



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 and smoothies

Two avocado toasts  
*focaccia, stracciatella, guacamole, poached egg, sesame oil*

Green salad with vegetables

Citrus salad

Russian syrniki  
*strawberry, blueberry, vanilla sauce*

Belgian waffles  
*strawberry, blueberry*

Pancakes with curd mousse

Fruit platter

Bakery basket  
*croissant, danish*

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

### FRUITS & CEREALS

|   |      |
|---|------|
| House-made Bircher muesli<br><i>pumpkin and flax seeds, dry apricot</i> | 1300 |
| Organic Irish oatmeal<br><i>orange zest, vanilla</i>                    | 1050 |
| Porridge<br><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<br><i>sour cream, homemade jam or condensed milk</i> | 1700 |
|  Russian syrniki<br><i>strawberry, blueberry, vanilla sauce</i>      | 1900 |
| Belgian waffles<br><i>strawberry, blueberry</i>  | 1900 |
|  Bakery basket (3pcs)<br><i>croissant, pain au chocolate, danish</i> | 1300 |
|  Danish  | 600  |
|  Traditional pirozhki of the day (2pcs)                              | 1100 |

### EGGS & MORE

|   |      |
|---|------|
|  Two eggs any style<br><i>sunny-side up, over easy, scrambled, poached or boiled</i>   | 1800 |
| Classic omelette<br><i>fillings of your choice: cheese, ham, bacon, bell peppers, herbs, mushrooms, tomatoes, onions</i>  | 1800 |
|  Egg white omelette<br><i>spinach, mushrooms and herbs</i>                             | 1850 |
| Omelet with crab<br><i>tomato, salmon caviar</i>  | 3700 |
| Traditional eggs benedict<br><i>ham or smoked salmon</i>  | 2700 |
| “The Lion Palace” eggs benedict<br><i>potato dranik, avocado, smoked salmon, salmon caviar, dill oil, hollandaise sauce</i>   | 3200 |
| Truffle eggs benedict<br><i>truffle, english muffins, hollandaise sauce</i>   | 3200 |
| Eggs benedict with crab<br><i>hollandaise sauce, salmon caviar</i>  | 3750 |
|  Avocado toast<br><i>focaccia, stracciatella, guacamole, poached egg, sesame oil</i> | 2950 |
| Croque madame<br><i>sunny-side up, bechamel sauce, 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<br><i>parma ham, bresaola, coppa, salami, lard</i>                 | 3700 |
|  Farm cheese selection<br><i>parmesan, caciotta, mantova, brie, gorgonzola</i>     | 3950 |
| Salmon selection<br><i>smoked, gravlax, marinated with beetroot</i>   | 4150 |
| Traditional herring<br><i>baby potato, beetroot, dill mayonnaise</i>  | 1600 |
| Beef tartare<br><i>parmesan, crispy bread, egg, capers</i>  | 3400 |
|  Potato dranik with gravlax salmon<br><i>avocado, sour cream</i>                 | 2750 |
| Fish & chips<br><i>cured halibut, gaufrette potatoes, citrus tartare sauce</i>  | 2950 |
|  Farm burrata<br><i>heirloom tomato, pine nuts, basil, olive powder</i>          | 2100 |
|  Sweet chili eggplant<br><i>tomatoes, sweet-chili sauce, feta cheese, labneh</i> | 1800 |




### HEALTHY OPTIONS

|   |      |
|---|------|
|  Green<br><i>avocado, arugula, spinach, cucumber, edamame, zucchini, pumpkin seeds</i> | 2500 |
| Cobb salad<br><i>lettuce, egg, chicken breast, avocado, tomatoes, radish</i>  | 2600 |

### SALADS

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

### SOUPS

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

### SANDWICHES, BURGERS

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



12:00 - 23:00

## ALL DAY DINING




### PASTA

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



### MAIN COURSE

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

### SIDE DISHES

|  |      |
|--|------|
|  Georgian salad<br><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<br><i>dulce de leche, lingonberry</i> | 1450 |
| Pavlova<br><i>pistachio, seasonal berries</i>  | 1350 |
|  Medovik<br><i>blood orange, acacia honey</i>   | 1350 |
| Tiramisu<br><i>mascarpone, savoiardi biscuits, coffee, amaretto</i>  | 1350 |
| House-made ice cream or sorbet<br><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<br><i>sweet chili relish</i> | 1550 |
| Mini smoked salmon sandwich<br><i>borodinsky bread</i>  | 1600 |
|  Marinated olives                                    | 950  |

### AFTERNOON ENERGIZERS

|   |      |
|---|------|
|  Hummus with vegetable crudité<br><i>pita, chili pepper</i>                | 1300 |
|  Greek salad<br><i>tomato, cucumber, feta cheese, bell pepper, oregano</i> | 2100 |
| Arugula and bresaola salad<br><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<br><i>gin, red vermouth, Campari</i>                           | 1600 |
| Xander Paloma<br><i>tequila, blueberry, lime, tonic</i>                       | 1600 |
| Xander Old Fashioned<br><i>bourbon, white cocoa, orange, angostura bitter</i> | 1600 |

### CLASSIC COCKTAILS

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



## SINTOHO

WEN-SUN, 17:00 - 22:30

### SETS


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




## PERCORSO

17:00 - 22:30

### APPETIZERS

|  |      |
|--|------|
| <b>Tuna salad</b><br><i>big-eye tuna, potato, green beans, fennel, lemon vinaigrette</i>   | 2200 |
| <b>Carpaccio di manzo</b><br><i>beef carpaccio, osetra caviar, Stroganoff dressing, Borodinski chips</i>                                     | 3300 |
| <b>Vitello tonnato</b><br><i>veal tenderloin with tuna sauce, fennel</i>   | 2200 |
| <b>Tagliere di salumi</b><br><i>prosciutto di Parma, coppa, bresaola, Milano salami</i>  | 4300 |
|  <b>Bruschetta</b><br><i>tomatoes, parmesan and basil</i> | 1050 |

### MAIN COURSE

|  |      |
|--|------|
| <b>Linguine ai frutti di mare</b><br><i>linguine pasta, scallops, calamari, prawns, vongole, tomato sauce</i>  | 4200 |
| <b>Paccheri al ragu di agnello</b><br><i>Marulo paccheri pasta, lamb ragù, Taggiasca olives, mint, lemon</i>   | 3200 |
| <b>Spigola</b><br><i>sea bass fillet, broccoli trio, caviar Cigar</i>  | 4900 |
|  <b>Parmigiana di Melanzane</b><br><i>eggplant, mozzarella, Parmigiano Grana Padano, tomato sauce</i> | 1900 |
| <b>Ravioli del plin alla faraona e parmigiano</b><br><i>guinea fowl ravioli, parmesan cream, jus</i>   | 2800 |






23:00 - 06:00


## LATE NIGHT



### APPETIZERS & SALADS

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



### SOUPS

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


### SANDWICHES

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



### MAIN COURSE

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

### TSAR'S PEARLS

|   |   |                        |
|---|---|------------------------|
|  | <i>our caviar selection is served with warm blinis, sour cream and condiments</i> |                        |
|   | 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  |

### DESSERTS

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



## WINE CELLAR



| CHAMPAGNE   | 125ml | 750ml  | WHITE WINE   | 125ml | 750ml |
|---|-------|--------|--|-------|-------|
| Drappier "Carte d'Or" Brut  | 3900  | 23600  | Pinot Grigio Priara, Pradio<br><i>Friuli Venezia Giulia, Italy</i> | 1400  | 8400  |
| Drappier Rose de Saignee  |       | 30000  | Sauvignon Blanc, Paddle Creek<br><i>Marlborough, New Zealand</i>   | 1600  | 9600  |
| Geoffroy 1er Cru "Purete" Brut Nature   |       | 27000  | Riesling, Meulenhof<br><i>Mosel, Germany</i>                       | 1650  | 9900  |
| Rene Geoffroy 1er Cru Rose de Saignee   |       | 36000  | Petit Chablis, Jean Marc Brocard<br><i>Burgundy, France</i>        | 2850  | 17100 |
| Brimoncourt Regence Brut  |       | 24500  | Cortegaia, La Scolca, 9%<br><i>Piedmont, Italy</i>                 |       | 13500 |
| 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  | RED WINE   | 125ml | 750ml |
| Prosecco Brut Valdobbiadene<br><i>Veneto, Italy</i>                                 | 1550  | 9300   | Carmenere, Santa Carolina<br><i>Valley Central, Chile</i>          | 900   | 5400  |
| Cremant de Limoux "N° 69" Brut Rose,<br>Paul G.Valentin<br><i>Languedoc, France</i> |       | 10500  | Pinot Noir, River Course<br><i>Rheinhessen, Germany</i>            | 1500  | 9000  |
|   |       |        | Chateau La Favier<br><i>Bordeaux Superieur, France</i>             | 1600  | 9600  |
|   |       |        | Chianti Classico<br><i>Tuscany, Italy</i>                          | 1950  | 11700 |
|   |       |        | Le Saint-Estephe du Chateau le Crock<br><i>Haut-Medoc, France</i>  |       | 13000 |
| HALF BOTTLE CHAMPAGNE   | 375ml |        | ROSE WINE  | 125ml | 750ml |
| Pierre Gimonnet 1er Cru   |       | 17900  | Coeur du Rouet<br><i>Cotes de Provence, France</i>                 | 2200  | 12200 |
| Paul Bara Grand Cru "Bouzy", Rose   |       | 18500  |  |       |       |



## SPIRITS SELECTION



|   |             |  |             |
|---|-------------|--|-------------|
|  <b>VODKA</b> | <b>50ml</b> | <b>CALVADOS</b>  | <b>50ml</b> |
| Onegin  | 1050        | Boulard VSOP   | 2200        |
| Tsarskoe Selo   | 1300        | <b>IRISH WHISKEY</b>                                     | <b>50ml</b> |
| Beluga Noble  | 1050        | Jameson  | 1200        |
| <b>GIN</b>  | <b>50ml</b> | <b>SCOTCH SINGLE MALT WHISKY</b>                         | <b>50ml</b> |
| Roku  | 1350        | Glenmorangie 10yo  | 2000        |
| Beefeater   | 1200        | Macallan 12yo  | 4200        |
| Bombay Sapphire   | 1600        | Glenfiddich 18yo   | 4600        |
| Monkey 47   | 3900        | <b>BLENDED SCOTCH WHISKY</b>                             | <b>50ml</b> |
| <b>RUM</b>  | <b>50ml</b> | Ballantine's   | 1100        |
| Bayou White   | 850         | Chivas Regal 12yo  | 2000        |
| Zacapa XO   | 6100        | Johnnie Walker Black Label                               | 2100        |
| <b>LIQUEUR, BITTER &amp; VERMOUTH</b>   | <b>50ml</b> | <b>BOURBON &amp; AMERICAN WHISKY</b>                     | <b>50ml</b> |
| Bailey's  | 950         | Jim Beam White Label                                     | 1000        |
| Martini Extra Dry   | 700         | Jack Daniel's  | 1350        |
| Campari   | 1100        | <b>TEQUILA</b>   | <b>50ml</b> |
| Jagermeister  | 1050        | Ley 925  | 1250        |
| <b>COGNAC</b>   | <b>50ml</b> | Don Julio Blanco   | 2900        |
| Hine VSOP   | 2100        | <b>BOTTLED BEER</b>                                      |             |
| Frapin Chateau Fontpinot XO   | 3900        | Corona Extra, Mexico                                     | 1150        |
| Hennessy XO   | 6800        | Dream Team Port Pilsner, Russia                          | 1050        |
|   |             | Dream Team Sport Pilsner, Russia<br><i>non alcoholic</i> | 950         |



## SOFT DRINKS



### COLD BEVERAGES

|  |      |
|--|------|
| Pure green health<br><i>cucumber, celery and green apple</i> | 1100 |
| Fresh juice<br><i>orange, grapefruit, apple or carrot</i>    | 1100 |
| Fresh juice<br><i>pineapple or pomegranate</i>               | 2000 |
| House-made berry mors  | 1100 |



### SMOOTHIES AND DAIRY

|   |      |
|---|------|
| Fitness blend smoothie<br><i>strawberry, banana, yogurt</i> | 1500 |
| Berry mix boost<br><i>seasonal berries</i>                  | 2300 |
| Whole or skimmed milk                                       | 500  |
| Plant milk<br><i>soy, almond, coconut, oat</i>              | 500  |
| Kefir   | 500  |
| Milkshake<br><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<br><i>lemon, mint, sugar syrup</i> | 1050 |
| Iced tea<br><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<br><i>lemongrass, blackcurrant leaves, fennel, anise, chamomile, cinnamon, ginger, orange zest, cardamom, apple</i> | 1050 |
| Peach and raspberry<br><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.