

CRAYFISH

- classic;
- in adjika;
- in beer;
- specialty (honey, apple, spices);

	0,25 kg	0,5 kg	1 kg
Standart	1700	3100	5750
XL		4990	9650
Super Big		6500	12400

- overseas (bell pepper and garlic);
- louisiana;
- in corn cream;
- in milk;
- fried in kvass and three peppers;
- coconut;
- in white wine;
- chinese-style (sesame oil, lime, spices);
- tom yum;
- fried in sour cream;
- cossack (fried in garlic);

	0,25 kg	0,5 kg	1 kg
Standart	1800	3300	6150
XL		5350	10100
Super Big		6850	12800

- truffle;
- dorblu;
- pink tomatoes, parsley, garlic;
- tomato and cream with parmesan;
- asian style

	0,25 kg	0,5 kg	1 kg
Standart	1900	3500	6500
XL		5700	10500
Super Big		7150	13200

Royal-style in salmon and pike caviar sauce

	0,5 kg	1 kg
Standart	4950	9450
XL	9150	17550
Super Big	9750	18800

Crayfish for a big company 3 kg **16300**
The classic version of cooking crayfish

The weight of the dishes is indicated raw.

Check with the waiter for the availability of XL and Super Big crayfish.

SET OF SNACKS FOR BEER:**3350**

Magadan shrimp, dried pelad, smelt belly, assorted spreads with Borodinsky crackers (tomato with grated horseradish and herring with apple), crispy squid rings, homemade fried cheese, French fries, crispy spicy chicken wings

SIGNATURE SET:

Crayfish classic or specialty
+ Magadan shrimp
+ King crab`s phalanx
+ 0,5l draft beer

6290

Check the type of beer with the waiter

SEAFOOD

King crab	0,4 kg	4890
	0,8 kg	9200
Magadan shrimp	0,4 kg	2750
	0,8 kg	4990
Shrimp on ice	0,5 kg	3100
Smoked Magadan shrimp, chilled Magadan shrimp, smoked tiger shrimp	1 kg	5890

HOT MUSSELS IN SAUCE

Tomato, basil; white wine, garlic, provance herbs; garlic sour cream	0,5 kg	1 kg
	1590	2990
Cream, thyme; tom yum; blue cheese	0,5 kg	1 kg
	1790	3250

LIVE SEAFOOD FROM AN AQUARIUM

Oyster Far Eastern	1 pcs	520
Oysters White pearl	1 pcs	950
Oyster Pink Jolie	1 pcs	950
Oyster Fin de Claire	1 pcs	950
Oyster Murotsu	1 pcs	1050
Oyster Maaka	1 pcs	650
Sakhalin scallop	1 pcs	950
Sea urchin	1 pcs	520
King crab live	1 kg	14200

SEAFOOD PLATEAU**20900**

King crab, Far Eastern oysters, sea urchins, Magadan shrimps, Sakhalin scallops

The weight of the dishes is indicated raw.

*Special offer, cannot be combined with other discounts and promotions

CAVIAR

Served with sour cream and homemade pancakes

50 gr

Black caviar	8950
Red caviar	2450
Pike caviar	2090

APPETIZERS

Tugunok Gold of Siberia	50 g	2550
	100 g	4750
Dried Fish Set		1300
Backs and belly of the smelt, backs of the pelage		
Dried smelt bellies		650
Dried smelt backs		1550
Dried pelage		1450
Smoked Omul		1200
Muksun stroganina		1590
Muksun sougudai with pike caviar		890
Fried smelt		1350
Black Sea mutton fries		1750
Roots chips		450
Baked potatoes with pike caviar, shrimp and sour cream		1350
Crispy squid rings		890
Pasties with crab		990
Assorted homemade spreads: herring with apple, tuna with egg, cottage cheese with cod liver, tomato with grated horseradish		890
Served with crispy Borodino breadcrumbs from our bakery		
Tartare of salted milk mushrooms, sour cream		790
Beef tartare		1250
Marbled beef carpaccio with truffle sauce and parmesan cheese		1150
Crispy chicken wings		1050

Shrimps pop-corn	1050
Fried spicy shrimps	1200
Fried shrimp with garlic	1200
Wasabi shrimp	1050
Homemade fried cheese	1050

VODKA'S APPETIZERS

Pickles and marinades	750
Cured and smoked lard	850
Homemade salted herring with potatoes	790
Milk mushrooms with sour cream	790

SALADS

Olivier salad with stewed beef and crayfish tails	990
Warm salad with smoked delicacies	1050
Warm salad with shrimps and tomatoes	1200
Roast beef salad	1150
Salad with Magadan shrimp in coconut sauce	1450
Crab salad	2050

SOUPS

Pea soup with smoked meat	850
Borsch with beef brisket	890
Volga ear	1050
Tom yam with shrimp	1390
Chicken soup	790

MAIN DISHES

Kroshka-kartoshka (potato) with crab and black caviar		3500
BBQ pork ribs		1300
Steak with BBQ sauce		1150
Rib Eye steak Prime Beef Order from 300 g	100 g	1750
Yakut pelage fillet with sour cream sauce and dill oil		890
Unagi mackerel with cauliflower cream		890
Crispy crucian carp with mousse of roast potatoes and salad of quick-pickled cucumbers		2050
Grilled squid with potato and dzadzyki		1250
Pasta with shrimps		1250
Spaghetti with crab		1890

SIDE DISHES

Branded mashed potatoes	100 g	400
French fries with parmesan cheese and truffle oil		790

DOUGH

Dumplings with marbled beef and demiglas sauce		890
Dumplings with seafood and caviar sauce		990
Crab dumplings with lemonbutter sauce		1150

CUTLETS 2 pc
Served with mashed potatoes

- Italian-style chicken cutlets **890**
- Pike cutlets **990**
- Crab cutlets with scallop and shrimp **1350**

STREET FOOD

- Charcoal hot dog **690**
- Cheeseburger 3.0 **1450**
- Shrimp burger **1550**
- Shawarma with crab **1550**

SWEET

- Ice cream in the assortment 50 g **320**
- Nuts with boiled condensed milk **590**
- Cheesecakes **590**
Add any ingredient
- sour cream / condensed milk **110**
- kumquat **260**
- seasonal berries 100g **790**
- Pear pie with condensed milk cream and sour cream **790**
- Baked cheesecake **850**

CHILD'S*

Dishes from this section are provided only for children under 12 years old when adults order dishes from the main menu

- Farm chicken soup **490**
- Mini burgers with veal **490**
- Pelmeni with veal **490**
- Spaghetti with cheese **490**
- Crispy nuggets with french fries **490**

*Special offer does not stack with other discounts and promotions and does not apply to takeout and delivery.

DRAFT BEER

BEER OF THE DAY* 0,5 **350**

The special offer is valid from Monday to Thursday.
Please ask the waiter for the type of beer.

FREE TAP

We are updating this position especially for you,
So that you can always try something new.

AUSTRIA

Stiegl Goldbrau 0,3 **710**
Lager, 4,9% 0,5 **870**
1l **1560**

BELGIUM

Steenbrugge Brune 0,33 **840**
Dark ale, 6,5% 0,5 **990**
1l **1800**

Rouge de Bruxelles 0,33 **880**
Dark cherry ale, 7% 0,5 **1040**
1l **1870**

Bourgogne de Flandres 0,25 **880**
Dark ale, 5% 0,5 **1040**
1l **1870**

Blanche de Bruxelles 0,3 **840**
Light unfiltered with citrus notes, 4,5% 0,5 **990**
1l **1800**

Palm 0,3 **760**
Belgian amber ale, 5,4% 0,5 **930**
1l **1680**

Affligem Blond** 0,3 **560**
Abbey pale ale, 6,7% 0,5 **680**
1l **1230**

GERMANY

Ayinger Hell 0,3 **760**
Lager, 4,9% 0,5 **930**
1l **1680**

Bayruther Hell 0,3 **800**
Lager, 4,9% 0,5 **960**
1l **1730**

Radeberger Pilsner 0,3 **840**
Lager, 4,8% 0,5 **990**
1l **1790**

*Special offer is not valid on holidays and is not cumulative
with other promotions and discounts. Does not apply to takeaway.

**Licensed beer brewed in the Russian Federation

Krombacher Pils	0,3	680
Lager 4,8%	0,5	830
	1l	1590
Maisels Weisse Original	0,3	800
Unfiltered wheat, 5,1%	0,5	960
	1l	1730
Schofferhofer Hefeweizen	0,3	640
Wheat unfiltered, 5%	0,5	790
	1l	1420

IRELAND

Guinness	0,25	970
Stout, 4,2%	0,5	1250
	1l	2240

SPAIN

Damm Complot IPA	0,33	670
IPA, 6,6%	0,5	830
	1l	1490

USA

Pabst Blue Ribbon*	0,3	460
American lager, 4,7%	0,5	620
	1l	1110

RUSSIA

Baltika Helles	 0,3	330
Premium light filtered Helles	0,5	450
in German style based on wine yeast and 100% Russian malt, helles, 4,7%	1l	800

Baltika Brew Creek	 0,3	330
Belgian-style fruit ale	0,5	450
with natural tart cherry juice, 5,2%	1l	800

Zhiguli Export	0,3	330
Lager, 4,9%	0,5	450
Brewed according to GOST	1l	800

CZECH REPUBLIC

«Franz d'Este» Lezak Premium	0,3	670
Lager, 5%	0,5	830
	1l	1490

Zlata Praha	0,3	540
Lager, 4.7%	0,5	650
	1l	1170

*Licensed beer brewed in the Russian Federation

BEER BOTTLE

AUSTRIA

Eggenberg Pink Grapefruit Unfiltered with grapefruit, 2%	0,33	710
Eggenberg Samiklaus Double side, 14%	0,33	1260

ENGLAND

Fullers London Porter Porter, 5,4%	0,5	1170
Saint Peters IPA IPA, 5,5%	0,5	1240
St. Peter's Whiskey Beer English ale, 4,7%	0,5	1250

BELGIUM

Verhage Barbe Ruby Cherry Ale, 7%	0,33	1280
Delirium Red Cherry and elderberry-flavored ale, 8%	0,33	1010
Castel Tropical Tropical Ale, 7%	0,33	940
Castel Rubus Framboise Raspberry Ale, 7%	0,33	940
Blanche de Namur Light unfiltered with citrus notes, 4,5%	0,33	790
Rodenbach Alexander Flanders Ale, 5,6%	0,33	750
Carmelite Tripel Light ale, 8,4%	0,33	1070
Bosteels Powell Kwak Amber Amber ale, 8,4%	0,33	1140
Petrus Flandres Flemish Red Ale, 5,5%	0,33	900
Mort Subit Creek Lambic Cherry, 4,3%	0,25	810

GERMANY

Landbier 1857 Light lager, 5,3%	0,5	1090
Landbeer Dunkel Dark lager, 5,3%	0,5	1090
Schnitzlbaumer Edel Pils Lager, 4,9%	0,5	1040
Augustiner Lagerbeer Hel Light lager, 5,2%	0,5	920
Weinstefan Hefe-Weissbier Unfiltered wheat, 5,4%	0,5	890

NETHERLANDS

La Trappe Witte Trapist Unfiltered ale, 5,5%	0,33	1040
La Trappe Tripelle Semidark ale, 8%	0,33	1040
La Trappe Quadrupelle Dark ale, 10%	0,33	1080
La Trappe Dubel Dark ale, 7%	0,33	990

RUSSIA

Baltika Russian Imperial Stout Russian Imperial stout, 8%	0,44	580
--	------	------------

NON-ALCOHOLIC BEER

Maisel's Weiss, Germany Unfiltered	0,5	690
Bakalar, Czech Republic Lager	0,33	470
Krone Blanche, Russia Light unfiltered with citrus	0,45	420
Eggenberg Freibir, Austria Lager	0,33	570
Castel Tropic, Belgium Tropical Ale	0,33	810
Störtebecker Pils, Germany Lager	0,5	720
Störtebecker Atlantic Ale, Germany IPA	0,5	720
Delirium Paranoia Rouge, Belgium Cherry Ale	0,33	690

CIDER

Chevre de Valognes brut Apple semidry, 5%	0,75	1760
Celtic Marches Mango Apple with mango flavor, 4%	0,5	1230
Celtic Marches Berries Apple with berry flavor, 4%	0,5	1230
Celtic Marches Sundarin Molly Apple semidry, 4%	0,5	1230
Palp Pear Apple with pear flavor, 3,4%	0,5	1230

WINE LIST

SPARKLING WINE



Prosecco Casa Defra, Italy, dry, 11%	800 / 4300
Prosecco Rose Casa Defra, Italy, dry, 10,5%	820 / 4500
Cava Brut Fanatic, Spain, dry, 11,5%	880 / 4800
Cava Rose Fanatic, Spain, dry, 11,5%	5670
Anarkia Constitutional Vigneti Massa, Italy, sweet, 5%	9300
Cremant de Bourgogne Blanc de Blanc Victorine de Chastenet, France, dry, 12.5%	11400
Sylvie Moreau Racine Extra Brut, France, dry, 12%	21500
La Villesenier Seigne Rose, France, dry, 12,5%	24000
Louis Roderer Brut Rose Vintage, France, dry, 12%	42500
Louis Roderer Blanc de Blanc Vintage, France, dry, 12%	45000

WHITE WINE

LIGHT AND FRESH WINE

Riesling Weinkeller Hans Baer, Germany, semidry, 11%	800 / 4300
Label Picpoul de Pine, France, dry, 13%	880 / 4800
Muscadet Sur Lie Chateau De La Tebaudier, France, dry, 12%	6400
Saint-Brie Jean-Marc Brocard, France, dry, 12,5%	7600
Albariño Abelo Bodega Milenium, Spain, dry, 12,5%	7800
Grüner Veltliner Kittmannsberg Nastl, Austria, dry, 13%	8500

Sanser Le Baron Henri Bourgeois,
France, dry, 13% **14100**

Chablis Grand Cru Bougros Domaine Biot-Simon,
France, dry, 13% **25000**

FRUIT-BASED MEDIUM BODY WINE

Sauvignon Blanc Paddle Creek,
New Zealand, dry, 12,5% **880 / 4800**

Pinot Grigio Santi,
Italy, dry, 12,5% **820 / 4500**

Gewurztraminer Hans Baer,
Germany, semisweet, 10% **4500**

Greco di Tufo Feudi di San Gregorio,
Italy, dry, 12,5% **8500**

Gavi Ottosaldi, Italy, dry, 12,5% **9100**

Sauvignon Blanc Winkl Terlan,
Italy, dry, 13% **14100**

FULL-BODY SATISFYING WINE

Chardonnay Oak Cask Trapiche,
Argentina, dry, 13% **690 / 3780**

Remole Bianco Frescobaldi,
Italy, dry, 11,5% **880 / 4800**

Côtes du Rhône Blanc Gigal,
France, dry, 14% **7500**

Lugana le Quiare Bertani,
Italy, dry, 12,5% **9900**

Vitoska Vodopivec, Italy, dry, 12% **20400**

Corton-Charlemagne Grand Cru Domaine Bonnot du
Martray, France, dry, 13,5% **65000**

ROSE WINE

Listel Gren de Gris,
France, dry, 12% **770 / 4200**

RED WINE

SOFT BERRY WINE

Spätburgunder Pies und Love, Germany, dry, 12,5%	940 / 5100
Valpolicella Classico Iperico Valentina Cubi, Italy, dry, 12%	7200
Dolcetto d'Alba Giacomo Fenocchio, Italy, dry, 13%	8200
Lange Nebbiolo Brick du Nota Scarpia, Italy, dry, 13,5%	12200
Pommar Premier Cru Le Croix Noire Domaine Lucien Boyot & Fis, France, dry, 13,5%	25200
Charm Chambertin Grand Cru Domaine Tope- not-Merm, France, dry, 14%	49000

FRUIT-BASED MEDIUM-BODY WINE

Gurpegi Art Collection Garnacha, Spain, dry, 13%	720 / 3900
St. Laurent Classic Grassl, Austria, dry, 12,5%	6300
Saperavi Kvevri Brothers Askaneli, Georgia, dry, 13%	6800
Blauer Zweigelt Nittenau, Austria, dry, 13,5%	7500
Marques de Riscal Reserva, Spain, dry, 14,5%	9900
Campanay Poder Monastero, Italy, dry, 13,5%	17100
Brunello di Montalcino Siro Pacenti, Italy, dry, 15%	26200
Chateau Gazen Pomrol, France, dry, 13,5%	33600
Chateau Canon Saint-Emilion, France, dry, 13%	36700
Castillo Igay Gran Reserva Especial Marqués de Murrieta, Spain, dry, 14%	36700
50 & 50 Toscana Avignonesi, Italy, dry, 13,5%	44100

POWERFUL FULL-BODY WINE

Cabernet Sauvignon Reserva Santa Carolina, Chile, dry, 13,5%	770 / 4200
Malbec Luigi Bosc, Argentina, dry, 13,5%	5500
Merlot Lefkadia, Russia, dry, 14%	7400
Cabernet Franc Lefkadia, Russia, dry, 14,5%	7500
Krasnostop Zolotovskiy Dzitoev, Russia, dry, 14%	7800
Zinfandel Bonterra, USA, dry, 15%	8000
Chateau Talbot Saint-Julien, France, dry, 13,5%	22000
Chateau Giscourt Margaux, France, dry, 13%	25000

NON-ALCOHOLIC WINE

Hans Bayer Pinot Noir Rose, Rose, Germany	550 / 3000
Hans Bayer Riesling, White, Germany	550 / 3000
Convivio Spumante Blanc de Blancs, Sparkling, Italy	910 / 5000

STRONG

GIN

Bombay Sapphire, UK	40	840
Hendricks, Scotland	40	940

ROM

Plantation Original Dark, France	40	630
Diplomatico Reserve Exclusive, Venezuela	40	980

WHISKEY

Jameson, Ireland	40	770
Jack Daniels, USA	40	780
Bruclady 10 years, Scotland	40	1360
Macallan 12 years, Scotland	40	1890
Glenfiddick 12 years, Scotland	40	1040

TEQUILA

Cazcabel Blanco, Mexico	40	680
Mezcal Herrero Maya Joven, Mexico	40	880
Don Julio Blanco, Mexico	40	1260
Don Julio Reposado, Mexico	40	1690

VODKA

Beluga Noble, Russia	40	630
Beluga Gold Line, Russia	40	990
Onegin, Russia	40	730
Pure Dew Rye, Russia	40	890
Pure Dew, Russia	40	890
Gray Goose, France	40	1150

DIGESTIVES

Markati Limoncello, Italy	40	550
Jägermeister, Germany	40	700
Il Moscato di Nonino Monovitigno, Italy	40	940
Camus VDP Elegance, France	40	1100
Camus XO, France	40	3670
Calvados Boulard VDP, France	40	1130

FORTIFIED WINE

Valdespino Crim Isabela, Spain	60	780
Valdespino Fino Inocente, Spain	60	780
Grem's Tony, Portugal	60	600
Grem's Ruby, Portugal	60	600

OTHER DISTILLATES

Schnapps Wieser Pear Williams, Austria	40	790
Polugar No. 2 Garlic and Pepper, Poland	40	700
Polugar No. 3 Borodinsky with Caraway, Poland	40	700
Polugar No. 5 Horseradish, Poland	40	700
Polugar Cherry, Poland	40	810
Polugar Raspberry, Poland	40	810

HOME-MADE TINCTURES

40 **470**

Cherry - Coffee, 25-27%
Raspberry - Red Tea, 25-27%
Black Currant - Cinnamon, 25-27%
Lingonberry - Honey, 31-34%
Wild Berries, 31-34%
Horseradish, 31-34%
Grapefruit - Grape, 18-20%
Sea buckthorn - Peach, 18-20%
Strawberry - Coconut, 18-20%
Ginger - Passion fruit, 18-20%
Plum - Basil, 18-20%
Cherry - Gooseberry, 18-20%
Currant - Blackberry, 18-20%
Beetroot - Caramel, 18-20%
Green Apple - Sorrel, 18-20%

COCKTAILS

Passion Fizz	630
Gin Tonic	770
Aperol Spritz	820
Negroni	840
Old Cuban	820
Evening dress	930
Tropic	630
Mezcal Stalk	990
Tequila Sour	940
Mojito	840
Bloody Mary	930
Porn Star	1030
New York Sauer	930
Smokey Passion	930

NON-ALCOHOLIC DRINKS

Borjomi	0,5	470
Dausuz carbonated / non-carbonated	0,5	510
San Bernardo carbonated / non-carbonated	0,33 0,75	630 890
Homemade compote	0,37 1,0	440 780
Il Primo juice orange, cherry, tomato, apple, pineapple	0,2	370
Fresh orange	0,25	630
grapefruit	0,25	690
Homemade lemonade classic / blue tea - kaffir lime / hibiscus - lime / strawberry - lemon	0,37 1,0	470 940

TEA

Assam / Earl Grey / Sencha / Green Jasmine /
Milk Oolong / Morgentau

0,6 **680**

COFFEE

Espresso	240
Espresso Tonic	420
Americano	310
Ristretto	420
Cappuccino	470
Cappuccino with coconut milk	520
Latte	470
Latte with coconut milk	520
Raff	520
Flat White	470

Dear guests!

Alert your waiter about availability you are allergic to any product.

This menu is a promotional item for our RESTAURANT.

All prices are in rubles.

The weight of the dishes is indicated raw.