
San Pellegrino	750	1550
Dausuz still / sparkling	500	750
Borjomi	500	650

SOFT DRINKS

	ml	rub
Coca-Cola, Coca-Cola zero	200	800
The London Essence Indian Tonic	200	800
The London Essence Bitter Orange & Elderflower	200	800
Sepoy & Co Spiced Grapefruit Tonic	200	800
Fever-Tree Indian	200	800
Original Yuzu	200	800
Red Bull	250	700
Ice Tea	250	750

HOT ALCOHOLIC BEVERAGES

	ml	rub
Irish coffee.	160	950
Grog.	200	1300
White mulled wine.	200	1150
Red mulled wine.	200	1150

COFFEE AND CHOCOLATE

	ml	rub
Americano.	160	550
Ristretto.	15	450
Espresso.	30	450
Double Espresso	60	600
Cappuccino	200	650
Flat white.	200	650
Latte Macchiato.	200	650
Raf coffee with syrup	200	650
Hot chocolate	200	700
Hot cocoa.	200	650
Frappé	250	650

TEA (IN A POT)

	ml	rub
English Breakfast	450	800
Assam Bari.	450	800
Darjeeling Springtime	450	800
Black & Thyme	450	800
Earl Grey	450	800
Greenleaf	450	800
Sencha	450	800
Morgentau.	450	800
Jasmin Gold.	450	800
Peach & Ginseng Oolong	450	800
Peppermint	450	800
Sweet Camomile.	450	800
Aurveda Herbs&Ginger.	450	800
Morning Star.	450	800
Vital Grapefruit	450	800
Red Fruit	450	800
Rooibos.	450	800
Fresh ginger / lemon / lime / mint / thyme	450	800

BAR FOOD

Caviar

Sturgeon Premium	
30 gr / 50 gr / 125 gr	9500 / 15000 / 36000
Sturgeon Selected	
30 gr / 50 gr / 125 gr	11000 / 18000 / 45000
Keta 50 gr	1500

Caviar is served with pancakes or toasts

STARTERS

Napoleon	
of Borodinsky bread with home-cured pork belly	500
Black Angus marble beef tartare	
fresh tomato juice, toasted sour dough, pomme paille . .	2500
Crispy fried prawns	
Wasabi and coriander	1900
Seasonal mushroom julienne filled pancake	950
Asparagus, soft boiled egg, parma ham,	
truffle mayonnaise	2300
Marinated Baltic herring	
boiled potatoes and dill, pickled red onion.	550
Foie gras and chicken liver parfait	
port wine jelly, toasted brioche.	1050
Salmon rilette	
toasted sourdough, butter and radish	950
Salmon gravlax	
celeriac remoulade, green apple	1600
Selection of sliced Italian cured meat	1900
Assorted local and imported farmer's cheese 200 gr	
served with grissini, pecan nuts, grapes and fig jam	2600

OUR EMPLOYEES WILL BE GLAD TO PRESENT A FULL DESCRIPTION FOR MENU ITEMS AT YOUR REQUEST.

FOR A FULL LIST OF ALLERGENS, PLEASE ASK A TEAM MEMBER.

PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT.

SALADS

Classic Caesar salad	1000
with grilled chicken or tiger prawns	1200/1950
Burrata with Uzbek tomatoes and basil pesto	1500
Kamchatka crab Olivier salad green peas, carrot, avocado, white radish, mayonnaise . .	2300
Grilled red tuna Nicoise salad quail eggs and sun dried tomatoes, mustard dressing. . .	2300
Poached egg and Parma ham mixed salad warm new potatoes, Xeres vinegar and hazelnut oil dressing.	1900
Seasonal salad red radish, cucumber, lettuce, boiled egg, dill and soured cream.	550
Greek Farmer's salad cucumber, tomatoes, peppers, red onions, olives, Feta cheese and oregan	950
Grilled nectarine with Burrata basil and hazelnut dressing	1400

SOUPS

Borsch Beetroot, poached beef, cabbage, soured cream	800
Solyanka Olives, salted cucumber, local salami, lemon, soured cream	900
Leningrad style Rassolnik Pickled cucumber, beef, pearl barley and root vegetables .	800
Ukha Russian clear fish soup with vegetables	1600
Caramelized tomato soup fennel, fresh herbs and garlic bread	900
Chicken consommé	650

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SANDWICHES

The classic hot dog

Wiener sausage, relish, crispy onion, mustard,
ketchup and French fries 1200

Spicy chicken & avocado roll

guacamole, tomatoes, romaine lettuce, jalape nos,
tortilla flatbread and cucumber garlic yoghurt 1100

Cheese burger Astoria with bacon and french fries 2900

Chicken burger with french fries 1250

Crispy fried fish burger

breaded pike perch, iceberg lettuce, cucumbers,
sauce Tartar and french fries 1100

Astoria club sandwich with bacon and french fries 1250

Croque Monsieur

pork ham, gruyere cheese, mornay sauce
and green salad 1600

Croque Madame

pork ham, gruyere cheese, fried egg,
mornay sauce and green salad 1700

Roast beef sandwich

celeriac remoulade, toasted dark bread,
served with pomme paille 1900

Prawn cocktail roll

brioche, pink dressing, avocado, radish,
served with pomme paille 1400

MAIN COURSE

Black Angus marble rib eye steak 300 gr

Café de Paris butter and spicy peppercorn sauce 5050

Beef Stroganoff

Mushrooms, mashed potatoes and soured cream 1600

Pozharsky cutlet

Pickled cucumber, pan fried potatoes,
onions and tomato sauce 1500

Currywurst

grilled Thuringian sausage, tomato and curry sauce,
served with French fries and mayonnaise 1100

Astoria Fish & Chips

Beer batter deep-fried Atlantic cod with chips,
sauce Tartar and green peas 1300

Grilled Murmansk flounder

Crushed potatoes and sautéed mushrooms 1500

Crab pelmeni

with salted butter, dill and soured cream 1800

Siberian pelmeni

with salted butter, dill and soured cream 900

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GARNISHES

Potato purée	350
French fries	500
French fries with parmesan and truffle mayonnaise.	1900
Grated potato pancakes Draniki	500
Pomme paille	350
Pilaf rice	300

DESSERTS

«Diana Vishneva»	1300
«Fabergé Winter Rosé»	1300
Vanilla ice cream profiterole caramelized hazelnut, vanilla Chantilly, hot chocolate sauce	750
Raspberry and pistachio tartlet with soured cream sorbet	1150
Baked cheesecake with lemon zest and fresh berries	900
Napoleon cake	750
Classic Medovik with honey bisquit ice cream and cloudberry jam	750
Pavlova with tropical fruits	1100
Hazelnut and Dulcey cake	750
Fruit salad ginger syrup, lime and lemon sorbet	850
Fruit plate	1200
Ice cream and sorbets (per scoop).	450

OUR EMPLOYEES WILL BE GLAD TO PRESENT A FULL DESCRIPTION FOR MENU ITEMS AT YOUR REQUEST.

FOR A FULL LIST OF ALLERGENS, PLEASE ASK A TEAM MEMBER.

PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT.