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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 Brut . . . . .		.33000
Charles Heidsieck Brut Réserve . . . . .		.37400
MOËT&CHANDON IMPERIAL. . . . .		.40700
Deutz Brut Classic . . . . .		.44000
Louis Roederer Brut Collection . . . . .		.46200
Veuve Clicquot Brut . . . . .		.49500
Ruinart Blanc de Blanc . . . . .		.86900
Dom Pérignon Vintage 2013 . . . . .		.130900
Louis Roederer Cristal 2015 . . . . .		.152900

## Champagne rosé 750 ml

Drappier Brut Rosé . . . . .		.39600
Paul Bara Grand Rosé Brut Bouzy Grand Cru . . . . .		.48400
Ruinart Rosé . . . . .		.79200
Dom Pérignon Rosé Vintage 2008 . . . . .		.192500
Louis Roederer Cristal Brut Rosé 2012 . . . . .		.225500

## Demi bottles 375 ml

Paul Bara Grand Cru Bouzy Brut Réserve . . . . .		.17600
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## Magnum bottles 1500 ml

Louis Roederer Brut Collection . . . . .		.82500
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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 Durso . . . . .		.20900
Casa E.di Mirafiore, Alta Langa Blanc de Noir Extra Brut, Piedmont 2018 . . . . .		.23100

WHITE WINES	150 ml	750 ml
Paddle Creek Sauvignon Blanc, Marlborough 2023 . . . . .	1800	9000
Nik Weis Urban Riesling, Mosel 2022 . . . . .	2000	10000
Pradio Priara Pinot Grigio, Friuli Venezia Giulia 2022 . . . . .	2100	10500
Jean Marc Brocard Chardonnay, Burgundy 2023 . . . . .	3400	17000
Jean Marc Brocard Chablis, Burgundy 2022 . . . . .	19800	
La Scolca Gavi dei Gavi Etichetta Nera, Piedmont 2022. . .	27500	
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2022 . . . . .	29700	
Joseph Drouhin Chablis Grand Cru Bougros, Burgundy 2020 . . . . .	93500	

ROSE WINES	150 ml	750 ml
Feudi di San Gregorio Ros'Aura, Campania, Italy 2022. . . . .	2100	10500
Domaine Bunan Belouve Côtes de Provence, Provence 2021 . . . . .	24200	

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

*Stated vintage subject to availability*

# FORTIFIED WINES

## Aperitif, Vermouth, Mistel 50 ml

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RinQuinQuin à la Pêche . . . . .	1000
Bonal . . . . .	700
Dolin Blanc, Dry, Rouge. . . . .	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

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Leonor Palo Cortado, González Byass . . . . .	1300
Inocente Fino Dry Single Vineyard, Valdespino. . . . .	1700
El Candado Pedro Ximenez, Valdespino. . . . .	1800

## Port 50 ml

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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

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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

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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>Peddlers gin, fresh lime juice, aloe honey, soda water</i> . . . . .	2300
GRAY WHITE – THE GENTLEMAN: <i>Armonico 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 Inocente Fino, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white</i> . . . . .	2100
DEL DRY: <i>Pear schnapps, Inocente Dry 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> . . . . .	2300
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQiuinQuin, 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 Barsol, 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

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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> . . . . .	2100
NEW YORK SOUR: <i>Jim Beam whiskey, fresh lemon juice, sugar syrup, egg white, red wine</i> . . . . .	2100
PENICILLIN: <i>Auchentoshan American Oak whisky, Smokey Joe whisky, fresh lemon juice, honey syrup, ginger</i> . . . . .	2400

## Spritzers

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APEROL SPRITZ: <i>Aperol, prosecco, soda water, orange</i> . . . . .	2100
CAMPARI SPRITZ: <i>Campari, prosecco, soda water, grapefruit.</i> . . . . .	2000
LIMONCELLO SPRITZ: <i>Limoncello, prosecco, tonic, lemon, thyme</i> . . . . .	2000
HUGO: <i>Elderflower liqueur, prosecco, soda water, lime, mint</i> . . . . .	2300
CYNAR SPRITZ: <i>Cynar, prosecco, soda water, raspberry, orange</i> . . . . .	2000

## Classic cocktails

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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>Barsol pisco, fresh lemon juice, sugar syrup, egg white</i> . . . . .	2100
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

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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

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

## Botanical 40 ml

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Mirabeau (France) . . . . .	1400
135 East Hyogo Dry Gin (Japan) . . . . .	1500
Peddlers (China) . . . . .	1300
Kapriol Dry (Italy) . . . . .	1000
Nordés Atlantic (Galicia) . . . . .	1400

## Spiced 40 ml

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Rivo Foraged (Italy) . . . . .	1800
Masahiro Okinawa Recipe 01 (Japan) . . . . .	1800
Armonico (Mexico) . . . . .	1500
Four Pillars Olive Leaf (Australia) . . . . .	1300
Etsu Pacific Ocean (Japan) . . . . .	1200

## Fruity 40 ml

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Gin Mare Capri (Andalusia) . . . . .	2400
The Botanist Bruichladdich (Scotland) . . . . .	1000
Le Gin de Christian Drouin (France) . . . . .	1300
Hendrick's Amazonia (Scotland) . . . . .	1800

## Traditional 40 ml

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Sipsmith (England) . . . . .	1700
Saigon Baigur (Vietnam) . . . . .	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

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

# VODKA

50 ml

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Gastronom Blend No 1 Classic . . . . .	800
Russian Standard Platinum. . . . .	800
BELUGA EPICURE by Lalique. . . . .	57800
Beluga Noble . . . . .	1000
Beluga Transatlantic . . . . .	1200
Beluga Gold Line . . . . .	1700
Ivan the Terrible. . . . .	1000
Grey Goose . . . . .	1300
ONEGIN . . . . .	1000
SIBERIAN EXPRESS. . . . .	1000

## Berry infusions

### Onegin GOURMET

50 ml

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

# RUM

40 ml

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Botran Blanca Añejo (Guatemala) . . . . .	1000
Arcane Extraroma 12 y.o. (Mauritius) . . . . .	1200
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

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

<b>Mezcal</b>	40 ml
Se Busca Joven Madrecuishe . . . . .	2500
Montelobos Espadin Joven . . . . .	2300

## BRANDY

	40 ml
Milenario Solera Reserva (Andalucía) . . . . .	900

<b>Armagnac</b>	40 ml
Janneau XO . . . . .	2400
Château du Tariquet VSOP . . . . .	1200
Château du Tariquet Blanche . . . . .	800

<b>Calvados</b>	40 ml
Boulard VSOP . . . . .	3100
Busnel XO 12 Ans. . . . .	1800
Busnel VSOP . . . . .	1400

<b>Cognac</b>	40 ml
Hennessy Paradis . . . . .	37400
Hine Antique XO . . . . .	11600
Camus XO . . . . .	8100
Hennessy XO . . . . .	8000
Rémy Martin XO . . . . .	7600
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 yo. . . . .	1700

<b>Grappa</b>	40 ml
Tignanella Marchesi Antinori . . . . .	2500
Il Moscato di Nonino . . . . .	2300

<b>Pisco</b>	40 ml
Barsol Quebranta . . . . .	900

<b>Schnapps</b>	40 ml
Markus Wieser Williamsbirnen . . . . .	1100

# WHISKEY

## Japanese 40 ml

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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

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The Irishman Single Malt . . . . .	2800
The Irishman the Harvest . . . . .	2100

## Scotch Single Malt 40 ml

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### Island

Highland Park "Viking Honour" 12 y.o. . . . .	2500
Torabhaig 2017 (legacy series) . . . . .	2100

### 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 Double Cask 18 y.o. . . . .	10800
Glenmorangie Signet . . . . .	6900

## Scotch Blended 40 ml

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Chivas Regal 18 y.o. . . . .	3400
Smokey Joe (Islay malt) . . . . .	2100
Monkey Shoulder. . . . .	1400

## Taiwanese 40 ml

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Kavalan Concertmaster Port Finish . . . . .	3000
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<b>American</b>	40 ml
Jack Daniels Single Barrel . . . . .	1900
Woodford Reserve Straight Bourbon . . . . .	1300

<b>French</b>	40 ml
Amaethon . . . . .	2500

## LIQUEUR

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

<b>Emulsive</b>	40 ml
Caffé, Lucano . . . . .	800
Mozart Chocolate Cream . . . . .	800
Baileys . . . . .	700
Bols Advocaat . . . . .	800
Bols Yoghurt . . . . .	800

<b>Fruity, Berry, Nut</b>	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

<b>Herbal</b>	40 ml
Absinthe 55 . . . . .	1200
Amaro, Lucano . . . . .	800
Beluga Hunting Herbal . . . . .	800
Branca Menta . . . . .	900
The Bitter Truth Violet . . . . .	1200
Skinos Mastiha . . . . .	1000
Antica Distilleria Quaglia Gelsomino . . . . .	1700
El Hispano Jalapeno . . . . .	1800

# 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

# SMOOTHIE

	290 ml
PUNTA CANA: coconut puree, oat milk, banana . . . . .	1100
AMAZONIA: basil, green matcha, celery, green apple, muscat grapes, lime . . . . .	1600

# 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	1000
San Benedetto Water, still / sparkling . . . . .	750	1800
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

# BAR FOOD

## Caviar

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- 🍷 **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

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- **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

🍷 — 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

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- 👉 **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 oregan . . . . . 1600

# SOUPS

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- 👉 **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

🌿 — VEGETARIAN DISH. ● — CONTAINS PORK. ⊗ — GLUTEN FREE DISH.

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# SANDWICHES

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- 🍷 **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 yoghurt . . . . . 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

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- ♥ **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

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- ⊗ ↷ **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

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

⊗ — GLUTEN FREE DISH.

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# 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. The Astoria confectioners' palette of flavors includes more than 25 varieties: from cayenne pepper or lavender to halva or bergamot.

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