MENU

РЕСТОРАН

АбсолютЪ

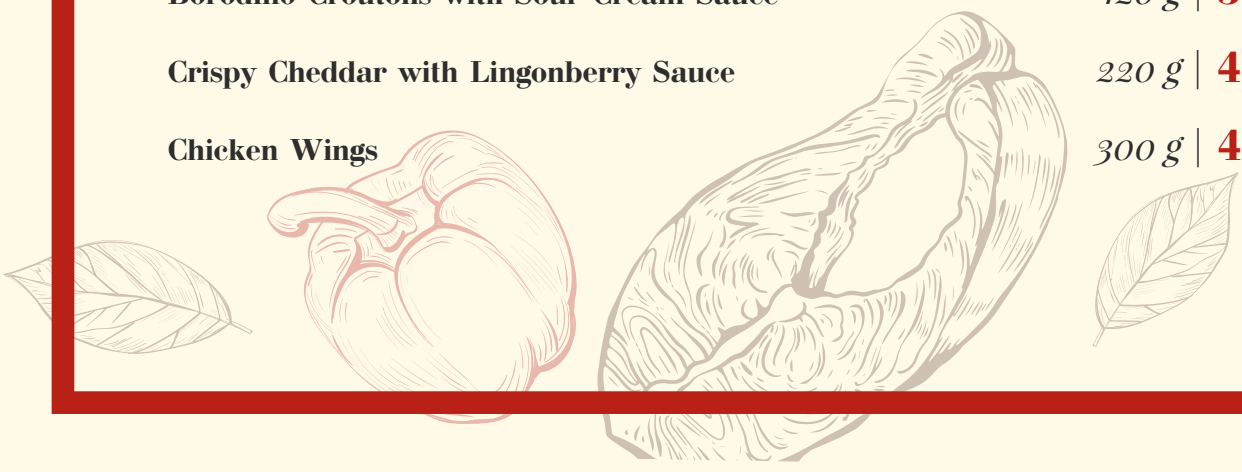
ТВЕРДЫЙ ЗНАК КАЧЕСТВА

COLD APPETIZERS

Fresh Vegetables with Sour Cream Sauce	*255 g* | **450₽**
Salted wild mushrooms with sour cream	*200 g* | **450₽**
Pickles Platter | *salted cucumbers, tomatoes, sauerkraut, red cabbage, Korean-style carrots, marinated onions*	*350 g* | **450₽**
Cheese Platter | *brie, Dor Blue, Parmesan, walnut cheese, goat cheese with red pepper, nuts, honey*	*300 g* | **1140₽**
Cured Meat Platter | *beef, pork, chicken, and turkey, dry-aged and cured Pickled lingonberries .Lingonberry sauce*	*150 g* | **1210₽**
Salted Lard on Borodino Croutons	*45 g* | **190₽**
Meat Delicacies | *boiled pork, smoked brisket, roast beef, pastrami*	*260 g* | **1140₽**
Russian-Style Feast Appetizer | *smoked pork brisket, salted lard, rendered pork fat, shredded cabbage, lightly salted cucumber, Borodino croutons*	*320 g* | **590₽**
Fish Platter | *chef-cured salmon, cold-smoked tuna, butterfish, catfish, lemon*	*180 g* | **1210₽**
Atlantic Herring with Potato Confit and Cucumber	*320 g* | **410₽**

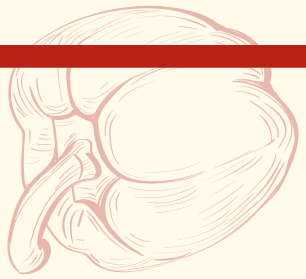
HOT APPETIZERS

Seafood Baked in Bread under a Cheese Crust	*130 g* | **450₽**
Chicken and Mushroom Julienne Baked in a Brioche Bun	*130 g* | **370₽**
Borodino Croutons with Sour Cream Sauce	*120 g* | **350₽**
Crispy Cheddar with Lingonberry Sauce	*220 g* | **490₽**
Chicken Wings	*300 g* | **490₽**



SALADS

Greek Salad	*180 g* | **490₽**
Roasted Beetroot with Cream Cheese and Nut Sauce	*215 g* | **450₽**
Traditional Salad with Beef Tongue and Mushrooms	*245 g* | **680₽**
Olivier with Boiled Pork and Spiced Mayonnaise	*215 g* | **490₽**
Salad with Roast Beef and Grilled Vegetables	*235 g* | **680₽**
Caesar with Chicken	*190 g* | **570₽**
Caesar with Shrimp	*185 g* | **750₽**
Salad with Fried Shrimp and Grilled Vegetables	*190 g* | **780₽**
Salad with Crispy Eggplant, Tomatoes and Sweet Chili	*180 g* | **470₽**
Salad with Crispy Eggplant and Fried Calamari	*235 g* | **490₽**
Salad with Unagi-Style Catfish, Fresh Vegetables, and Cream Cheese	*190 g* | **520₽**

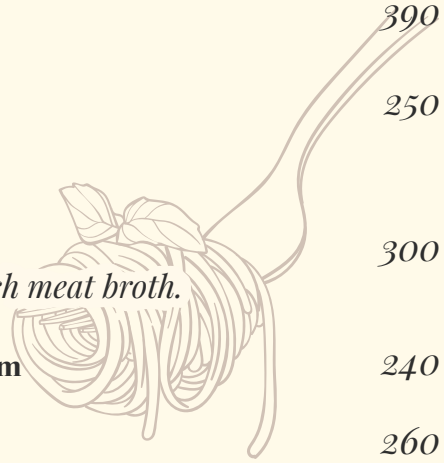


SOUPS

Chicken Broth with Egg and Croutons	*310 g* | **300₽**
Moose Stew Soup	*350 g* | **690₽**
Borscht with Beef | *served with rendered pork fat, green onion and sour cream*	*415 g* | **450₽**
Meat Solyanka	*330 g* | **480₽**
Pumpkin Cream Soup with Shrimp, Coconut Milk and Curry	*290 g* | **540₽**
Tom Yum Soup	*350 g* | **690₽**
Tsar's Fish Soup | *from salmon and pike-perch, served with open-faced pastry*	*400 g* | **710₽**

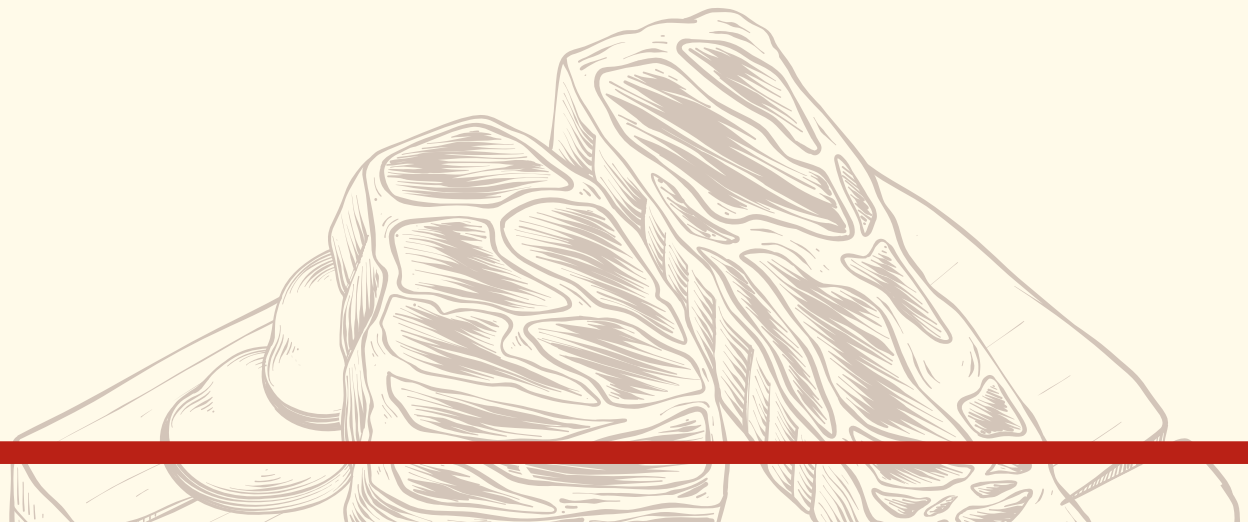
SECOND COURSES

Hot Skillet with Pork and Vegetables	*355 g* | **680₽**
Veal Cheeks with Mashed Potatoes	*390 g* | **830₽**
Pike Cutlets with Pommes Parmentier and Tartar Sauce	*250 g* | **710₽**
Moose dumplings | *served with pickled lingonberries, crispy fried leeks, fresh herbs, and a rich meat broth.*	*300 g* | **640₽**
Homemade dumplings with Sour Cream	*240 g* | **450₽**
Spaghetti Carbonara	*260 g* | **480₽**
Spaghetti with Shrimp and Bisque Sauce	*360 g* | **710₽**



GRILL

Grass-Fed Ribeye	*Price per 100 g* | **550₽**
Pork Neck Steak	*210 g* | **680₽**
Beef Tongue	*170 g* | **950₽**
Lamb and Beef Lyulya Kebab	*200 g* | **650₽**
Beef Steak with Fried Egg and Bacon	*235 g* | **650₽**
Turkey Steak	*190 g* | **650₽**
Pike-perch Fillet	*190 g* | **920₽**
Salmon Fillet	*180 g* | **1380₽**



SIDE DISHES

French Fries	*100 g* | **230₽**
Mashed Potatoes	*180 g* | **200₽**
Baked Potatoes with Mushrooms	*180 g* | **250₽**
Green Beans with Cream and Parmesan	*180 g* | **330₽**
Grilled Vegetables	*140 g* | **290₽**
Steamed Vegetables	*180 g* | **250₽**

SAUCES

For Meat & Poultry

Berry, Satsabeli, Apricot-BBQ, Five-Pepper	*40 g* | **80₽**

For Fish

Sour Cream with Garlic, Tartar, White Wine	*40 g* | **80₽**

DESSERTS

Medovik Cake with Caramel and Almonds	*125 g* | **350₽**
Chocolate Fondant with Vanilla Ice Cream	*150 g* | **480₽**
Cheesecake with Berry Sauce	*125 g* | **370₽**
Napoleon	*150 g* | **320₽**
Apple Strudel	*180 g* | **320₽**
Homemade Ice Cream	*50 g* | **90₽**
Homemade Jam	*50 g* | **70₽**

BEVERAGES

Dausuz Mineral Water | *Sparkling / Still*	500 ml	290 ₽
Borjomi Mineral Water	500 ml	300 ₽
Assorted Juices	250 ml	150 ₽
Assorted Lemonades	330 ml	190 ₽

	250 ml	1000 ml
Berry Mors | *Traditional Fruit Drink*	75 ₽	300 ₽

FRESHLY SQUEEZED JUICES

Orange Juice	200 ml	400 ₽
Grapefruit Juice	200 ml	400 ₽
Apple Juice	200 ml	300 ₽
Carrot Juice	200 ml	300 ₽
Celery Juice	200 ml	350 ₽

HOMEMADE LEMONADES

	200 ml	700 ml
Strawberry | Feijoa	250 ₽	750 ₽
Apple | Yuzu	250 ₽	750 ₽
Pear | Elderberry	250 ₽	750 ₽
Peach | White Tea | Passion Fruit	250 ₽	750 ₽
Mojito	250 ₽	750 ₽

MILKSHAKES

	300 ml
Vanilla	320 ₽
Strawberry	320 ₽
Chocolate	320 ₽
Banana	320 ₽

COFFEE

Espresso	45 ml	170 ₽
Americano	150 ml	190 ₽
Cappuccino	200 ml	250 ₽
Latte | *Syrup of your choice*	230 ml	270 ₽
Glace | *Coffee with a scoop of ice cream and chocolate*	250 ml	270 ₽
Baileys-Cappuccino | *Cream liqueur, coffee, milk*	200 ml	380 ₽

TEA

| *Signature Teas*

	800 ml
Warming Tea | *Ginger, lemon, mint, honey*	350 ₽
Sea Buckthorn Tea | *Sea buckthorn, ginger, honey, spices*	350 ₽
Cranberry Tea | *Cranberries, apple, honey, spices*	350 ₽
Citrus Tea | *Orange, grapefruit, lime, lemon, mint, honey, spices*	350 ₽

| *Loose-Leaf Teas*

	800 ml
Black Tea | *Assam; with thyme; with bergamot; with cherry*	300 ₽
Green Tea | *Classic; Milk Oolong; Ginseng Oolong; Jasmine*	300 ₽
Herbal Tea	300 ₽

COCKTAIL MENU

Aperol Spritz | *Aperol, sparkling wine, soda*	140 ml	650 ₽
Hugo Spritz | *Sparkling wine, elderflower syrup, soda*	145 ml	490 ₽
Gin & Tonic | *Gin, tonic water, fresh cucumber*	160 ml	490 ₽
Yuzu Margarita | *Tequila, dry vermouth, yuzu pur e, lime juice*	95 ml	590 ₽
Mojito | *Rum, lime, mint, soda*	225 ml	590 ₽
Long Island Iced Tea | *Rum, gin, tequila, vodka, orange liqueur, lemon juice, cola*	190 ml	650 ₽
Pink Garden | *Gin, rhubarb-raspberry cordial, strawberry syrup*	90 ml	490 ₽
Verde Gimlet | *Gin, blackcurrant-lavender-pineapple cordial*	100 ml	550 ₽
Tommy's Daiquiri | *Whiskey, passion fruit syrup, lemon juice, egg white*	95 ml	590 ₽
Negroni | *Gin, red vermouth, Campari*	90 ml	590 ₽
Classic Mulled Wine | *Red wine, spices*	200 ml	390 ₽

WINES BY THE GLASS

		125 ml	750 ml
Italy	**Prosecco, Belvilla** | *Extra Dry (White)*	550 ₽	3300 ₽
Argentina	**Chardonnay, Caleu** | *White, Dry*	450 ₽	2700 ₽
New Zealand	**Wallaby Creek Sauvignon Blanc** | *White, Semi-Dry*	480 ₽	2880 ₽
Georgia	**Alazani Valley, Askaneli Brothers** | *White, Semi-Sweet*	450 ₽	2700 ₽
Chile	**G7 Merlot** | *Red, Dry*	450 ₽	2700 ₽
Italy	**Primitivo, Alla Moda** | *Red, Dry*	550 ₽	3300 ₽
Georgia	**Alazani Valley, Askaneli Brothers** | *Red, Semi-Sweet*	450 ₽	2700 ₽

		125 ml	500 ml
Serbia	**Blackberry** | *Semi-Sweet*	420 ₽	1680 ₽

SPARKLING WINES

		750 ml
Germany	**Riesling Sekt, Zimmermann** | *Dry*	3500 ₽
France	**Crémant de Loire, Trésor de Loire** | *Brut*	5500 ₽
Italy	**Montevi Dolcé Dessert** | *Sweet*	2900 ₽
Chile	**Ribern Rose** | *Brut*	2900 ₽

WHITE WINES — 750 ml

France | Alsace	**Riesling, Gustave Lorentz** | *Dry*	3900 ₽
Portugal | Vinho Verde	**Verde, Petula** | *Semi-Dry*	3200 ₽
Germany | Mosel	**Riesling, Zimmermann** | *Semi-Dry*	3500 ₽
Austria | Wagram	**Grüner Veltliner, Terrassen** | *cyxoe*	3700 ₽
USA | California	**Chardonnay, Western Cellars** | *Winemaker's Selection, Dry*	4500 ₽
New Zealand | Marlboro	**Sauvignon Blanc, Black Cuvee XV** | *Dry*	5500 ₽

ROSÉ WINES — 750 ml

Italy | Veneto	**Alla Moda Pinot Grigio Rosato delle Venezie** | *Dry*	3300 ₽
Austria | Kremstal	**Zweigelt Rose, Weingut Heninger** | *Dry*	4200 ₽

RED WINES — 750 ml

France | Bordeaux	**Château Le Lys** | *M doc, Dry*	5500 ₽
Italy | Tuscany	**Chianti Tre Cipressi, Tenute Piccini** | *Dry*	3500 ₽
Spain | Ribera del Duero	**Diaz Bayo 8 Meses Barrica** | *Dry*	3500 ₽
USA | California	**Zinfandel, Santa Monica** | *Dry*	4300 ₽
South Africa | Western Cape	**Pinotage No.1, Origin Wine** | *Dry*	2900 ₽
Australia | South-East	**Shiraz Big Insult** | *Dry*	3500 ₽

INFUSIONS 50 ml

Borodinskaya	200 ₽
Galangal	200 ₽
Horseradish with Honey	200 ₽
Lingonberry | Mint | Rosehip	200 ₽
Cherry | Spices | Sage	200 ₽
Limoncello	200 ₽
Cranberry	200 ₽

POLUGAR 40 ml

№1 Rye & Wheat	590 ₽
№3 Borodinsky with Caraway	590 ₽

WHISKEY

| *Scotland:* 40 ml

Ballantine's Finest	390 ₽
Dewar's White Label	440 ₽
Chivas Regal 12 Years	750 ₽
The Glenlivet 12 Years	850 ₽

| *Ireland:* 40 ml

Jameson	450₽

| *USA:* 40 ml

Jim Beam	440₽

VODKA 50 ml

Husky	180 ₽
Belaya Berezka	200 ₽
Nizhny Novgorod Story	280₽
Tchaikovsky	270₽
Absolut	420₽
Chistye Rosy	420₽

COGNAC & BRANDY 40 ml

Ararat 5 Years	350₽
Ararat Ani 7 Years	400₽
Roullet VSOP	600₽
Martell VS	750₽
Martell VSOP	950₽

DIGESTIFS & LIQUEURS — 40 ml

Jägermeister	390 ₽
Becherovka	250 ₽
Baileys	390 ₽
Sambuca	390 ₽
Absinthe	390 ₽

APERITIFS & VERMOUTH — 50 ml

Aperol	290 ₽
Campari	310 ₽
Martini	290 ₽

RUM — 40 ml

Havana Club Especial	360 ₽
Havana Club 3 Years	360 ₽

PORT WINE — 50 ml

Porto Alegre Ruby	350 ₽

TEQUILA — 40 ml

Olmeca Blanco	520 ₽
Olmeca Gold	570 ₽

GIN — 40 ml

Lockwood Original	350 ₽
Beefeater London Dry	390 ₽

BEER

| *Draught*

	0,3 L	0,5 L
Konix Czech Pilsner | *Filtered Light Lager*	300 ₽	450 ₽
Konix Hefeweizen | *Unfiltered Wheat Beer*	300 ₽	450 ₽

| *Bottled*

Atomic Laundry | **Russia** | *IPA*	590 ₽
Jaws Oatmeal Stout | **Russia** | *Dark*	550 ₽
Gorkovskaya Brewery Hefeweizen | **Russia** | *Wheat*	550 ₽
Einbecker Pilsner | **Germany** | *Light*	650 ₽
Černovar | **Czech Republic** | *Light*	650 ₽
Černovar | **Czech Republic** | *Dark*	650 ₽
Weihenstephaner Hefeweissbier | **Germany** | *Wheat*	650 ₽
Bakalář Non-Alcoholic | **Czech Republic** | *Light*	450 ₽