

BREAKFAST



MORNING SET

Morning set: dumplings with cottage cheese and toast with trout.

590- 380 g/692 kcal



ORDER FOR BREAKFAST

FRESH JUICE
320- 250 ml



AMERICANO 150 ml
OR CAPPUCCINO 200 ml
• SEAFOOD RILLETTE

490-



SEAFOOD RILLETTE

Delicate filling made of shrimp, salmon, cod, cream cheese and onion, served with black bread and egg. Decorated with dried olives, microgreens and dried onions.

420- 160 g/359 kcal

SPECIAL OMELETTE 🍳 🌱

Tender omelette with broccoli, edamame beans and stracciatella. Decorated with microgreens and dried olives.

450- 200 g/400 kcal

FRIED EGGS

190- 140 g/323 kcal

SCRAMBLED EGGS

230- 120 g/270 kcal

TOPPINGS

Shrimps	220-	40 g/53 kcal
Salmon	220-	30 g/54 kcal
Parmesan cheese/ Gauda	90-	30 g/117 kcal 103 kcal
Chicken fillet	120-	30 g/40 kcal
Cherry tomatoes	90-	30 g/14 kcal
Broccoli	90-	30 g/8 kcal
Champignons	90-	30 g/35 kcal
Olive oil	50-	30 g/27 kcal

TOAST WITH TROUT

A slice of black bread with guacamole, stracciatella and trout. Decorated with greens and dried olives.

490- 110 g/202 kcal

OATMEAL WITH MANGO AND BLACK CURRANT



Oatmeal porridge based on soy milk with the addition of mango, black currants and chia seeds. Served with peanut mousse. Does not contain sugar.

290- 220 g/215 kcal



OATMEAL

BASED ON WATER

190- 250 g/188 kcal

ON COW MILK

190- 250 g/387 kcal

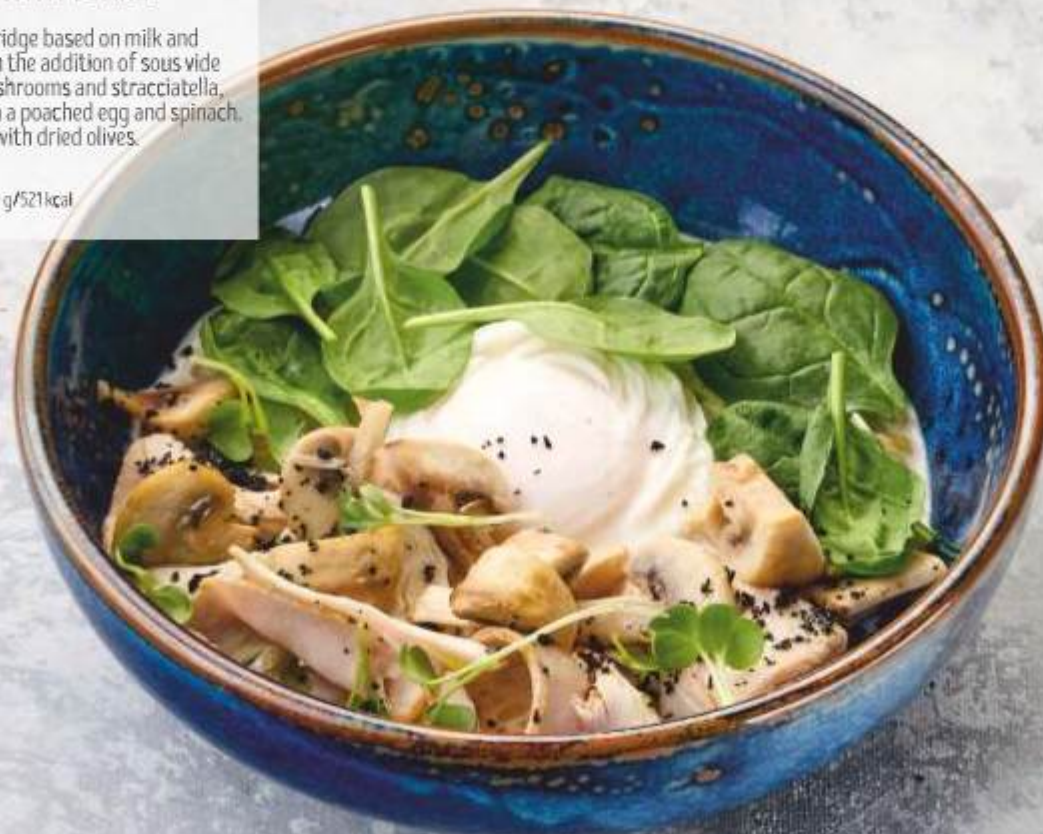
ON COCONUT MILK

250- 250 g/406 kcal

BULGUR WITH TURKEY

Bulgur porridge based on milk and cream, with the addition of sous vide turkey, mushrooms and stracciatella, served with a poached egg and spinach. Decorated with dried olives.

370- 260 g/521 kcal



SPINACH PANCAKES WITH TROUT

Spinach and zucchini pancakes. Served with salted trout, cream cheese and guacamole.

470- 140 g/300 kcal

EUROPEAN BREAKFAST

Fried or scrambled eggs with turkey cutlets covered by melted cheddar cheese, served with beans, warm cherry tomatoes and salad mix.

- with fried eggs 270 g/351 kcal
- with scrambled eggs 290 g/358 kcal

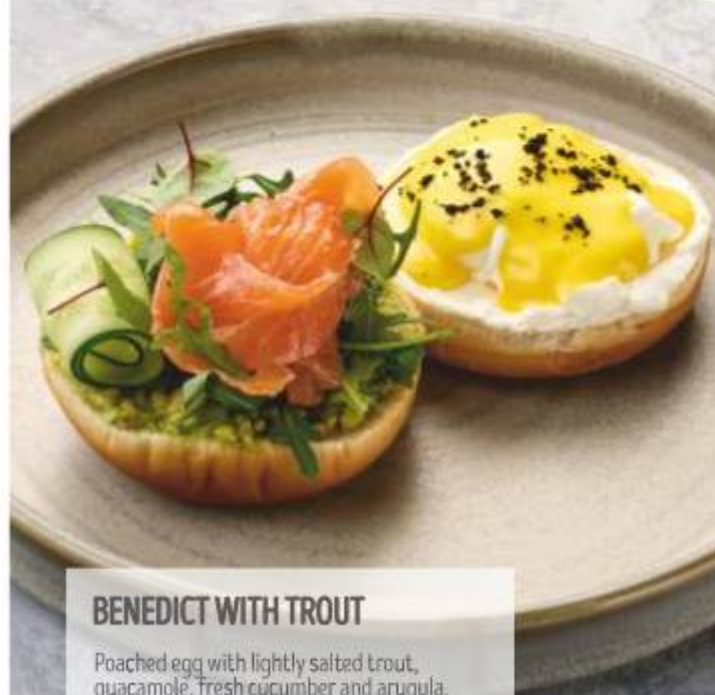
450-



**ORDER
FOR BREAKFAST**



**FRESH JUICE
320-** 250 ml



BENEDICT WITH TROUT

Poached egg with lightly salted trout, guacamole, fresh cucumber and arugula. Served with cheese sauce on brioche buns. Decorated with dried olives.

590- 210 g/452 kcal



BENEDICT WITH TURKEY

Poached egg with sous vide turkey, guacamole, fresh cucumber and arugula. Served with cheese sauce on brioche buns. Decorated with dried olives.

460- 200 g/562 kcal

CURD MOUSSE 🌱

Cottage cheese with soft whipped cream and condensed milk. Decorated with blueberries, sublimated raspberries and almond petals.

330- 265 g/412 kcal



DUMPLINGS

Dumplings filled with cottage cheese. Served with homemade cherry jam and sour cream.

350- 270 g/490 kcal



COTTAGE CHEESE CAKES 🌱

Cakes made from cottage cheese with the addition of rice flour, served with raspberry-sour cream sauce.

290- 180 g/285 kcal



SMOOTHIE BOWL 🌱 🌱 🌱 MANGO-PASSION FRUIT

Rich puree of mango, passion fruit, banana and coconut milk. Served with banana, kiwi, blueberries and chia seeds.

350- 390 g/192 kcal



STARTERS



GUACAMOLE

Fresh avocado puree with the addition of tomatoes, cilantro and lemon juice. Served with wheat tortilla chips.

330- 120 g/190 kcal



HOMEMADE PATE

Homemade chicken liver pate with onion jam and sublimated raspberries. Served with crispy rye bread.

340- 130 g/453 kcal

Extra portion of crispy bread.

90- 40 g/84 kcal



HUMMUS

Chickpea puree with cilantro, mint, zira and garlic. Served with wheat tortilla chips.

190- 120 g/255 kcal

BRUSCHETTA

Bruschetta with vegetables, feta cheese, olives, onion confitur and pesto sauce.

240- 70 g/102 kcal

Bruschetta with roast beef, vegetables, pickled patissons, capers and unagi cream sauce.

270- 75 g/115 kcal

Bruschetta with salted trout, cream cheese, chuka and quail egg.

330- 90 g/190 kcal



ASSORTED 3 BRUSCHETTAS

690- 235 g/354 kcal



TACOS WITH TROUT

Wheat tortilla with cream and filling of salted trout, fresh cucumber, lettuce leaves and cherry tomatoes.

520- 170 g/453 kcal



MINI TOASTS WITH BRIE CHEESE

Tapas with warm brie cheese, pesto sauce, honey and walnut on french bun toast.

395- 90 g/316 kcal



CHEESE PLATE

Assorted 4 types of cheese: parmesan, gorgonzola, brie and gouda. Served with honey, peanuts, season berries and celery.

470- 165 g/460 kcal

SALADS

POKE WITH TROUT

Trout fillet in teriyaki sauce with chuka salad, cucumber, avocado, edamame beans and cream cheese mousse with coconut milk. Decorated with nori seaweeds and sesame. Served with a side dish on your choice:

- with rice 240 g/358 kcal
- with quinoa 240 g/354 kcal

590-

POKE WITH CHICKEN FILLET AND QUINOA

Chicken fillet bowl in unagi sauce with chuka salad, cucumber, beans and avocado. Decorated with nori seaweeds and sesame seeds. Served with a side dish on your choice:

- with rice 260 g/391 kcal
- with quinoa 260 g/387 kcal

390-

SALAD WITH CHICKEN FILLET AND APPLE



Chicken fillet in combination with a juicy apple and thinly sliced celery stem, dressed with homemade mayonnaise.

• with smoked chicken fillet 170 g/263 kcal

• with sous vide chicken fillet 170 g/270 kcal

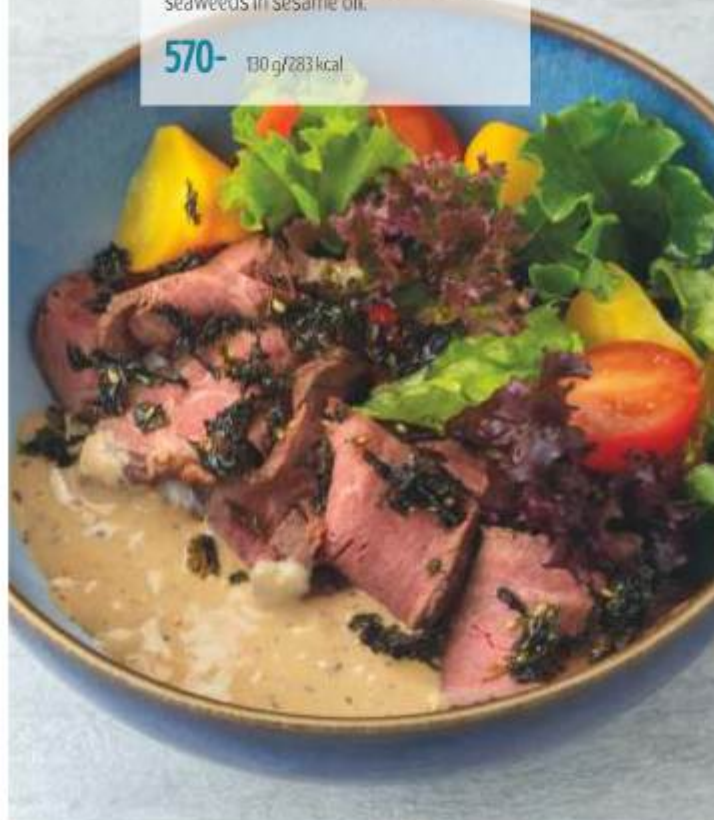
395-



ROAST BEEF SALAD

Roast beef slices with lettuce leaves, blanched paprika, cherry tomatoes and pickled patissons. Served with nut and sesame sauce and decorated with nori seaweeds in sesame oil.

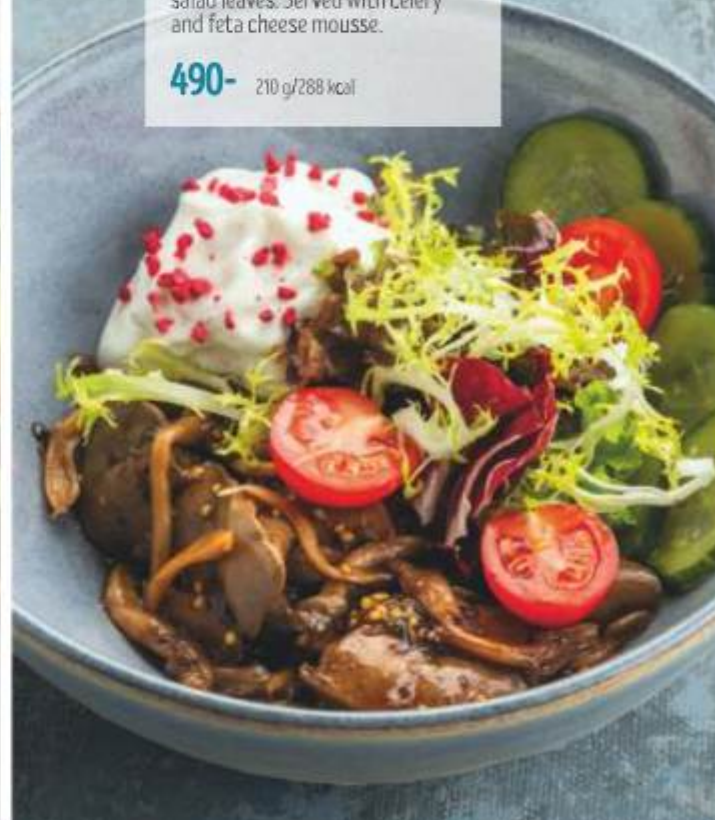
570- 130 g/283 kcal



WARM SALAD WITH LIVER

Warm salad with chicken liver and mushrooms in berry and meat sauce with kimchi cucumbers, fresh cherry tomatoes and assorted salad leaves. Served with celery and feta cheese mousse.

490- 210 g/288 kcal



TARTAR WITH TROUT

Fresh tuna or trout fillet (on your choice) with fresh cucumber and avocado in shiso sauce, topped with mango-passion fruit puree and kimchi. Decorated with black sesame seeds.

• with tuna 175 g/329 kcal

• with trout 175 g/337 kcal

590-

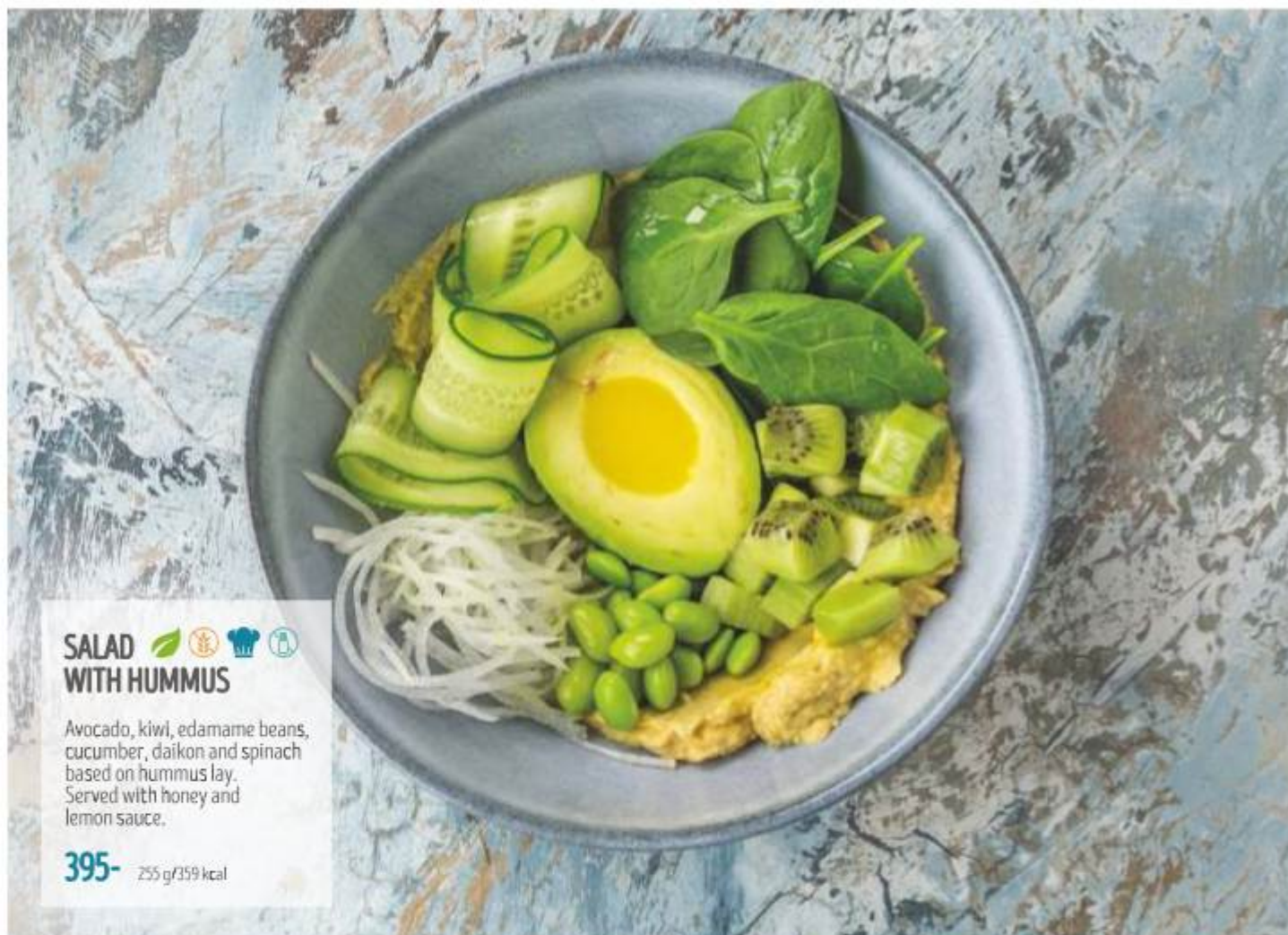


SHRIMP SALAD WITH YUZU SAUCE

Delicate tiger shrimps with fresh vegetables, avocado, spinach and yuzu sauce. Served with a daikon and black sesame seeds.

570- 240 g/331 kcal





SALAD WITH HUMMUS

Avocado, kiwi, edamame beans, cucumber, daikon and spinach based on hummus lay. Served with honey and lemon sauce.

395- 255 g/359 kcal



GREEK SALAD

Vegetable mix: cucumber, tomato and paprika combined with olives, feta cheese mousse and onion confitur. Served with parmesan cheese.

490- 245 g/250 kcal



CEASAR SALAD

with chicken with trout with shrimps

450-
195 g/404 kcal

580-
195 g/459 kcal

495-
180 g/365 kcal

SOUPS

THAI SOUP WITH SHRIMPS



Special recipe of asian soup with shrimps based on coconut milk with shiitake mushrooms, tomatoes, zucchini and ginger. Decorated with cilantro and black sesame seeds.

590- 330 g/300 kcal

RICE BASMATI

Served with black sesame seeds.

70- 70 g/93 kcal



CHEESE SOUP

Delicate soup made of processed cheese on chicken broth. Served with spinach and parmesan cheese chips.

460- 255 g/712 kcal

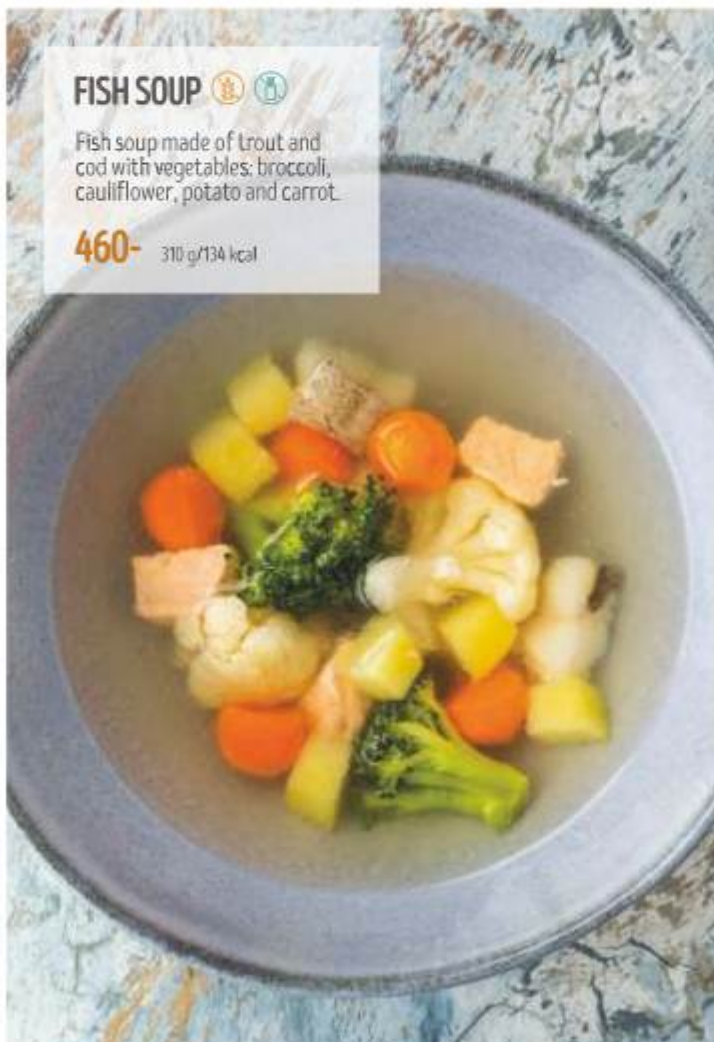


FISH SOUP



Fish soup made of trout and cod with vegetables: broccoli, cauliflower, potato and carrot.

460- 310 g/134 kcal



PUMPKIN CREAM SOUP



Cream soup made of pumpkin baked with honey, with the addition of coconut milk. Served with pumpkin seeds and microgreens.

460- 250 g/396 kcal

YOU CAN ADD SHRIMPS

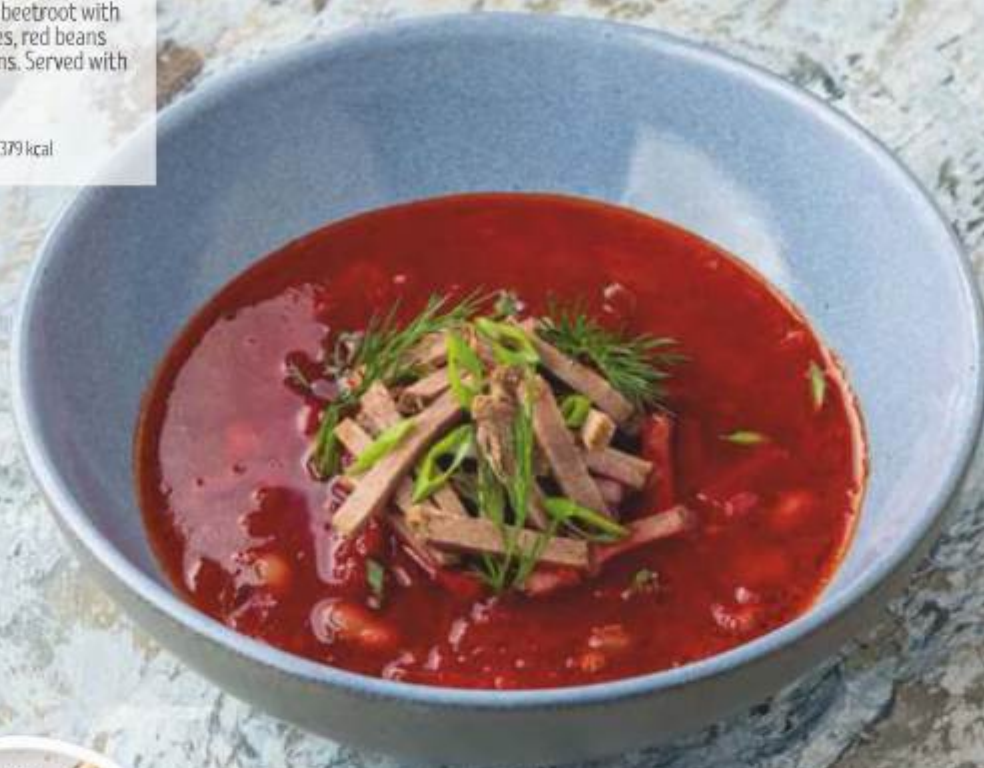
220-
40 g/53 kcal



BORSCH

Soup based on beetroot with beef, vegetables, red beans and fresh greens. Served with sour cream.

460- 340 g/379 kcal



TAPAS WITH CHICKEN BREAST

170- 90 g/180 kcal



CHICKEN BROTH WITH TAPAS

Classic chicken broth with tapas on yeast-free rye bread with chicken breast, homemade sauce and green onions.

395- 340 g/217 kcal

PASTA

GEDZA

Steamed gedza with meat filling, shiitake mushrooms, chinese cabbage, ginger, green onions and cilantro. Served with new york sauce.

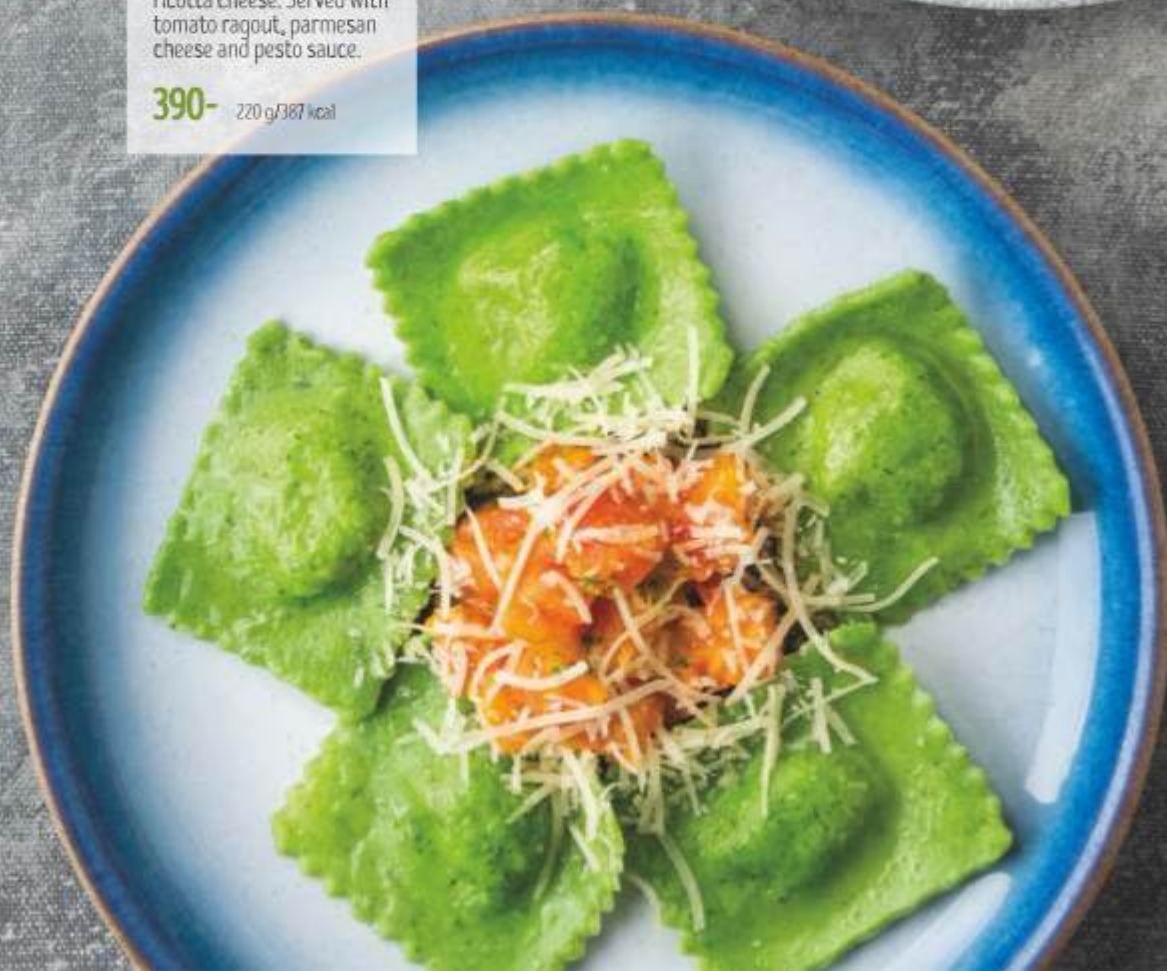
470- 180 g/264 kcal



RAVIOLI WITH RICOTTA AND SPINACH

Ravioli made of basil pastry filled with spinach and ricotta cheese. Served with tomato ragout, parmesan cheese and pesto sauce.

390- 220 g/387 kcal





MEAT MANTY

Manty made of thin pastry, minced beef and pork, onion and zira. Served with sour cream and herbs.

470- 305 g/747 kcal



TURKEY DUMPLINGS

Homemade dumplings with minced turkey fillet. Served with soy-sour cream sauce or sour cream on your choice.

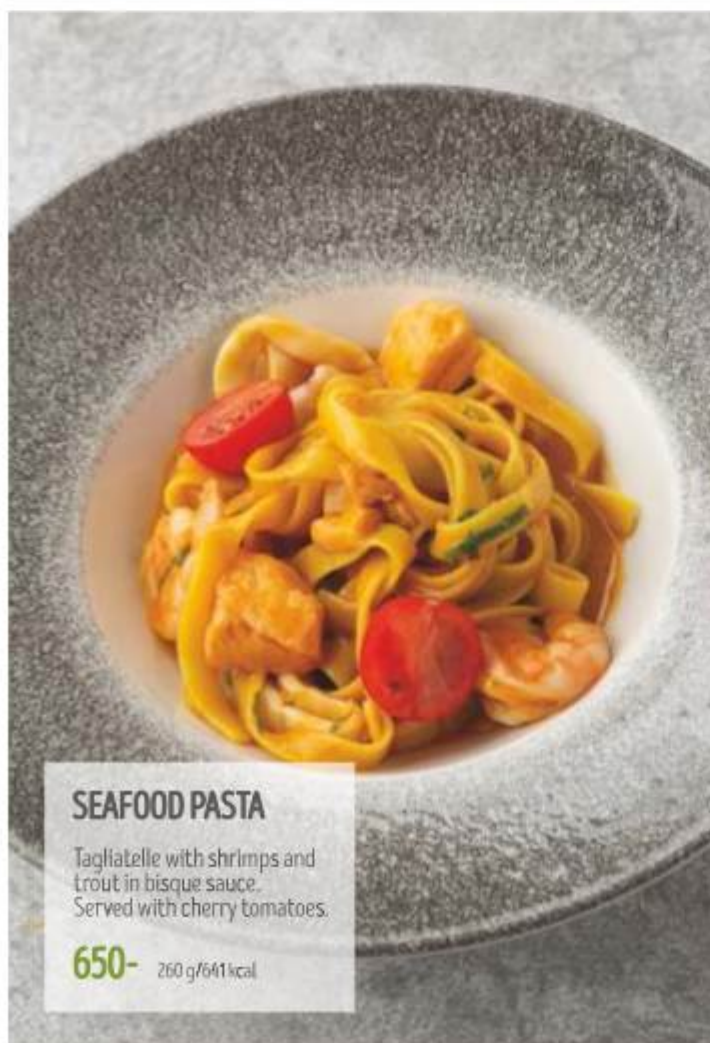
480- 225 g/560 kcal



LASAGNE

Lasagne made of thin dough with bolognese meat sauce and creamy bechamel sauce, gouda and parmesan cheese.

580- 275 g/682 kcal



SEAFOOD PASTA

Tagliatelle with shrimps and trout in bisque sauce. Served with cherry tomatoes.

650- 260 g/641 kcal



PASTA CARBONARA

Spaghetti with chosen topping, cream sauce and parmesan cheese. Served with microgreens.

with smoked brisket with turkey with beef

580-
250 g/ 858 kcal

580-
250 g/ 707 kcal

590-
250 g/ 616 kcal

MAIN DISHES

CODFISH WITH CAULIFLOWER PUREE

Tender steamed cod fillet with creamy cauliflower puree. Served with steamed spinach and olive pesto with pumpkin seeds.

670- 270 g/353 kcal





SQUID CURRY

Squid fillet in creamy coconut curry sauce with steamed vegetables: zucchini, cauliflower, broccoli, carrots and cherry tomatoes.

570- 290 g/403 kcal

RICE

90- 100 g/133 kcal



TROUT CUTLETS WITH BROCCOLI

Trout cutlets and broccoli. Served with sauce made of coconut milk and wasabi. Served with nori chips in sesame oil.

840- 260 g/357 kcal

CONSTRUCTOR WITH TROUT



Trout fillet of medium
or well-done steaming with
chosen side dish and sauce.

1090- 125 g/286 kcal

BROCCOLI PUREE
150 g/120 kcal



MASHED POTATO
200 g/283 kcal



CAULIFLOWER PUREE
150 g/133 kcal



The photo shows the recommended combination.
Trout with basmati rice and teriyaki sauce with sesame seeds



STEAMED VEGETABLES
200 g/136 kcal



BASMATI RICE
150 g/259 kcal



CONSTRUCTOR WITH CHICKEN FILLET

Chicken sous-vide fillet with chosen side dish and sauce.

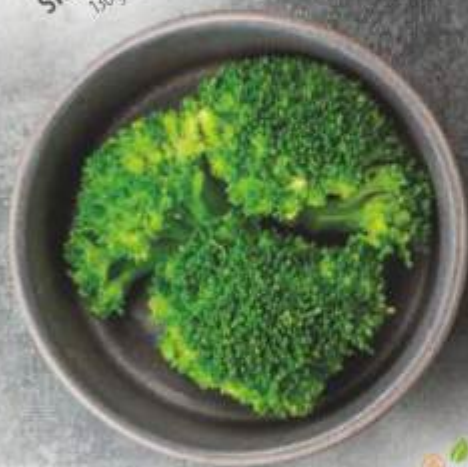
595- 125 g/205 kcal

QUINOA
150 g/199 kcal



FRESH VEGETABLES
160 g/36 kcal

STEAMED BROCCOLI
130 g/45 kcal



The photo shows the recommended combination:
chicken fillet with steamed vegetables



MASHED SWEET POTATO
150 g/94 kcal



BUCKWHEAT
150 g/270 kcal



SAUCES

Nut-sesame		152 kcal
Sour cream		83 kcal
Soy-sour cream		76 kcal
Sour-sweet chili	  	51 kcal
Spinach		77 kcal
Mushroom		113 kcal
Teriyaki with sesame	 	60 kcal
Coconut curry		108 kcal
Creamy Pesto		220 kcal
Tomato		29 kcal
Pesto		254 kcal

CAULIFLOWER STEAK

Steamed cauliflower with parmesan cheese mousse and soy-nut sauce. Served with nori algae and microgreens.

390- 240 g/380 kcal





BEEFSTEAK WITH SWEET POTATO PUREE

Beefsteak made of beef tenderloin and chicken fillet steamed in New York sauce. Served with sweet potato puree, steamed spinach and egg.

• with meat cutlet 290 g/481 kcal

740-

• with plant cutlet 290 g/618 kcal

690-



BEEF MEDALLIONS WITH QUINOA

Sous vide beef fillet of well-done or medium steaming in raspberry-meat sauce with creamy quinoa and white mushrooms. Served with cherry tomatoes in lime dressing with cilantro.

940- 310 g/465 kcal



TURKEY CUTLETS WITH MASHED POTATO

Delicate turkey fillet cutlets with mashed potato and creamy pesto sauce. Served with bright vegetable mix.

560- 280 g/565 kcal

STEAMBURGER IN LETTUCE LEAVES

Burger with steam meat cutlet, cheddar cheese, lettuce leaves, tomato, pickled cucumbers, red and dried onion with special sauce. Served in lettuce leaves or a brioche bun on your choice.

590- 280 g/397 kcal
• in lettuce leaves

590- 280 g/530 kcal
• in brioche bun

560- 280 g/775 kcal
• with plant cutlet



STEAMBURGER WITH CHICKEN CUTLET

Burger with steamed chicken cutlet, avocado, cheddar cheese, tomatoes, kimchi cucumbers, paprika brulee, red onion and lettuce leaves with special sauce. Served in lettuce leaves or a brioche bun on your choice.

• in lettuce leaves 300 g/467 kcal

• in brioche bun 300 g/600 kcal

490-



SIDE DISHES

FRESH VEGETABLES
240- 180 g/35 kcal



CAULIFLOWER PUREE
240- 150 g/133 kcal



STEAMED BROCCOLI
240- 130 g/45 kcal



BROCCOLI PUREE
240- 150 g/120 kcal



QUINOA WITH WHITE MUSHROOMS
290- 170 g/396 kcal



MASHED SWEET POTATO
290- 150 g/194 kcal



BUCKWHEAT
190- 150 g/270 kcal



BASMATI RICE
190- 150 g/259 kcal



MASHED POTATO
190- 200 g/283 kcal



SAUCES

	40 g		
Nut-sesame	152 kcal	Teriyaki with sesame	60 kcal
Sour cream	83 kcal	Coconut curry	108 kcal
Soy-sour cream	76 kcal	Creamy Pesto	220 kcal
Sour-sweet chili	54 kcal	Tomato	29 kcal
Spinach	77 kcal	Pesto	254 kcal
Mushroom	113 kcal		

80-

STEAMED VEGETABLES
290- 200 g/136 kcal



BREAD

STEAMED BUNS

Steamed buns with curry and ricotta cheese, with spinach and gouda cheese, with oregano and parmesan cheese.

190- 160 g/375 kcal

HOT BUNS (3 PCS.)

Buns on your choice: classic white or black rye.

190- 120 g/314 kcal

BAGUETTE WITH GARLIC BUTTER AND SPICY HERBS

French bread with garlic butter and spicy herbs.

190- 70 g/239 kcal

DESSERTS



DESSERT CLOUD



Delicate mousse with the addition of matcha tea in white chocolate based on a thin almond biscuit with a bright center of mango and passion fruit. The dessert does not contain sugar.

470- 140 g/468 kcal

ASSORTED DESSERTS

580-

290 g/897 kcal

Cheesecake

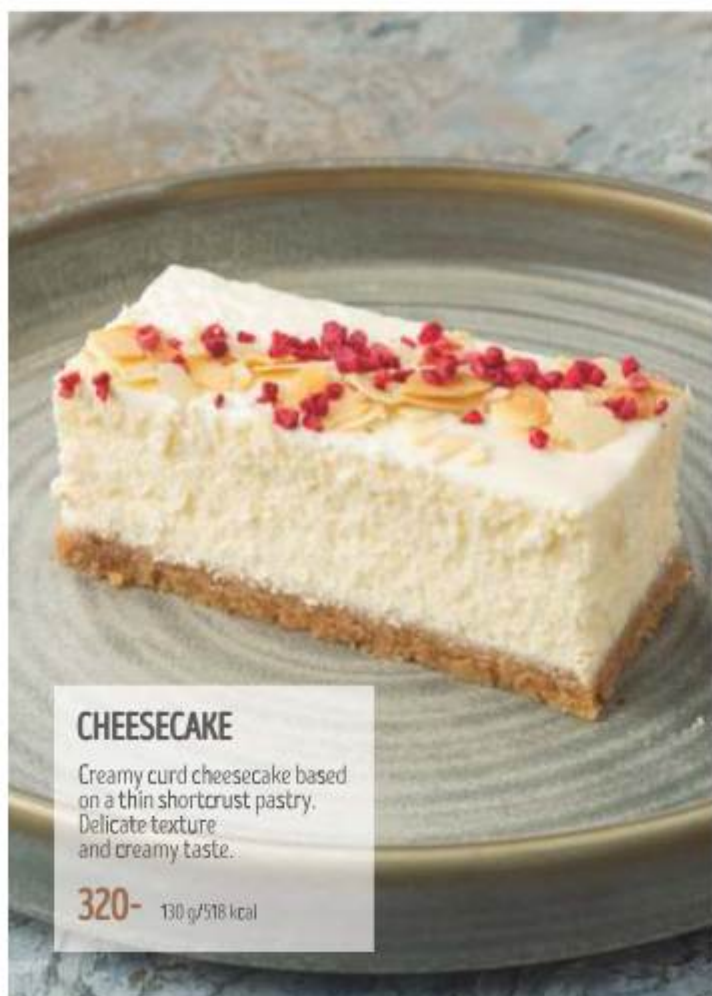
Carrot-sea
buckthorn dessert

Caramel-Nut
Crisper

Panna-Cotta
with chia seeds

Mochi

To choose from:
Creamy mochi/chocolate cherry

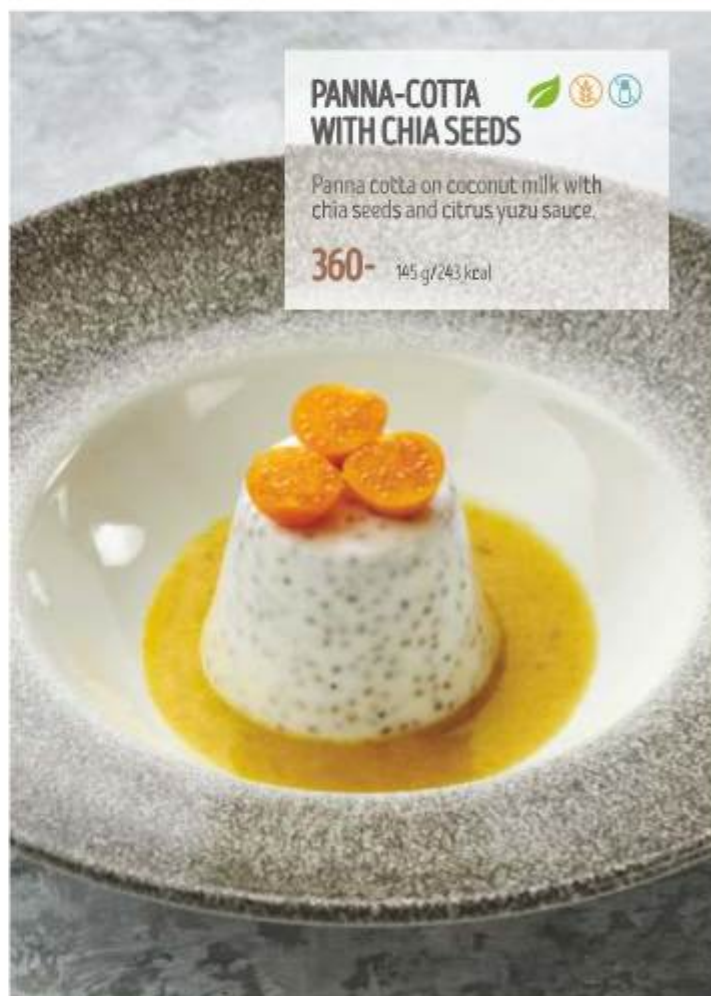


CHEESECAKE

Creamy curd cheesecake based
on a thin shortcrust pastry.
Delicate texture
and creamy taste.

320-

130 g/518 kcal



PANNA-COTTA WITH CHIA SEEDS



Panna cotta on coconut milk with
chia seeds and citrus yuzu sauce.

360-

145 g/243 kcal



CARROT-SEA BUCKTHORN DESSERT

Carrot sponge with caramel, cream cheese and sea buckthorn jam with prunes in wine-caramel sauce. Decorated with sublimated raspberries.

360- 150 g/494 kcal



CARAMEL-NUT CRISPER

Chocolate nut dessert with classic caramel, crispy chocolate waffle layer and peanut mousse on a chocolate sponge.

370- 130 g/627 kcal



MERINGUE ROLL

1300-
540 g/1567 kcal

PRE-ORDER
24 HOURS
IN ADVANCE

MERINGUE ROLL DESSERT



Delicate dessert made of meringue, butter cream, mango and passion fruit puree. Decorated with mango-passion fruit cream.

380- 130 g/370 kcal



MOCHI SET

A set of two mochi: desserts made of rice dough, one is made with a delicate creamy filling, and the second - with chocolate-cherry.

380- 120 g/385 kcal



TRIFLE DESSERT

Delicate creamy ganache cream with the addition of white chocolate, ripe mango, marshmallows and chocolate chips. Served in a cup to go.

390- 120 g/446 kcal

Pre-order 24 hours in advance

CAKES

CHEESECAKE

2400- 1700 g



CARAMEL-NUT CAKE

2400- 1730 g

CARROT-SEA
BUCKTHORN CAKE

2400- 2100 g



ICE-CREAM



Banana

30 g/26 kcal **50-**

Apple

30 g/14 kcal **50-**

Kiwi

30 g/12 kcal **50-**



Honey

30 g/160 kcal **50-**

Cherry jam

40 g/55 kcal **120-**

Chocolate sauce

40 g/268 kcal **140-**

Raspberry sauce

40 g/89 kcal **120-**

Mango sauce

40 g/20 kcal **120-**



Blueberry

30 g/18 kcal **150-**



Nut mix

12 g/57 kcal **50-**



Prunes

40 g/73 kcal **30-**

CHOCOLATE
164 kcal



1SCOOP 70 g **160-**

3SCOOPS 210 g **380-**

*Calories are indicated for 1scoop.

WALNUT
176 kcal



MANGO SORBET
115 kcal



GORGONZOLA
143 kcal



VANILLA
140 kcal



SALTED CARAMEL
174 kcal



CHERRY
122 kcal



TOPPINGS

	Mint	4 g	30-
	Thyme	4 g	30-
	Lemon	30 g	30-
	Ginger	20 g	50-
	Honey	30 g	50-

TEA

LEAF TEA

- Ceylon
- Earl Gray
- Green sencha
- Green with jasmine
- Milk oolong
- Camomile
- Linden

280- 500 ml

SEA BUCKTHORN AND GINGER TEA

Special tea based on sea buckthorn jam, ginger, rosemary and orange juice.

390- 500 ml/194 kcal

LINDEN-ROSEHIP TEA

Special chamomile tea, linden and rosehip berries with honey, rosemary and mint.

390- 500 ml/104 kcal

TEA MANGO-PASSION FRUIT

Fruit tea based on mango and passion fruit with added honey, cinnamon and mint.

390- 500 ml/191 kcal

ANTISTRESS TEA

Tea based on chamomile inflorescences with added tarragon, honey and lemon

390- 500 ml/103 kcal



TOPPINGS

Milk	50 ml	40-
Cream	50 ml	60-
Plant milk	50 ml	70-
Syrup	20 ml	60-
Marshmallow	20 g	60-

COFFE

RAF COFFEE

320- 280 ml/230 kcal

Americano	150 ml/18 kcal	190-
Espresso	30 ml/18 kcal	180-
Double espresso	60 ml/36 kcal	220-
Cappuccino	200 ml/106 kcal	260-
Double cappuccino	350 ml/207 kcal	320-
Latte	250 ml/136 kcal	320-
Latte Matcha	250 ml/156 kcal	290-

BUMBLE

Refreshing drink made of layers of strong espresso and bright orange juice.

320- 250 ml/89 kcal

ESPRESSO-TONIC

320- 250 ml/34 kcal

SPICY LATTE TEA

Spicy black tea with milk, ginger and oriental spices.

320- 280 ml/82 kcal

FLAT WHITE

320- 200 ml/106 kcal

COCOA WITH MARCHMALLOW

270- 280 ml/194 kcal

ORDER ANY COFFEE DRINK WITHOUT CAFFEINE ☯

ANY DRINK CAN BE DONE BASED ON PLANT OR LACTOSE-FREE MILK **70-**

NON-ALCOHOLIC COCKTAILS

SMOOTHIE WILD BERRIES

Beverage based on berries, citrus fruits and grenadine. Served with fresh blueberries.

390- 310 ml/195 kcal

SMOOTHIE MANGO - PASSION FRUIT

Fruit smoothie based on sweet mango and passion fruit combined with orange juice, banana and chia seeds.

390- 310 ml/191 kcal

MILKSHAKE

Classic milkshake. Decorated with colored dragees.

290- 310 ml/346 kcal

SMOOTHIE SPINACH - APPLE

Beverage based on spinach, apple and citrus, with added honey, pumpkin seeds and basil.

390- 310 ml/188 kcal

BERRY SHAKE

Milkshake based on ice cream, milk and berry puree.

290- 310 ml/309 kcal

MANGO SHAKE

Milkshake based on ice cream, milk and mango puree.

290- 310 ml/319 kcal



BERRIES - BASIL

Berry lemonade with citrus and fresh basil.

290- 350 ml/115 kcal

MANGO - PASSION FRUIT

Fruit lemonade based on sweet mango and passion fruit, citrus fruit and fresh mint.

290- 350 ml/118 kcal

LEMON DRAGEE

Mix of apple and lemon juice with banana syrup.

390- 410 ml/226 kcal

TARHUN

Refreshing lemonade with the tart taste of tarragon, apple juice and lemon fresh.

290- 350 ml/164 kcal

JAR OF LEMONADE

BERRIES - BASIL

1000 ml/304 kcal

MANGO - PASSION FRUIT

1000 ml/259 kcal

TARHUN

1000 ml/298 kcal

580-



ALCOHOLIC COCKTAILS

STRAWBERRY MARGARITA

Classic strawberry margarita with tequila and triple sec.

550- 250 ml/153 kcal

APEROL SPRITZ 260 ml/165 kcal **550-**

BASIL SMASH 150 ml/244 kcal **490-**

MULLED WINE

• with red wine 270 ml/254 kcal **390-**

• with white wine 270 ml/247 kcal **390-**

• with morse 270 ml/133 kcal **290-**

RASPBERRY SOUR

Gin combined with raspberry puree and citrus.

490- 150 ml/256 kcal

MEXICO

Tequila, citrus, banana and coconut syrup. Served with mint.

550- 350 ml/243 kcal

MOJITO

Light rum, lime, mint, syrup, sparkling water.

490- 350 ml/243 kcal

• non-alcoholic

360- 350 ml/122 kcal

FLAMINGO

Refined cocktail with gin and strawberry syrup.

490- 150 ml/165 kcal

WHITE WINE

	125 ml	750 ml
CLIFFHANGER RIESLING semi-dry, DEU	490-	2900-
MALBORO KIA ORA SAUVIGNON BLANC dry, NZ	490-	2900-
HAY BAY CHARDONNAY FANAGORIA dry, RUS	290-	1700-
CHATEAU FOROS MUSCAT semi-sweet, RUS	290-	1700-
DOLOMITI, TERRE DEL NOCE, PINOT GRIGIO dry, ITA	470-	2700-

	375 ml
CHABLIS, ALBERT BICHOT dry, FRA	3200-

SPARKLING WINE

	200 ml	750 ml
CHATEAU TAMAGNE SELECT dry, RUS	410-	
CHATEAU TAMAGNE SELECT ROSE dry, RUS		1700-
PROSECCO SPUMANTE, VILLA DEGLI OLMI dry, ITA	890-	3100-
GANCIA ASTI sweet, ITA	890-	3500-

RED WINE

	125 ml	750 ml
CHATEAU TAMAGNE SELECT ROUGE dry, RUS	290-	1700-
HAY BAY PINOT NOIR FANAGORIA cyxoe, RUS	290-	1700-
CARENIENA CARE TINTO SOBRE LIAS dry, ESP	450-	2700-
TORREBRUNA SANGIOVESE, TOSCANA semi-dry, ITA	470-	2800-
CHATEAU LA FAVIERE BORDEAUX SUPERIEUR dry, FRA		2900-

ROSE WINE

	125 ml	750 ml
WINZERVEREINIGUNG PORTUGIESER ROSÉ semi-dry, DEU	490-	2900-

NON-ALCOHOLIC WINE

	750 ml
KLAUS LANGHOFF white, sweet, DEU	1900-

If you order any bottle of red,
white or rose wine 750 ml you will get olives as a GIFT!



WHISKY

BELL'S ORIGINAL

50 ml

350-

BRANDY

ARARAT ANI

50 ml

390-

CHATEAU TEMRUK, 5 YEARS

290-

VODKA

RUSSIAN STANDART ORIGINAL

50 ml

220-

RUSSIAN STANDART PLATINUM

250-

BOTTLED BEER

ASTROLOGER

lager 4,7%

500 ml

390-

WEISSGLUCK

unfiltered light 4.5%

390-

ACE CREAM

unfiltered dark 5%

390-

VIVIZERO

dry cider 5.5%

450 ml

420-

GRAPFRUIT

semi-sweet cider with the addition of grapefruit juice 5.5%

420-

SATORI

non-alcoholic lager

340-

SOFT DRINKS

BERRY MORSE

250 ml

1000 ml

190-

580-

FRESH JUICE

250 ml

500 ml

320-

580-

Apple

Orange

Carrot

Grapefruit

Celery

JUICE

200 ml

220-

Apple

Orange

Cherry

Tomato

FIZZY DRINKS

330 ml

Cola

240-

Cola, without sugar

Tonic

Lemonade «Lapochka»

290-

Grapefruit and lemon

Pineapple and Lychee

WATER

Bon Aqua st, sp.

330 ml

130-

Dausuz st, sp.

500 ml

190-