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 — 4400

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 — 19000

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 — 4400

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

10% service fee is added to the total cost of the order.

6:00 - 12:00

BREAKFAST

MORNING ENERGIZERS

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

FRUITS & CEREALS

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

BAKED AND SWEET DELIGHTS

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

EGGS & MORE

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

10% service fee is added to the total cost of the order.

6:00 - 23:00

KIDS MENU

BREAKFAST *from 6:00 till 12:00*

One egg any style *sunny-side up, scrambled, poached, boiled or omelet*	600
Porridge *oatmeal, buckwheat, rice, millet or semolina*	600
Choco Pops *served with milk of your choice*	400
Yogurt natural *jam or berries on your choice*	500
Russian syrniki *strawberry, blueberry, vanilla sauce*	650
Russian blinis *sour cream, jam or condensed milk on your choice*	650
Belgian waffle *strawberry, blueberry*	650

ALL DAY
from 12:00 till 23:00

SALADS

Caprese *mozzarella, fresh tomatoes, olive oil*	650
Cucumber and yogurt salad	500
Caesar with chicken breast *romaine lettuce, parmesan, crouton*	750
Caesar with prawns *romaine lettuce, parmesan, crouton*	950
Green apple and carrot	350

SANDWICHES

Grilled ham and cheese *tomato, mayonnaise, French fries*	850
Mini-beef cheeseburger *tomato. French fries*	1500

SOUPS & PASTA

Chicken noodle *carrot, celery, chicken*	600
Vegetable creamy soup	700
House-made beef and pork pelmeni *chicken broth, sour cream*	900
Penne or spaghetti, sauce of your choice: tomato, bolognese or creamy *side parmesan cheese*	900

MAIN COURSES

Poached or grilled salmon *mashed potato, cucumber crudité*	1100
Poached or grilled chicken breast *steamed jasmine rice, carrot crudité*	1000
Grilled beef patty *sunny side up, French fries, bell pepper crudité*	1100
Chicken nuggets with French fries *crudité of cucumber, bell pepper, carrot*	1000

DESSERTS

Seasonal fruits salad	650
Homemade cookies (3pcs)	400
Chocolate truffles (3pcs)	750
House-made ice cream or sorbet *vanilla, chocolate; berry, mango, lemon*	500

10% service fee is added to the total cost of the order.

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- 22800/50g - 34800
Osetra, Astrakhan	28g - 10900/50g- 16900
Osetra, Caspian *15 years*	30g- 15300/50g- 20300
Salmon	30g - 3900/100g- 8500

APPETIZERS

Meat cold cuts 3900
parma ham, bresaola, coppa, salami, lard

Farm cheese selection 4100
parmesan, caciotta, mantova, brie, gorgonzola

Salmon selection 4300
smoked, gravlax, marinated with beetroot

Traditional herring 1700
baby potato, beetroot, dill mayonnaise

Beef tartare 3400
parmesan, crispy bread, egg, capers

Potato dranik with gravlax salmon 2850
avocado, sour cream

Fish & chips 2950
cured halibut, gaufrette potatoes, citrus tartare sauce

Farm burrata 2200
heirloom tomato, pine nuts, basil, olive powder

Vitello tonnato 2100
poached beef, tuna sauce, capers tempura

HEALTHY OPTIONS

Green 2600
avocado, arugula, spinach, cucumber, edamame, zucchini, pumpkin seeds

Cobb salad 2700
lettuce, egg, chicken breast, avocado, tomatoes, radish

SALADS

Kamchatka crab 4850
fresh leaves, stracciatella, cucumber, radish, Baku tomatoes

Olivier 2400
smoked beef tongue, quail egg, salmon and black caviar

Caesar with chicken breast or prawns 2450 | 3050
romaine lettuce, parmesan, crouton

Squid salad 1900
squid, greem beans, olives, pine nuts, fried paprika, anchovy dressing

Georgian salad 1950
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 2700
prawns, salmon, halibut, cream

French style onion soup 1900
crouton with gruyere cheese, chicken broth

Sorrel 1700
beef broth, beef tongue, potato, carrot, quail egg

SANDWICHES, BURGERS

Club sandwich 2400
chicken, eggs "frittata", bacon, tomato, romaine

Prime beef cheeseburger 3400
cheddar cheese, tomato, onion

Chicken ciabatta 2200
ciabatta bread, breaded chicken, cucumber, mayonnaise

Salmon sandwich 2550
borodinksy bread, smoked salmon, tzatziki, avocado

10% service fee is added to the total cost of the order.

12:00 - 23:00

ALL DAY DINING

PASTA

Spaghetti with prawns *bisque sauce, tomato, chili pepper*	3150
Lasagna *beef and pork ragù, béchamel sauce, parmesan*	2700
Penne Arrabbiata *tomato sauce, pecorino, chili pepper, garlic, parsley*	2200
Tagliatelle alla Bolognese *house-made pasta, beef, tomato sauce, celery, carrot, white wine*	2700
Pasta with sauce of your choice *penne or spaghetti pasta* *cream, tomato or bolognese sauce*	2100

MAIN COURSE

Murmansk salmon *peperonata with pine nuts and mint*	3950
Seabass Livornese *wine sauce with tomatoes, capers, olives*	3950
Pan-fried halibut *cauliflower, broccoli, edamame, lemon confit*	3400
Homemade pelmeni with pork and beef *porcini, parsley, sour cream*	2550
Royal beef stroganoff *beef tenderloin, porcini and champignon,* *truffle mashed potatoes*	4100
Fillet Mignon steak *potato gratin, green pepper sauce*	4850
Ribeye steak *potato gratin, green pepper sauce*	5200
Chicken Kiev *mashed potato, porcini*	2950
Chicken breast *vegetable saute, mushroom sauce, jus sauce*	2700

SIDE DISHES

Georgian salad *tomato, cucumber, red onion, pomegranate, pecan*	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 *dulce de leche, lingonberry*	1450
Pavlova *pistachio, seasonal berries*	1350
Medovik *blood orange, acacia honey*	1350
Tiramisu *mascarpone, savoiardi biscuits, coffee, amaretto*	1350
House-made ice cream or sorbet *vanilla, chocolate; berry, mango, lemon*	600
Seasonal sliced fruits	4600
Seasonal berries	4900

10% service fee is added to the total cost of the order.

12:00 - 23:00

WORK at LEISURE

EXPRESS SNACK MENU

Vegetable spring rolls *sweet chili relish*	1800
Mini smoked salmon sandwich *borodinsky bread*	1800
Marinated olives	950

AFTERNOON ENERGIZERS

Hummus with vegetable crudité *pita, chili pepper*	1300
Greek salad *tomato, cucumber, feta cheese, bell pepper, oregano*	2100
Arugula and bresaola salad *tomato, parmesan cheese, balsamic dressing*	2200
Ham and cheese sandwich with tomatoes	1750

CLASSIC COCKTAILS

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

10% service fee is added to the total cost of the order.

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 ragù, 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

10% service fee is added to the total cost of the order.

SINTOHO

WEN-SAT, 13:00 - 23:30

SETS

Nigiri Set 15000
tuna chu-toro and akami, big eye tuna, scallop, wague, crab, eel, hamachi, salmon

Roll Set 12000
argentine prawn, scallop and truffle mayo, king crab, bluefin spicy tuna, rainbow roll

Sashimi Set 8000
tuna chu-toro and akami, big eye tuna, scallop, hamachi, salmon

HOT APPETIZERS

Dim Sum Har Gow 2800
argentinian prawn, water chestnut, kamchatka crab, asian dressing

Beef Bao 2300
steamed bao bun, braised beef ribs, sweet and spicy sauce

Duck Spring Rolls 1150
sweet hoisin sauce, wood ear mushrooms

MAIN COURSE

Hot & Sour Prawns 2250
argentinian prawns, wood ear mushrooms, bamboo, sweet pepper

Kung Pao Chicken 1750
chicken in sweet and sour sauce, chili, peanuts, jasmine rice, seasonal vegetables

Teriyaki Salmon 3750
salmon, wok vegetables, miso marinade

Wok Marbled Beef Tenderloin 2180
beef tenderloin, seasonal vegetables, jasmine rice

YAKI RAMEN

With chicken 1950

With pork 2050

With prawns 2100

With beef 2300

10% service fee is added to the total cost of the order.

23:00 - 06:00

LATE NIGHT

APPETIZERS & SALADS

Meat cold cuts selection 3900
parma ham, bresaola, coppa, salami, lard

Farm cheese selection 4100
gorgonzola, mantova, caciotta, parmesan, brie

Salmon selection 4300
smoked, gravlax, low salted with dill

Traditional herring 1700
baby potato, beetroot, dill mayonnaise

Georgian salad 1950
tomato, cucumber, red onion, herbs, pomegranate, pecan

Olivier salad 2400
smoked beef tongue, quail egg, salmon and black caviar

Caesar with chicken breast 2450
romaine lettuce, parmesan, crouton

Caesar with prawns 3050
romaine lettuce, parmesan, crouton

SOUPS

Chicken noodle 1600
celery, carrot, quail egg, chicken

Lion Palace borscht 2300
beef tongue, lard mousse on borodinsky toasts

SANDWICHES

Club sandwich 2400
chicken, eggs "Frittata", bacon, tomato, Romaine

Prime beef cheeseburger 3400
cheddar cheese, tomato, onion

MAIN COURSE

Murmansk salmon 3950
tomato, olives, capers

Spaghetti with prawns 3150
sauce bisque, tomato, chili pepper

Lasagna 2700
beef and pork ragout, béchamel sauce, parmesan

House-made pelmeni with pork and beef 2550
porcini, parsley, sour cream

Fillet Mignon steak 4850
choron sauce, romaine lettuce

TSAR'S PEARLS

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

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Osetra, Astrakhan	28g - 10900/50g- 16900
Osetra, Caspian *15 years*	30g- 15300/50g- 20300
Salmon	30g - 3900/100g- 8500

DESSERTS

Tiramisu 1350
mascarpone, savoiardi biscuit, coffee, amaretto

Napoleon 1450
boiled condensed milk, cowberry

Medovik 1350
red orange, buckwheat honey

House-made ice cream or sorbet 600
vanilla, chocolate; berry, mango, lemon

10% service fee is added to the total cost of the order.

WINE CELLAR

CHAMPAGNE	125ml	750ml
Guy Charbaut Brut	4150	24700
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 *Veneto, Italy*	1650	9900
Cremant de Limoux “№ 69” Brut Rose, Paul G.Valentin *Languedoc, France*		10800

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

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

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

ROSE WINE	125ml	750ml
Coeur du Rouet *Cotes de Provence, France*	2200	12200

10% service fee is added to the total cost of the order.

SPIRITS SELECTION

VODKA	50ml
Onegin	1050
Spelta	1300
Beluga Noble	1050

GIN	50ml
Roku	1350
Beefeater	1200
Bombay Sapphire	1600
Monkey 47	3900

RUM	50ml
Bayou White	850
Zacapa XO	6100

LIQUEUR, BITTER & VERMOUTH	50ml
Bailey's	950
Martini Extra Dry	700
Campari	1100
Jagermeister	1050

COGNAC	50ml
Hine VSOP	2100
Frapin Chateau Fontpinot XO	3900
Hennessy XO	6800

CALVADOS	50ml
Boulard VSOP	2200

IRISH WHISKEY	50ml
Jameson	1200

SCOTCH SINGLE MALT WHISKY	50ml
Glenmorangie 10yo	2000
Macallan 12yo	4200
Glenfiddich 18yo	4600

BLENDED SCOTCH WHISKY	50ml
Ballantine's	1100
Chivas Regal 12yo	2000
Johnnie Walker Black Label	2100

BOURBON & AMERICAN WHISKY	50ml
Jim Beam White Label	1000
Jack Daniel's	1350

TEQUILA	50ml
Ley 925	1250
Don Julio Blanco	2900

BOTTLED BEER	
Corona Extra, Mexico	1250
Dream Team Port Pilsner, Russia	1100
Dream Team Sport Pilsner, Russia *non alcoholic*	950

10% service fee is added to the total cost of the order.

SOFT DRINKS

COLD BEVERAGES

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

SMOOTHIES AND DAIRY

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

SOFT DRINKS

Coca Cola (330ml)	950
Coca Cola Zero (330ml)	950
Tonic (200ml)	950
Juice in assortment (200ml)	950
Classic *lemon, mint, sugar syrup*	1050
Iced tea *black or green*	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	1150
Earl Grey	1150
Sencha	1150
Jasmine	1150
Chamomile	1150
Milky Oolong	1150
SPA Blend *lemongrass, blackcurrant leaves, fennel, anise, chamomile, cinnamon, ginger, orange zest, cardamom, apple*	1150
Peach and raspberry *apple, raspberry, peach, sunflower petals*	1150

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. 10% service fee is added to the total cost of the order.