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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** 28,4 g / 50 g 10900 / 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 rilette**
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.
🍷 — 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 strawberries and basil ice cream	1600
🍷 Fruit plate	2100
🍷 Ice cream and sorbets (per scoop)	800
🍷 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.	
🍷 Classic Medovik	950
with apricot jam	
Vanilla éclair with blackcurrant filling	1100
🍷 Hazelnut and Dulcey cake	1400
Raspberry and pistachio tartlet	1900
Seasonal fig dessert	1400

⊗ — GLUTEN FREE DISH.

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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)

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

660

⊗

— 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

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

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, Argentina. . .		14300
2019 Bertinga, Sassi Chiusi, Tuscany		20900
2019 Marques de Riscal Rioja Reserva, Rioja, Spain. . . .		24200
2019 Famille Perrin Châteauneuf du Pape Les Sinards, Rhône 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 Opia 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
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: <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: 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: Melfera 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, RinQunQuin, 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

Summer Fiesta de Sangria

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

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 syrup	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 ml

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

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

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

Teeling Single Malt.	1900
Redbreast 12 y. o.	2900

Scotch Single Malt 40 ml

Island

Highland Park 12 y.o.	1700
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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

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
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

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

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
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
<u>Black</u>		
English breakfast	450	990
Assam.	450	990
Darjeeling	450	990
Thyme black	450	990
Earl grey	450	990
Wild cherry.	450	990
<u>Green & Oolong</u>		
Oriental sencha	450	990
Green sencha	450	990
Jasmine blossom	450	990
Milk oolong	450	990
Ginseng oolong	450	990
<u>Herbal infusions</u>		
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