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**We would be grateful
for your understanding regarding
a few guidelines of the Lichfield bar.**

Menu orders are accepted until 11 pm.

From 11 pm to 1 am, a night menu, marked
with a crescent moon symbol, is available.

The duration of each visit is limited to two hours.

Arrangements for professional photo and video shooting
must be discussed in advance.

LICHFIELD BAR

The bar is named after the famous British photographer and first cousin of Queen Elizabeth II, Lord Patrick Lichfield. Thanks to the closeness to the high society, as well as his exquisite manners and the playboy reputation, he became a hero of multiple photo sessions – none of which though can be compared to the amount of photo masterpieces which he created himself.

The heroes of his photos were actors, musicians, models, as well as ordinary people. He imprinted in film “the swinging 60s”, and in 1990s he was among the first to use digital technology in photography. Lord Lichfield worked for the best glossy and fashion magazines of United Kingdom, as well as took photos of the Royal family.

The walls of the bar are decorated by some of his best photography works: portraits of Meryl Streep, Evan Macgregor, Col in Farrell, as well as unique photos from the wedding of Mick and Bianca Jagger. Among other famous works by maestro – wedding photos of Prince Charles and Diana Spencer in 1981, as well as a series of photos of Soviet reality, which was done by Lord Lichfield during his visit to USSR in 1989.

CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Réserve	5400	.32400
Drappier Carte d'Or Brut33000
MOËT&CHANDON IMPERIAL40700
Deutz Brut Classic44000
Louis Roederer Brut Collection46200
Lanson Le Black Creation Brut47800
Veuve Clicquot Brut49500
Ruinart Blanc de Blanc86900
Dom Pérignon Vintage 2013130900
Louis Roederer Cristal 2016152900

Champagne rosé 750 ml

Drappier Brut Rosé39600
Paul Bara Grand Rosé Brut Bouzy Grand Cru48400
Ruinart Rosé79200
Dom Pérignon Rosé Vintage 2009192500
Louis Roederer Cristal Brut Rosé 2012225500

Demi bottles 375 ml

Paul Bara Grand Cru Bouzy Brut Réserve17600
Lanson Le Rosé Creation Brut39800

Magnum bottles 1500 ml

Louis Roederer Brut Collection82500
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SPARKLING WINES 150 ml 750 ml

Astoria Crémant de Bourgogne Brut, Burgundy	2600	.13000
Balaklava Pinot Noir Brut Rose, Crimea	1000	.5000
Casa Defra Prosecco Brut, Veneto	1400	.7000
Ruggeri Giall'oro Valdobbiadene Prosecco Superiore, Veneto	3000	.15000
Cuvée ALEXANDER II Spécial Millésime Brut Abrau Durso20900
Casa E,di Mirafiore, Alta Langa Blanc de Noir Extra Brut, Piedmont 201823100

WHITE WINES	150 ml	750 ml
2024 Paddle Creek Sauvignon Blanc, Marlborough	1800	9000
2024 Nik Weis Urban Riesling, Mosel	2000	10000
2024 Pradio Priara Pinot Grigio, Friuli Venezia Giulia	2100	10500
2023 Jean Marc Brocard Chardonnay, Burgundy	3400	17000
2024 Jean Marc Brocard Chablis, Burgundy	19800	
2023 La Scolca Gavi dei Gavi Etichetta Nera, Piedmont. . .	27500	
2023 Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley.	29700	
2022 Joseph Drouhin Chablis Grand Cru Bougros, Burgundy.	93500	

ROSE WINES	150 ml	750 ml
2024 Feudi di San Gregorio Ros'Aura, Campania, Italy	2100	10500
2023 Domaine Bunan Belouve Côtes de Provence, Provence.	24200	

RED WINES	150 ml	750 ml
2024 Le Grand Noir Syrah, Languedoc Roussillon . .	1700	8500
2023 Villa Wolf Pinot Noir, QbA Pfalz, Germany . .	2100	10500
2023 Fattoria Del Cerro Chianti Colli Senesi, Tuscany.	2300	11500
2022 Grand Bateau Rouge, Château Beychevelle, Bordeaux.	3200	16000
2023 Viña Cobos Felino Malbec, Mendoza, Argentine. . .	14300	
2019 Bertinga, Sassi Chiusi, Tuscany	20900	
2019 Marques de Riscal Rioja Reserva, Rioja, Spain. . . .	24200	
2019 Famille Perrin Châteauneuf du Pape Les Sinards, Rhone Valley	29700	
2020 Chapel Peak Pinot Noir, Marlborough	37400	
2018 Brunello Di Montalcino Mastrojanni, Tuscany.	39600	
2020 Barolo Mauro Molino, Piedmont.	46200	
2021 Bertani Amarone della Valpolicella Valpantena, Veneto	52800	
2021 Marchesi Antinori Tignanello, Tuscany	85800	
2020 Tenuta San Guido Bolgheri Sassicaia, Tuscany. . . .	170500	

NON ALCOHOLIC WINES	150 ml	750 ml
Sparkling Domaines Pierre Chavin Ôpia Chardonnay, France	1100	5500
White Mayer am Pfarrplatz Gemischter Satz, Austria	1400	7000
Red Augustin Merlot, France	1200	6000

Stated vintage subject to availability

FORTIFIED WINES

Aperitif, Vermouth, Mistel 50 ml

RinQuinQuin à la Pêche	1000
Bonal	700
Garrone Dry Vermouth	600
Carpano Bianco Vermouth	700
Dolin Rouge Vermouth	700
Bèrto Vermouth di Torino Rosso	700
Carlo Pellegrino Marsala Fine Italia Particolare Semisecco .	1000
Lheraud Pinot des Charentes Signature Ugni Blanc	1000
Pommeau De Normandie Christian Drouin	1400

Jerez 50 ml

Tio Pepe Palomino Fino, González Byass	1200
Leonor Palo Cortado, González Byass	1300
Nectar Pedro Ximenes, González Byass	1300

Port 50 ml

Dow's Fine Tawny	900
Dow's Late Bottled Vintage	1000
Kopke 10 y.o.	1800
Dow's 40 y.o. Tawny	7700

WARMING DRINKS

INCANTO DI MARSALA: <i>Marsala, grappa Moscato Nonino, Select Aperitivo, fresh orange juice, chestnut cream, ginger, cloves</i>	1500
Irish coffee	1000
Grog	1800
Red or white mulled wine	1300

COCKTAILS

Lichfield bar signature cocktails

BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i>	1800
FLORÉAL: <i>Citadelle gin, jasmine liqueur, sherry fino, lychee juice, fresh lime juice, Peychaud's bitters</i>	1900
VERRE VERT: <i>Citadelle gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i>	1300
CHLOE: <i>Mellifera gin, fresh lime juice, aloe honey, soda water</i>	1900
GRAY WHITE – THE GENTLEMAN: <i>Scapegrace gin, Elderflower liqueur, fresh lime juice</i>	2100
OVERSEAS: <i>Pueblo Viejo tequila, bergamot liqueur, aloe honey, fresh grapefruit juice, fresh lime juice, egg white, blue spirulina</i>	1500
SKARLET: <i>Select Aperitivo, Sherry, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white</i>	1900
DEL DRY: <i>Pear schnapps, Tio Pepe Fino Sherry, Banana liqueur, fresh lime juice, sugar syrup, egg white.</i>	1900
CONSTELLATION: <i>Bols Genever, Crème de Cassis liqueur, fresh lime juice, basil, egg white.</i>	2200
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQiuNQuin, Soda, Strawberry.</i>	2400
OFFSHORE DIVER: <i>Mezcal Montelobos, Campari, Caffè Lucano liqueur, J. Carton Cherry Brandy liqueur, Orange bitters</i> . . .	2300
LOVEBIRDS: <i>Pisco Tres Erres, coconut puree, basil, fresh lemon juice, simple syrup</i>	1400
LEAFROAD: <i>rum Botran, yogurt liqueur, Frangelico liqueur, melon liqueur, fresh lime juice, egg white</i>	2300
FRENCH PLUM: <i>Mozart liqueur, Pedro Ximénez jerez, sloe gin, cream, pistachio crumb</i>	2600

Contemporary cocktails

GIN BASIL SMASH: <i>Kapriol Gin, basil, fresh lemon juice, sugar syrup</i>	1400
EASTSIDE: <i>Cruxland gin, fresh lime juice, cucumber, mint, sugar syrup.</i>	1500
PAPER PLANE: <i>Aperol, Amaro Lucano, Jim Beam Whiskey, fresh lemon juice</i>	1300
MIDORI SOUR: <i>Melon Liqueur, tequila, fresh lime juice, agave syrup, egg white</i>	1900
NEW YORK SOUR: <i>Jim Beam whiskey, fresh lemon juice, sugar syrup, egg white, red wine</i>	1900
PENICILLIN: <i>Monkey Shoulder whisky, Laphroaig whisky, fresh lemon juice, honey syrup, ginger</i>	1900

Summer Fiesta de Sangria

CLASSIC RED SANGRIA: <i>red wine, brandy fruit infusion, fresh citrus, green apple, cinnamon, sugar balance</i>	1500
WHITE JASMINE AND BASIL SANGRIA: <i>white wine, jasmine tea infusion, fresh orange, green apple, basil, sugar balance.</i>	1400
FOREST BERRY RED SANGRIA: <i>red wine, blueberry purée, fresh berries, mineral water, sugar balance</i>	1650

Spritzers

APEROL SPRITZ: <i>Aperol, prosecco, soda water, orange</i>	1900
LIMONCELLO SPRITZ: <i>Limoncello, prosecco, tonic, lemon, thyme</i>	1900
HUGO: <i>Elderflower liqueur, prosecco, soda water, lime, mint</i>	1900

Classic cocktails

AVIATION: <i>Citadelle gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice</i>	2300
BLOODY MARY: <i>vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper</i>	1400
ESPRESSO MARTINI: <i>vodka SIBERIAN EXPRESS, Caffé Lucano liqueur, espresso, sugar syrup</i>	1300
HEMINGWAY DAIQUIRI: <i>Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup</i>	2400
MARGARITA: <i>tequila, Cointreau liqueur, fresh lime juice, sugar syrup</i>	2000
PISCO SOUR: <i>pisco Tres Erres, fresh lemon juice, sugar syrup, egg white Angostura Bitter.</i>	1900
OLD FASHIONED: <i>Woodford Reserve whisky, muscovado dark sugar, Angostura Aromatic Bitters</i>	2400
MANHATTAN: <i>Woodford Reserve whisky, vermouth Bèrto, Angostura Bitter</i>	2100

Non alcoholic cocktails

ITALIAN SPRITZ: <i>Drinksome Italian Spritz, Opia Chardonnay, tonic, fresh orange juice</i>	1300
BLUEBERRY MULE: <i>fresh bluberries, fresh ginger, ginger beer, mint</i>	1900
CLOVER LEAF: <i>Drinksome London Dry gin, raspberry puree, fresh lime juice, mint, egg white</i>	1200
CITRUS LEMONADE: <i>freshly squeezed grapefruit and lemon juice, sugar syrup, mint leaves, soda water</i>	1000
BERRY LEMONADE: <i>strawberry, raspberry, blackberry, freshly squeezed lime juice, simple syrup, mint leaves, soda water</i>	1000
TROPICAL LEMONADE: <i>mango, passion fruit, fresh lime juice, grenadine and simple syrup, mint leaves, soda water</i>	1000

GIN

Berry&Floral 40 m

Le Gin de Christian Drouin Carmina (France)	1700
Melifera (France)	1200
Adamvs Dry (Portugal)	1700
Scapegrace Gold Dry (New Zealand)	1400

Botanical 40 ml

Mirabeau (France)	1400
135 East Hyogo Dry Gin (Japan)	1500
Kapriol Dry (Italy)	1000
Nordés Atlantic (Galicia)	1400

Spiced 40 ml

Masahiro Okinawa Recipe 01 (Japan)	1800
Four Pillars Olive Leaf (Australia)	1300

Fruity 40 ml

Gin Mare Capri (Andalusia)	2400
The Botanist Bruichladdich (Scotland)	1000
Hendrick's Amazonia (Scotland)	1800

Traditional 40 ml

Sipsmith (England)	1700
Citadelle (France)	1000
Gin "T" Dry Gin (Italy)	1800
Cruxland London Dry (South Africa)	1200
Thomas Dakin (England)	1400
Bols Genever (Netherlands)	1300

POLUGAR

50 ml

Polugar № 1, Rye & Wheat	1200
Polugar № 3, Borodino Bread & Cumin.	1200
Polugar № 4, Honey & Allspice	1200
Polugar № 5, Horseradish	1200

VODKA

50 ml

Gastronom Blend No 1 Classic	800
Russian Standard Platinum.	800
BELUGA EPICURE by Lalique.	57800
Beluga Gold Line	1700
Ivan the Terrible.	1000
Grey Goose	1300
ONEGIN	1000
SIBERIAN EXPRESS.	1000

Berry infusions

Onegin GOURMET

50 ml

Dry apricot.	900
Cherry.	900
Black currant	900
Chokeberry	900
Grapefruit	900

RUM

40 ml

Botran Blanca Añejo (Guatemala)	1000
Diplomatico Reserva Exclusiva 12 y.o. (Venezuela)	1800
Zacapa Centenario Solera	
Gran Reserva 23 y.o. (Guatemala)	1900
Bayou XO Mardi Gras (USA)	2300

TEQUILA

40 ml

Pueblo Viejo Blanco.	900
Cenote Blanco	1800
Don Julio Cristalino Añejo	3600
Don Julio 1942 Añejo	5300
Clase Azul Gold	9600

Mezcal

40 ml

Se Busca Joven Madrecuishe.	2500
Montelobos Espadin Joven	2300

BRANDY

40 ml

Milenario Solera Reserva (Andalucía) 900

Armagnac

40 ml

Janneau XO 2400

Château du Tariquet VSOP 1200

Château du Tariquet Blanche 800

Calvados

40 ml

Boulard VSOP 3100

Busnel XO 12 Ans. 1800

Busnel VSOP 1400

Cognac

40 ml

Hennessy Paradis. 37400

Hine Antique XO 11600

Camus XO 8100

Hennessy XO 8000

Hine Rare VSOP 3900

Frapin Château de Fontpinot XO 5300

Tesseron Lot # 90 XO Ovation 3900

Frapin VSOP Grande Champagne 3400

Camus VSOP 2900

Martell VSOP 2300

Château de Montifaud 10 y.o. 1700

Grappa

40 ml

Tignanella Marchesi Antinori 2500

Il Moscato di Nonino 2300

Pisco

40 ml

Pisco Tres Erres Reservado, Chile 900

Schnapps

40 ml

Markus Wieser Williamsbirnen 1100

WHISKEY

Japanese 40 ml

Shinobu Pure Malt 10 y.o., Mizunara Oak Finish.	4100
Super Nikka (Blended)	3100
Akashi Single Malt (no chilled filtration)	2800
Akashi (blended).	1500

Irish 40 ml

The Irishman Single Malt	2800
The Irishman the Harvest	2100

Scotch Single Malt 40 ml

Island

Highland Park 12 y.o.	1400
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Speyside

Benriah 21 y.o.	8500
Tomintoul 16 y.o.	4300
Glenfarclas 15 y.o.	4100
Balvenie Caribbean Cask 14 y.o.	3600
Glenfiddich 12 y.o.	2000
Glenlivet 12 y.o.	1700
Cardhu 12 y.o.	1300

Islay

Ardbeg 10 y.o.	3200
Caol Ila 12 y.o.	2400
Laphroaig 10 y.o.	2200

Lowland

Auchentoshan Three Wood	2100
Glenkinchie 12 y.o.	1900
Auchentoshan American Oak	1500

Highland

Macallan Sherry Cask 18 y.o.	10800
Glenmorangie Signet	6900

Scotch Blended 40 ml

Chivas Regal 18 y.o.	3400
Monkey Shoulder.	1400

Taiwanese 40 ml

Kavalan Concertmaster Port Finish	3000
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American	40 ml
Jack Daniels Single Barrel	1900
Woodford Reserve Straight Bourbon	1300

French	40 ml
Amaethon	2500

LIQUEUR

Bitters	40 ml
Aperol	800
Amaro, Tosolini	1300
Campari Bitter	900
Fernet Branca	1000
Jägermeister	1200
Select Aperitivo	800
Cynar	900
Suze	900

Emulsive	40 ml
Caffé, Lucano	800
Mozart Chocolate Cream	800
Baileys	700
Bols Advocaat	800
Bols Yoghurt	800

Fruity, Berry, Nut	40 ml
Grand Marnier	1200
Cointreau	900
Limoncello, Marcati	900
Antica Distilleria Quaglia Begamoto	1700
Crème de Cassis de Bourgogne, Joseph Cartron	1000
Fragola, Bepi Tosolini	1200
Hayman' Sloe Gin	1700
Bols Melon	800
Maraschino, Joseph Cartron	1000
Frangelico	1300

Herbal	40 ml
Absinthe 55	1200
Amaro, Lucano	800
Beluga Hunting Herbal	800
Branca Menta	900
Doragrossa Violetta	1200
Skinos Mastiha	1000
Antica Distilleria Quaglia Gelsomino	1700
El Hispano Jalapeno	1800
Pagès Verveine du Velay Verte	1300

BEER

	ml	rub
Port Pilsner, Russia	450	1300
Arcobrau Mooser Liesl Helles, Germany	500	1700
Blanc de Bruges, Belgium	330	1400
Ename Dubbel, Belgium	330	1400
Petrus Flanders, Belgium	330	1900
Maisel's Weisse, non alcoholic, Germany	500	1000
Sport Pilsner, non alcoholic, Russia.	450	900

FRESHLY SQUEEZED JUICES

	250 ml
Orange	950
Grapefruit	950
Kiwi	1400
Pineapple	2400
Honeydew Melon	2100
Carrot	950
Apple	950
Celery	950
Beetroot	800
Pear	1700
Pomegranate	2400
Mix juice (orange, grapefruit, carrot, apple, celery and beetroot)	950

JUICES AND NECTARS

	250 ml
Apple, Cherry, Pineapple, Tomato, Cranberry	400

MINERALS

	ml	rub
Aqua Russa Water, still / sparkling	500	700
San Benedetto Water, still / sparkling	250	800
San Benedetto Water, still / sparkling	750	1500
San Pellegrino.	250	1000
San Pellegrino.	750	1800
Dausuz still / sparkling.	275	600
Dausuz still / sparkling.	500	900
Borjomi	500	800

SOFT DRINKS

	ml	rub
Coca Cola, Coca Cola zero	200	900
The London Essence Indian Tonic	200	900
Sepoy & Co Spiced Grapefruit Tonic	200	900
Fever Tree Indian	200	900
Red Bull.	250	800
Ice Tea	250	900

COFFEE AND CHOCOLATE

	ml	rub
Americano.	160	650
Ristretto.	15	650
Espresso.	30	650
Double Espresso	60	800
Cappuccino	200	850
Flat white.	200	850
Latte Macchiato.	200	850
Raf coffee with syrup	200	950
Hot chocolate	200	950
Hot cocoa / Cocoa sugar free	200	750
Frappé	250	850
Bumble coffee	250	950

TEA

	ml	rub
English Breakfast	450	990
Assam.	450	990
Darjeeling Springtime	450	990
Black & Thyme	450	990
Earl Grey	450	990
Sencha	450	990
Morgentau.	450	990
Jasmin Gold.	450	990
Tie Guan Yin.	450	990
Milk Oolong	450	990
Peppermint	450	990
Sweet Camomile.	450	990
Aurveda Herbs&Ginger.	450	990
Morning Star.	450	990
Ginseng Valley	450	990
Wildkirsche.	450	990
Red Fruit	450	990
Chill Out	450	990
Matcha Latte	200	990
Fresh ginger / lemon / lime / mint / thyme	450	990

LICHFIELD BAR SIGNATURE TEA

	ml	rub
JUST THE TWO OF US: caramel rooibos with strawberries, green apple and French caramel	450	1400
CHAMOMILE PASSION: fresh lime, passion fruit, chamomile and honey.	450	1400
VITAFIT: ginseng, grapefruit zest, blackcurrant leaves, lemon, hibiscus	450	1400
ASTORIA ALTAY: saagan dali, hibiscus, anise, honey	450	1400
Buckwheat tea with apple and cinnamon	450	1400
Linden tea with dehydrated raspberry and black currant leaves	450	1400
Fireweed tea with sea buckthorn puree and orange	450	1400

LOUNGE MENU

Caviar

- ↷ **Sturgeon Premium**
30 g / 50 g / 125 g 13900 / 22600 / 50800
- ↷ **Sturgeon Selected**
30 g / 50 g / 125 g 16200 / 25400 / 62400
- ↷ **Keta 50 g** 4200

Caviar is served with pancakes or toasts

STARTERS

- **Napoleon**
of Borodinsky bread with home cured pork belly 800
- Black Angus marble beef tartare**
fresh tomato juice, toasted sour dough, pomme paille . . . 3100
- ⊗ **King prawn and avocado cocktail**
with romaine leaves, lemon and cocktail dressing. 2400
- ⊗ ↷ **Crispy fried prawns**
Wasabi and coriander 2400
- ↷ **Marinated Baltic herring**
boiled potatoes and dill, pickled red onion 1100
- ↷ **Red wine marinated foie gras**
with blackcurrant jelly and caramelized sweet kalacs . . . 1800
- Salmon rilette**
toasted sourdough, butter and radish 1700
- ⊗ **Salmon gravlax**
celeriac remoulade, green apple 2300
- ⊗ ↷ **Selection of sliced Italian cured meat** 3450
- ♥ ↷ **Assorted local and imported farmer's cheese 250 g**
served with grissini, pecan nuts, grapes and fig jam 4400

♥ — VEGETARIAN DISH. ● — CONTAINS PORK. ⊗ — GLUTEN FREE DISH.
↷ — LATE-NIGHT FAVORITES ARE SERVED FROM THE AFTERNOON TO CLOSE, SO YOU CAN ENJOY THEM ANYTIME —
WHETHER IT'S A MIDDAY TREAT OR A MIDNIGHT FEAST.
OUR EMPLOYEES WILL BE GLAD TO PRESENT A FULL DESCRIPTION FOR MENU ITEMS AT YOUR REQUEST.
FOR A FULL LIST OF ALLERGENS, PLEASE ASK A TEAM MEMBER.
PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT.

SALADS

- 👉 **Classic Caesar salad** 1800
with grilled chicken or tiger prawns 2100 / 2500
- 🌿 ⊗ 👉 **Burrata with Uzbek tomatoes**
and basil pesto 2300
- ⊗ 👉 **Kamchatka crab Olivier salad**
green peas, carrot, avocado, white radish, mayonnaise . 4200
- ⊗ **Grilled red tuna Nicoise salad**
quail eggs, anchovies and sun dried tomatoes,
mustard dressing 3100
- 🌿 ⊗ **Seasonal salad**
red radish, cucumber, lettuce, boiled egg,
dill and soured cream. 1600
- 🌿 ⊗ 👉 **Greek Farmer's salad**
cucumber, tomatoes, peppers, red onions, olives,
Feta cheese and oregano. 1600

SOUPS

- 👉 **Borsch**
Beetroot, poached beef, cabbage, soured cream. 1600
- 👉 **Solyanka**
Olives, salted cucumber, local salami,
lemon, soured cream 1650
- 👉 **Leningrad style Rassolnik**
Pickled cucumber, beef, pearl barley
and root vegetables. 1450
- 👉 **Ukha**
Russian clear fish soup with vegetables. 2600
- 👉 **Hungarian Goulash**
Beef, paprika and onion 1800
- 👉 **Chicken consommé** 900
- 🌿 **Turkish yellow lentil soup**
fresh lemon, grilled roti 1400

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SANDWICHES

- 🍷 **The classic hot dog**
Wiener sausage, relish, crispy onion, mustard,
ketchup and French fries 1900
- 🍷 **Spicy chicken & avocado roll**
tomatoes, romaine lettuce, jalapenos,
flatbread and cucumber garlic yogurt 1900
- 🍷 **Cheese burger Astoria with bacon and french fries** 3600
- 🍷 **Chicken burger with french fries** 2200
- 🍷 **Crispy fried fish burger**
breaded pike perch, iceberg lettuce, cucumbers,
sauce Tartar and french fries 2300
- 🍷 **Astoria club sandwich with bacon and french fries** 2400
- **Croque Monsieur**
pork ham, gruyere cheese, mornay sauce
and green salad 2400
- **Croque Madame**
pork ham, gruyere cheese, fried egg,
mornay sauce and green salad 2400
- **Roast beef sandwich**
celeriac remoulade, toasted dark bread,
served with pomme paille 2800

PASTA

- ♥ **Spaghetti with tomatoes and basil** 1400
- ♥ **Spaghetti Aglio, Olio e Peperoncino** 1200
- **Rigatoni Carbonara** 1800
- **Spaghetti Bolognese** 1800

● — CONTAINS PORK. ☒ — GLUTEN FREE DISH.
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MAIN COURSE

- ⊗ ↷ **Black Angus marble rib eye steak 300 g**
Café de Paris butter and spicy peppercorn sauce 6400
- ⊗ ↷ **Beef Stroganoff**
Mushrooms, mashed potatoes and soured cream. 2300
- ↷ **Pozharsky cutlet (veal and chicken)**
Pickled cucumber, pan fried potatoes,
onions and tomato sauce 2100
- ⊗ ● ↷ **Currywurst**
grilled Thuringian sausage, tomato and curry sauce,
served with French fries and mayonnaise 1900
- ↷ **Astoria Fish & Chips**
Beer batter deep fried Atlantic cod with chips,
sauce Tartar and green peas 2600
- ⊗ ↷ **Grilled Murmansk flounder**
Crushed potatoes and sautéed mushrooms 2600
- ↷ **Crab pelmeni**
with salted butter, dill and soured cream 4200
- ↷ **Siberian pelmeni**
with salted butter, dill and soured cream 1700

GARNISHES

- Potato purée 800
- ↷ French fries 800
- ↷ French fries with parmesan and truffle mayonnaise 2100
- Grated potato pancakes Draniki. 900
- Grilled vegetable kebab 1100
- ↷ Steamed vegetables 900
- ↷ Pilaf rice. 600

⊗ — GLUTEN FREE DISH.

↷ — LATE-NIGHT FAVORITES ARE SERVED FROM THE AFTERNOON TO CLOSE, SO YOU CAN ENJOY THEM ANYTIME — WHETHER IT'S A MIDDAY TREAT OR A MIDNIGHT FEAST.

○ OUR EMPLOYEES WILL BE GLAD TO PRESENT A FULL DESCRIPTION FOR MENU ITEMS AT YOUR REQUEST.

FOR A FULL LIST OF ALLERGENS, PLEASE ASK A TEAM MEMBER.

PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT.

DESSERTS

-
- Tiramisu** 1400
Cooked according to a classic recipe and individually for each order.
- 🌀 **Diana Vishneva** 2450
Hotel Astoria is passionate about the art of ballet; for many years it has collaborated with leading theaters, its luxurious suites are decorated with ballet photographs and guests can watch performances from hotel's private box. This dessert was created in collaboration with the world famous prima ballerina, inspired by her childhood memories. It is a delicate, elegant, feminine treat with a perfect balance of sweet and sour.
- Fabergé Spring Rosé**. 2450
This dessert was created in partnership with the Fabergé Museum, home to the world's largest collection of Fabergé jewelry, whose clients have included virtually all of Europe's crowned figures, prominent artists and entrepreneurs. Fabergé Easter eggs are most famous — a masterpiece of jewelry craftsmanship, inspired by which this dessert was created. It comes in two varieties: spring and winter.
- Vanilla ice cream profiterole**
caramelized hazelnut, vanilla Chantilly,
hot chocolate sauce 1400
- Raspberry and pistachio tartlet** 1900
- Baked cheesecake**
with lemon zest and fresh berries. 1400
- 🌀 **Napoleon cake** 1400
- 🌀 **Classic Medovik**
with honey bisquit ice cream and cloudberry jam 1400
- ⊗ **Pavlova with tropical fruits** 1600
- 🌀 **Hazelnut and Dulcey cake**. 1400
- Summer fruit salad**
ginger syrup, lime and lemon sorbet 1500
- 🌀 **Fruit plate**. 2100
- 🌀 **Ice cream and sorbets** (per scoop) 800
- Handmade chocolate candies** (3 pcs) 660
Made of Belgian chocolate, milk or dark.

● — CONTAINS PORK. ⊗ — GLUTEN FREE DISH.

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