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We would be grateful for your understanding regarding a few guidelines of the Rotonda lounge.

Menu orders are accepted until 11 pm.
From 11 pm to 1 am, a night menu, marked with a crescent moon symbol, is available.

To ensure all guests have the opportunity to enjoy our facilities, we kindly ask that each visit be limited to a maximum of two hours, unless otherwise arranged with the hotel. Thank you for your understanding and cooperation.

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

Subscribe to Astoria's newsletter
to stay up to date with the latest news
and be the first to receive inspiring offers.

THE ASTORIA

The History of the Hotel Astoria — Imperial Russia and Beyond

The hotel was built in 1911–1912, designed by the famed St Petersburg architect Fyodor Lidval. The hotel was a model for the period: cork soundproofing, an electric light system for calling servants, an automated vacuuming system, steam driven central heating, and city telephone lines. A particular source of pride for the owners was the establishment's French restaurant, which never failed to attract compliments from guests. Close by, under a glass ceiling, was the Winter Garden and the banqueting hall. The glass partitions could easily be removed, and then all three rooms would be joined, forming a grandiose setting that could seat up to a thousand visitors. Soon after its opening, the Astoria became one of the most popular establishments in St Petersburg.

In 1917 Revolution brought an end to many of the hotel's plans, as well as to the serenity that ruled there. In 1941, following the outbreak of the Second World War, a hospital was stationed at the Astoria in which writers, artists and musicians trapped in the city during the siege were treated. In 1997, the management of the hotel was taken on by Rocco Forte Hotels.

In order for the hotel to meet the standards of the chain, a further programme of reconstruction was begun. About $20 million were invested in that transformation, and as a result the hotel's historic interiors were refreshed and enriched by contemporary elements, and the equipment and communications were replaced entirely. Every year the Astoria receives about 70,000 tourists from a vast number of countries.

It is the preferred residence for many visiting politicians, entrepreneurs, scientists, and cultural and artistic figures. At the beginning of the last century, the Astoria played host to legendary figures such as the dancer Isadora Duncan and the singer Alexander Vertinsky. A list of more recent honoured guests is no less impressive — Elton John, Monica Bellucci, Hugh Grant, Catherine Deneuve, Alain Delon, Gina Lollobrigida, Jack Nicholson, Luciano Pavarotti, Marcello Mastroianni, Pierre Cardin, and Prince Michael of Kent. For many, it is with this hotel that they begin their introduction to one of the most beautiful cities in the world.

LOUNGE MENU

Caviar

Beluga, Astrakhan 30 g / 50 g . . . . . 11500 / 18500
Beluga Premium, Astrakhan 50 g. 44900
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

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 rillette
toasted sourdough, butter and radish 1700

Salmon gravlax
celeriac remoulade, green apple 2300

Fresh melon and Parma ham
Taggiasca olives, grissini, extra virgin olive oil 1300

Uzbek tomato carpaccio, red onion and chives
sherry vinegar and olive oil dressing 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. — dish of St. Petersburg cuisine.
— 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

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
- **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

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MAIN COURSE

Black Angus marble rib eye steak 300 g
Café de Paris butter, red wine sauce
and spicy peppercorn sauce, pomme paille 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

Seared black cod with Sicilian caponata
red paprika sauce and basil oil. 2800

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

Pan fried new potatoes
with oyster mushrooms, parsley and green onions 1200

Grilled vegetable kebab 1100

Steamed vegetables 900

Pilaf rice. 600

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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.

Napoleon cake 1400

Pavlova with mango, kiwi, coriander and lime sorbet . . . 1600

Fruit plate 2100

Ice cream and sorbets (per scoop) 800

Fabergé Winter Rosé 2450
The dessert created in partnership with Faberge Museum.
A lacy gold sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate mint ganache, accomplished with white chocolate and mint mini truffle.
The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf.

Classic Medovik 950
with apricot jam

Hazelnut and Dulcey cake 1400

Raspberry and pistachio tartlet 1900

Pumpkin cheesecake 950

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ASTORIA CHOCOLATIER

The Hotel Astoria is renowned not only as a first class hotel and a St. Petersburg landmark, but also as a confectionery. Under the Astoria Chocolatier brand, handmade chocolate candies are created using the highest quality Belgian chocolate: milk, dark and ruby. The range includes over 25 flavors, the most popular of which are presented on this page.

The chocolate candies are available in a signature gift box (6, 12 and 24 pieces), and you can also try an assortment of three different flavors right now.



☽ **Handmade chocolate assortment (3 pcs)** 660

Milk chocolate, hazelnut praline, roasted hazelnuts

Milk chocolate, pecan praline, caramel ganache

⊗ Milk chocolate, strawberry marmalade, matcha lime ganache

⊗ Milk chocolate, saffron ganache

⊗ Dark chocolate, lavender ganache

⊗ Dark chocolate, bergamot ganache

⊗ Dark chocolate, Sichuan pepper ganache

⊗ Ruby chocolate, redcurrant marmalade, redcurrant and passionfruit ganache

⊗ — gluten free dish.

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AFTERNOON TEA MENU

RUSSIAN AFTERNOON TEA (for one person) 4800

Open daily 3 pm 6 pm

Selection of Russian sweets and temptations
Crepes with sauces
Traditional Russian meat pirozhki
Assortment of finger sandwiches
Cookies, candies
With your choice of coffee or tea,
including sparkling tea

Russian Afternoon tea with 50 g of Keta caviar 8500
Russian Afternoon tea
with a glass of Champagne 125 ml. 9700
Russian Afternoon tea
with 50 g of Keta caviar
and a glass of Champagne 125 ml. 13400

Prices are quoted in Roubles and inclusive of VAT.

CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Réserve	5400	32400
Drappier Carte d'Or Brut		33000
MOËT&CHANDON IMPERIAL		40700
Deutz Brut Classic		44000
Louis Roederer Brut Collection		46200
Lanson Le Black Creation Brut		47800
Veuve Clicquot Brut		49500
Ruinart Blanc de Blanc		86900
Dom Pérignon Vintage 2013		130900
Louis Roederer Cristal 2016		152900

Champagne rosé

	750 mll
Drappier Brut Rosé	39600
Paul Bara Grand Rosé Brut Bouzy Grand Cru	48400
Ruinart Rosé	79200
Dom Pérignon Rosé Vintage 2009	192500
Louis Roederer Cristal Brut Rosé 2012	225500

Demi bottles

	375 ml
Paul Bara Grand Cru Bouzy Brut Réserve	17600
Lanson Le Rosé Creation Brut	39800

Magnum bottles

	1500 ml
Louis Roederer Brut Collection	82500

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

Prices are quoted in Roubles and inclusive of VAT.

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

Prices are quoted in Roubles and inclusive of VAT.

FORTIFIED WINES

Aperitif, Vermouth, Mistel — 50 ml

RinQuinQuin à la Pêche 1000
Garrone Dry Vermouth 600
Carpano Bianco Vermouth 700
Dolin Rouge Vermouth 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: *Marsala, grappa Moscato Nonino, Select Aperitivo, fresh orange juice, chestnut cream, ginger, cloves* 1500
Irish coffee 1000
Grog 1800
Red or white mulled wine 1300

Prices are quoted in Roubles and inclusive of VAT.

COCKTAILS

Lichfield bar signature cocktails

BELFIORE: *Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco* 1800

FLORÉAL: *Citadelle gin, jasmine liqueur, sherry fino, lychee juice, fresh lime juice, Peychaud's bitters* 1900

VERRE VERT: *Citadelle gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe* 1300

CHLOE: *Melifera gin, fresh lime juice, aloe honey, soda water* 1900

GRAY WHITE – THE GENTLEMAN: *Scapegrace gin, Elderflower liqueur, fresh lime juice* 2100

OVERSEAS: *Pueblo Viejo tequila, bergamot liqueur, aloe honey, fresh grapefruit juice, fresh lime juice, egg white, blue spirulina* 1500

SKARLET: *Select Aperitivo, Sherry, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white* 1900

DEL DRY: *Pear schnapps, Tio Pepe Fino Sherry, Banana liqueur, fresh lime juice, sugar syrup, egg white*. 1900

CONSTELLATION: *Bols Genever, Crème de Cassis liqueur, fresh lime juice, basil, egg white*. 2200

DEFY: *Hinch Irish Whiskey, Fragola liqueur, RinQiunQuin, Soda, Strawberry*. 2400

OFFSHORE DIVER: *Mezcal Montelobos, Campari, Caffè Lucano liqueur, J. Carton Cherry Brandy liqueur, Orange bitters* . . . 2300

LOVEBIRDS: *Pisco Tres Erres, coconut puree, basil, fresh lemon juice, simple syrup* 1500

LEAFROAD: *rum Botran, yogurt liqueur, Frangelico liqueur, melon liqueur, fresh lime juice, egg white* 2300

Contemporary cocktails

GIN BASIL SMASH: *Kapriol Gin, basil, fresh lemon juice, sugar syrup* 1400

EASTSIDE: *Cruxland gin, fresh lime juice, cucumber, mint, sugar syrup*. 1500

THE LAST WORD: *Kapriol gin, Pagès Verveine du Velay Verte liqueur, Maraschino liqueur, fresh lime juice*. 2200

PAPER PLANE: *Aperol, Amaro Lucano, Jim Beam Whiskey, fresh lemon juice* 1300

MIDORI SOUR: *Melon Liqueur, tequila, fresh lime juice, agave syrup, egg white* 1900

NEW YORK SOUR: *Jim Beam whiskey, fresh lemon juice, sugar syrup, egg white, red wine* 1900

PENICILLIN: *Monkey Shoulder whisky, Laphroaig whisky, fresh lemon juice, honey syrup, ginger* 1900

Spritzers

APEROL SPRITZ: *Aperol, prosecco, soda water, orange* 1900

LIMONCELLO SPRITZ: *Limoncello, prosecco, tonic, lemon, thyme* 1900

HUGO: *Elderflower liqueur, prosecco, soda water, lime, mint* . . 1900

Classic cocktails

AVIATION: *Citadelle gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice* 2300

BLOODY MARY: *vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper* 1400

ESPRESSO MARTINI: *vodka SIBERIAN EXPRESS, Caffé Lucano liqueur, espresso, sugar syrup* 1300

HEMINGWAY DAIQUIRI: *Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrop* 2400

MARGARITA: *tequila, Cointreau liqueur, fresh lime juice, sugar syrup* 2000

PISCO SOUR: *pisco Tres Erres, fresh lemon juice, sugar syrup, egg white Angostura Bitter* 1800

OLD FASHIONED: *Woodford Reserve whisky, muscovado dark sugar, Angostura Aromatic Bitters* 2400

MANHATTAN: *Woodford Reserve whisky, vermouth Dolin Rouge, Angostura Bitter* 2100

Non alcoholic cocktails

ITALIAN SPRITZ: *Drinksome Italian Spritz, Opia Chardonnay, tonic, fresh orange juice* 1300

BLUEBERRY MULE: *fresh bluberries, fresh ginger, ginger beer, mint* 1900

CLOVER LEAF: *Drinksome London Dry gin, raspberry puree, fresh lime juice, mint, egg white* 1200

CITRUS LEMONADE: *freshly squeezed grapefruit and lemon juice, sugar syrup, mint leaves, soda water* 1000

BERRY LEMONADE: *strawberry, raspberry, blackberry, freshly squeezed lime juice, simple syrup, mint leaves, soda water* . 1000

TROPICAL LEMONADE: *mango, passion fruit, fresh lime juice, grenadine and simple syrup, mint leaves, soda water* 1000

GIN

Berry&Floral

	40 m
Hoppers Mandarin & Rosemary (Russia)	800
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

Fruity

	40 ml
Hoppers Lavender & Thyme (Russia)	800
Hendrick's Amazonia (Scotland)	2100

Traditional

	40 ml
Sipsmith (England)	1700
Citadelle (France)	1000
Cruxland London Dry (South Africa)	1200
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
Cuervo Tradicional Reposado	1900
Reserva 1800 Reposado	2100
Don Julio Cristalino Añejo	2800
Don Julio 1942 Añejo	4900
Clase Azul Gold	9600

Mezcal

	40 ml
Montelobos Espadin Joven	2300
400 Conejos Joven, Jose Cuervo	2200
Se Busca Joven Madrecuishe	2500

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
Marolo di Moscato Après 5 y.o.	1900
Tignanello Marchesi Antinori	2500

Pisco

	40 ml
Pisco Tres Erres Reservado, Chile	900

Schnapps

	40 ml
Markus Wieser Williamsbirnen	1100

Prices are quoted in Roubles and inclusive of VAT.

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

Irish

	40 ml
Bushmills Single Malt 10 y.o.	1800
Teeling Single Malt	1900
Redbreast 12 y. o.	2900

Scotch Single Malt

	40 ml
Island	
Highland Park 12 y.o.	1700
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
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

Prices are quoted in Roubles and inclusive of VAT.

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
Bols Melon	800
Maraschino, Joseph Cartron	1000
Frangelico	1300
Bols Amaretto	800

Herbal

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

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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
Sport Garden Grapefruit, 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, grapefruith, carrot, apple, celery and beetroot)	950

JUICES AND NECTARS

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

Prices are quoted in Roubles and inclusive of VAT.

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
Sparkling Milk Oolong tea with rose petals and peach leaves	150	990
Sparkling Tieguanyin tea with sagan daila and orange zest	150	990

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
Pumpkin latte	200	950
Raf coffee with syrup	200	950
Hot chocolate	200	950
Hot cocoa / Cocoa sugar free	200	750
Frappé	250	850
Bumble coffee	250	950

Prices are quoted in Roubles and inclusive of VAT.

TEA

	ml	rub
Black		
English breakfast	450	990
Assam	450	990
Darjeeling	450	990
Thyme black	450	990
Earl grey	450	990
Wild cherry	450	990
Green & Oolong		
Oriental sencha	450	990
Green sencha	450	990
Jasmine blossom	450	990
Milk oolong	450	990
Ginseng oolong	450	990
Herbal infusions		
Peppermint	450	990
Chamomile	450	990
Elderflower & lemon	450	990
Night calm	450	990
Spa blend	450	990
Hibiscus red berries	450	990
Rooibos	450	990
Matcha Latte	200	990
Fresh ginger / lemon / lime / mint / thyme	450	990

LICHFIELD BAR SIGNATURE TEA

	ml	rub
Buckwheat tea with apple and cinnamon	450	1400
Linden tea with dehydrated raspberry and black currant leaves	450	1400
VITAFIT: ginseng, grapefruit zest, blackcurrant leaves, lemon, hibiscus	450	1400
JUST THE TWO OF US: caramel rooibos with strawberries, green apple and French caramel	450	1400
TYROLEAN TEA: rosehip, blueberry puree, orange, basil, simple syrup	450	1400
Fireweed tea with sea buckthorn puree and orange	450	1400
ASTORIA ALTAY: saagan dali, hibiscus, anise, honey	450	1400
CHERRY RETREAT: Lapsang Souchong, cherry puree, orgeat syrup, cinnamon	450	1400

Prices are quoted in Roubles and inclusive of VAT.