

LOBBY BAR



Breakfast

Served 7 am to 12 am

Your breakfast for the price of a cup of coffee cappuccino 550
With coffee or tea with croissant and morning rolls (300/32/45)

You can order an additional hot item of your choice.

We will serve you a glass of juice while you are waiting for your breakfast

-	<i>oatmeal porridge</i>	250	
-	<i>syrniky with sour cream</i>	150/50	
-	<i>sausages with hash brawn</i>	60/90	950
-	<i>fried eggs with bacon</i>	80/10/20	
5pcs/ 10/30/30	<i>Bakery basket: sweet pastries, croissants, mornings rolls. Served with butter, jam and honey</i>		550
50/50/90/ 50/150	<i>Cereals: corn flakes, frosted flakes, muesli, oatmeal with cold or hot milk</i>		400
400	<i>Smoothie with banana and oatmeal</i>		600
125	<i>Natural yoghurt</i>		300
125	<i>Fruit yogurt</i>		300
150/50	<i>Syrniki with sour cream</i>		700
150	<i>Cottage cheese 9%</i>		500
100/40	<i>Meat and cheese platter</i>		650
50/150	<i>Salmon caviar with pancakes</i>		2 100
100/35/75	<i>Smoked salmon with honey-mustard sauce and toasts</i>		1 500
250	<i>Oatmeal porridge</i>		
	<i>Rice porridge</i>		550
	<i>Millet porridge</i>		
90	<i>Hash browns</i>		400

150	<i>French fries</i>	500
150/28/50	<i>Russian pancakes served with item of your choice: with jam, honey or sour cream</i>	500
79(105)/30 (57)/65	<i>Two eggs: boiled, scrambled or fried with ham, cheese, sausage or tomatoes</i>	600
150	<i>Three eggs omelet of your choice: ham, cheese, tomatoes, mushrooms</i>	700
125	<i>Poached egg with salmon, served on hash brown</i>	750
110	<i>Poached egg with ham, served on hash brown</i>	550
70/60/45	<i>Sausage fried, boiled or fried bacon</i>	400
250	<i>Stewed dried apricots or prunes</i>	400

Cold Appetizers

50/150/50	<i>Salmon caviar with Russian pancakes and sour cream</i>	2 100
100/35/75	<i>Salmon Gravavlax with honey-mustard sauce and toasts</i>	1 500
150/75	<i>Assorted fish platter: cold smoked omul fillet, hot smoked salmon and smoked eel</i>	1 900
120/80/5	<i>Herring forshmak with rye bread croutons</i>	650
75/40/30	<i>Boiled veal tongue served with mustard and horseradish</i>	650
145/110/15	<i>Hummus with eggplant and pine nuts</i>	750
85/25/35	<i>Chicken liver pate with raspberry jam and toast</i>	650
90/40	<i>Meat platter: Basturma, Chorizo and Coppa with olives</i>	1 100
200/155/25	<i>Cheese plate with honey and cheese sticks</i>	1 800

Salads

175/25	<i>Fresh vegetables salad with tomatoes, cucumbers, bell peppers, greens and oil dressing</i>	700
190	<i>Greek salad with Feta cheese, fresh vegetables, olives and lemon sauce</i>	800
95/75/ 50/5	<i>Salad with fresh spinach, fried prawns, zucchini and peanut butter sauce with Balsamic and Teriyaki (11.00-23.00)</i>	1 750
200	<i>Fried eggplant salad with tomatoes and spicy sauce</i>	950
235/45	<i>Salad with turkey fillet, fried zucchini, avocado and sesame oil (11.00- 23.00)</i>	950
234	<i>Stracciatella with tomatoes and basil sauce</i>	1 300
	<i>Olivier salad</i>	
125/35	- with beef tongue	900
135/30	- with crab meat	1 750
	<i>Salad «Caesar»</i>	
120/5/10	- with chicken fillet	850
185/40	- with tiger shrimps	1 550

Sandwiches

330/75	<i>Club sandwich with turkey fillet and bacon, served with French fries</i>	1 100
210/60	<i>Tuna baguette sandwich</i>	850
240/25	<i>Hot sandwich with beef, mushrooms and tomatoes</i>	1 100
215/90	<i>Pastrami sandwich, avocado on rye baguette</i>	810
270/75/25	<i>Classic burger with chopped beef, cheese, bacon, egg and French fries</i>	1 350

210/30	<i>Rye and wheat toast sandwich with marinated salmon, cream cheese, capers and lemon</i>	1 500
	<i>Bruschetta of your choice:</i>	
1/55	- with salmon	450
1/50	- with tuna	300
1/45	- with tomatoes	300
1/50	- with parma ham	400

Hot appetizers

220/90	<i>Skewer grilled tiger shrimps with vegetables and garlic-ginger sauce (11.00- 23.00)</i>	1 900
100/50/60	<i>Scallop with spinach and orange cream sauce</i>	1 900
190/90/15	<i>Octopus tentacles with grilled vegetables and lemon dressing</i>	1 700
150	<i>Classic mushroom julienne</i>	750
150/28	<i>Russian pancakes served with your choice: jam, honey or sour cream</i>	550
75	<i>Garlic rye breadsticks</i>	500
1/45	<i>Assorted pies</i>	250

Soups

300/35	<i>Creamy pumpkin soup with cedar nuts and guacamole cream</i>	700
250	<i>Soup goulash with beef</i>	1 300
250/30	<i>Homemade noodle soup with chicken</i>	650
250	<i>Mushroom soup with homemade noodles</i>	650
250/25	<i>Borsch with sour cream</i>	650
250	<i>Courland soup with salmon, fennel and cream (At your choice, the soup can be prepared without cream)</i>	950

Pasta & Risotto

220/30	<i>Spaghetti Carbonara with bacon and Parmesan cheese</i>	900
255/30	<i>Tagliatelle with tiger shrimps and creamy saffron sauce</i>	1 700
250/20	<i>Spaghetti Bolognese with Parmesan cheese</i>	900
190/95/40	<i>Risotto with shrimps and mussels</i>	1 750

Fish Dishes

140/115/50	<i>Salmon fillet served with potato and spinach paté, asparagus and hollandaise sauce</i>	2 100
110/120/75/ 75/10	<i>Cutlet of crab meat, tiger prawns and salmon, served with spinach and caviar sauce</i>	1 700
130/50/100	<i>Black cod with zucchini</i>	2 400
160/100/ 80/50	<i>Halibut fillet with tomatoes and olives</i>	1 900

Meat and poultry dishes

100/125/ 50	<i>Beef tenderloin medallions served with mini potatoes, fried zucchini and red wine sauce</i>	2 300
160/100/25	<i>Beef cheeks with mashed potatoes and red wine sauce</i>	1 600
200/50	<i>Ribeye steak beef with red wine sauce, served with your choice: with vegetable salad or steak fries potatoes</i>	3 800
100/100/80	<i>Beef stroganoff served with mashed potatoes and onion fries</i>	1 700
190/190/50	<i>Lamb chops with baby potatoes and zucchini (11.00- 23.00)</i>	2 400
150/70/50/30	<i>Chicken Kiev cutlet with baked apples and shoestring fries</i>	1 200
180/50/140	<i>Beef cutlet with onions and bacon, served grilled vegetables and tomato sauce</i>	1 400

Desserts

150	<i>Cherry strudel</i>	600
195	<i>Chocolate cake «Evening Prague»</i>	800
150	<i>Napoleon Cake with custard and strawberry ice cream</i>	600
150	<i>Dessert «A. Pavlova». Australian meringue with delicate vanilla cream and fresh berries</i>	850
150	<i>San Sebastián cheese cake with vanilla and fruit sauce</i>	700
130	<i>Russian honey cake with ice cream</i>	600
115	<i>Carrot cake</i>	450
155	<i>Almond roll with vanilla cream, fruits and mango-passion fruit sauce</i>	600
20	<i>Fruit and berry macaron</i>	200
120	<i>Assorted homemade cookies</i>	300
48	<i>Mini tartlets with berries</i>	350
90	<i>Ptichye moloko cake</i>	600
30	<i>Mini cake Bouchee</i>	300
130/25/25	<i>Fresh berries of your choice: strawberry, raspberry, blackberry, blueberry</i>	2 200
225	<i>Assorted ice cream or sorbet in a honey basket</i>	950
250/170	<i>Assorted fresh fruits or fruit salad</i>	650

Smoothie

400	<i>Smoothie with strawberry, banana and kiwi</i>	750
400	<i>Fruit smoothie with pineapple and raspberries</i>	650

400	<i>Vitamin smoothie with spinach, apple and herbs</i>	700
400	<i>Smoothie with banana and oatmeal</i>	600

Freshly Squeezed Juices

250	<i>Freshly squeezed orange juice</i>	600
250	<i>Freshly squeezed grapefruit juice</i>	600
250	<i>Freshly squeezed carrot juice</i>	550
250	<i>Freshly squeezed pineapple juice</i>	800
250	<i>Freshly squeezed apple juice</i>	600
250	<i>Freshly squeezed celery juice</i>	600

Soft Drinks

250/750	<i>«San Benedetto» still, sparkling, Italy</i>	450/800
500/750	<i>«Lauretana» still, sparkling, Italy</i>	600/800
500	<i>«Vorgol» still, Russia</i>	400
330	<i>«Borjomi», Georgian</i>	450
250	<i>Cranberry drink</i>	400
330	<i>Coca-cola</i>	400
250	<i>Tonic</i>	400

Coffee

40	<i>Espresso</i>	450
80	<i>Double Espresso</i>	550
180	<i>American coffee</i>	500
180	<i>Decaffeinated Coffee</i>	500

70/140	<i>Turkish Coffee</i>	450/600
200	<i>Flat white</i>	550
200/350	<i>Cappuccino classic</i>	550/750
220	<i>Coffee Latte machiato classic</i>	550
180	<i>Hot chocolate</i>	700

Tea Collection

Black tea

600	<i>English Breakfast</i>	600
600	<i>Royal Darjeeling</i>	600
600	<i>Earl Grey</i>	600

Green tea

600	<i>Misty mountain</i>	600
600	<i>Jasmine tea</i>	600

Fruit tea

600	<i>Cherry tea</i>	600
600	<i>Eternal summer</i>	600

Exclusive Collection Tea

600	<i>Milk Oolong</i>	700
600	<i>Golden Pu-Erh</i>	700
600	<i>White Peony Pai Mu Tan</i>	600
600	<i>Royal Orchid</i>	600

Specialty Tea prepared with fresh berries and fruits

600	<i>Tea with apple and cinnamon</i>	800
600	<i>Cranberry tea</i>	800
600	<i>Buckthorn tea</i>	800
600	<i>Ginger tea with orange</i>	800
600	<i>Raspberry Mint tea</i>	800

Herbal Tea

600	<i>Russian tradition</i>	600
600	<i>Chamomile tea</i>	600
600	<i>Briar Tea</i>	600
600	<i>Black tea with thyme</i>	600
600	<i>Buckwheat tea</i>	600

Milkshakes

300	<i>Vanilla</i>	650
300	<i>Chocolate</i>	650
300	<i>Strawberry</i>	650

Lemonades

300/1000	<i>Apple and rosemary</i>	700 / 1400
300/1000	<i>Spicy cranberry</i>	700 / 1400
300/1000	<i>Ginger lemonade</i>	700 / 1400
300/1000	<i>Classic citrus</i>	700 / 1400
300/1000	<i>Pear lemonade</i>	700 / 1400

300/1000	<i>Tropical lemonade</i>	700 / 1400
300/1000	<i>“Mojito” non-alcoholic</i>	700 / 1400
300/1000	<i>“Aperol” non-alcoholic</i>	700 / 1400

Whisky

Blended

50	<i>Glengarry</i>	600
50	<i>Johnnie Walker Red Label</i>	650
50	<i>Johnnie Walker Black Label</i>	900
50	<i>Barclays 12^{y.o.}</i>	800
50	<i>Bushmills</i>	750
50	<i>Ballantin’s</i>	750
50	<i>Jameson</i>	850
50	<i>Jack Daniel's</i>	950
50	<i>Chivas Rigal 12^{y.o.}</i>	1200

Single Malt

50	<i>Glenmorangie 12^{y.o.}</i>	1 600
50	<i>Glengarry 12^{y.o.}</i>	1 400
50	<i>Exclusive Malts Laphroaig 10^{y.o.}</i>	1 400
50	<i>Lindores Single Molt</i>	1 100
50	<i>Lagavulin 16^{y.o.}</i>	3 500
50	<i>Glenfiddich 12^{y.o.}</i>	1 700
50	<i>Glenfiddich 21^{y.o.}</i>	3 900

50	<i>Macallan 12^{y.o.}</i>	2 400
50	<i>Jura 18^{y.o.}</i>	2 800

Rum

50	<i>Barcelo Blanco</i>	650
50	<i>Zacapa Gran Reserva 23^{y.o.}</i>	1 900
50	<i>Captain Morgan Spiced</i>	650

Gin

50	<i>Strange Love</i>	600
50	<i>Cruxland London Dry Gin</i>	800
50	<i>Bombay Sapphire</i>	950

Vodka

50	<i>Beluga Gold Line</i>	950
50	<i>Beluga Nobl</i>	650
50	<i>Spelta</i>	900
50	<i>Grey Goose</i>	850
50	<i>Mon Blanc</i>	800
50	<i>Chistye Rosy</i>	700
50	<i>Tsarskaya Gold</i>	600

Calvados

50	<i>Pere Magloire VS</i>	950
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Porto

50	<i>Porto Kopke 10 y.o.</i>	950
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50	<i>Porto Kopke 20 y.o.</i>	1 800
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Grappa

50	<i>Grappa di Moscato</i>	950
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Tequila

50	<i>Olmeka Blanco</i>	750
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50	<i>Olmeka Gold</i>	850
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Bitters

50	<i>Jägermeister</i>	750
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50	<i>Fernet-Branca</i>	850
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50	<i>Campari</i>	700
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50	<i>Aperol</i>	700
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Cognac

50	<i>Camus VS</i>	1 400
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50	<i>Hennessy VS</i>	1 500
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50	<i>Hennessy VSOP</i>	1 900
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50	<i>Camus VSOP</i>	1 900
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50	<i>Martell VSOP</i>	1 900
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50	<i>Hennessy XO</i>	3 600
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50	<i>Camus XO</i>	3 500
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50	<i>Martell XO</i>	3 900
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Vermouth

50	<i>Martini Bianco</i>	500
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50	<i>Martini Extra Dry</i>	500
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Brandy

50	<i>Ararat 5^{y.o.}</i>	800
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Liquors

50	<i>Bailey`s</i>	600
50	<i>Cointreau</i>	700
50	<i>Kahlua</i>	600
50	<i>Malibu</i>	600
50	<i>Drambui</i>	900
50	<i>Blue Curacao</i>	500
50	<i>Crème de Cassis</i>	500
50	<i>Sambuka Molinari</i>	700
50	<i>Limoncello</i>	700
50	<i>Xenta Absent</i>	800

Mulled wine

250	<i>Classic Mulled wine</i>	950
250	<i>Strong Mulled wine</i>	1 200
250	<i>Winter Mulled wine</i>	1 100
250	<i>White Mulled wine</i>	1 000
250	<i>Apple Grog</i>	700
250	<i>Wine Punch</i>	1 200
250	<i>Spicy Sbiten n/a</i>	500

Champagne

750	<i>Lanson le Black Creation Brut, France</i>	19 000
750	<i>Moet Chandon Brut, France</i>	18 000
750	<i>Billecart-Salmon, Brut Reserve, France</i>	22 000
750	<i>Louis Roederer Brut Premier, France</i>	24 000
750	<i>Pommery Apanage Blanc de Blancs, France</i>	20 000
750	<i>R de Ruinart Brut, France</i>	25 000
750	<i>Billecart-Salmon Brut Rose, France</i>	29 000
750	<i>Dom Perignon Brut Vintage, France</i>	65 000

Sparkling wine

200	<i>Prosecco Tallero, Italy</i>	1 900
750	<i>Prosecco, La Gioiosa Brut, Italy</i>	5 900
750	<i>Bio Bio Bubbles Brut, Cielo, Italy</i>	4 200
750	<i>Cava Castell Llord Brut, Spain</i>	4 700
750	<i>Tresors de Loire Rose Cremant de Loire, France</i>	7 500
750	<i>Shumrinka, Blanc de Blanc, Extra Brut, Russia</i>	3 700

Red wine

	150ml	750ml
<i>Zinfandel Paddleboard, USA</i>	1 200	6 000
<i>Chianti Serristori, DOCG, Italy</i>	950	4 750
<i>Cotes du Rhone, Cellier des Chartreux, France</i>	1 000	5 000
<i>Vechernitsa, Usadba Divnomorskoe, Russia</i>	850	4 250
<i>Zweigelt Point Blauer Nigl, Austria</i>		5 500

<i>Coteaux Bourguignons Rouge, Dominique Piron, France</i>	6 100
<i>Bourgogne Pinot Noir, France</i>	9 500
<i>Chateau Sitran, Haut-Medoc, France</i>	11 000
<i>Valpolicella Classico Superior, Italy</i>	7 000
<i>Barolo Paesi Tuoi, Terre da Vino, Italy</i>	14 000
<i>Brunello di Montalcino, Castelgiocondo, Frescobaldi, Italy</i>	18 000
<i>Proximo, Marques de Riscal, Rioja, Spain</i>	5 500
<i>Blaufrankisch Classic Niederosterreich Steinschaden, Austria</i>	4 000
<i>Malbec La Linda, Luigi Bosca, Argentina</i>	5 000
<i>Pinot Noir, Loco Cimbali, Russia</i>	4 500
<i>Chateau de Talu, Cabernet Franc, Russia</i>	3 500

White wine

	150ml	750ml
<i>Sauvignon Blanc, Paddle Creek, New Zealand</i>	1 200	6 000
<i>Pinot Grigio, Italy</i>	900	4 500
<i>Riesling Zimmermann-Graeff & Muller, Germany</i>	900	4 500
<i>Kholodnyy Tuman, Usadba Divnomorskoe, Russia</i>	800	4 000
<i>Chardonnay Le Grand Noir, Les Celliers Jean d'Alibert, France</i>		4 500
<i>Sauvignon Blanc Grand Bateau, Chateau Beychevelle, France</i>		5 500
<i>Pouilly-Fume en Traverain, Henri Bourgeois, France</i>		11 000
<i>Soave Classico, Domini Veneti, Italy</i>		6 500
<i>Pfefferer, Colterenzio, Italy</i>		7 000

<i>Gavi IL Valentino, La Scolca , Italy</i>	8 000
<i>Crab & More Chardonnay, USA</i>	5 000
<i>Chenin Blanc Fairview, South Africa</i>	6 000
<i>Riesling, Loco Cimbali, Russia</i>	3 700
<i>Usadba Mezyb, Chardonnay, Russia</i>	4 000

Beer

<i>Draught beer</i>	300ml	500ml
<i>Bavarian Craft, light lager</i>	550	750
<i>Bottled beer</i>		
500	<i>Aldersbacher Klosterhell</i>	800
355	<i>Corona Extra</i>	600
450	<i>Franziskaner Weissbier</i>	550
310	<i>Zhiguli beer</i>	450
330	<i>Bud Non-Alcoholic</i>	450

Cocktails

20\20\20 20\20	<i>Long Island (tequila, cointreau, vodka, rum, gin, cola)</i>	1 200
50\30\20	<i>White Russian (vodka, baileys, cream)</i>	750
50\50	<i>Black Russian (vodka, kalua)</i>	750
50\20	<i>Daiquiri (rum, lime juice, syrup)</i>	700
50\30\20	<i>Margarita (tequila, cointreau, syrup)</i>	1 200
200\50\5	<i>Screwdriver (orange juice, vodka, syrup)</i>	700

200\50\5	<i>Tequila Sunrise (orange juice, tequila, syrup)</i>	800
50\250	<i>Cuba Libre (rum, cola)</i>	800
200\50	<i>Kir royal (champagne, blackcurrant liqueur)</i>	900
50/200	<i>Mojito (rum, mint, syrup, sparkling water)</i>	1 100
100/50/50	<i>Aperol Spritz (sparkling wine, aperol, sparkling water)</i>	900
20\20\20	<i>B 52 (baileys, kalua, cointreau)</i>	800