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# THE ASTORIA

## The History of the Hotel Astoria — Imperial Russia and Beyond

The hotel was built in 1911–1912, designed by the famed St Petersburg architect Fyodor Lidval. The hotel was a model for the period: cork soundproofing, an electric light system for calling servants, an automated vacuuming system, steam-driven central heating, and city telephone lines. A particular source of pride for the owners was the establishment's French restaurant, which never failed to attract compliments from guests. Close by, under a glass ceiling, was the Winter Garden and the banqueting hall. The glass partitions could easily be removed, and then all three rooms would be joined, forming a grandiose setting that could seat up to a thousand visitors. Soon after its opening, the Astoria became one of the most popular establishments in St Petersburg.

In 1917 Revolution brought an end to many of the hotel's plans, as well as to the serenity that ruled there. In 1941, following the outbreak of the Second World War, a hospital was stationed at the Astoria in which writers, artists and musicians trapped in the city during the siege were treated. In 1997, the management of the hotel was taken on by Rocco Forte Hotels.

In order for the hotel to meet the standards of the chain, a further programme of reconstruction was begun. About \$20 million were invested in that transformation, and as a result the hotel's historic interiors were refreshed and enriched by contemporary elements, and the equipment and communications were replaced entirely. Every year the Astoria receives about 70,000 tourists from a vast number of countries.

It is the preferred residence for many visiting politicians, entrepreneurs, scientists, and cultural and artistic figures. At the beginning of the last century, the Astoria played host to legendary figures such as the dancer Isadora Duncan and the singer Alexander Vertinsky. A list of more recent honoured guests is no less impressive — Elton John, Monica Bellucci, Hugh Grant, Catherine Deneuve, Alain Delon, Gina Lollobrigida, Jack Nicholson, Luciano Pavarotti, Marcello Mastroianni, Pierre Cardin, and Prince Michael of Kent. For many, it is with this hotel that they begin their introduction to one of the most beautiful cities in the world.

# BAR FOOD

## Caviar

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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

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

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

# SOUPS

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<b>Borsch</b> Beetroot, poached beef, cabbage, soured cream . . . . .	800
<b>Solyanka</b> Olives, salted cucumber, local salami, lemon, soured cream. . . . .	900
<b>Leningrad style Rassolnik</b> Pickled cucumber, beef, pearl barley and root vegetables . . . . .	800
<b>Ukha</b> Russian clear fish soup with vegetables . . . . .	1500
<b>Tomato gazpacho</b> toasted focaccia with goat cheese . . . . .	1200
<b>Cold borsch</b> with boiled quail egg, radish, beef, sour cream, mustard and horseradish. . . . .	800
<b>Okroshka</b> chilled Russian soup with boiled egg, beef tongue, green onions and potatoes based on kvas or kefir . . . . .	800
<b>Chicken consommé</b> . . . . .	650

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# SANDWICHES

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## **The classic hot dog**

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

## **Spicy chicken & avocado roll**

guacamole, tomatoes, iceberg lettuce, jalapenos,  
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 sandwich** . . . . . 1050

## **Roast beef sandwich**

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

## **Prawn cocktail roll**

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

# MAIN COURSE

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## **Black Angus marble rib eye steak 300 gr**

Café de Paris butter and spicy peppercorn sauce . . . . . 4700

## **Beef Stroganoff**

Mushrooms, mashed potatoes and soured cream . . . . . 1600

## **Pozharsky cutlet**

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

## **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

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Potato purée . . . . .	350
French fries . . . . .	500
Grated potato pancakes Draniki . . . . .	500
Pomme paille . . . . .	350
Pilaf rice . . . . .	300

# DESSERTS

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«Diana Vishneva» . . . . .	1200
«Fabergé Spring Rosé» . . . . .	1300
<b>Vanilla ice cream profiterole</b> caramelized hazelnut, vanilla Chantilly, hot chocolate sauce . . . . .	750
<b>Raspberry and pistachio tartlet</b> with soured cream sorbet . . . . .	1150
<b>Baked cheesecake</b> with lemon zest and fresh berries . . . . .	900
<b>Napoleon cake</b> . . . . .	700
<b>Classic Medovik</b> with honey bisquit ice cream and cloudberry jam . . . . .	750
<b>Pavlova with strawberries</b> vanilla whipped cream and basil ice cream . . . . .	1100
<b>Hazelnut and Dulcey cake</b> . . . . .	700
<b>Summer fruit salad</b> ginger syrup, lime and lemon sorbet . . . . .	850
<b>Fruit plate</b> . . . . .	1200
<b>Ice cream and sorbets</b> (per scoop). . . . .	450

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# AFTERNOON TEA MENU

## RUSSIAN AFTERNOON TEA

2500

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Open daily 3 pm - 6 pm

Selection of Russian sweets and temptations

Crepes with sauces

Traditional Russian meat pirozhki

Assortment of finger sandwiches

Oatmeal cookies, ginger cakes

With your choice of tea or coffee

Russian Afternoon tea with 50 gr of Keta Caviar . . . . . 3900

Russian Afternoon Tea  
with a glass of Champagne 125 ml . . . . . 5500

Russian Afternoon tea  
with 50 gr of Keta Caviar  
and a glass of Champagne 125 ml. . . . . 6800

## TRADITIONAL ENGLISH AFTERNOON TEA

2900

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Set menu, available daily 3 pm - 6 pm

Selection of sweets and savouries

Assortment of mini sandwiches

Freshly baked scones with clotted cream

With your choice of tea or coffee

English Afternoon tea  
with 50 gr of Keta Caviar . . . . . 4300

English Afternoon Tea  
with a glass of Champagne 125 ml. . . . . 5900

English Afternoon tea  
with 50 gr of Keta Caviar  
and a glass of Champagne 125 ml. . . . . 7200

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# CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Reserve . . . . .	3550 . . .	21000
Drappier Carte d'Or Brut . . . . .		22000
Veuve Clicquot CUVEE SAINT-PETERSBURG . . . . .		26000
Deutz Brut Classic . . . . .		29000
Drappier Brut Rosé . . . . .		31000
MOËT&CHANDON IMPERIAL . . . . .		32000
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 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
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 Cartize, Veneto . . . . .		13000

## WHITE WINES 150 ml    750 ml

Nik Weis Urban Riesling, Mosel 2022 . . . . .	1450 . . .	7000
Paddle Creek Sauvignon Blanc, Marlborough 2022 . . . . .	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 2020 . . . . .		14000
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2021 . . . . .		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 2021 . . . . .	1700 . . .	8000
Domaine Bunan Belouve Côtes de Provence, Provence 2021 . . . . .		14500

## RED WINES

150 ml 750 ml

Le Grand Noir Syrah, Languedoc-Roussillon 2021 . . .	1300	. . .	6000
Villa Wolf Pinot Noir, QbA Pfalz, Germany 2019 . . .	1400	. . .	6500
Château Haut-Logat Haut-Médoc Cru Bourgeois, Bordeaux 2018 . . . . .	1750	. . .	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 2017 . . . . .			14000
Marques de Riscal Rioja Reserva, Rioja, Spain 2017. . . . .			16500
Dominique Piron Chenas Quartz, Burgundy 2019 . . . . .			18500
Chapel Peak Pinot Noir, Marlborough 2018 . . . . .			23000
Famille Perrin Châteauneuf-du-Pape Les Sinards, Rhône Valley 2019 . . . . .			23000
Brunello Di Montalcino Castello Banfi, Tuscany 2016 . . . . .			28000
Barolo Mauro Molino, Piedmont 2019. . . . .			30000
Marchesi Antinori Tignanello, Tuscany 2019 . . . . .			55000
Bertani Amarone della Valpolicella Classico, Veneto 2012. . .			55000
Tenuta San Guido Bolgheri Sassicaia, Tuscany 2019. . . . .			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

Pommeau de Normandie Christian Drouin . . .	50 ml	. . .	1000
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### 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 40 y.o. Tawny . . . . .	5600

# COCKTAILS

## Summer mood

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BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i> . . . . .	1300
PELAGOS: <i>Normindia Gin, Skinos Mastiha liqueur, sorrel, fresh lemon juice, honey</i> . . . . .	1200
ROCINHA: <i>Cachaça Terra Brazilis, rhubarb puree, fresh lime juice, sorrel, strawberry simple syrup</i> . . . . .	1950
LOVEBIRDS: <i>Pisco Barsol, coconut puree, basil, fresh lemon juice, simple syrup</i> . . . . .	1200
SORREL-RHUBARB LEMONADE: <i>rhubarb puree, sorrel syrup, fresh lemon juice, simple syrup, soda water</i> . . . . .	900

## Astoria signature cocktails

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VERRE VERT: <i>Botica London Dry gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i> . . . . .	1600
CHLOE: <i>Seven Crofts botanical gin, fresh lime juice, aloe honey, soda water</i> . . . . .	2300
GRAY WHITE - THE GENTLEMAN: <i>Opivr spiced, Elderflower liqueur, fresh lime juice</i> . . . . .	2450
THE HERBALIST: <i>Cruxland gin, Doppelt Kummel liqueur, 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 Rouillet 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, RinQunQuin, Soda, Strawberry</i> . . . . .	2950
PORTUGIESER: <i>Cachaça Terra Brazilis, Warre's Tawny Port, Cacao Brown Liqueur, orange bitters</i> . . . . .	2050
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

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GIN BASIL SMASH: 135 East Hyogo Dry Gin, basil, fresh lemon juice, sugar syrup . . . . .	1350
MIDORI SOUR: Melon Liqueur, La Malinche Silver 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 whiskey, fresh lemon juice, sugar syrup, egg white, red wine . . . . .	1800

## Spritzers

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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

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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: La Malinche 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: Mohn Island Poppy 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: Wild Turkey Rye 81 whisky, muscovado dark sugar, Angostura Aromatic Bitters . . . . .	1500

## Non-alcoholic cocktails

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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
TARRAGON LEMONADE: <i>homemade tarragon syrup, fresh lemon juice, sugar syrup, soda water</i> . . . . .	850
HOUSE LEMONADE: <i>fresh citrus juice, sugar syrup, soda water</i> . . . . .	900

## GIN

### Berry 40 ml

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Generous Purple (France) . . . . .	1250
Black Tomato (Netherlands). . . . .	1150
Purple (France) . . . . .	1950
Le Gin de Christian Drouin Carmina (France). . . . .	1200

### Botanical 40 ml

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135 East Hyogo Dry Gin (Japan) . . . . .	950
Aqva Lvce (Italy). . . . .	1200
Generous Organic (France). . . . .	1150
Hendrick's Lunar (Scotland). . . . .	1650
Nordés Atlantic (Galicia). . . . .	1150
Mirabeau (France). . . . .	1150
Saigon Baigur (Vietnam). . . . .	1550

### Rye 40 ml

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Mohn Island Poppy (Estonia) . . . . .	1050
Kyrö Dark (Finland). . . . .	1050

### Spiced 40 ml

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

### Fruity 40 ml

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Gin Mare Capri (Andalusia). . . . .	2150
Hayman's Sloe Gin (England). . . . .	1050
Le Gin de Christian Drouin Pira limited edition (France) . .	1050
Lind & Lime Gin (Scotland) . . . . .	1150
Malfy Rosa (Italy). . . . .	950

Normindia (France) . . . . .	1150
Source (France) . . . . .	950
Gin "Yu" (France). . . . .	1150
Ginato Pinot Grigio (Italy) . . . . .	950
Citadelle Jardin d'Été (France). . . . .	950

## Traditional 40 ml

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Bols Genever Barrel Aged (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
Seven Crofts (Scotland) . . . . .	1300
Sipsmith (England). . . . .	1450
Botica London Dry (Spain). . . . .	900
Bobby's Schiedam Dry (Netherlands). . . . .	1200

## POLUGAR 50 ml

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

## VODKA 50 ml

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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
Diplomatico Reserva Exclusiva 12 y.o. . . . .	(Venezuela) . . . . .	1400
Kaniche Artisanal Reserve . . . . .	(Barbados) . . . . .	800
Botran Blanca Añejo . . . . .	(Guatemala) . . . . .	700

## Cachaça

Cachaça Terra Brasilis . . . . .	1200
Cachaça 51 . . . . .	650

## TEQUILA

	40 ml
Arette Blanco . . . . .	3100
Arette Reposado . . . . .	3350
Arette Añejo . . . . .	3600
La Malinche Silver . . . . .	900
Cenote Blanco . . . . .	1500
Don Julio Cristiano Añejo . . . . .	3100

## Mezcal

Se Busca Añejo . . . . .	1950
Se Busca Joven Madrequishe . . . . .	2150
Montelobos Espadín Joven . . . . .	1600

## BRANDY

	40 ml
Milenario Solera Reserva (Andalucía) . . . . .	800

## Armagnac

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

<b>Calvados</b>	40 ml
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Boulard VSOP . . . . .	2150
Busnel VSOP . . . . .	1150
Busnel XO 12 Ans. . . . .	1300

<b>Cognac</b>	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
Rémy Martin Louis XIII . . . . .	25000
Tesseron Lot # 90 XO Ovation . . . . .	2800

<b>Grappa</b>	40 ml
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Il Moscato di Nonino . . . . .	2300
Sibona Riserva 'Tuttogrado' Barbaresco . . . . .	1650
Tignanello Marchesi Antinori . . . . .	2050

<b>Pisco</b>	40 ml
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Barsol Supremo Selecto Acholado . . . . .	1000

<b>Schnapps</b>	40 ml
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Bauer Williamsbirnen . . . . .	1000

## WHISKEY

<b>Japanese</b>	40 ml
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Akashi Meisei (blended) . . . . .	1350
Akashi Single Malt (no chilled filtration) . . . . .	2300
Iwai Tradition (Blended) . . . . .	1300
Super Nikka (Blended) . . . . .	2650
Shinobu Pure Malt 10 y.o., Mizunara Oak Finish. . . . .	3500



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

<b>Scotch Single Malt</b>	40 ml
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<b>Island</b>	
Highland Park "Viking Honour" 12 y.o. . . . .	2300
Torabhaig 2017 (legacy series) . . . . .	1750

<b>Speyside</b>	
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

<b>Islay</b>	
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

<b>Lowland</b>	
Auchentoshan American Oak . . . . .	1400
Auchentoshan Three Wood . . . . .	1550
Glenkinchie 12 y.o. . . . .	1500

<b>Scotch Blended</b>	40 ml
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Chivas Regal 18 y.o. . . . .	3050
Monkey Shoulder. . . . .	1250
Smokey Joe (Islay malt) . . . . .	1850

<b>Taiwanese</b>	40 ml
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Kavalan Concertmaster Port Finish . . . . .	2600
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<b>American</b>	40 ml
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Wild Turkey Rye 81 . . . . .	1200
Jack Daniel's Single Barrel . . . . .	2300
Michter's Single Barrel Straight Rye (Kentucky) . . . . .	2300
Woodford Reserve Straight Bourbon . . . . .	1150

<b>French</b>	40 ml
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Amaethon. . . . .	1200
Bellevoe Finition Grain Fin. . . . .	1650

# LIQUEUR

## Bitters 40 ml

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

## Emulsive 40 ml

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

## Fruity, Berry, Nut 40 ml

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Amaretto Adriatico . . . . .	750
Beluga Hunting Berry . . . . .	650
Cherry Sangue Morlacco, Luxardo . . . . .	750
Cointreau . . . . .	750
Crème de Cassis de Bourgogne, Joseph Cartron . . . . .	850
Crème de Chataigne, Combiér . . . . .	750
Crowberry, Likö . . . . .	750
Fragola, Bepi Tosolini . . . . .	1050
Frangelico . . . . .	1150
Limoncello, Marcati . . . . .	850
Maraschino Originale, Luxardo . . . . .	650
Grand Marnier . . . . .	850
Bols Melon . . . . .	800

## Herbal 40 ml

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Absinthe Old Tradition . . . . .	750
Amaro, Lucano . . . . .	650
Beluga Hunting Herbal . . . . .	750
Doppelt Kummel Extra . . . . .	700
Jägermeister Manifest . . . . .	1000
The King's Ginger . . . . .	950
Branca Menta . . . . .	750
The Bitter Truth Violet . . . . .	850
Skinos Mastiha . . . . .	650
Ricard . . . . .	650

# BEER

	ml	rub
Stiegl Goldbräu Draff Lager, Austria . . . . .	350	800
Khamovniki Venskoe . . . . .	450	800
Blanc de Namur, Belgium . . . . .	330	1050
Petrus Bordeaux, Belgium . . . . .	330	1050
Maisel's Weisse Alkoholfrei, Germany . . . . .	500	950

# FRESHLY 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

# 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 Original Tonic. . . . .	200	800
Original Yuzu . . . . .	200	800
Red Bull. . . . .	250	700
Ice Tea . . . . .	250	750

# HOT ALCOHOLIC BEVERAGES

	ml	rub
Irish coffee. . . . .	150	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 Berry Festival . . . . .	450	800
Fresh ginger / lemon / lime / mint / thyme . . . . .	450	800