

LION PALACE BREAKFAST 3500

- Choice of hot beverage
- Choice of freshly squeezed juice  
*orange, grapefruit or carrot*
- Bakery basket  
*toasted bread, two pieces of sweet pastries*
- Quinoa salad with smoked salmon and avocado puree  
*honey lime dressing*
- 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 2800

- Choice of hot beverage
- Choice of freshly squeezed juice  
*orange, grapefruit or carrot*
- Seasonal fruits and berries salad
- Acai granola  
*low fat yogurt, banana, mango, berries, coconut cheeps*
- Choice of Russian syrniki or Belgian waffles

 THE CONTINENTAL 1800

- Choice of hot beverage
- Choice of freshly squeezed juice  
*orange, grapefruit or carrot*
- Bakery basket  
*toasted bread, two pieces of sweet pastries*
- Seasonal fruits and berries salad

INSTA BREAKFAST 12000

- Choice of hot beverage
- Variety of juices and smoothies
- Faberge eggs  
*scrambled eggs, salmon caviar*
- Avocado toast  
*multigrain bread, poached egg, avocado, tomato*
- Green salad with vegetables
- Citrus salad
- Russian syrniki  
*cottage cheese pancakes with lemon zest, berries compote, vanilla sauce*
- Belgian waffles  
*strawberry, blueberry*
- Pancakes with curd mousse
- Fruit plate
- Bakery basket
- Assorts of Petit fours

HEALTHY BREAKFAST 2750

- Choice of hot beverage
- Choice of freshly squeezed juice  
*orange, grapefruit or carrot*
- Variety of smoothies
- Seasonal fruits and berries salad
- Acai granola  
*low fat yogurt, banana, mango, berries, coconut cheeps*
- Quinoa salad with smoked salmon  
*avocado purée, honey lime dressing*
- Hummus with poached egg





6:00 - 12:00

**BREAKFAST**





### BOULANGERIE

-  Bakery basket (3pcs) 950  
*croissant, pain au chocolate, danish*
-  Danish 600
- Traditional pirozhki of the day (2pcs) 650

### FRUITS & CEREALS

- Yogurt natural 800  
*served with pomegranate, chia seeds and berry coulis*
- Homemade Bircher muesli 1000  
*pumpkin and linen seeds, dry apricot*
- Seasonal fruit salad 1000
- Seasonal sliced fruits 3200
- Mixed fresh berries 3800
- Organic Irish oatmeal 800  
*orange zest, vanilla*
- Rice porridge or buckwheat porridge or millet porridge 800





### EGGS & MORE

- Two eggs any style 1200  
*sunny side up, omelet, scrambled, poached or boiled*
- White egg omelet with spinach, mushrooms and herbs 1200
- Benedict eggs with ham or smoked salmon 1650  
*Hollandaise sauce*
- The Lion Palace benedict eggs 2300  
*potato dranik, avocado, smoked salmon, salmon caviar, dill oil*
- Truffle eggs benedict 1950  
*Prosciutto, truffle English muffins*
- Croque madame 1500  
*sunny side-up, Bechamel sause, ham, Gruyere cheese*
-  Breakfast cheese selection 1850
- Selection of local cold cuts 1650

### GARNISHES

- Chicken or pork sausages 800
- Bacon 800
- Grilled ham 800
-  Mushrooms 800
-  Potato draniki 800
-  Grilled tomato 800
-  Sautéed spinach 800
-  Avocado 1300
-  Cheese 800
- Cold cuts 800
- Smoked salmon or low salt 1300
- Berries 2050
- PASS THE SYRUP, PLEASE!**
-  Russian blinis 1000  
*sour cream, homemade jam or condensed milk*
-  Russian syrniki 1000  
*cottage cheese pancakes with lemon zest, berries compote, vanilla sauce*
- Belgian waffles 1000  
*strawberry, blueberry, lemon ricotta sauce*
- MORNING ENERGIZERS**
-  Avocado toast 1650  
*multigrain bread, poached egg, avocado, tomato*
-  Citrus salad 900  
*grapefruit, orange, pomegranate*
-  Acai granola 1000  
*low fat yogurt, banana, mango, berries, coconut crisps*
- Chilled coconut pearl bearly oatmeal 1050  
*chia seeds, mango, exotic coulis*
- Hummus poached egg 1000  
*quinoa souffle, pink pepper*

## COLD BEVERAGES

 Pure green health <i>cucumber, celery, green apple</i>	800
 Fresh juice <i>orange, grapefruit or carrot</i>	800
 Homemade Mors	800
Whole or skimmed milk	300
Almond, soya, rice or coconut milk	300
 Kefir	300
San Benedetto still, Italy 250ml / 750ml	550 / 880
San Benedetto sparkling, Italy 250ml / 750ml	550 / 880

## HOT BEVERAGES

Espresso, Ristretto, Americano	550
Espresso macchiato	550
Double espresso	700
Cappuccino, Caffè Latté	700
Coffee pot 600ml	900
Coffee pot 1000ml	1500
Hot chocolate (pot, 600ml)	1000

## TEA SELECTION

English breakfast	800
Earl Grey	800
Sencha	800
Jasmine	800
Chamomile	800
SPA Blend	800
Peach and raspberry	800
Milky Oolong	800



6:00 - 12:00

**BREAKFAST**





### BREAKFAST

One egg any style 600  
*sunny side up, scrambled, poached, boiled or omelet*

Choco Pops 400  
*served with milk on Your choice*

Yoghurt natural or fruit 350

Muffin of the day 350

Russian Syrniki 500  
*cottage cheese pancakes with lemon zest, berries compote, vanilla sauce*

Russian blinis 550  
*sour cream, homemade jam or condensed milk*

Belgian waffle 600  
*strawberry, blueberry*

### ALL DAY

### SALADS

Caprese 550  
*mozzarella, fresh tomatoes, olive oil*

Cucumber and yogurt salad 450

Caesar, grilled chicken breast 600

Caesar, pan fried shrimps 850

Green apple and carrot 400

### SANDWICHES

Grilled ham and cheese 650  
*with French fries or potato chips*

Mini-beef cheeseburger 1100  
*with French fries or potato chips*

### SOUPS & PASTA

Chicken soup 450  
*celery, carrot, chicken fillet*

Vegetable cream soup 450  
*seasonal vegetables*

Homemade beef pelmeni 800  
*chicken broth, sour cream*

Penne or spaghetti, sauce of Your choice: 700  
 tomato or Bolognaise or creamy  
*side parmesan cheese*

### MAIN COURSES

Poached or pan-fried salmon 1100  
*mushed potato*

Poached or grilled chicken breast 800  
*steamed Jasmin rice*

Grilled beef cutlet 800  
*sunny up, French fries*

### DESSERTS

Seasonal fruits salad 500

Homemade cookies (3pcs) 360

Chocolate truffles (3pcs) 600

Homemade ice-cream or sorbet 200  
*price per one scoop*

## TSAR'S PEARLS



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

Beluga Astrakan	28g - 17 500 / 50g - 27 000
Osetra Astrakan	28g - 7 000 / 50g - 12 000
Osetra Caspian 15 years	30g - 9 500 / 50g - 14 000
Salmon	30g - 1300 / 100g - 3 500


## APPETIZERS & SALADS

 Potato dranik with gravlax salmon <i>avocado, sour cream</i>	1750
Beef tartar <i>potato pie, parmesan, focaccia</i>	2100
 Farm cheese selection <i>Gorgonzola, Mantova, Caciotta, Parmesan, Goat cheese</i>	2800
Leningrad assorted cold cuts <i>venison sujuk, salami, pork "salo", turkey roulade, bresaola, horseradish</i>	2000
Fish selection <i>salmon, gravlax, escolar</i>	2900
 Traditional herring <i>baby potato, beetroot, dill mayonnaise</i>	800
 Olivier salad <i>beef tongue and homemade mayonnaise with sesame</i>	1300
Cesar with chicken breast or prawns	1650/2050
 Burrata <i>cherry tomato, focaccia with pesto</i>	1050
Salmon carpaccio with citrus	1300
Salad with Kamchatskiy crab <i>mix leaves. avocado</i>	3400
Salad with eggplant and goat cheese <i>cheese mousse, sweet-chili sauce</i>	1000

## SOUPS

Chicken <i>celery, carrot, chicken</i>	800
 Lion Palace borsch <i>beef tongue, sour cream</i>	1300
 Pumpkin <i>farm goat cheese, hazelnut crisp</i>	900
Ukha <i>Salmon, halibut, prawns</i>	1800

## SANDWICHES

Xander club sandwich <i>chicken, fried egg, bacon, tomato, romaine</i>	1400
Prime beef cheeseburger <i>Cheddar and Gruyere cheese, tomato, onion, pickled cucumber</i>	1950
 The meatless burger <i>tomato, cheese, onion, avocado puree, tomato jam</i>	1650
Croque madame <i>sunny side-up, Bechamel sause, ham, Gruyere cheese</i>	1500
Avocado toast <i>multigrain bread, poached egg, avocado, tomato</i>	1650

## PASTA

Spaghetti with prawns <i>tomato sauce, chili pepper, parmesan</i>	2000
Lasagna Bolognese <i>Taleggio fondue, parmesan</i>	1800
Pasts with creamy sauce <i>on your choice: penne or spaghetti</i>	1400



12:00 - 23:00

ALL DAY DINING







### MAIN COURSE

	Fish and chips	1850
	<i>seabass, thick cut chips, mashed green peas, tartare sauce</i>	
	Murmansk salmon	2500
	<i>asparagus, creamy sauce with pesto</i>	
	Fried halibut	2700
	<i>Green vegetables, wine sauce with herbs</i>	
	Beef pelmeni	1450
	<i>cep mushrooms, parsley, sour cream</i>	
	Chicken Kiev	1600
	<i>mashed potato, white mushrooms</i>	
	Royal stroganoff	2800
	<i>beef tenderloin fillet, cep and champignon mushrooms, truffle mashed potatoes</i>	
	Steak Tenderloin	3400
	<i>grilled farm fillet, sweet potato fries, béarnaise</i>	
	Chicken breast	1650
	<i>broccoli, mushrooms, green beans</i>	
	Duck ragout strudel	1650
	<i>parsnip puree, blueberry and sea-buckthorn compote</i>	
	Slow cooked short ribs	2000
	<i>Grilled vegetables, crispy onion</i>	

### SIDE DISHES

	Georgian salad	700
	<i>tomato, cucumber, red onion, pomegranate, herbs</i>	
	Mashed potato and Suluguni cheese	700
	Grilled seasonal vegetables	850
	Steamed Jasmin rice	700
	French fries with truffle	1000
	<i>Parmesan, greens</i>	

### DESSERTS

	Mango cheesecake	800
	<i>raspberry, cashew nuts</i>	
	Napoleon	900
	<i>boiled condensed milk, cowberry, walnut</i>	
	Pavlova	900
	<i>pistachio, seasonal berries</i>	
	Black wood	800
	<i>dark chocolate, cherry, Sichuan pepper</i>	
	Medovik	800
	<i>red orange, buckwheat honey</i>	
	Tiramisu	700
	<i>mascarpone, savoiardi biscuit, coffee, amaretto, candied orange</i>	
	Ice cream or sorbets	380
	<i>price per one scoop</i>	


### HOT BEVERAGES

	Espresso, Ristretto, Americano	550
	Espresso macchiato	550
	Double espresso	700
	Cappuccino, Caffé Latté	700



### TEA SELECTION

	English breakfast	800
	Earl Grey	800
	Sencha	800
	Jasmine	800
	Chamomile	800
	SPA Blend	800
	Peach and raspberry	800
	Milky Oolong	800

## APPETIZERS

Tartare di tonno	1750
<i>yellowfin tuna tartare, grapefruit, taggiasca olives, capers, fennel sauce, tapioca chips</i>	
Carpaccio di Branzino	1950
<i>seabass carpaccio, green beans, datterino coulis, crispy amaranth</i>	
Vitello tonnato	1750
<i>Bryansk region veal tenderloin with tuna and anchovies sauce</i>	
Tagliere di salumi e formaggi	3150
<i>prosciutto di Parma, coppa, bresaola, Milano salami, assorted of cheese</i>	
 Bruschetta	700
<i>tomatoes, parmesan and basil</i>	

## MAIN COURSE

Spaghetti alla chitarra ai frutti di mare	3000
<i>alla kitara, scallops, squid, prawns, mussels, octopus, salmon, lemon cream</i>	
 Paccheri ai tre pomodori	1100
<i>paccheri, San Marzano tomatoes, cherry tomatoes, basil</i>	
Branzino zucchini e olive	2850
<i>seabass fillet, lemon sabayon, zucchini</i>	
 Parmigiana alla Siciliana	1400
<i>eggplant, Sicilian caponata, parmesan cream, basil oil</i>	
Costoletta Milanese	3000
<i>Milanese style veal chop, rocket salad, candied tomatoes and potato</i>	



17:00 - 22:30



**ITALIAN DINNER FROM  
PERCORSO  
RESTAURANT**

*not available on Mondays*







#### EXPRESS SNACK MENU

-  Vegetable spring rolls 1200  
*sweet chili relish*
- Mini smoked salmon sandwich 1000  
*borodinsky bread*
-  Olives in Portuguese style 700

#### AFTERNOON ENERGIZERS



-  Hummus vegetable crudité 1000  
*quinoa souffle, pink pepper*
-  Greek salad 800  
*capsicum, cucumber, tomato, oregano, feta cheese*
- Arugula and bresaola salad 1100  
*tomato, Parmesan cheese, balsamic dressing*
- Energize smoothie of the day 700




## ZAKUSKI & STARTERS

Fish selection <i>salmon, gravlax, escolar</i>	2900
 Georgian salad <i>tomato, cucumber, red onion, herbs, pomegranate</i>	1200
Ceasar with chicken breast <i>or prawns</i>	1650/2050
 Olivier salad <i>beef tongue and grain mustard sauce</i>	1300
 Traditional herring <i>baby potato, beetroot, dill mayonnaise</i>	800
 Farm cheese selection <i>Gorgonzola, Mantova, Caciotta, Parmesan, Goat cheese</i>	2800
Leningrad assorted cold cuts <i>venison sujuk, salami, pork "salo", turkey roulade, bresaola, horseradish</i>	2000

## SOUPS

Chicken <i>celery, carrot, chicken</i>	800
 Lion Palace borsch <i>beef tongue, sour cream</i>	1300
 Pumpkin <i>farm goat cheese, hazelnut crisp</i>	900

## SANDWICHES

Xander club sandwich <i>chicken, fried egg, bacon, tomato, romaine</i>	1400
Prime beef cheeseburger <i>Cheddar and Gruyere cheese, tomato, onion, bacon, yuzu cocktail sauce</i>	1950
 The meatless burger <i>tomato, lollo rosso, cheese, onion, avocado puree, tomato jam</i>	1650

## MAIN COURSE

 Murmansk salmon <i>grilled asparagus, creamy sauce with pesto</i>	2500
Spaghetti with prawns <i>tomato sauce, chili pepper, parmesan</i>	2000
Lasagna Bolognese with parmesan cheese <i>Taleggio fondue, parmesan</i>	1800
 Beef pelmeni <i>cep mushrooms, parsley, sour cream</i>	1450
Steak Tenderloin <i>grilled farm fillet, sweet potato fries, béarnaise</i>	3400

## CAVIAR

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

Beluga Astrakan	28g - 17 500 / 50g - 27 000
Osetra Astrakan	28g - 7 000 / 50g - 12 000
Osetra Caspian 15 years	30g - 9 500 / 50g - 14 000
Salmon	30g - 1300 / 100g - 3 500

## DESSERTS

Mango cheesecake <i>raspberry, cashew nuts</i>	800
Napoleon <i>boiled condensed milk, cowberry, walnut</i>	900
Medovik <i>red orange, buckwheat honey</i>	800
Homemade ice-cream or sorbet <i>price per one scoop</i>	380



23:00 - 06:00

**LATE NIGHT**





## COCKTAILS



### COCKTAIL BOX

#### signature serving

Xander negroni cocktail 1500  
*GIN, RED VERMOUTH, CAMPARI, COFFEE, THYME*

Xander paloma cocktail 1500  
*TEQUILA, BILLBERRY, LIME, GRAPEFRUIT TONIC*

Xander old fashioned 1500  
*BOURBON, WHITE COCOA, ORANGE, ANGOSTURA BITTER*

### CLASSIC COCKTAILS

Kir royale 3500  
*CHAMPAGNE, CRÈME DE CASSIS LIQUOR*

Aperol spritz 1800  
*APEROL, PROSECCO, SODA*

Seabreeze 1300  
*VODKA, RED BERRY MORS, GRAPEFRUIT TONIC*

CHAMPAGNE	125ml	750ml	DESSERT WINE	100ml	750ml
Drappier "Carte d'Or " Brut	3500	22000	Riesling Kabinnet Steinberger Kloster Eberbach, Germany	1500	11500
Drappier Rose de Saignee		29000			
Geoffroy 1-er Cru "Purete" Brut Nature		21000			
Rene Geoffroy 1 er Cru Rose de Saignee		31000			
Brimoncourt Regence Brut		22000			
Brimoncourt Blanc de Blancs		28000			
Deutz Brut Classic		28000			
Deutz Blanc de Blancs		49000			
Deutz Brut Rose		35000			
Dom Pérignon Vintage		120000			
HALF BOTTLE CHAMPAGNE		375ml			
Louis Roederer Brut Collection 242		16500			
SPARKLING WINE	125ml	750ml	RED WINE	125ml	750ml
Prosecco Brut Valdobbiadene Conegliano Valdobbiadene, Italy	980	5880	Merlot, Usadba Perovskih <i>Sevastopol Russia</i>	1100	6600
Cremant "Mademoiselle Marguerite" Languedoc, France		9500	Carmenere, Santa Carolina Valley Central, Chile	800	4600
Ferrari Perle Rose Brut Trento, Italy		23000	Château La Favier <i>Bordeaux Supérieur, France</i>	1350	8000
ROSE WINE	125ml	750ml			
Cœur du Rouët Côtes de Provence, France	2200	10700	Chianti Classico, Riecine <i>Tuscany, Italy</i>	1700	10200



## WINE CELLAR







**SPIRITS SELECTION**





<b>VODKA</b>	<b>50ml</b>	<b>CALVADOS</b>	<b>50ml</b>
 Onegin	750	Boulard VSOP	2000
 Tsarskoe Selo	1300	<b>IRISH WHISKEY</b>	<b>50ml</b>
 Beluga Noble	700	Jameson	1100
 Beluga Gold Line	2000	<b>SCOTCH SINGLE MALT WHISKY</b>	<b>50ml</b>
 Beluga Allure	1800	Glenlivet 15yo	3500
 Tsarskaya Gold	600	Macallan 12yo	3700
		Macallan fine oak 18yo	8000
<b>GIN</b>	<b>50ml</b>	<b>BLENDED SCOTCH WHISKY</b>	<b>50ml</b>
Roku	1000	Ballantine's	900
Bombay Sapphire	1400	Ballantine's 12yo	1050
Beefeater	1000	Chivas Regal 12yo	1800
Monkey 47	3700	Johnnie Walker Black Label	1800
		Dewar's Signature	6000
<b>TEQUILA</b>	<b>50ml</b>	<b>BOURBON &amp; AMERICAN WHISKY</b>	<b>50ml</b>
Ley 925	1000	Jim Beam White Label	840
		Jack Daniel's	1200
<b>LIQUEUR, BITTER &amp; VERMOUTH</b>	<b>50ml</b>	<b>RUM</b>	<b>50ml</b>
Bailey's	950	Torreviejo	600
Martini Extra Dry	600	Zacapa XO	6100
Campari	1100	<b>BOTTLED BEER</b>	<b>330ml</b>
Jägermeister	1050	Dream Team Port Pilsner, Russia	600
		Dream Team Sport Pilsner, Russia	550
<b>COGNAC</b>	<b>50ml</b>	<i>non alcoholic</i>	
Hine VSOP	1800		
Frapin Chateau Fontpinot XO	3600		
Hennessy XO	6500		

## STILL WATER

San Benedetto, Italy 250ml	550
San Benedetto, Italy 750ml	880
 Dausuz, Russia 500ml	640
 Dausuz, Russia 850ml	800

## SPARKLING WATER

San Benedetto, Italy 250ml	550
San Benedetto, Italy 750ml	880
 Dausuz, Russia 500ml	640
 Dausuz, Russia 850ml	800

## SOFTS


Coca Cola (330ml)	550
Coca Zero (200ml)	550
Original yuzu tonic (200ml)	600

## HOMEMADE LEMONADES

Classic <i>orange, lemon, mint, syrup</i>	650
Iced tea <i>Your choice black or green</i>	650



## FRESHLY SQUEEZED JUICES

Orange	800
Grapefruit	800
Carrot	800
Apple	800
Celery	800
 Homemade berry mors	800

## HOT BEVERAGES

Espresso, Ristretto, Americano	550
Espresso macchiato	550
Double espresso	700
Cappuccino, Caffe Latte	700
Filter coffee 600ml/1000ml	900/1500
Hot chocolate (pot, 600ml)	1000

## TEA SELECTION

English Breakfast	800
Earl Grey	800
Sencha	800
Jasmine	800
Chamomile	800
Peppermint	800
Forest Fruits	800
Milky Oolong	800



## SOFT DRINKS






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 20% VAT.

Additional services of the restaurant are paid-for. The service fee is 10% of the total cost of the order.

 Local option  Vegetarian option  Healthy beverages