

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	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
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Magnum bottles 1500 ml

Louis Roederer Brut Collection		68000
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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, Rhone 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 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
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

Mezcal	40 ml
Se Busca Joven Madrecuishe	2150
Montelobos Espadin Joven	2100

BRANDY

	40 ml
Milenario Solera Reserva (Andalucía)	800

Armagnac

	40 ml
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

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

Cognac

	40 ml
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

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

Pisco

	40 ml
Barsol Supremo Selecto Acholado	1000

Schnapps

	40 ml
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
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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

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	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

Herbal	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

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

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

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

SOUPS

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

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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

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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

«Diana Vishneva»	1800
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	
«Fabergé Winter Rosé»	1800
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	
Vanilla ice cream profiterole	
caramelized hazelnut, vanilla Chantilly, hot chocolate sauce	950
Raspberry and pistachio tartlet	1500
Baked cheesecake	
with lemon zest and fresh berries	950
Napoleon cake	850
Classic Medovik	
with honey bisquit ice cream and cloudberry jam	1100
Pavlova with tropical fruits	1300
Hazelnut and Dulcey cake	1100
Fruit salad	
ginger syrup, lime and lemon sorbet	850
Fruit plate	1600
Ice cream and sorbets (per scoop).	650

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.