



6:00 - 12:00

BREAKFAST



LION PALACE BREAKFAST

5300

Choice of hot beverages

Choice of freshly squeezed juices
orange, grapefruit or carrot

Bakery basket
toasted bread, two pieces of sweet pastries

Quinoa salad with smoked salmon
honey lime dressing, avocado mousse

Green salad

Two eggs any style
sunny-side up, scrambled, poached, boiled or omelet

Your choice of
seasonal fruits and berries salad
or acai granola

FOUR SEASONS BREAKFAST

4300

Choice of hot beverage

Choice of freshly squeezed juice:
orange, grapefruit or carrot

Seasonal fruits and berries salad

Acai granola
low fat yogurt, banana, berries, coconut crisps

Choice of Russian syrniki or Belgian waffles

THE CONTINENTAL

3100

Choice of hot beverages

Choice of freshly squeezed juices
orange, grapefruit or carrot

Seasonal fruits and berries salad

Bakery basket
toasted bread and two pieces of sweet pastries

INSTA BREAKFAST

18000

Choice of hot beverages

Two glasses of Prosecco

Variety of juices

Two Croque madames
sunny-side up, bechamel sauce, turkey ham, gruyere cheese

Salmon caviar with blinis

Two Georgian salads

Russian syrniki and Belgian waffles
vanilla sauce and maple syrup

Two yoghurts with house-made berry jam

Bowl of fresh berries

Fruit platter

Bakery basket
croissant, danish, pain-au-chocolat, toasts

Assortment of petit fours

(set for 2 guests)

HEALTHY BREAKFAST

4300

Choice of hot beverages

Choice of freshly squeezed juices
orange, grapefruit or carrot

Fitness blend smoothie

Quinoa salad with smoked salmon
avocado mousse, honey lime dressing

Seasonal fruits and berries salad

Acai granola
low fat yogurt, banana, berries, coconut chips

Hummus with poached egg

6:00 - 12:00

BREAKFAST

MORNING ENERGIZERS

Natural yogurt <i>served with pomegranate, chia seeds and berry coulis</i>	950
Cottage cheese <i>with sour cream</i>	1100
Citrus salad <i>grapefruit, orange, pomegranate</i>	1100
Acai granola <i>skim-milk yogurt, banana, berries, coconut crisps</i>	1550
Chia pudding <i>chia seeds, coconut milk, mango, exotic coulis</i>	1550
Hummus poached egg <i>quinoa soufflé, pink pepper</i>	1300

FRUITS & CEREALS

House-made Bircher muesli <i>pumpkin and flax seeds, dry apricot</i>	1300
Organic Irish oatmeal <i>orange zest, vanilla</i>	1050
Porridge <i>buckwheat, rice, millet or semolina</i>	1050
Seasonal fruit salad	1100
Seasonal sliced fruits	4600
Seasonal berries	4900

BAKED AND SWEET DELIGHTS

 Russian blinis <i>sour cream, homemade jam or condensed milk</i>	1700
 Russian syrniki <i>strawberry, blueberry, vanilla sauce</i>	1900
Belgian waffles <i>strawberry, blueberry</i>	1900
 Bakery basket (3pcs) <i>croissant, pain au chocolate, danish</i>	1300
 Danish	600
 Traditional pirozhki of the day (2pcs)	1100

EGGS & MORE

 Two eggs any style <i>sunny-side up, over easy, scrambled, poached or boiled</i>	1800
Classic omelette <i>fillings of your choice: cheese, ham, bacon, bell peppers, herbs, mushrooms, tomatoes, onions</i>	1800
 Egg white omelette <i>spinach, mushrooms and herbs</i>	1850
Omelet with crab <i>tomato, salmon caviar</i>	3700
Traditional eggs benedict <i>ham or smoked salmon</i>	2700
"The Lion Palace" eggs benedict <i>potato dranik, avocado, smoked salmon, salmon caviar, dill oil, hollandaise sauce</i>	3200
Truffle eggs benedict <i>truffle, english muffins, hollandaise sauce</i>	3200
Eggs benedict with crab <i>hollandaise sauce, salmon caviar</i>	3750
 Avocado toast <i>focaccia, stracciatella, guacamole, poached egg, sesame oil</i>	2950
Croque madame <i>sunny-side up, bechamel sauce, turkey ham, gruyere cheese</i>	2600
 Breakfast cheese selection	2400
Selection of local cold cuts	2400

GARNISHES AND SIDES

Chicken sausages Pork sausages	1200
Bacon Grilled ham	1200
 Mushrooms Sautéed spinach	1200
  Potato draniki Grilled tomato	1200
Meat cold cuts Cheese selection	1200
Smoked or lightly salted salmon	1650
 Avocado	1650
 Berries	2300



6:00 - 23:00

KIDS MENU



BREAKFAST *from 6:00 till 12:00*

One egg any style 900
sunny-side up, scrambled, poached, boiled or omelet

Porridge 500
oatmeal, buckwheat, rice, millet or semolina

Choco Pops 450
served with milk of your choice

Yogurt natural 450

 Russian syrniki 850
strawberry, blueberry, vanilla sauce

 Russian blinis 750
sour cream, homemade jam or condensed milk

Belgian waffle 750
strawberry, blueberry

ALL DAY *from 12:00 till 23:00*

SALADS

 Caprese 750
mozzarella, fresh tomatoes, olive oil

 Cucumber and yogurt salad 700

Caesar with chicken breast 850
romaine lettuce, parmesan, crouton

Caesar with prawns 1100
romaine lettuce, parmesan, crouton

 Green apple and carrot 400

SANDWICHES

Grilled ham and cheese 950
tomato, mayonnaise, French fries

Mini-beef cheeseburger 1500
tomato, French fries

SOUPS & PASTA

Chicken noodle 700
carrot, celery, chicken

 Vegetable creamy soup 700

 House-made beef and pork pelmeni 1200
chicken broth, sour cream

Penne or spaghetti, sauce of your choice: 950
*tomato, bolognese or creamy
side parmesan cheese*

MAIN COURSES

Poached or grilled salmon 1700
mashed potato

Poached or grilled chicken breast 1300
steamed jasmine rice

Grilled beef patty 1500
sunny side up, French fries

Chicken nuggets with French fries 1500

DESSERTS

Seasonal fruits salad 650

Homemade cookies (3pcs) 400

Chocolate truffles (3pcs) 750

House-made ice cream or sorbet 500
vanilla, chocolate; berry, mango, lemon



12:00 - 23:00

ALL DAY DINING



TSAR'S PEARLS

our caviar selection is served with warm blinis,
sour cream and condiments

Beluga, Astrakhan	28g- 22400/50g - 34400
Osetra, Astrakhan	28g - 10600/50g- 16600
Osetra, Caspian 15 years	30g- 14900/50g- 19900
Salmon	30g - 3500/100g- 7800

APPETIZERS

 Meat cold cuts	3700
parma ham, bresaola, coppa, salami, lard	
 Farm cheese selection	3950
parmesan, caciotta, mantova, brie, gorgonzola	
Salmon selection	4150
smoked, gravlax, marinated with beetroot	
Traditional herring	1600
baby potato, beetroot, dill mayonnaise	
Beef tartare	3400
parmesan, crispy bread, egg, capers	
 Potato dranik with gravlax salmon	2750
avocado, sour cream	
Fish & chips	2950
cured halibut, gaufrette potatoes, citrus tartare sauce	
 Farm burrata	2100
heirloom tomato, pine nuts, basil, olive powder	
 Sweet chili eggplant	1800
tomatoes, sweet-chili sauce, feta cheese, labneh	

HEALTHY OPTIONS

 Green	2500
avocado, arugula, spinach, cucumber, edamame, zucchini, pumpkin seeds	
Cobb salad	2600
lettuce, egg, chicken breast, avocado, tomatoes, radish	

SALADS

Kamchatka crab	4850
fresh leaves, stracciatella, cucumber, radish, Baku tomatoes	
 Olivier	3050
smoked beef, boiled beef tongue salmon and black caviar, quail egg	
Caesar with chicken breast or prawns	2450 3050
romaine lettuce, parmesan, crouton	
Octopus	3700
crispy octopus, fresh leaves, tomatoes, olives, potato	
 Georgian salad	1700
tomato, cucumber, red onion, herbs, pomegranate, pecan	

SOUPS

Chicken noodle	1600
carrot, celery, quail egg, chicken	
 Lion Palace borscht	2300
beef tongue, lard mousse on borodinsky toasts	
 Ukha	2550
prawns, salmon, halibut, cream	
French style onion soup	1900
crouton with gruyere cheese, chicken broth	
 Sorrel	1600
beef broth, beef tongue, potato, carrot, quail egg	

SANDWICHES, BURGERS

Club sandwich	2300
chicken, eggs "frittata", bacon, tomato, romaine	
Prime beef cheeseburger	3400
cheddar cheese, tomato, onion	
Chicken ciabatta	2050
ciabatta bread, breaded chicken, cucumber, mayonnaise	
Salmon sandwich	2550
borodinsky bread, smoked salmon, tzatziki, avocado	



12:00 - 23:00

ALL DAY DINING



PASTA

Spaghetti with prawns <i>bisque sauce, tomato, chili pepper</i>	3150
Lasagna <i>beef and pork ragù, béchamel sauce, parmesan</i>	2600
Penne Arrabbiata <i>tomato sauce, pecorino, chili pepper, garlic, parsley</i>	2100
Tagliatelle alla Bolognese <i>house-made pasta, beef, tomato sauce, celery, carrot, white wine</i>	2600
Pasta with sauce of your choice <i>penne or spaghetti pasta cream, tomato or bolognese sauce</i>	2100

MAIN COURSE

 Murmansk salmon <i>peperonata with pine nuts and mint</i>	3850
Seabass Livornese <i>wine sauce with tomatoes, capers, olives</i>	3850
Pan-fried halibut <i>fennel tourney and puree, citrus confit, dill</i>	3700
 Homemade pelmeni with pork and beef <i>porcini, parsley, sour cream</i>	2450
 Chicken Kiev <i>mashed potato, porcini</i>	2750
 Royal beef stroganoff <i>beef tenderloin, porcini and champignon, truffle mashed potatoes</i>	4100
Fillet Mignon steak <i>potato gratin, green pepper sauce</i>	4750
Ribeye steak <i>potato gratin, green pepper sauce</i>	5100
Chicken ballotine <i>chicken fillet, foie gras terrine, spinach, truffle, potato</i>	3250

SIDE DISHES

 Georgian salad <i>tomato, cucumber, red onion, pomegranate, pecan</i>	1200
Mashed potatoes with truffle oil	1500
Grilled seasonal vegetables	1500
Steamed jasmine rice	900
French fries with truffle oil and parmesan	1600
Sweet potato fries with truffle oil and parmesan	1750

DESSERTS

 Napoleon <i>dulce de leche, lingonberry</i>	1450
Pavlova <i>pistachio, seasonal berries</i>	1350
 Medovik <i>blood orange, acacia honey</i>	1350
Tiramisu <i>mascarpone, savoiardi biscuits, coffee, amaretto</i>	1350
House-made ice cream or sorbet <i>vanilla, chocolate; berry, mango, lemon</i>	600
Seasonal sliced fruits	4600
Seasonal berries	4900



12:00 - 23:00

WORK at LEISURE



EXPRESS SNACK MENU

 Vegetable spring rolls <i>sweet chili relish</i>	1550
Mini smoked salmon sandwich <i>borodinsky bread</i>	1600
 Marinated olives	950

AFTERNOON ENERGIZERS

 Hummus with vegetable crudité <i>pita, chili pepper</i>	1300
 Greek salad <i>tomato, cucumber, feta cheese, bell pepper, oregano</i>	2100
Arugula and bresaola salad <i>tomato, parmesan cheese, balsamic dressing</i>	2100
Ham and cheese sandwich with tomatoes	1600

COCKTAIL BOX

Celebrate the end of the day with a cocktail from Xander Bar!

Xander Negroni <i>gin, red vermouth, Campari</i>	1600
Xander Old Fashioned <i>bourbon, white cocoa, orange, angostura bitter</i>	1600

CLASSIC COCKTAILS

Kir Royal <i>champagne, crème de classis liquor</i>	4400
Aperol Spritz <i>aperol, prosecco, soda</i>	1900
Seabreeze <i>vodka, red berry mors, grapefruit, tonic</i>	1400



PERCORSO

17:00 - 22:30

APPETIZERS

Tuna salad 2200
big-eye tuna, potato, green beans, fennel, lemon vinaigrette

Carpaccio di manzo 3300
beef carpaccio, osetra caviar, Stroganoff dressing, Borodinski chips

Vitello tonnato 2200
veal tenderloin with tuna sauce, fennel

Tagliere di salumi 4300
prosciutto di Parma, coppa, bresaola, Milano salami

 Bruschetta 1050
tomatoes, parmesan and basil

MAIN COURSE

Linguine ai frutti di mare 4200
linguine pasta, scallops, calamari, prawns, vongole, tomato sauce

Paccheri al ragu di agnello 3200
Marulo paccheri pasta, lamb ragu, Taggiasca olives, mint, lemon

Spigola 4900
sea bass fillet, broccoli trio, caviar Cigar

 Parmigiana di Melanzane 1900
eggplant, mozzarella, Parmigiano Grana Padano, tomato sauce

Ravioli del plin alla faraona e parmigiano 2800
guinea fowl ravioli, parmesan cream, jus



SINTOHO

WEN-SUN, 17:00 - 22:30

SETS

Nigiri Set	15000
<i>tuna chu-toro and akami, big eye tuna, scallop, wagu, crab, eel, hamachi, salmon</i>	
Roll Set	12000
<i>argentine prawn, scallop and truffle mayo, king crab, bluefin spicy tuna, rainbow roll</i>	
Sashimi Set	8000
<i>tuna chu-toro and akami, big eye tuna, scallop, hamachi, salmon</i>	

HOT APPETIZERS

Dim Sum Har Gow	2800
<i>argentinian prawn, water chestnut, kamchatka crab, asian dressing</i>	
Beef Bao	2300
<i>steamed bao bun, braised beef ribs, sweet and spicy sauce</i>	
Duck Spring Rolls	1150
<i>sweet hoisin sauce, wood ear mushrooms</i>	

MAIN COURSE

Hot & Sour Prawns	2250
<i>argentinian prawns, wood ear mushrooms, bamboo, sweet pepper</i>	
Kung Pao Chicken	1750
<i>chicken in sweet and sour sauce, chili, peanuts, jasmine rice, seasonal vegetables</i>	
Teriyaki Salmon	3750
<i>salmon, wok vegetables, miso marinade</i>	
Wok Marbled Beef Tenderloin	2180
<i>beef tenderloin, seasonal vegetables, jasmine rice</i>	

YAKI RAMEN

With chicken	1950
With pork	2050
With prawns	2100
With beef	2300



23:00 - 06:00

LATE NIGHT



APPETIZERS & SALADS

Meat cold cuts selection <i>parma ham, bresaola, coppa, salami, lard</i>	3700
 Farm cheese selection <i>gorgonzola, mantova, caciotta, parmesan, brie</i>	3950
Salmon selection <i>smoked, gravlax, low salted with dill</i>	4150
Traditional herring <i>baby potato, beetroot, dill mayonnaise</i>	1600
 Georgian salad <i>tomato, cucumber, red onion, herbs, pomegranate, pecan</i>	1950
 Olivier salad <i>smoked beef, boiled beef tongue, salmon and black caviar, quail egg</i>	3050
Caesar with chicken breast <i>romaine lettuce, parmesan, crouton</i>	2450
Caesar with prawns <i>romaine lettuce, parmesan, crouton</i>	3050

SOUPS

Chicken noodle <i>celery, carrot, quail egg, chicken</i>	1600
 Lion Palace borscht <i>beef tongue, lard mousse on borodinsky toasts</i>	2300

SANDWICHES

Club sandwich <i>chicken, eggs "Frittata", bacon, tomato, Romaine</i>	2300
Prime beef cheeseburger <i>cheddar cheese, tomato, onion</i>	3400

MAIN COURSE

 Murmansk salmon <i>tomato, olives, capers</i>	3850
Spaghetti with prawns <i>sauce bisque, tomato, chili pepper</i>	3150
Lasagna <i>beef and pork ragout, béchamel sauce, parmesan</i>	2600
 House-made pelmeni with pork and beef <i>porcini, parsley, sour cream</i>	2450
Fillet Mignon steak <i>choron sauce, romaine lettuce</i>	4750

TSAR'S PEARLS

 <i>our caviar selection is served with warm blinis, sour cream and condiments</i>	
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Osetra, Astrakhan	28g - 10600/50g- 16600
Osetra, Caspian 15 years	30g- 14900/50g- 19900
Salmon	30g - 3500/100g- 7800

DESSERTS

Tiramisu <i>mascarpone, savoiardi biscuit, coffee, amaretto</i>	1350
 Napoleon <i>boiled condensed milk, cowberry</i>	1450
 Medovik <i>red orange, buckwheat honey</i>	1350
House-made ice cream or sorbet <i>vanilla, chocolate; berry, mango, lemon</i>	600



WINE CELLAR



CHAMPAGNE	125ml	750ml
Guy Charbaut Brut	3950	23700
Drappier Rose de Saignee		30000
Geoffroy 1er Cru "Purete" Brut Nature		27000
Rene Geoffroy 1er Cru Rose de Saignee		36000
Brimoncourt Regence Brut		24500
Pierre Gimonnet 1er Cru Blanc de Blancs		28000
Louis Roederer Brut		38000
Louis Roederer Rose		45000
Louis Roederer Blanc de Blancs		55000
Ruinart Blanc de Blancs		66000
Dom Perignon Vintage		120000

SPARKLING WINE	125ml	750ml
Prosecco Brut Valdobbiadene <i>Veneto, Italy</i>	1550	9300
Cremant de Limoux "N° 69" Brut Rose, Paul G.Valentin <i>Languedoc, France</i>		10500

HALF BOTTLE CHAMPAGNE	375ml
Pierre Gimonnet 1er Cru	17900
Paul Bara Grand Cru "Bouzy", Rose	18500

WHITE WINE	125ml	750ml
Pinot Grigio Priara, Pradio <i>Friuli Venezia Giulia, Italy</i>	1400	8400
Sauvignon Blanc, Paddle Creek <i>Marlborough, New Zealand</i>	1600	9600
Riesling, Meulenhof <i>Mosel, Germany</i>	1650	9900
Petit Chablis, Jean Marc Brocard <i>Burgundy, France</i>	2850	17100
Cortegaia, La Scolca, 9% <i>Piedmont, Italy</i>		13500

RED WINE	125ml	750ml
Carmenere, Santa Carolina <i>Valley Central, Chile</i>	900	5400
Chateau La Favier <i>Bordeaux Superieur, France</i>	1600	9600
Chianti Classico <i>Tuscany, Italy</i>	1950	11700
Pinot Noir, Johanneshof Reinisch <i>Thermenregion, Austria</i>	2000	12000
Le Saint-Estephe du Chateau le Crock <i>Haut-Medoc, France</i>		13000

ROSE WINE	125ml	750ml
Coeur du Rouet <i>Cotes de Provence, France</i>	2200	12200



SPIRITS SELECTION



VODKA

Onegin

Spelta

Beluga Noble

50ml

1050

1300

1050

CALVADOS

Boulard VSOP

50ml

2200

IRISH WHISKEY

Jameson

50ml

1200

GIN

Roku

Beefeater

Bombay Sapphire

Monkey 47

50ml

1350

1200

1600

3900

SCOTCH SINGLE MALT WHISKY

Glenmorangie 10yo

Macallan 12yo

Glenfiddich 18yo

50ml

2000

4200

4600

RUM

Bayou White

Zacapa XO

50ml

850

6100

BLENDED SCOTCH WHISKY

Ballantine's

Chivas Regal 12yo

Johnnie Walker Black Label

50ml

1100

2000

2100

LIQUEUR, BITTER & VERMOUTH

Bailey's

Martini Extra Dry

Campari

Jagermeister

50ml

950

700

1100

1050

BOURBON & AMERICAN WHISKY

Jim Beam White Label

Jack Daniel's

50ml

1000

1350

TEQUILA

Ley 925

Don Julio Blanco

50ml

1250

2900

COGNAC

Hine VSOP

Frapin Chateau Fontpinot XO

Hennessy XO

50ml

2100

3900

6800

BOTTLED BEER

Corona Extra, Mexico

Dream Team Port Pilsner, Russia

Dream Team Sport Pilsner, Russia
non alcoholic

1150

1050

950



SOFT DRINKS



COLD BEVERAGES

Pure green health <i>cucumber, celery and green apple</i>	1100
Fresh juice <i>orange, grapefruit, apple or carrot</i>	1100
Fresh juice <i>pineapple or pomegranate</i>	3000
House-made berry mors	1100

SMOOTHIES AND DAIRY

Fitness blend smoothie <i>strawberry, banana, yogurt</i>	1500
Berry mix boost <i>seasonal berries</i>	2300
Whole or skimmed milk	500
Plant milk <i>soy, almond, coconut, oat</i>	500
Kefir	500
Milkshake <i>vanilla or chocolate</i>	1000

SOFT DRINKS

Coca Cola (330ml)	950
Coca Cola Zero (330ml)	950
Tonic (200ml)	950
Juice in assortment (200ml)	950
Classic <i>lemon, mint, sugar syrup</i>	1050
Iced tea <i>black or green</i>	1050

BOTTLED WATER

San Benedetto, Italy 250ml	850
San Benedetto, Italy 750ml	1250
 Dausuz, Russia 500ml	800
 Dausuz, Russia 850ml	950

HOT BEVERAGES

Espresso, Ristretto	700
Americano	750
Double espresso	950
Cappuccino, Latte, Flat white	950
Coffee (pot, 600 ml)	1000
Coffee (pot 900 ml)	1600
Hot cacao (pot, 600 ml)	1700

TEA SELECTION

English Breakfast	1050
Earl Grey	1050
Sencha	1050
Jasmine	1050
Chamomile	1050
Milky Oolong	1050
SPA Blend <i>lemongrass, blackcurrant leaves, fennel, anise, chamomile, cinnamon, ginger, orange zest, cardamom, apple</i>	1050
Peach and raspberry <i>apple, raspberry, peach, sunflower petals</i>	1050



Local option



Vegetarian option

This booklet is an informational material and is used solely for promotional purposes.
The original menu with full description, serving size, and nutrition facts can be obtained from us by phone.
All prices are in Russian rubles including VAT.
Additional services of the restaurant are paid-for. The service fee is 10% of the total cost of the order.