

# 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

---

Sturgeon Premium	
30 gr / 50 gr / 125 gr . . . . .	9900 / 16000 / 39000
Sturgeon Selected	
30 gr / 50 gr / 125 gr . . . . .	12000 / 19000 / 49000
Keta 50 gr . . . . .	3200

*Caviar is served with pancakes or toasts*

## STARTERS

---

<b>Napoleon</b>	
of Borodinsky bread with home-cured pork belly . . . . .	600
<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>Seasonal mushroom julienne filled pancake . . . . .</b>	<b>1100</b>
<b>Asparagus, soft boiled egg, parma ham,</b>	
truffle mayonnaise . . . . .	2300
<b>Marinated Baltic herring</b>	
boiled potatoes and dill, pickled red onion. . . . .	750
<b>Foie gras and chicken liver parfait</b>	
port wine jelly, toasted brioche. . . . .	1300
<b>Salmon rilette</b>	
toasted sourdough, butter and radish . . . . .	1300
<b>Salmon gravlax</b>	
celeriac remoulade, green apple . . . . .	1900
<b>Selection of sliced Italian cured meat . . . . .</b>	<b>2300</b>
<b>Assorted local and imported farmer's cheese 200 gr</b>	
served with grissini, pecan nuts, grapes and fig jam . . . .	3300

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

---

<b>Classic Caesar salad</b> . . . . .	1300
with grilled chicken or tiger prawns . . . . .	1600/1900
<b>Burrata with Uzbek tomatoes</b> and basil pesto . . . . .	1900
<b>Kamchatka crab Olivier salad</b> green peas, carrot, avocado, white radish, mayonnaise. . . . .	2800
<b>Grilled red tuna Nicoise salad</b> quail eggs and sun dried tomatoes, mustard dressing. . . . .	2600
<b>Seasonal salad</b> red radish, cucumber, lettuce, boiled egg, dill and soured cream. . . . .	900
<b>Greek Farmer's salad</b> cucumber, tomatoes, peppers, red onions, olives, Feta cheese and oregan . . . . .	950

# SOUPS

---

<b>Borsch</b> Beetroot, poached beef, cabbage, soured cream . . . . .	950
<b>Solyanka</b> Olives, salted cucumber, local salami, lemon, soured cream . . . . .	950
<b>Leningrad style Rassolnik</b> Pickled cucumber, beef, pearl barley and root vegetables . . . . .	950
<b>Ukha</b> Russian clear fish soup with vegetables . . . . .	1900
<b>Hungarian Goulash</b> Beef, paprika and onion . . . . .	950
<b>Creme Dubarry</b> Cauliflower velouté, croutons, chervil and truffle . . . . .	1400
<b>Chicken consommé</b> . . . . .	800

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.

# SANDWICHES

---

## **The classic hot dog**

Wiener sausage, relish, crispy onion, mustard,  
ketchup and French fries . . . . . 1500

## **Spicy chicken & avocado roll**

tomatoes, romaine lettuce, jalapenos,  
tortilla flatbread and cucumber garlic yoghurt . . . . . 1500

**Cheese burger Astoria with bacon and french fries** . . . . . 2900

**Chicken burger with french fries** . . . . . 1600

## **Crispy fried fish burger**

breaded pike perch, iceberg lettuce, cucumbers,  
sauce Tartar and french fries . . . . . 1800

**Astoria club sandwich with bacon and french fries** . . . . . 1900

## **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 . . . . . 2400

## **Prawn cocktail roll**

brioche, pink dressing, avocado, radish,  
served with pomme paille . . . . . 1950

# MAIN COURSE

---

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

Café de Paris butter and spicy peppercorn sauce . . . . . 5400

## **Beef Stroganoff**

Mushrooms, mashed potatoes and soured cream . . . . . 1800

## **Pozharsky cutlet**

Pickled cucumber, pan fried potatoes,  
onions and tomato sauce . . . . . 1600

## **Currywurst**

grilled Thuringian sausage, tomato and curry sauce,  
served with French fries and mayonnaise . . . . . 1200

## **Astoria Fish & Chips**

Beer batter deep-fried Atlantic cod with chips,  
sauce Tartar and green peas . . . . . 1800

## **Grilled Murmansk flounder**

Crushed potatoes and sautéed mushrooms . . . . . 1600

## **Crab pelmeni**

with salted butter, dill and soured cream . . . . . 2100

## **Siberian pelmeni**

with salted butter, dill and soured cream . . . . . 1200

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.

# GARNISHES

---

Potato purée . . . . .	600
French fries . . . . .	500
French fries with parmesan and truffle mayonnaise. . . . .	1500
Grated potato pancakes Draniki . . . . .	500
Grilled vegetable kebab. . . . .	700
Steamed vegetables . . . . .	500
Pilaf rice . . . . .	300

# DESSERTS

---

<b>«Diana Vishneva» . . . . .</b>	<b>1800</b>
Dessert created by Astoria Pastry in collaboration with the famous ballet dancer. Sugared cranberry, baked apple with cinnamon, yogurt mousse spheres with cranberry filling, caramelized puff pastry and cranberry mousse balls with dulce de leche	
<b>«Fabergé Winter Rosé» . . . . .</b>	<b>1800</b>
The dessert created in partnership with Faberge Museum. A lacy gold-sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate-mint ganache, accomplished with white chocolate and mint mini-truffle.	
The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf	
<b>Vanilla ice cream profiterole</b>	
caramelized hazelnut, vanilla Chantilly, hot chocolate sauce . . . . .	950
<b>Raspberry and pistachio tartlet . . . . .</b>	<b>1500</b>
<b>Baked cheesecake</b>	
with lemon zest and fresh berries . . . . .	950
<b>Napoleon cake . . . . .</b>	<b>850</b>
<b>Classic Medovik</b>	
with honey bisquit ice cream and cloudberry jam . . . . .	1100
<b>Pavlova with tropical fruits . . . . .</b>	<b>1300</b>
<b>Hazelnut and Dulcey cake . . . . .</b>	<b>1100</b>
<b>Fruit salad</b>	
ginger syrup, lime and lemon sorbet . . . . .	850
<b>Fruit plate . . . . .</b>	<b>1600</b>
<b>Ice cream and sorbets (per scoop). . . . .</b>	<b>650</b>

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.

# AFTERNOON TEA MENU

## RUSSIAN AFTERNOON TEA

3100

---

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 . . . . . 6300

Russian Afternoon Tea  
with a glass of Champagne 125 ml . . . . . 7000

Russian Afternoon tea  
with 50 gr of Keta Caviar  
and a glass of Champagne 125 ml. . . . . 10200

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.

# CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Reserve . . . . .	3900	23400
Drappier Carte d'Or Brut . . . . .		26000
MOËT&CHANDON IMPERIAL . . . . .		32000
Louis Roederer Brut Collection . . . . .		35000
Deutz Brut Classic . . . . .		35000
Veuve Clicquot Brut . . . . .		39000
"R" de Ruinart . . . . .		48000
Pol Roger Blanc de Blanc Vintage 2013 . . . . .		54000
Ruinart Blanc de Blanc . . . . .		69000
Perrier-Jouët Belle Epoque 2013 . . . . .		75000
Amour de Deutz 2011 . . . . .		92000
Dom Pérignon Vintage 2013 . . . . .		98000
Louis Roederer Cristal 2015 . . . . .		121000

## Champagne rosé 750 ml

Drappier Brut Rosé . . . . .	31000
Perrier-Jouët Blason Rosé . . . . .	38000
Paul Bara Grand Rosé Brut Bouzy Grand Cru . . . . .	39000
Ruinart Rosé . . . . .	63000
Dom Pérignon Rosé Vintage 2008 . . . . .	151000
Louis Roederer Cristal Brut Rosé 2012 . . . . .	181000

## Demi bottles 375 ml

Paul Bara Grand Cru Bouzy Brut Reserve . . . . .	13000
--	-------

## Magnum bottles 1500 ml

Louis Roederer Brut Collection . . . . .	68000
--	-------

## SPARKLING WINES 150 ml 750 ml

Astoria Crémant de Bourgogne Brut, Burgundy 2100 . . . . .	2100	10500
Balaklava Pinot Noir Brut Rose, Crimea . . . . .	950	4750
Brut d'Or Blanc de Blanc Abrau-Durso . . . . .		7500
Schochl Pet Naturel Extra Brut White, Weinviertel, Austria . . . . .		11000
Ruggeri Giall'oro Valdobbiadene Prosecco Superiore, Veneto . . . . .	2400	12000
Mionetto Prosecco Valdobbiadene Superiore di Cartizze, Veneto . . . . .		13000
Casa E.di Mirafiore, Alta Langa Blanc de Noir, Piedmont 2018 . . . . .		18000

## WHITE WINES 150 ml 750 ml

Nik Weis Urban Riesling, Mosel 2022 . . . . .	1450	7250
Paddle Creek Sauvignon Blanc, Marlborough 2023 . . . . .	1650	8250
Pradio Priara Pinot Grigio, Friuli Venezia Giulia 2022 . . . . .	1650	8250
Jean-Marc Brocard Chardonnay Kimmeridgien, Burgundy 2022 . . . . .	2700	13500
Jean-Marc Brocard Chablis, Burgundy 2022 . . . . .		15000
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2022 . . . . .		23000
La Scolca Gavi dei Gavi Etichetta Nera, Piedmont 2022 . . . . .		23000
Joseph Drouhin Chablis Grand Cru Bougros, Burgundy 2020 . . . . .		71000

## ROSE WINES 150 ml 750 ml

Feudi di San Gregorio Ros'Aura, Campania, Italy 2022 . . . . .	1700	8500
Domaine Bunan Belouve Côtes de Provence, Provence 2021 . . . . .		19000

## RED WINES

150 ml 750 ml

Le Grand Noir Syrah, Languedoc-Roussillon 2022 . . .	1300	. . .	6500
Villa Wolf Pinot Noir, QbA Pfalz, Germany 2022 . . .	1500	. . .	7500
Fattoria Del Cerro Chianti Colli Senesi, Tuscany 2022 . . . . .	1800	. . . . .	9000
Cantine San Marzano Talo Primitivo di Manduria, Puglia 2022 . . . . .			9000
Viña Cobos Felino Malbec, Mendoza, Argentine 2021. . .			11000
Grand Bateau Rouge, Château Beychevelle, Bordeaux 2020 . . . . .	2400	. . . . .	12000
Bertinga, Sassi Chiusi, Tuscany 2018 . . . . .			17000
Marques de Riscal Rioja Reserva, Rioja, Spain 2019. . . . .			19000
Famille Perrin Châteauneuf-du-Pape Les Sinards, Rhône Valley 2019 . . . . .			24000
Chapel Peak Pinot Noir, Marlborough 2018 . . . . .			25000
Brunello Di Montalcino Mastrojanni, Tuscany 2018. . . . .			30000
Barolo Mauro Molino, Piedmont 2019. . . . .			35000
Bertani Amarone della Valpolicella, Veneto 2021 . . . . .			55000
Marchesi Antinori Tignanello, Tuscany 2020 . . . . .			63000
Tenuta San Guido Bolgheri Sassicaia, Tuscany 2020. . . . .			115000

*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
Sibona Civico 10 Vermouth di Torino . . . . .	850

### Dessert wines

50 m

Pommeau de Normandie Christian Drouin . . . . .	1000
Lheraud Pinot des Charentes Signature Ugni Blanc . . . . .	800

### Jerez

50 ml

El Candado Pedro Ximenez, Valdespino. . . . .	1400
Inocente Fino Dry Single Vineyard, Valdespino. . . . .	1200
Leonor Palo Cortado, González Byass . . . . .	1000

### Port

50 ml

Dow's Fine Tawny . . . . .	800
Dow's Late Bottled Vintage . . . . .	800
Kopke 10 y.o. . . . .	1400
Dalva Colheita 1982. . . . .	3700
Dow's 40 y.o. Tawny . . . . .	6100



# COCKTAILS

## Lichfield bar signature cocktails

---

BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i> . . . . .	1300
VERRE VERT: <i>Botica London Dry gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i> . . .	1600
CHLOE: <i>Generous Organic gin, fresh lime juice, aloe honey, soda water</i> . . . . .	2300
GRAY WHITE - THE GENTLEMAN: <i>Opilhr 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
SKARLET: <i>Select Aperitivo, Sherry Inocente Fino, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white</i> . . . . .	1900
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
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQiuNQuin, Soda, Strawberry.</i> . . . . .	2950
OFFSHORE DIVER: <i>Mezcal Montelobos, Campari, Caffè Lucano liqueur, J. Carton Cherry Brandy liqueur, Orange bitters</i> . . .	2300
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
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> . . . . .	2200

## Contemporary cocktails

---

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

## Spritzers

---

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

## Classic cocktails

---

AVIATION: <i>Source gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice</i> . . . . .	1700
BLOODY MARY: <i>vodka Tchaikovsky, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper</i> . . . . .	1450
ESPRESSO MARTINI: <i>vodka, Caffé Lucano liqueur, espresso, sugar syrup</i> . . . . .	1000
HEMINGWAY DAIQUIRI: <i>Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup</i> . . . . .	1550
MARGARITA: <i>Campo Azul Classico Blanco, tequila, Cointreau liqueur, fresh lime juice, sugar syrup</i> . . . . .	1650
PISCO SOUR: <i>Barsol pisco, fresh lemon juice, sugar syrup, egg white</i> . . . . .	2050
SINGAPORE SLING: <i>Botica Gin, Cointreau liqueur, J.Cartron Cherry Brandy liqueur, pineapple juice, fresh lime juice, grenadine syrup, bitters</i> . . . . .	1750
20TH CENTURY: <i>Normindia Gin, RinQuinQuin, Cacao White Liqueur, fresh lemon juice</i> . . . . .	1900
OLD FASHIONED: <i>Woodford Reserve whisky, muscovado dark sugar, Angostura Aromatic Bitters</i> . . . . .	1900
MANHATTAN: <i>Woodford Reserve whisky, vermouth Punt e Mes, Angostura Bitter</i> . . . . .	1850

## Non-alcoholic cocktails

---

ITALIAN SPRITZ: <i>Drinksome Italian Spritz, Opia Chardonnay, orange tonic, fresh orange juice</i> . . . . .	1150
BLUEBERRY MULE: <i>fresh bluberries, 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 LEMONADE: <i>freshly squeezed grapefruit and lemon juice, sugar syrup, mint leaves, soda water</i> . . . . .	800
BERRY LEMONADE: <i>strawberry, raspberry, blackberry, freshly squeezed lime juice, simple syrup, mint leaves, soda water</i> . .	800
TROPICAL LEMONADE: <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
Generous Organic (France) . . . . .	1150
Nordés Atlantic (Galicia) . . . . .	1150
Mirabeau (France) . . . . .	1150
Saigon Baigur (Vietnam) . . . . .	1550
Peddlers (China) . . . . .	950
Knut Hansen Dry Gin (Germany) . . . . .	900

## Spiced 40 ml

---

Opihr Oriental Spiced London Dry (England) . . . . .	1300
Rivo Foraged (Italy) . . . . .	1500
Masahiro Okinawa Recipe 01 (Japan) . . . . .	1600
Armonico (Mexico) . . . . .	1350

## Fruity 40 ml

---

Gin Mare Capri (Andalusia) . . . . .	2150
Hayman's Sloe Gin (England) . . . . .	1500
Le Gin de Christian Drouin Pira limited edition (France) . .	1200
Le Gin de Christian Drouin (France) . . . . .	1150
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
Thomas Dakin (England) . . . . .	1150

# 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

---

Tchaikovsky . . . . .	750
Russian Standard LUXURY EDITION . . . . .	700
Russian Standard Gold . . . . .	600
NERPA Deep & Ice . . . . .	1050
BELUGA EPICURE by Lalique. . . . .	52500
Beluga Noble . . . . .	900
Beluga Gold Line . . . . .	1500
Ivan the Terrible. . . . .	900
ONEGIN . . . . .	950
Grey Goose . . . . .	1200

## Berry infusions

### Onegin GOURMET

50 ml

---

Dry apricot. . . . .	800
Cherry. . . . .	800
Black currant . . . . .	800
Chokeberry . . . . .	800
Grapefruit . . . . .	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) . . . .	1600
Botran Blanca Añejo . . . . . (Guatemala) . . . .	800

# TEQUILA

40 ml

---

Arette Reposado. . . . .	3700
Campo Azul Classico Blanco . . . . .	600
Cenote Blanco . . . . .	1600
Don Julio Cristiano Añejo . . . . .	3100
Don Julio 1942 Añejo . . . . .	4300

<b>Mezcal</b>	40 ml
Se Busca Joven Madrecuishe . . . . .	2150
Montelobos Espadin Joven . . . . .	2100

## BRANDY

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

## Armagnac

Chabot VSOP Deluxe . . . . .	1400
Château du Tariquet Blanche . . . . .	650
Château du Tariquet VSOP . . . . .	950
Clos Martin VSOP 8 y.o. . . . .	1350
Janneau VSOP . . . . .	750
Janneau XO . . . . .	1900

## Calvados

Boulard VSOP . . . . .	2150
Busnel VSOP . . . . .	1150
Busnel XO 12 Ans. . . . .	1400

## Cognac

Baron Otard XO . . . . .	4900
Château de Montifaud 10 y.o. . . . .	1300
Camus VSOP . . . . .	2300
Camus XO . . . . .	6900
Frapin VSOP Grande Champagne . . . . .	2950
Frapin Château de Fontpinot XO . . . . .	3200
Hine Rare VSOP . . . . .	2850
Hine Antique XO . . . . .	7500
Hennessy XO . . . . .	6900
Martell VSOP . . . . .	1900
Rémy Martin XO . . . . .	6900
Tesseron Lot # 90 XO Ovation . . . . .	2800

## Grappa

Il Moscato di Nonino . . . . .	2100
Sibona Riserva 'Tuttogrado' Barbaresco . . . . .	1650
Tignanello Marchesi Antinori . . . . .	2150

## Pisco

Barsol Supremo Selecto Acholado . . . . .	1000
---	------

## Schnapps

Bauer Williamsbirnen . . . . .	1000
--------------------------------	------

# WHISKEY

## Japanese 40 ml

---

Akashi Meisei (blended) . . . . .	1350
Akashi Single Malt (no chilled filtration) . . . . .	2450
Super Nikka (Blended) . . . . .	2750
Shinobu Pure Malt 10 y.o., Mizunara Oak Finish. . . . .	3500

## Irish 40 ml

---

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. . . . .	7500
Glenfarclas 12 y.o. . . . .	2200
Glenfarclas 15 y.o. . . . .	3400
Glenfiddich 12 y.o. . . . .	1750
Glenlivet 12 y.o. . . . .	1450
Tomintoul 16 y.o. . . . .	3150

### Islay

Bunnahabhain 12 y.o. . . . .	3100
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 . . . . .	1750
Glenkinchie 12 y.o. . . . .	1650

### Highland

Glenmorangie Signet . . . . .	5900
-------------------------------	------

## 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
---	------

<b>American</b>	40 ml
Jack Daniel's Single Barrel . . . . .	2300
Woodford Reserve Straight Bourbon . . . . .	1150

<b>French</b>	40 ml
Amaethon . . . . .	1200

## LIQUEUR

<b>Bitters</b>	40 ml
Aperol . . . . .	650
Amaro, Tosolini . . . . .	1200
Campari Bitter . . . . .	750
Fernet Branca . . . . .	850
Jägermeister . . . . .	1050
Select Aperitivo . . . . .	650
Cynar . . . . .	750
Suze . . . . .	650

<b>Emulsive</b>	40 ml
Caffé, Lucano . . . . .	650
Mozart Chocolate Cream . . . . .	700
Bols Advocaat . . . . .	650
Bols Yoghurt . . . . .	650

<b>Fruity, Berry, Nut</b>	40 ml
Amaretto Adriatico . . . . .	900
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, Joseph Cartron . . . . .	850
Grand Marnier . . . . .	950
Bols Melon . . . . .	800

<b>Herbal</b>	40 ml
Absinthe 55 . . . . .	750
Amaro, Lucano . . . . .	650
Beluga Hunting Herbal . . . . .	750
Jägermeister Manifest . . . . .	1000
The King's Ginger . . . . .	1050
Branca Menta . . . . .	750
The Bitter Truth Violet . . . . .	950
Skinos Mastiha . . . . .	750
Ricard . . . . .	650

# BEER

	ml	rub
Khamovniki Venskoe . . . . .	450	800
Blanc de Bruges, Belgium . . . . .	330	950
Arcobrau Mooser Liesl Helles, Germany . . . . .	500	1200
Petrus Bordeaux, Belgium . . . . .	330	1200
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
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	850
The London Essence Bitter Orange & Elderflower. . . . .	200	850
Sepoy & Co Spiced Grapefruit Tonic . . . . .	200	850
Fever-Tree Indian . . . . .	200	850
Red Bull. . . . .	250	700
Ice Tea . . . . .	250	750

## WINTER WARMING DRINKS

	ml	rub
Irish coffee. . . . .	160	950
Grog. . . . .	200	1300
Red or white mulled wine . . . . .	200	1150
CHRISTKINDL: Select Aperitivo, Pommeau de Normandie, tangerine fresh juice, Châtaigne liqueur. . . . .	120	1550
POLAR NIGHTS: Amaro Lucano, King's Ginger liqueur, Limoncello Marcati, apple juice, blueberry puree, black currant . . . . .	130	1350
Buckwheat tea with apple and cinnamon . . . . .	450	950
Linden tea with dehydrated raspberry and black currant leaves . . . . .	450	950
Fireweed tea with sea buckthorn puree and orange . . . . .	450	950

## COFFEE AND CHOCOLATE

	ml	rub
Americano. . . . .	160	600
Ristretto . . . . .	15	500
Espresso. . . . .	30	500
Double Espresso . . . . .	60	650
Cappuccino . . . . .	200	700
Flat white. . . . .	200	700
Latte Macchiato. . . . .	200	700
Raf coffee with syrup . . . . .	200	800
Hot chocolate . . . . .	200	750
Hot cocoa. . . . .	200	650
Frappé . . . . .	250	700

# TEA

	ml	rub
English Breakfast . . . . .	450	850
Assam. . . . .	450	850
Darjeeling Springtime . . . . .	450	850
Black & Thyme . . . . .	450	850
Earl Grey . . . . .	450	850
Greenleaf . . . . .	450	850
Sencha . . . . .	450	850
Morgentau. . . . .	450	850
Jasmin Gold. . . . .	450	850
Milk Oolong . . . . .	450	850
Peppermint . . . . .	450	850
Sweet Camomile. . . . .	450	850
Aurveda Herbs&Ginger. . . . .	450	850
Morning Star. . . . .	450	850
Vital Grapefruit . . . . .	450	850
Red Fruit . . . . .	450	850
Equilibrium . . . . .	450	850
Chill Out . . . . .	450	850
Matcha Latte . . . . .	200	850
Fresh ginger / lemon / lime / mint / thyme . . . .	450	850