Taiga Restaurant Menu:

Cold Dishes:

**Polar Fishing**

(salted and oiled salmon, omul, muksun and smoked eel)

**Smoky Fishtail**

(smoked fish at option: muksun or vendace)

**Far-Eastern Herring of Spiced Salting**

(served with roasted potato and garlicky sour sauce)

**Omega Star**

(salmon of tawny salting with lemon and mustard-crimson sauce)

**Jackfish on skis**

(toast with butter, jackfish roe and caviar)

**Altanian Cheesemonger’s Plate**

(bryndza, parmesan, dorblu, cheddar, creamy and spiced cheese and other delicacies)

**Olukte:**

(simmered pork neck and veal, boiled tongue and roll of pearl-hen, raw cured and smoked salmon, beaver flesh, boar flesh and venison, mustard-crimson sauce, chrain and mustard)

**Lard of Any Sort:**

(smoked and spiced salting lard with mustard-crimson sauce and chrain)

**The gifts of gardens:**

(pepper, cucumber, tomato, lettuce, celery, black olives and green)

**Hibernating of pines:**

(pickles: apples, cucumbers, tomatoes, cabbage, rampson, garlic, honey fungus and oyster mushrooms)

**Low-key hunting:**

(milk mushrooms, oyster mushrooms, honey fungus, champignons)

Salads:

**Spiced Tuna:**

(tuna filet with sesame, jackfish row, caviar, quail egg on the pillow of mixed vegetables and lettuce napped with the olive-oil sauce)

**Foxy Trophy:**

(schnitzel of chicken fillet, mixed lettuce, tomato, cucumber, pepper, served with Sweet’n’Sour sauce based on the olive oil)

**Haughty Duck:**

(warm salad with duck breast simmered in wine, pear and berries on the pillow of mixed lettuce, cream cheese and peanuts)

**White sea:**

(tiger shrimps, mussels, calamari, salmon in garlic-winy sauce on the pillow of mixed lettuce and vegetables)

**Kamchatka:**

(mixed lettuce, tomato, pepper, mussels, calamari, crab flash, tobiko, spicy sauce)

**Babbling Calf:**

(boiled veal’s tongue, cucumber, pepper, pickled cucumber, egg, lettuce, straw potatoes, cranberries, Mayonnaise)

**Nothing but Fillets:**

(warm salad with veal, roasted potato and mushrooms, quail egg, mixed lettuce and spiced mustard sauce)

**The Taiga Adventures of the Greek:**

(iceberg lettuce, tomato, pepper, onion, Feta, olive oil, balsamic, flavoring herbs)

**Ivan Ivanovich Caesar:**

(roasted chicken fillet of tiger shrimps at option, lettuce, tomato, wheat toast, “Caesar” sauce and cheese “Parmesan”)

**Olivier Michailovich:**

(simmered veal or boiled veal’s tongue at option, potato, carrot, cucumber, pickled mushrooms, peas, eggs, bunching onion, caviar, Mayonnaise)

**Anadyr Station:**

(simmered veal, mixed lettuce, cucumber, sun-dried tomatoes, baked pepper, pickled honey fungus, quail eggs, olive oil, balsamic cream sauce)

Soups:

**Ukha:**

(fish of different types, root crops and wheat groats)

**Northern Prey in Round Loaf:**

(goulash soup with venison and boar flash in round loaf with sour cream)

**Shchi in cauldron:**

(with duck broth and sour cabbage)

**Shulema of Pearl-hen:**

(with noodles and giblets)

**Pottage of Wood Spirit’s Flash:**

(thick pottage with mushrooms of different types and root crops)

Bread and Pastries:

**Basket with Bread:**

(rye bread with grist, wheat bread-sticks with onion and sunflower seeds, wheat bread with sesame)

**Cheesy Wheat Bread-Sticks:**

(served with spicy sauce)

**Potato Crisps:**

(served with tartare sauce)

**Pasties and Open Pies:**

(cabbage pasty, meat pasty, open fish pie, open mushroom pie and open chicken pie)

**Girdlecake Bags:**

(with pearl-hen and mushrooms in creamed butter or salmon and seafood at option)

**Girdlecakes with Salmon and Caviar:**

(roasted in brandy girdlecakes with salmon, cream cheese and caviar)

**Permian Posekunchicks:**

(small roasted pasties with pork, beef and cream sour)

Hot Starters:

**Foreign Fried Cheese:**

(Camembert in crispy crust with crimson sauce)

**Urtanian Snipefish:**

(chopped lamb in tomato sauce with vegetables served laid in scone with cheese)

**Jacket Octopus:**

(calamari with tartare and spicy sauces)

**Sea Tigers’ Expedition:**

(on your choice: tiger shrimps in garlic-winy sauce; or fried panko in spicy sauce)

**Sea Midgets:**

(small shrimps roasted in spices with lemon and toast)

**Boathouse:**

(mussels in spicy tomato sauce with wheat toast or in creamy-vegetal sauce with cheese on your choice)

**Submariners:**

(mussels in spicy tomato sauce, mussels with vegetable saute, shrimps in winy sauce, shrimps in crispy crust, fried calamari, lemon, garlic sour creamy sauce, mustard-crimson sauce and spicy one)

**Birdie’s wings:**

(chicken wings in honey-gingery spicy icing)

**The Marvie of Belorussia:**

(hashbrown potatoes with sour cream and mustard-crimson sauce)

Fish Hot Dishes:

**Red Fish Fillet:**

(roasted or stewed salmon fillet on your choice)

**The Bull-Trout in Herbs:**

(entire trout stoned and baked with vegetables and Sweet’n’Sour sauce)

**Volga Zander:**

(roasted or stewed zander fillet on your choice with potato and caviar-creamy sauce)

**Vitim Alliance:**

(croquets of jackfish and omul’s flash with mashed potato, creamy sauce and jackfish row)

**Baikal Omul Fillet:**

(roasted with onion and potato crispy omul fillet)

**Muksun on the Frying-Pan:**

(muksun with potato, pickled cucumber, cheese and sour cream)

**Yenisei Vendace:**

(grilled with bracken laid on mixed lettuce with lemon)

**The Lenian Arrows:**

(fried capelins with garlic creamy sour sauce and spicy sauce)

Poultry Hot Dishes:

**Decoy Duck:**

(duck’s breast with spicy cabbage simmered in wine with berries and pear)

**Crash and Burn!**

(baked duck’s leg on the pillow of mashed pepper and potato with spicy cabbage and creamy-crimson sauce)

**Spicy Pheasant:**

(pheasant in honey icing with spicy cabbage and gingery-crimson sauce)

**Pointed Woodcock:**

(entirely grilled chicken with tartare sauce)

**A Full-Up Turkey:**

(turkey fillet stuffed with vegetables, cheese, smoked meat and mashed potato, served with pepper-creamy sauce and mixed lettuce)

**An Easy Target:**

(kebab of chicken fillets, scone, pickled onion, vegetables and tomato sauce)

Meat Hot Dishes:

**Wall-to-Wall Fighting:**

(platter of grilled products for the group: pork ribs, chicken wings, pork neck, sausages: viatsky, yakutsky whip, taimyrsky, kalach; fried potato, tomato sauce and tartare sauce)

**Medal of Honor:**

(beef fillet with “Porto” sauce or brandy-creamy sauce on your choice)

**Forester’s Cutter:**

(pork steak on bone with potato, porcini mushrooms and creamy sauce)

**The Fate of Leader:**

(pork neck steak with potato and rosemary, mixed lettuce and demi-glace sauce)

**A Snowdrifting Roedeer:**

(braised roedeer flash with buckwheat groats and mushrooms in creamy sauce)

**Caucasian Bigot:**

(rack of lamb with kidney, mixed lettuce and tomato sauce)

**Lamb in Cauldron:**

(braised over an open fire lamb with vegetables and meat-broth)

**A Drunk Boar:**

(boar flash in winy-crimson sauce)

**A Succulent Elk:**

(elk flash entrecote with winy-berry sauce and mixed lettuce)

**A Trapped Boar:**

(baked pork leg with mashed potato and haricot, tomato sauce and demi-glace sauce)

**Sizzling Pan:**

(pan with pork and potato or with chicken and vegetables on your choice)

**An Easy Prey:**

(pork kebab on the scone with pickled onion, vegetables and tomato sauce)

**Ribs softeners:**

(pork ribs in honey-gingery icing with rye dry toasts)

Sausages:

**Kalach:**

(sausages of pork and beef with mashed potato, spiced cabbage served with demi-glace sauce and mustard-crimson sauce)

**Ram’s horn:**

(sausages of lamb and beef with mustard-crimson sauce and chrain)

**Yakutsky Whip:**

(sausages of chicken fillet with spices served on crispy French bread with haricot, pickled onion, tomato sauce and mustard-crimson sauce)

**Vyatsky Sausages:**

(sausages of pork and chicken fillet with garlic and hot pepper served on crispy French bread with spiced cabbage, pickled onion, demi-glace sauce and tomato sauce)

**Taimyrsky Elk Sausages:**

(served with potato, rosemary, haricot and demi-glace sauce)

Garnishes:

**Bracken with Onion and Mushrooms**

**Grilled Vegetables:**

(courgettes, guinea pumpkin, carrot, pepper, onion, champignons)

**Roasted Potato with Mushrooms and Onion**

**Potato with Rosemary**

**Rice of “Jasmine” Sort**

**Mashed Potato:**

(with cheese)

Ravioli \ Dumplings:

**Mother’s Siberian:**

(ravioli with pork and beef in thick broth with sour cream and green)

**Mint Lamb:**

(ravioli of lamb with mint, spinach dough and sour cream)

**Wild Affair:**

(ravioli of venison and boar flash in winy-junipery sauce)

**Gone Beast:**

(ravioli of chicken fillet and sweet pepper in sauce of tomato and basil)

**Cheesy Gun:**

(dumplings with cheese baked with concasse tomatoes)

**A Black Pearl:**

(with crab flash, shrimps, cuttlefish ink in creamy-nutty sauce)

**Sakhalin Dumplings:**

(shrimps, muksun, nelma, saffron dough with creamy-pepper sauce)

**Taiga Skeet:**

(dumplings with potato and mushrooms in chicken broth with sour cream and green)

**Cherrish Bite:**

(dumplings with cherry and sour cream)

**Black’n’White:**

(dumplings with bilberry and farmer cheese)

Home-Made Noddle:

**With Salmon, Peas, Caviar and Creamy Sauce**

**With Beef and Vegetables in Tomato Sauce**

**With Smoked Brisket Meat in Creamy-Eggy Sauce**

**With Original Cheeses in Creamy Sauce**

**Vegetarian Noodle in Tomato Sauce**

Savories:

**Three Chocolates:**

(made of French chocolate: dark, milk and white)

**Apple Pie:**

(hot dessert served with ice-cream and berry sauce)

**Siberian Berry Pie:**

(hot dessert served with ice-cream and berry sauce)

**Poppy-Bilberry Pie:**

(with vanilla and bilberry sauces)

**A Chocolate Stump:**

(hot dessert served with ice-cream and berry sauce)

**Cheese Cake:**

(with multi-berry sauce)

**Sweet Ice:**

(vanilla, strawberry or chocolate ice-cream on your choice served with nuts mix, berry or caramel sauces)

**Seasonal Fruits**

Beer:

**Fur and Fur:**

Wheat light and non-filtered beer of top fermentation of “Weiss” type. That yeasty (very turbid) beer possesses low bitterness, banana notes and phenol notes of clove in odor.

Original extract: 12%

Alcohol: 3.5%

**Northern Beer:**

Light non-filtered beer of “Hel” type with a sober bitterness that possesses light honey tones in flavor.

Original extract: 13%

Alcohol: 4.7%

**The Host of Taiga:**

Wheat light ale with low hop bitterness and racy for that type of beer odor. The beer has a little bit sweet flavor reminding a young beer.

Original extract: 12%

Alcohol: 3.5%

**Dark Beer:**

A black non-filtered beer of low fermentation that possesses a little bit sweet taste with light notes of caramel and merely noticed tones of toast. Thank to high density of the beer the hop bitterness is overlapped by brightly expressed malty flavor.

Original extract: 14%

Alcohol: 4.7%

**Beer Flight : 4 х 0,2л — 150 руб  
Beer Barrel of Any Sort : 5,0 л - 900 руб**

Import Beer:

**Guinness 0,5 л - 290 р**

**There are tones of high-fired orzo, caramel and coffee notes in odor. Rich and complicated flavor is formed under the influence of black malt and hop component provides sober-dry aftertaste.**

**0,3 л / 0,5л**

**Paulaner Hefe-Weissbier 140 руб / 190 руб**

**The beer has light-orange color and possesses banana odor and merely noticed fruit notes of mango and pineapple that really tease your feelings. The balance between sweet, bitter and sour flavor is ideally fitted that beer. The bitterness is low.**

**Gambrinus Premium 130 руб / 180 руб**

**Tha beer having a full taste of sweetness with a balanced bitterness that is possible thank to famous pilsner hop “Sladek”.**

**Blanche de Bruxelles 140 руб / 190 руб**

**Wheat beer (40% of wheat) with adding of coriander and pebbles. That “Curasao” gives the beer distinctive light and freshness. It’s recommended to drink that beer cooling down to 6C degree.**

**Mort Subite Kriek Lambik 130 руб / 210 руб**

**Thank to long-term keeping in oak barrels (of Burgundy wines, portoes or sherries) and adding the grand full-ripe Belgian cherries this beer obtains a really bright cherry taste, that being on the state of keeping in barrel evaluates and acquires a great rich flavor.**

**Belhaven Craft Cider 140 руб / 190 руб**

**Refreshing and sparkling craft cider Belhaven is fermented from the special sorts of sour-sweet apples growing in Scotland. For the balance of taste after the finishing of natural fermentation they add freshly squeezed apple juice. The complicated taste, beginning with the tones of playful freshness and ending with a nice aftertaste of baked apples, is born in such a charming way.**

**Grimbergen double amber 140 руб / 190 руб**

**Dark Abbatial Ale – Black filtered beer of top fermentation having a sweety-bitter taste and nice and sweetish fruit odor of raisin, dry fruits and spices.**

**Weihen Stephan Original 140 руб / 190 руб**

**The amber beer with a head of creamy-white color. The distinctive sweetish of malt is harmonically balanced by the light hop bitterness and mere honey tones. This beer is considered the standart of light Bavarian beer.**

**The Classic of Coffee:**

**Espresso:**

(classical Italian black coffee)

**Espresso Dopio:**

(double doze of espresso)

**Americano:**

(just espresso and a little bit of hot-boiling water)

**Cappuccino:**

(espresso with the adding of steamed milk)

**Latte:**

(the combination of espresso, warm milk and syrup on your choice with the adding of steamed milk)

**The Tea Collection**

**Black Tea**

**Kenya 100-00/180-00**

(The tea growing in the Kenyan plantation. Brewing the tea gives the bright colot of dark amber with the delicate odor and astringent flavor)

**Earl Grey 100-00/180-00**

(The oil of bergamot mobilizes the immune system and takes a bactericidal, antiviral and antipyretic effects. The flavor of classic black tea is completed with the citrus notes)

**Granny’s Secret 800мл**

**Hot Breath 200-00**

(strong, sweet and invigorating tea with pineapple, orange, cardamom, star anise, ginger and piquant notes of Cayenne pepper)

**Spicy Citrus 200-00**

(strong tea with orange, lemon, green apple, honey and cinnamon)

**Garden Currant 200-00**

(black tea, black currant and mint)

**The Secrets of Taiga 200-00**(green tea with crimson, seaberry, thyme, mint and honey)

**Seaberry Tea 200-00**

(willow herb, seaberries, clove, cinnamon, lemon, honey and turmeric)

**Herbal Tea 200-00**(willow herb, thyme, mint, sweet briar, linden, lemongrass)

* + 1. **Green Tea**

**400 мл/800 мл**

**Gunpowder 100-00/180-00**

(Popular Chinese tea from the Zhejiang province. In the process of handling they roll its leaves in a small pellets. The flavor of this tea is characterized by strength, richness and mere bitterness. Its odor is sticky-sweet that reminds dry fruits with smoky notes)

**Green Tea with Jasmine 100-00/180-00** (Traditional Chinese tea with the leaves of medium size and the odor of Jasmine having a light and fresh taste)

**Milk Oolong 100-00/180-00**

(One of the most popular in Russia sort of Chinese turquoise-colored tea (oolong). Great and ripe tea leaves soaks up creamy odor, adding in the process of partial fetmentation. The tea possesses wonderful milky flavor of whipped cream and rich sweet taste)

**Herbal Tea:**

**Redbush Tea 100-00/180-00**

(Redbush is a South-African ethnic drink. Brewed redbush possesses a distinctive sweetish taste and unique odor)

**The Heart of Altai 100-00/180-00** (Natural herbs mis of raspberry and blackberry leaves completed with the mint and balm. The berries of wild rose and rose seeds give the taste a light sourness. The flowers of calendula and heather take a light anxiolytic effect. The drink having a fresh taste and herby-flower sunny odor)

**Alpine Tea 100-00/180-00** (Natural herbs mix of daisy blossom, wild strawberry leaves, cornflower petals, completed with mint, flowers of lime tree, lavender and salvia. This phyto-bouquet possesses a nice daisy taste and bright herbal odor with citrus notes)

**Haughty Fruit 100-00/180-00**

(fruit mix on the base of hibiscus, dry grapes with thick aroma of vanilla and fruit taste with bright sourness)

**The Secret of Health**

**Willow-Herb 100-00/180-00**

(Possessing a nice taste and odor this drink on the base of brewed willow herb not only perfectly allays thirst but also has a wide spectrum of healthy effect, tones up, mitigates fatigue, enlivens and invigorates)

**Thyme 100-00/180-00**

Aromatic tea adding, possessing rich odorous taste and a great variety of good for the health features

**Lemongrass 100-00/180-00**

This adding perfectly fits as for purely consuming as for the adding to black or green tea that points out and softens its taste. Brewed lemongrass has a lemon odor and sweetish flavor with citrus notes.

**Linden 100-00/180-00**

Blossoms and leaves of linden. Linden softens the taste of black tea and gives it merely noticed flower odor, as for the green tea it opens with sweetish-honey bouquet. Purely the linden flowers have brightly expressed sweet flavor.

**Mint 100-00/180-00**

You can consume the mint purely or as an adding to black or green tea. The differentiation of this very mint is in its sweetish flavor. As an adding the mint gifts the tea fresh coolness.

**The Ermolai’s gifts**

**Home-Made Jem for tea 30-00**

**-raspberry**

**-strawberry**

**-bilberry**

**Cold Beverages:**

**Freshly Squeezed Juices: 130-00**

(orange, pineapple, apple, carrot with cream 200мл)

**Mors: 40-00**

(black currant, cranberry and crimson **– 250мл**)

**Juice: 50-00**

(in assortment **– 250мл**)

**Carbonated Drinks: 80-00**

(Coca-cola, Fanta, Sprite, Schweppes**- 250мл**)

**Lemonade (Fairy-Tale Taiga, Sagan-Mountain - 500мл) 80-00**

**Burn 120-00**

(energetic drink **- 250мл**)

**Baikal 110-00**

(carbonated\non-carbonated**- 500 мл**)

**Table Water “Lipetskaya” (500 мл) 100-00**

**Mocktails**

**Mojito**

(mint, lime, soda water, syrup -300мл) **130-00**

(peach juice, grape-fruit juice, syrup “Grenadin”, lemon fresh, tonic - 400мл)

**Heron**

(peach juice, banana, strawberry, “Grenadin” – 300мл

**Orange Lenomade**

**(**orange, lemon, passion fruit syrop, lemon fresh, soda water **-300мл)**

**Milkshakes:**

**330мл 150-00**

**Classic**

(milk, ice-cream, syrup on your choice, whipped cream)

**Strawberry-Banana**

(milk, ice-cream, strawberry, banana, syrup, whipped cream)

**Snickers**

(milk, ice-cream, caramel syrup, chocolate topping, nuts, whipped cream)

**Alcohol Cocktails:**

**G&T 240-00**

(gin, tonic, lemon-300мл)

**Tequila Sunrise 270-00**

**(**tequila, orange juice, grenadin syrup **- 300мл)**

**Blue Lagoon 220-00**

**(**vodka, blue curacao liquor , sprite,  **- 300мл)**

**Mojito 270-00**

**(white rum**, soda water, lime, mint **-300мл)**

**Pina Colada 330-00**

**(white rum**, coco syrup, pineapple juice **- 300мл)**

**Long Island Ice Tea 350-00**

**(**white rum, tequila, gin, orange liquor,

Sugar syrup, lemon fresh, cola **- 400мл)**

**Freeze Jaeger 330-00**

**(**jagermeister, burn, blackberry syrup, lemon fresh **- 300мл)**

**B-52 220-00  
(**coffee liquor, cream liquor, orange liquor **- 50мл)**

**B-53 220-00  
(**coffee liquor, cream liquor, absinth **- 50мл)**

**Bearberry 330-00**

(whiskey, cherry juice, blackberry syrup - 300мл)

**Vodka**

**Руб.**

**Beluga 170-00**

50мл

**Finland 140-00**

50мл

**Tsarskaya 100-00**

50мл

**Myagkov 90-00**

50мл

**Belenkaya 80-00**

50мл

**Taiga 70-00**

50мл

**Whiskey:**

**Chivas 12 y. o. 390-00**

Scotland -50мл

**William Lawson’s 170-00**

Scotland - 50мл

**Jameson 240-00**

Ireland - 50мл

**Jim Beam Red Stag 250-00**

USA-50 мл

**Jack Daniel’s Tennessee 290-00**

USA- 50мл

**Rum**

**Руб.**

**Bacardi Black 190-00**

50мл

**Bacardi Superior 170-00**

50мл

**Gin**

**Beefeater 220-00**

(50мл/700мл)

**Tequila**

**Olmeca Gold 250 -00**

(50мл/750мл)

**Olmeca Blanco 240-00**

(50мл/750мл)

**Vermouth**

**Martini Bianco 190-00**

(100мл/1л)

**Brandy**

50мл

**Torres Solera 5 y.o. 200-00**

**Torres Gran 10 y.o. 270-00**

**Ararat 3\* 170-00**

**Old Town 180-00**

**Hennessy VS 350-00**

**Hennessy VSOP 490-00**

**Hennessy XO 1300-00**

**Liquors**

50мл

**Baileys 170-00**

**Sambuca 180-00**

**Kalua 230-00**

**Cointreau 200-00**

**Malibu 160-00**

**Liqueurs**

50мл

**Absinth Xenta 250-00**

**Jagermeister 180-00**

**Becherovka 170-00**

**Horseradish Liqueur 90-00**

**Cedar Liqueur 90-00**

**Spiced Herb-Infused Liqueur 90-00**

**Cherry Liqueur 90-00**

**Cranberry Liqueur 90-00**

**!5 shots set -380 рублей**

**Sparkling Wines:**

**750мл**

**Martini Asti (Italy) 1300-00**

**«Crimean» ТМ Russian Collection 600-00**

(brut, semi-sweet, semi-dry)

**Lambrusco del’Emilia Bianco 800-00**

Semi-sweet (Italy)

***Pink Wines:* 750 мл**

**Camino del Wine, "Te amo" Rosado Navarra (Spain) 660-00**

Dry wine with a delicate and mild flavor with berry notes, balanced sourness and elegant aftertaste.

**White Wines:**

150мл -130 р

1000мл -700 р

***Blanc Muale. Couve Special. Loui Chavron*** (France)

Semi-sweet wine of lightly-straw color in the odor of which fruit notes are prevailed and the flavor is balanced with fresh sourness.

**Laray (Spain)**

**Dry wine silky, extractive and thick taste with delicate roughness of which are mixed with vanilla and berry tones and chocolate aftertaste.**

***Chardone. Pays d’Auc. St. Vincent*** (France) **860-00**

Dry lightly-gold wine with brightly expressed citrus notes and fresh fruit aftertaste.

***La Ville Pavion Bordo Blanc Moille***  (France) **880-00**

Semi-sweet wine with a fresh vicious taste of fruit tones and light flowery notes, smooth texture and delicately sweet

**Petit Chablie La Marguerite** (France) **1720-00**

**Dry wine with lightly-gold color, rich odor of fruits and fresh vicious flavor**

**Camino del Wine. Te amo Blanco Navarra** (Spain) **800-00**

**Dry wine with a fresh taste balanced with shadows of lime, lemon and minerals, with piquant sourness and sec aftertaste**

**Alasanskaya Valley. Davluri (Georgia)** **700-00**

**Semi-sweet wine of dark-ruby color with bright odor of wild cherry, black currant and also a perfect balance of sweetness and sourness**

**Chardone. Veneto. Italiano Vero.. Terra Nostra (Italy)** **810-00**

**Dry wine having a goldish color, delicate fruit aroma with apple notes and mild harmonious flavor**

**Orvietto Clasico. Picini (Italy)** **960-00**

**Dry wine possesseing a mild balanced taste with essential tone of white peach and bitter almond and also elefant aftertaste**

**Soave Sortori (Italy)** **880-00**

**Dry wine with straw yellow color, smooth fruit aroma and delicate harmonious taste and aftertaste**

**Sauvingon Blanc Sol de Andes (Chili)** **920-00**

**Dry wine with a very fresh taste perfectly balanced with green apple notes, melon and citrus. It possesses delicate fresh aftertaste**

**Red Wines:**

150мл -130 р

1000мл -700 р

**Chavron Rouge Muale (France)**

Semi-sweet wine with a ruby color, delicate aroma of crystallized fruits. Harmonious taste and long-lasting aftertaste

**Laray (Spain)**

**Dry wine with silky, extractive and thick texture with delicate roughness, vanilla and berry tones in taste and also chocolate aftertaste**

750мл

**Chateau Chobine Bordo (France)** **940-00**

Dry dark rube-colored wine possessing rich fruit odor and elegant silky taste

**Le Tapi Le Troi Mousquetaire. Cote-de-Gascogne. (France)** **960-00**

**Semi-sweet wine the silky taste of which possesses a good balance and roundish tones**

**La Ville Paviyon Medoc. (France)** **1220-00**

**Dry wine of beautiful dark ruby color in the odor of which the notes of currant with spices are dominated and with rich flavor, silky tones and long-lasting aftertaste**

**Camino del Wine. Te amo Tinto Navarra (Spain) 700-00**

**Dry wine of dark ruby color with the odor of red and black forest berries. It’s a roundish and good-structured wine with a delicate aftertaste**

**Muriel Reserva. Rioha. (Spain) 1780-00**

**Dry wine the bouquet of which has a distinguish odor of fruit confiture and notes of forest flowers. The taste is silky and harmonious. The aftertaste is lasting and has notes of chokeberry**

**Kindzmarauli. Amulet. (Georgia)** **980-00**

**Semi-sweet wine of deep dark vinous color, in the complicated bouquet of which there are fresh odor of blackberry and cherry brightly expressed. The taste is full with rich and sweet flavor that distinguishes rounding and good-balanced aftertaste**

**Chianti. Terra Nostra.** (Italy) **960-00**

Dry ruby-colored wine with elefant fruit odor and harmonious flavor

**Valpolicella. Sartori. (Italy)** **980-00**

**Dry wine of brightly red color with rich flavor and a little bit spiced aroma**

**Carmenair 120. Santa Rita (Chili)** **980-00**

**Dry wine that demonstrates a rounding, harmonious taste of spicy-fruit shades, green pepper and mild notes in lasting aftertaste**

**Craft Beer**

500мл

**160-00**

**Bastille Porter**

Original extract: 17%

Alcohol: 7%

(Dark non-filtered beer with a sweetish flavor and a light shade of black malt and a thick texture)

**155-00**

**Belgian Blond Ale**

Original extract: 15,7%

Alcohol: 6,5%

(Pale ale with a smooth and rich flavor)

**165-00**

**Ma Cherie Cherry**

Original extract: 13%

Alcohol: 13%

(A red cherish and non-filtered beer with a balanced fresh flavor and a shades of cherry pips and malt)

**160-00**

**Blanche Ma Cherie**

Original extract: 12%

Alcohol: 4,5%

(A classic pale Belgian ale in the flower aroma of which there are wheat tones, spices, coriander and citrus)

**160-00**

**Mon Chere Cassis**

Original extract: 12,8%

Крепость: 4,9%

(A light non-filtered beer, possessing a fantastic odor of freshly gathered currant and its leaves)

**160-00**

**Very Happy Cider**

Alcohol: 5%

(A Semi-dry apple cider with a rich flavor of red apples, minerals notes and delicate balance)

**160-00**

**APA Crazy Moose**

Original extract: 14%

Alcohol: 5,5%

(APA with the feeling of excellent balance of purity, hops and bitter. You can also notice shadow of fruits and malt, slowly turning into distant aftertaste)

**225-00**

**BrewDog Punk Ipa**

Original extract: 11,5%

Alcohol: 5,6%

(Pale ale, possessing a mild taste with a light sweet of malt and tropic fruits, fresh and bright hops bitterness, notes of pines and citrus)

**240-00**

**London Porter**

Original extract: 12%

Alcohol: 5,4%

(A dark beer possessing a luxurious smooth creamy taste full of coffee, chocolate toast, caramel, nuts and cherry notes and having an odor of smoke and bitter hops shades creating a perfect balance and style)

**320-00**

**Cornish Ochards «Gold Cider»**

Alcohol: 5%

(Perfectly freshelizing sparkling cider with a truly apple taste and long-lasting aftertaste)

**240-00**

**Black Cab Stout**

Original extract: 11,5 %

Alcohol: 4,5%

(Black filtered beer with a rich seducing taste of roasted coffee and fruit berry nuances in the dry aftertaste of which you can feel notes of chocolate, malt and hops)

**220-00**

**Schneider Weisse «TAP 6» Unser Aventinus**

Original extract: 18,2 %

Alcohol: 8,2 %

(Dark beer with an aroma of raisin, harsh cherry juice and also bread and caramel notes)

**180-00**

**Krusovice Imperial**

Original extract: 11,7 %

Alcohol: 5 %

(A beer of gold color with moderately bitter taste)

**Newcastle Brown 280-00**

Original extract: 10,9 %

Alcohol: 4,7 %

(An English brown ale with nuts, fruit, caramel and malt taste)

**600-00**

**Duchesse de Bourgogne 750ml**

Original extract: 16,5 %

Alcohol: 6,2 %

(A black filtered beer with a taste of sweet berry, chocolate, spices and nuts)

**355ml 250-00**

**Founders Dirty Bastard**

Original extract: 19,6 %

Alcohol: 8,5 %

(Black non-filtered beer brewing which 10 different sorts of malt are used. It gives the beer a really complicated taste of caramel, roast and even turf smoking)

**330мл 220-00**

**Barbe Rudy**

Original extract: 20 %

Alcohol: 7,7 %

(A red cherry beer with a rich and lightly-spiced sweet’n’sour taste with notes of cherry and light bitter of almond)

**330мл 130-00**

**Сlausthaler Classic Non – Alcoholic**

(A non-alcoholic beer with a delicate, fresh and slightly bitter and sweetish malt shade)

**250мл 150-00**

**Palm Non-Alcohol**

(A non-alcoholic beer possessing a mild juicy taste with a piquant caramel and banana notes)