

belgium

reserva·restaurant

SNACKS

Sea urchin	350
<i>with ponzu sauce, 1 piece</i>	
Oyster	520
<i>with pickled onions, 1 piece</i>	
Ⓢ Magadan Shrimps	690
<i>smoked with aioli sauce and kimchi, 100 gr</i>	
Olives	470
Jamon Reserva	490
Jamon and truffle croquettes	430

STARTERS

Ⓢ French fries	490
<i>with truffle aioli and parmesan</i>	
Beetroot jerky	560
<i>with goat cheese mousse and pine nut</i>	
NEW Chicken pate	540
<i>with beetroot gel</i>	
Ⓢ Beef doughnuts	590
<i>with halibut caviar and smoked cream</i>	
NEW Potato waffle	
<i>-with chanterelles and parmesan</i>	
<i>-with salmon and tomatoes</i>	
Kataifi Shrimps	850
<i>with mango and chili aioli sauce</i>	
Chicken	560
<i>in Korean BBQ sauce</i>	
Beef carpaccio	950
<i>with truffle aioli</i>	
Beef tartare	950
<i>with white mushroom mousse</i>	
Scallop ceviche with yuzu	1050
<i>with kumquat and red caviar</i>	
Tuna tartare with avocado	850
<i>and tomato shiso sauce</i>	
Avocado roll with shrimps	950
<i>with red caviar and tomato espuma</i>	
Local cheeses	1490

Ⓢ - Belgian style

NEW - new menu

*If you have allergies or other food preferences, please let us know

Revealing in a new way the taste, color and aroma of each ingredient in a dish - that's what we've tried to accomplish with this signature menu. We transform parmesan into an airy mousse, flax into chips, coconut yogurt into sea foam. Focusing on balancing flavors and the beauty of the dish, and offering the most harmonious drink to accompany it – that's what we love to do. We hope you will enjoy!

MAIN DISHES

Chicken breast with black chanterelles	780
<i>foie gras sauce and celery cream</i>	
NEW Black cod wontons	850
<i>with miso sauce</i>	
Pumpkin ravioli with scallops	880
<i>with truffle sauce</i>	
NEW Fettuccine with chanterelles	980
<i>and sheep's cheese</i>	
NEW Linguine with Shrimps	980
<i>in creamy tomato sauce</i>	
NEW Draniki with lamb	970
<i>and morel sauce</i>	
Duck confit with sweet potato gnocchi	990
<i>and with parmesan mousse</i>	
Machete steak	650
<i>for 100 grams</i>	
Ribeye steak	980
<i>for 100 grams</i>	
Beef rib pie	990
<i>and sheep cheese sauce</i>	
Venere rice with seafood	970
<i>and with bisque sauce</i>	
Zander with zucchini and eringi mushrooms	1290
<i>and eel and yuzu sauce</i>	
Sablefish	1450
<i>with creamy ponzu and cauliflower</i>	
NEW Whelk with Chanterelles	1450
<i>and whey sauce</i>	
NEW Beef Steak	1380
<i>with pepper sauce and sun-dried tomatoes</i>	
Beef cheek with shiitake	1350
<i>and Jerusalem artichoke mousse</i>	
Lamb fillet with sauce périgieux	1490
<i>green peas cream and pine nut</i>	
NEW Northern live mussels	1650
<i>in truffle sauce</i>	
Filet mignon with morel mushrooms	1950
<i>and jerusalem artichoke cream</i>	

BREAKFASTS

weekdays day from 12-16

weekends from 10-16

Sparkling wine as a gift for breakfast!

CREATE YOUR OWN BREAKFAST

We will cook:

sunny-side-up eggs/poached eggs
scramble/omelette

Add:

Red caviar	360
Slightly salted salmon	470
Smoked eel	385
Jamon Reserva	490
Mortadella	350
Shrimps	385
NEW Chanterelles	250
Avocado	160
Salad mix	150
Cream cheese with avocado	150
Draniki with smoked cream	220

Every morning baking:

Croissant	210
Bao bun	100

SALADS

Green salad	550
<i>with shiso dressing</i>	
With chicken and mango	890
<i>with cashew sauce</i>	
With jamon and gorgonzola	990
<i>with caramelized pear and pecans</i>	
NEW Niçoise salad	850
<i>with grilled tuna</i>	

SOUPS

Cold beetroot soup	550
<i>with avocado</i>	
Beef Consommè	780
<i>with wontons and black trumpet mushrooms</i>	
Pumpkin soup with shrimps	690
<i>and with coconut espuma</i>	
Waterzooi with seafood	880

SIDES

Ⓢ French fries	350
Grilled vegetables	490
NEW Baby potatoes with chanterelles	480
Draniki with whey sauce	460

DESSERTS

NEW Basil crumble	580
<i>with raspberry</i>	
Apple pie	590
<i>with caramel and almond</i>	
Pavlova	690
<i>with mango and black lime</i>	
Cheesecake	650
<i>with pear, salted caramel and pecan</i>	
Belgian Chocolate Sphere	750
<i>with strawberry and almond</i>	
Sorbet/Gelato	290

HOUSEMADE BAKERY BREAD

Bread with smoked butter	350
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SPECIAL DRINKS FOR BREAKFAST

Leaf tea	
Blue Matcha	360
<i>(Thai blue tea)</i>	
Hong Song Zhen	360
<i>(red tea)</i>	
Dian Hong	360
<i>(red tea)</i>	
Jasmine Oolong Taiwan	360
<i>(green tea)</i>	
Feng Huang Dan Tsung	360
<i>(dark tea)</i>	
Kuding	360
<i>(Holly leaves)</i>	

Signature tea

With passion fruit and tarragon	620
With pineapple and thyme	620

Homemade lemonade

Citrus with tarragon and passion fruit	390
With black currant and lavender	390

Sparkling wine

Torre Oria, Cava Brut	710
<i>Spain, Dry 125 ml</i>	
Bruni Prosecco	720/4320
<i>Italy, dry 125/750 ml</i>	
Vina Albali White Low Alcohol	610/3660
<i>Spain, sweet, non-alcoholic, 125/750 ml</i>	

COFFEE

We will cook any coffee from our menu with alternative milk (oat, coconut, almond) 75

The restaurant's menu was developed by:
Chef Vyacheslav Bobrov

SIGNATURE COCKTAILS

The Reserva cocktails are a classic line in Slavonian oak barrels that make the taste more complex and complete with oak notes.

RESERVA	
Negroni - aged in a barrel of Slavonian oak - aged in a sherry barrel	680
Boulevardier <i>bourbon, aged in a sherry barrel, Campari, sweet vermouth</i>	660
Manhattan <i>bourbon, aged in a sherry barrel, sweet vermouth, Angostura</i>	630
Martini Cocktail <i>gin, aged in IPA barrel, mix of vermouth, orange bitter</i>	550

BUBBLES	
Jenever Shandy <i>Barrel Aged Genever, raspberry, elderberry, lemon juice, Czech lager</i>	580
Osaka Spritz <i>milk punch from blue match, basil and lemongrass, prosecco</i>	670
Passionfruit Bellini <i>passion fruit puree with bone, mint, peach liqueur, prosecco</i>	690
Bourgogne Americano <i>pinot grigio, Creme de Cassis, Campari, soda</i>	650
Wild Collins <i>gin, Manzanilla sherry, Sagan-Daila cordial and apple, soda</i>	570
Milanese Gin & Tonic <i>gin, aged in an IPA barrel, Campari, shiso, tonic</i>	560
Coconut Gin & Tonic <i>gin on coconut oil, white vermouth, tonic, olive</i>	540

SWEET AND SOUR	
Porn Star Martini <i>vodka, white vermouth, passion fruit, lemon juice, coconut foam, vanilla, prosecco</i>	660
Flamenco <i>gin, passion fruit puree, orgeat, lemon, sugar, egg white</i>	670
Sicilian Sour <i>amaretto, apricot brandy, lemon juice, egg white, Angostura</i>	670
Clover Club <i>gin infused with raspberry and lime leaves, Aperol, lemon, egg white</i>	690
French Sgroppino <i>apple sorbet, honey, lemongrass, vodka, lemon juice, dry cider</i>	590
Creamy Brandy <i>spanish brandy, cream, Cacao White liqueur, fresh orange juice</i>	560

NON-ALCOHOLIC	
Wine Spritz <i>wine cordial, soda, orange, olive</i>	470
Roibos Gimlet <i>rooibos, lemon-anise cordial, non-alcoholic whiskey, lemon</i>	410

APERITIFS/BITTERS/AMARO	40 ml
Hypno <i>Absinthe, Czech Republic</i>	390
Cynar <i>Italy</i>	390
Quintessentia Amaro Nonino <i>Italy</i>	490
Amaro Averna <i>Italy</i>	370
Campari <i>Italy</i>	360
Nocino Benvenuti <i>Italy</i>	555
Bergia Rabarbaro <i>Italy</i>	430
Fernet-Branca <i>Italy</i>	420
Branca Menta <i>Italy</i>	395
Martini Fiero <i>Italy</i>	360
Aperol <i>Italy</i>	360
Sarti <i>Italy</i>	360

GRAPPA/CALVADOS	40 ml
Sibona Riserva Sauternes <i>Italy</i>	740
Pere Magloire XO <i>France</i>	780
Pere Magloire VSOP <i>France</i>	510
Pere Magloire Fine VS <i>France</i>	480

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HOMEMADE INFUSION

Reserva liqueurs undergo additional aging for 27 days in Slavonian oak barrels, giving them roundness and richness of taste, forming the complexity of the drink.

RESERVA	
Aperol	350
Bourbon on cherries	395
Kummel on cumin and herbs	320

SPICY	
Fireball on bourbon, cinnamon, and pepper	370
Thibarine on spicy dates	310

CREAMY	
Raspberry Advocaat	350
Pistachio-mint	355
Creamy Limoncello	310

FRUIT AND BERRY	
Sorrel milk punch	330
Gin on raspberry and lime leaves	365
Brandy on sea buckthorn and dried apricots	355
Classic Limoncello	320
Limoncello milk punch	320

FOR THE COMPANY

Set of «Reserva» infusion <i>Aperol, Bourbon on Cherry, Kummel on Cumin and Herbs</i>
1040
Set of fruit and berry infusion <i>Fireball on bourbon, cinnamon, and pepper, Gin on raspberry and lime leaves, Brandy on sea buckthorn, Classic Limoncello, Thibarine on spicy dates</i>
1690
Set of creamy infusion <i>Creamy Limoncello, Raspberry Advocaat, Limoncello milk punch</i>
930

STRONG SPIRITS

LIQUEURS	40 ml
Grand Marnier Cordon Rouge <i>France</i>	470
Becherovka <i>Czech Republic</i>	410
Prunella Mandorlata <i>Italy</i>	520
Jagermeister <i>Germany</i>	410
The Whistler Pot Still Irish Cream <i>Ireland</i>	430
Sambuca Franzini <i>Italy</i>	375

GIN	40 ml
Ambrosia Day Edition <i>Italy</i>	620
Drumshanbo Gunpowder Irish Gin <i>Ireland</i>	650
Normindia Gin Coquerel <i>France</i>	515
Berkshire Sloe Gin <i>Great Britain</i>	410
Berkshire Dandelion&Burdock Gin <i>Great Britain</i>	385
Berkshire Dry Gin <i>Great Britain</i>	385
Needle Black Forest Dry Gin <i>Germany</i>	450

COGNAC/ARMAGNAC/BRANDY	40 ml
Roulet VS <i>France</i>	450
Roulet VSOP <i>France</i>	510
Armagnac Darroze Les Grands Assemblages 8 <i>France</i>	770
Torres 10 Gran Reserva <i>Spain</i>	430
Torres 15 Reserva Privada <i>Spain</i>	450
Ararat Ani 7 <i>Armenia</i>	440
AKHTAMAR <i>Armenia</i>	480

VERMOUTH	80 ml
Carlo Alberto Vermouth White <i>Italy</i>	490
Carlo Alberto Vermouth Red <i>Italy</i>	450
Carpano Antica Formula 1 <i>Italy</i>	780
Carlo Alberto Vermouth Riserva Red <i>Italy</i>	650
Carlo Alberto Vermouth Riserva White <i>Italy</i>	660
Carlo Alberto Vermouth Riserva Extra Dry <i>Italy</i>	660
Perlino Bianco <i>Italy</i>	380
Perlino di Torino Rosso <i>Italy</i>	370
Perlino Extra Dry <i>Italy</i>	400

VODKA	40 ml
Onegin <i>Russia</i>	440
Beluga Transatlantic <i>Russia</i>	420
Grey Goose <i>France</i>	525
Orthodox <i>Russia</i>	360

DISTILLATES	40 ml
Polugar N4 Honey and Pepper <i>Poland</i>	470
Polugar N2 Garlic and Pepper <i>Poland</i>	470
Rakija Dunja Simex Original <i>Serbia</i>	395
Rakija Sljiva Simex Original <i>Serbia</i>	395
Rakija Vilijamovka Simex Original <i>Serbia</i>	395

WHISKY	40 ml
<i>Scotland</i>	
Laphroaig 10 <i>single malt, Isle of Islay</i>	920
Glenfiddich 12 <i>single malt</i>	895
Macallan 12 <i>single malt</i>	1690
Aberfeldy 12 <i>single malt</i>	845
Tomintoul Oloroso Sherry Cask Finish 12 <i>single malt</i>	980
Glen Moray Malt <i>single malt</i>	590
Smokey Joe <i>blended, Isle of Islay</i>	810
Chivas Reagal 12 <i>blended</i>	620
<i>Ireland</i>	
The Irishman <i>single malt</i>	810
The Pogues <i>single malt</i>	530
Writers' Tears Red Head <i>single malt</i>	760
Jameson <i>blended</i>	510
Skibbereen Eagle <i>blended</i>	420
West Cork Irish IPA Cask <i>blended</i>	530

<i>USA</i>	
Jack Daniels <i>blended</i>	520
Jim Beam <i>blended</i>	480
Maker's Mark <i>blended</i>	570

<i>UK</i>	
Bankhall 3 <i>single malt</i>	420
<i>France</i>	
Bellevoye Finition Grain Fin 3 <i>single malt</i>	810
Bellevoye Finition Grand Cru 5 <i>single malt</i>	940

<i>Japan</i>	
Akashi Sherry Cask <i>blended</i>	490

TEQUILA	40 ml
Espolon Blanco <i>Mexico</i>	510
Espolon Reposado <i>Mexico</i>	540
Patron Anejo <i>Mexico</i>	650

RUM	40 ml
Plantation Original Dark <i>Trinidad and Tobago</i>	480
Zacapa Solera 23 year <i>Guatemala</i>	675
Ron Barcelo Imperial <i>Dominican Republic</i>	460
Ron Barcelo Blanco <i>Dominican Republic</i>	370
Ron Barcelo Dorado Anejado <i>Dominican Republic</i>	380

SET TASTING

Any four brews on tap
920

HOPPED BEER

Delirium «Argentum» <i>filtered Belgian IPA, Belgium, alc. 7.0%, 0.33 l</i>	660
«Blue Caterpillar» <i>unfiltered Vermont IPA, Russia (Tarkos), alc. 6.6%, 0.45 l</i>	340
«4C AIPA» <i>unfiltered American IPA, Russia (Salden's), alc. 7.0%, 0.5 l</i>	470
«BFG» <i>unfiltered IPA, Russia (Selfmade brewery), alc. 8.0%, 0.5 l</i>	490

SOUR

Chapeau «Faro Lambic» <i>filtered Lambic - faro, Belgium, alc. 4.7%, 0.25 l</i>	470
Bockor «Cuvee des Jacobins» Rouge <i>flandrian red Ale, Belgium, alc. 5.5%, 0.33 l</i>	570

FRUIT/VEGETABLES

Van Honsebrouck «St. Louis» Peche <i>filtered Fruit Lambic, Belgium, alc. 2.6%, 0.25 l</i>	540
Van Honsebrouck «St. Louis» Framboise <i>filtered Fruit Lambic, alc. 2.8%, 0.25 l</i>	530
Lefebvre «Belgian Kriek» <i>filtered fruit Lambic, alc. 3.5%, 0.33 l</i>	620
Chapeau «Banana Lambic» <i>filtered fruit Lambic., alc. 3.5%, 0.25 l</i>	560
Mongozo «Coconut» <i>unfiltered Fruitbir, Belgium, alc. 3.6%, 0.33 l</i>	660
Boon «Kriek» <i>unfiltered fruit Lambic, Belgium, alc. 4.0%, 0.25 l</i>	450
Cornelissen «Kriekenbier» <i>unfiltered Fruitbeer, Belgium, alc. 4.5%, 0.25 l</i>	580
Delirium «Red» <i>filtered Fruitbeer, Belgium, alc. 8.0%, 0.33 l</i>	680
Van Honsebrouck «Kasteel» Rouge <i>filtered Fruitbeer, Belgium, alc. 8.0%, 0.33 l</i>	540
Petrus «Red» <i>filtered Fruitbeer, Belgium, alc. 8.5%, 0.33 l</i>	720

CIDER/MEAD

Fournier «Artisanal Brut» <i>dry apple cider, France, alc. 2,0%, 0,75 l</i>	1060
Fournier «Poire» <i>dry pear cider (Poire), France, alc. 2,0%, 0,75 l</i>	1060
Fournier «Rose» <i>dry apple cider, France, alc. 3,0%, 0,75 l</i>	1120
«Medoed» <i>mead, Russia (Tarkos), alc. 4,5%, 0.45 l</i>	360
Araeta «Amalur» <i>dry apple cider, Spain, alc. 6,0%, 0,75 l</i>	990
Araeta «Perada» <i>dry pear cider (Poire), Spain, alc. 6,0%, 0,75 l</i>	1090

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BEER CARD

DRAFT

	0,4 l
Czech lager Tarkos <i>classic European filtered Lager with a clean grainy taste of barley malt and a light fruit aroma Russia, alc. 4.8%</i>	220
Weizen Tarkos <i>light, unfiltered, smooth wheat beer with a gentle, barely noticeable bitterness, grainy flavor, and malty sweetness Russia, alc. 4.9%</i>	240
Munich Dunkel Tarkos <i>unfiltered dark Lager with bright malt bitterness and caramel notes Russia, alc. 4.8%</i>	260
Belgian dark Tarkos* <i>filtered, dark, strong, and warming Ale with a complex balance of malty sweetness, dark fruits, and spicy notes Russia, alc. 6.0%</i> <i>*Limited release – please check availability with your waiter</i>	320
Hefeweizen <i>unfiltered, light, wheat German-style beer, well-rounded, delicate, easy-drinking, with a distinct yeast profile, Russia, alc. 4.5%</i>	380
APA <i>light, unfiltered, refreshing APA with a pronounced malt body and gentle hop bitterness, Russia, alc. 5, 5 %</i>	420
BrewDog «Punk» IPA <i>filtered IPA, United Kingdom, alc. 5.4%</i>	570
Petrus «Bordeaux» <i>Flandrian filtered brown Ale, Belgium, alc. 5.5%</i>	590
Bourgogne des Flandres «Brune» <i>Flandrian filtered brown Ale, alc. 5.0%</i>	640
Gordon «FIVE» <i>filtered Lager, Belgium, alc. 5.0%</i>	570
Petrus «RED» <i>filtered fruit Ale, Belgium, alc. 8.5%</i>	690
Belhaven, «Black» Scottish Stout <i>dark barley filtered Stout, Ireland, alc. 4.2%</i>	670
«Porter Vieux Bruxells» <i>unfiltered dark Ale, Belgium, alc. 5.7%</i>	580
Bourgogne des Flandres «Blond» <i>filtered Ale, Belgium, alc. 5.5%</i>	640
«Blanche de Bruxelles» <i>unfiltered light Ale, Belgium, alc. 4.5%</i>	560
Kurpfalz Brau «Ur-Weizen» <i>unfiltered wheat light Ale, Germany, alc. 5.2%</i>	550
«Budweiser Budvar Svetly Lezak» <i>filtered light Lager, Czech Republic, alc. 5.0%</i>	610
Bacchus «Kriekenbier» <i>unfiltered cherry Lambic, Belgium, alc. 5.8%</i>	550
«Arcobrau Weissenbier Hell» <i>unfiltered light wheat Ale, Germany, alc. 5.3%</i>	540
Triporteur «Full Moon 12» <i>unfiltered brown Ale, Belgium, alc. 10,2%</i>	640
Kasteel «Tripel» <i>filtered blonde Ale, Belgium, alc. 11%</i>	680
Bacchus «Frambozenbier» <i>unfiltered red Lambic, Belgium, alc. 5,0%</i>	620
«Ayinger Lager Hell» <i>filtered pale Lager, Germany, alc. 4.9%</i>	580
«Duchesse de Bourgogne» <i>Flandrian filtered red Ale, alc. 6.2%</i>	690

SET TASTING

four TARKOS beers on tap
390

STRONG

Chimay «Triple» <i>strong unfiltered light Ale, Belgium, alc. 8.0%, 0.33 l</i>	660
Trappistes Rochefort «Triple Extra» <i>strong unfiltered light Ale, Belgium, alc. 8.1%, 0.33 l</i>	450
Delirium «Nocturnum» <i>strong Ale, Belgium, alc. 8.5%, 0.33</i>	680
Delirium «Tremens» <i>filtered strong light Ale, Belgium, alc. 8.5%, 0.33 l</i>	680
Chimay «Blue Cap» <i>dark unfiltered solid Ale, Belgium, alc. 9.0%, 0.33</i>	680
Gulden Draak «Smoked» <i>dark strong Ale, Belgium, alc. 10.5%, 0.33 l</i>	795
Trappistes Rochefort «10» <i>dark filtered strong Ale, Belgium, alc. 11.3%, 0.33 l</i>	640
Gulden Draak «Imperial Stout» <i>imperial filtered Stout, Belgium, alc. 12%, 0.33 l</i>	695
La Trappe «Quadrupel» <i>unfiltered dark strong Ale, Netherlands, alc. 10%, 0.33 l</i>	680
«Russian Imperial Stout» <i>unfiltered Imperial Stout, Russia (Tarkos), alc. 12.5%, 0.375 l</i>	420

DARK

Petrus «Rood Bruin» <i>filtered Ale, Belgium, alc. 5.5%, 0.33 l</i>	650
Westmalle «Trappist» Dubbel <i>filtered Ale, Belgium, alc. 7.0%, 0.33 l</i>	490
Petrus «Dubbel» <i>filtered Ale, Belgium, alc. 7.0%, 0.33 l</i>	650
Zubr «Classic Dark» <i>filtered Lager, Czech Republic, alc. 4.1%, 0.5 l</i>	580
«Bratets Lis» <i>smoked filtered Lager, Russia (Tarkos), alc. 4.9%, 0.45 l</i>	350
Arcobrau «Weissbier Dunkel» <i>unfiltered Ale, Germany, alc. 5.3%, 0.5 l</i>	580
Fuller's «London Porter» <i>filtered Ale, the UK, alc. 5.4%, 0.5 l</i>	710
Hofbrau «Dunkel» <i>filtered Lager, Germany, alc. 5.5%, 0.5 l</i>	620
Ferdinand «13» <i>filtered Lager, Czech Republic, alc. 5.5%, 0.33 l</i>	560
«Berry Porter» <i>unfiltered Ale, Russia (Tarkos), alc. 6.0%, 0.33 l</i>	390
St. Peter's «Cream Stout» <i>filtered Ale, the UK, alc. 6.5%, 0.5 l</i>	590
La Trappe «Dubbel» <i>unfiltered Ale, the Netherlands, alc. 7.0%, 0.34 l</i>	590

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LIGHT

Kasteel «Xtra» <i>filtered Ale, Belgium, alc. 4.5%, 0.33 l</i>	620
Bourgogne des Flandres «Blonde» <i>Ale, Belgium, alc. 5.5%, 0.33 l</i>	635
La Corne «Blonde» <i>filtered Ale, Belgium, alc. 5.9%, 0.33 l</i>	550
Petrus «Blond» <i>filtered Ale, Belgium, alc. 6.5%, 0.33 l</i>	730
Pilsner Urquell <i>filtered Lager, Czech Republic, alc. 4.4%, 0.5 l</i>	540
Arcobrau «Pilsener» <i>filtered Lager, Germany, alc. 4.9%, 0.5 l</i>	520
Ferdinand «Lezak Svetly» Premium 12% <i>filtered Lager, Czech Republic, alc. 5.0%, 0.5 l</i>	530
Ayinger «Jahrhundert Bier» <i>filtered Lager, Germany, alc. 4.9%, 0.5 l</i>	560
St. Peter's «Golden Ale» <i>filtered Ale, the UK, alc. 5.0%, 0.5 l</i>	570
Hofbrau «Original» <i>filtered Lager, Germany, alc. 5.1%, 0.5 l</i>	710
La Trappe «Blond» <i>filtered Ale, the Netherlands, alc. 6.5%, 0.33 l</i>	540
La Trappe «Isid'or Trappist» <i>unfiltered Ale, the Netherlands, alc. 7.5%, 0.33 l</i>	570

NON-ALCOHOLIC

St. Peter's «Without» Gold Non Alcoholic <i>filtered Ale, the UK, alc. 0%, 0.5 l</i>	560
Schneider Weisse «TAP 3» Mein Alkoholfreies <i>unfiltered Lager, Germany, alc. 0.14%, 0.5 l</i>	570
Arcobrau «Weissbier Hell» Alkoholfrei <i>unfiltered Ale, Germany, alc. 0.4%, 0.5 l</i>	460
Arcobrau «Urfass» Alkoholfrei <i>filtered Lager, Germany, alc. 0.4%, 0.5 l</i>	460
BrewDog, "Punk" AF <i>Filtered IPA, Scotland, 0.5%, 0.33 l</i>	490
Ferdinand «Nealkoholicke Svetle» <i>filtered Lager, Czech Republic, alc. 0.5%, 0.5 l</i>	470
St. Peter's «Without» Original Non Alcoholic <i>dark filtered Ale, England, 0.0%, 0.5 l</i>	560

This menu is a promotional offer. All detailed information, as well as the food and energy value of the dishes, you can see in the Consumer's Corner

WHEAT

Schofferhofer «Kristallweizen» <i>filtered Ale, Germany, alc. 5.0%, 0.5 l</i>	540
Schneider Weisse, «TAP 7» Mein Original <i>unfiltered Ale, Germany, alc. 5.4%, 0.5 l</i>	650
La Trappe «Witte Trappist» <i>unfiltered Ale, the Netherlands, alc. 5.5%, 0.34</i>	550
Ayinger «Urweisse» <i>unfiltered wheat Ale, alc. 5.8%, 0.5 l</i>	560
«Weihenstephan» Hefeweissbier <i>unfiltered wheat beer, Germany, 5.4%, 0.5 l</i>	590
Paulaner, Hefe-Weissbier Naturtrub <i>unfiltered wheat beer, Germany, 5.5%, 0.5 l</i>	650

WINE CARD

SPARKLING

<i>light and easy</i>	
Bruni Prosecco <i>Italy, dry</i>	720/4320
Undurraga Brut <i>Chile, brut</i>	2990
Andre Delorme Cremant de Bourgogne <i>France, brut</i>	5990
Bruni Asti <i>Italy, sweet</i>	3900

gastronomic and elegant

Torre Oria, Cava Brut <i>Spain, dry</i>	710
Moet & Chandon Brut Imperial <i>France, dry</i>	15000
Riesling Nigra Saar Brut <i>Germany, dry</i>	4380

ORANGE/PINK

<i>dense, surprising, rich</i>	
Amalinda Sauvignon Blanc Tempranillo Rose <i>Spain, dry, rose</i>	690
Paddle Creek RieslingRose <i>New Zealand, semi-dry</i>	840/5040
Rose Art Collection <i>Spain, dry</i>	3600
Chateau Saint-Pierre, Marie Ros <i>France, dry, rose</i>	5440
Kaberne Franc Sikory <i>Russia, dry</i>	3900

RED

<i>full-bodied, noble</i>	
Maree d'Ione Nero di Troia Organic <i>Italy, dry</i>	680
Aromo Reserva Privada Carmenere <i>Chile, dry</i>	660
Col di Sasso <i>Italy, semi-dry</i>	730/4380
Chemin des Papes Rouge <i>France, dry</i>	4580
Zinfandel Castel di Parano <i>Italy, semi-dry</i>	4580
Gerts' Sikory <i>Russia, dry</i>	4560
Valpolicella Classico Superiore Ripasso Domini Veneti <i>Italy, semi-dry</i>	7890

racy, interesting

Shumrinka Semisam Reserve <i>Russia, dry</i>	650
Malbec Zuccardi Serie A <i>Argentina, dry</i>	4490
Sante Rive <i>Italy, dry</i>	4490

FORTIFIED WINES

<i>astringent, noble</i>	
Valdespino Manzanilla Deliciosa <i>Spain, sherry dry</i>	720
Valdespino Cream Isabela <i>Spain, sherry sweet</i>	750

WHITE

<i>floral and perfume</i>	
Weinkellerstolz Gruner Veltliner Qualitatswein <i>Germany, dry</i>	600
Riesling Pauly Mosel <i>Germany, semi-dry</i>	690
Winzervereinigung Bacchus <i>Germany, dry</i>	730
Kotuku Sauvignon Blanc <i>New Zealand, dry</i>	720
Gewurztraminer Reserve Alsace Lucien Albrecht <i>France, semi-dry</i>	4470
Maree d'Ione Fiano Organic <i>Italy, dry</i>	3240
Lugana Ottella <i>Italy, dry</i>	6870

medium body, deep

Usadba Markotkh <i>Russia, dry</i>	590
Aromo Reserva Privada Chardonnay <i>Chile, dry</i>	630
Chablis, Domaine Ventoura <i>France, dry</i>	7660
Castellani, Oynos Pinot Grigio Biologico <i>Italy, semi-dry</i>	630
Goats do Roam <i>South Africa, dry</i>	690/4140
Pinot Grigio Priara <i>Italy, dry</i>	4990

NON-ALCOHOLICE

<i>for those who drives</i>	
Vina Albali White Low Alcohol <i>Spain, sweet</i>	610/3660
Vina AlbaliCabernet-Tempranillo <i>Spain, red</i>	3550

SIGNATURE TEA

Sea buckthorn with ginger	560
Spicy with passion fruit	590
Winter cherry	590
Signature blend	520

LEAF TEA

Black, green, herbal	360
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HOMEMADE LEMONADE

Lychee and yuzu	390
Thai with mango	390
Passion fruit and orgeat	390
Raspberry-ginger	390
Chamomile and pineapple	390
Vanilla Apple	390

COFFEE

<i>Classic</i>	
Espresso	230
Ristretto	230
Double espresso	230
Americano	230
Latte	310
Cappuccino	310
Flat White	310
<i>Special</i>	
Raf	340
Matcha latte	310
White chocolate mint espresso tonic	290
Bumble	320
Strawberry bumble	320

Alternative milk	75
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WATER

Baikal Pearl <i>natural still water, 0.25 l / 0.53 l</i>	260/310
Baikal Reserve <i>natural sparkling water, 0.25 l / 0.53 l</i>	260/310
EVERVESS <i>black, orange, ginger ale, 0.25 l</i>	300

FRESH · JUICE

Fresh <i>apple, carrot, celery, orange, grapefruit, 0.2 l</i>	340
Juice <i>in assortment, 0.2 l</i>	250