



# Good, better, Paulaner.

The popularity of Paulaner beer has always extended beyond the city limits of Munich. The special enjoyment of beer, our highly skilled brewmasters and the famous Bavarian way of life are just a few factors contributing to Paulaner's success – locally and internationally. More than 2 million hectolitres leave our brewery each year – travelling from Munich Langwied to over 70 countries.

Paulaner remains connected to its origins. The Oktoberfest in Munich and the annual Salvator tasting with the "Politiker Derblecken" (roasting) of the local politicians are just two examples of how Paulaner keeps its ties to Munich traditions. «Gut, besser, Paulaner»... "Good, better, Paulaner" – the well-known slogan of Paulaner Brewery is not just an advertising slogan. It is a yardstick for every Paulaner employee. The name Paulaner has stood for the highest quality and Munich beer culture since 1634. In Munich, the Paulaner brew masters brew the diverse products of a Bavarian brewery, from classics like Weißbier and Hell to specialties like Salvator and Oktoberfest Bier and even new beer creations. Paulaner is a long-established family-owned company in Munich that now exports to over 70 countries and that has developed into a globally thinking, modern and successful brand enterprise.

ENJOY YOUR TIME IN PAULANER! SINCERELY, PAULANER PETROZAVODSK

# PAULANER BEER ≪

#### "PAULANER BRÄUHAUS"

0,3L 220₽ 0,5L 320₽ IL 600₽

#### "HELL"

Lager, unfiltered Alcohol - 4,9% vol Original wort - 12,3%

Light, crisp, gold-colored beer made with the top Hallertau Perle hops. The classic Paulaner Hell is organic and refreshing, with a sophisticated taste of malt, honey and a light bread flavor. The beer has clean and dry aftertaste with the hints of hops.

Perfect for traditional Bavarian dishes, pork, fish, and salads.

#### "DUNKEL"

Dark lager, unfiltered Alcohol - 5,4% vol Original wort - 13,7%

Dark, chestnut-colored beer with a good head of foam. Rich taste of cocoa, coffee, and bread, elegant caramel flavor with soft hints of dark chocolate and fruits. The aftertaste is pleasant, with soft hints of wheat and hops.

We recommend to drink Dunkel with Bavarian dishes: spicy sausages, fried and smoked meat

#### "HEFE- WEIßBIER"

Wheat beer, unfiltered Alcohol - 5,0% vol Original wort - 12,3%

Naturally cloudy, amber-yellow with a rich head, Paulaner Hefe-Weißbier has a special mild taste. This unfiltered beer is rich in vitamins and minerals. The small amount of malt adds a little bit of bitterness. Paulaner Hefe-Weißbier has a mild, fruity, sweet taste, rich wheat aroma and citrus aftertaste.

A good fit for dishes of German cuisine, pork, poultry, cheese.



Kitchen open until 00.00 Bar open until 00.30

# DAULANER BEER

#### "PAULANER BRÄUHAUS"

#### BEER FLIGHT 3\*0,1 L

Choice of our 3 homebrewed beer specialities: lager «Hell», wheat beer «Hefe-Weißbier» and dark beer «Dunkel» as a sampler, served in small glasses on a wooden board.

3\*0,1 L 220₽

#### BEER "PAULANER BRÄUHAUS" IN KEGS\*

\*upon prior order.

--10 L 5000 ₽ | 20 L 10000 ₽

#### "HEFE-WEIßBIER" NON-ALCOHOLIC

Alcohol volume: less 0,5 %, original wort - 6,5%

A beverage with tangy, light, fruity taste and bright and radiant color, made with 100% organic and highquality ingredients.

-0,5 L 500₽

#### "RADLER"

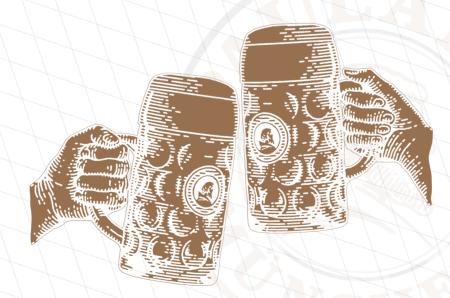
A refreshing beer cocktail made with lager «Hell» and lemonade. The «Radler» was first served in Munich in 1922 as a refreshment for cyclists, hence the name "Radler" - a cyclist.

—0,5 L 320 ₽ | 1 L 600 ₽

#### "RUSS'N"

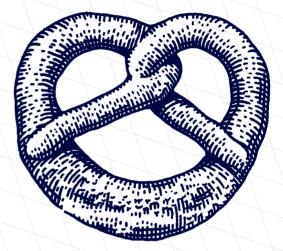
A refreshing beer cocktail made with wheat beer «Hefe-Weißbier» and lemonade. The drink was invented in Munich around 1918. People argue if it was invented by Russian students or Russian revolutionaries, which is why it received the name "Russ'n" - Russian.

-0,5 L 320 ₽ | 1 L 600 ₽





# "BREZ'N" PRETZEL Traditional german pretzel with salt. 100g 100 P SET OF MINI-PRETZELS 3\*50g 120 P MINI-PRETZEL WITH CUMIN 50g 50 P MINI-PRETZEL WITH SALT 50g 50 P MINI-PRETZEL WITH SESAME 50g 50 P







#### **BREMEN SET**

Venison sausages, chicken wings in BBQ sauce, onion rings, homemade brez'n chips, lingonberry-mustard sauce.

550g 740₽

#### SAXONY SET

Spicy pork and beef sausages "Texas", crispy smoked cheese, Bavarian meat loaf "Leberkäse", sour cream and garlic sauce, mustard.

420g 660₽

#### **BAVARIAN SET**

Lamb sausages, onion rings, garlic toasts, salsa sauce, sour cream and garlic sauce, jalapeno pepper.

-410g 640₽

#### NUREMBERGER SET

Nuremberger sausages, fried smoked cheese, onion rings, garlic toasts, ketchup, tartar sauce, sour cream and garlic sauce.

540g 580 ₽

#### **BERLIN SET**

Käsekrainer sausages, garlic toasts, edam cheese croquets, ketchup-cury sauce, sour cream and garlic sauce.

-450g 560₽

\*Special offer. Discounts do not apply.





#### **FISH SNACKS**

#### **PICKLED HERRING**

Pickled herring fillet with carrots, gherkins, red onion, garlic and herbs. Served with garlic toasts.

-110/50/40g 225₽

#### **FISH PLATTER**

Cold smoked salmon and lightly salted trout. Served with butter, wheat toasts, lemon and olives.

--50/50/80g 695₽

#### HOT-SMOKED MACKEREL

Homemade hot-smoked mackerel with baked potatoes with sour cream and horseradish sauce, greens and radish.

400g 650 ₽

#### FRIED KARELIAN VENDACE

250/20g 320 ₽

#### CRISPY FRIED SQUID RINGS WITH SOUR CREAM AND GARLIC SAUCE

100/50/20g 350₽

Perfect snack for beer and other beverages

#### HOMEMADE "BREZ'N-CHIPS"





#### CHEESE SNACKS

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# FRIED EDAM CHEESE STICKS WITH SOUR CREAM AND GARLIC SAUCE

--110/50g 195₽

**CRISPY SMOKED CHEESE** 

-110/50g 195₽

#### CHEESE BALLS WITH SOUR CREAM AND GARLIC SAUCE

-110/50g 195₽

### TRADITIONAL SNACKS

**CHICKEN WINGS IN BBQ SAUCE** 

130/50g 320₽

FRIED GARLIC TOASTS WITH SOUR CREAM AND GARLIC SAUCE

-130/50g 165 ₽

**ONION RINGS WITH SALSA SAUCE** 

100/65g 245 ₽

#### VENISON DUMPLINGS WITH SOUR CREAM AND GARLIC SAUCE

150/50g 385₽

Fried karelian vendace

Chicken wings in BBQ sauce

Fried edam cheese sticks with sour cream and garlic sauce

10345

Fried garlic toasts with sour cream and garlic sauce

Crispy fried squid rings with sour cream and garlic sauce



#### "VIKTUALIENMARKT"

Grilled tomatoes, bell pepper and zucchini with mixed garden greens, walnuts, sunflower seeds, sesame and crispy pretzel-chips. Seasoned with vinaigrette dressing.

290g 420 ₽

#### **GREEK SALAD**

Tomatoes, bell pepper, cucumbers, lettuce, olives, basil, red onion, Feta cheese and olive oil.

220g 340₽

#### CHICKEN CAESAR SALAD

Lettuse, cherry tomatoes, crispy toasts, Parmesan cheese with caesar sauce.

-230g 420 ₽

#### MACKEREL SALAD

Smoked mackerel bits and boiled potatoes topped with red onion, cherry tomatoes and green beans, served with mustard dressing.

300g 430₽

#### WARM SALAD WITH "LEBERKÄSE"

Potatoes, pickles, red onion, radish, salad leaves, meat loaf Leberkäse.Served with white wine dressing.

280g 360 ₽







#### SOUPS

#### **CREAMY MUSHROOM SOUP**

Creamy soup with mushrooms and cream.

300g 290₽

#### "GOULASH" SOUP

Cooked according to a traditional recipe with beef, bell pepper and potatoes. Served with sour cream.

-300g 520₽

#### "LOHIKEITTO"

Finnish creamy salmon and zander soup.

300/80g 460₽

#### "SOLYANKA"

Thick hearty soup with different kinds of smoked meat. Served with sour cream.

300g 295₽

#### BREAD

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#### HOMEMADE BREAD

Wheat and rye bread from our own bakery.

-120g 50₽

#### **MIXED BREAD BASKET**

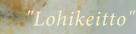
Wheat and rye bread with traditional German Pretzel from our own bakery.

220g 120₽

#### BUTTER

-10g 30 ₽





🟱 GERMAN CUISINE 🐗

#### **CHEF'S FAVOURITE**

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#### "SCHLACHTPLATTE"

Roast pork knuckle, Bavarian meat loaf, roasted spareribs, 1/2 chicken served with sauerkraut with bacon, fried potatoes, radish, cherry tomatoes,demi-glace sauce and spicy mustard.

2500g 3700₽

#### "WÜRSTL-PFANNE"

Sausage platter: munich white sausages "Weißwurst», spicy pork sausages with cheese «Käsekreiner», pork and beef sausages «Nuremberger», pork sausages «Thüringer», «Bavarian meat loaf», served with sauerkraut with bacon, mashed potatoes, radish, cherry tomatoes, demi-glace sauce and spicy mustard.

-1380g 2800₽

#### **TRADITIONAL MUNICH DISHES**

#### "SCHWEINSHAXE"

Classic crispy pork knuckle with sauerkraut with bacon and demi-glace sauce.

-680/300/70g 1800₽

#### **"SCHWEINSBRATEN"** Classic pork roast with mashed potatoes and mushroom sauce.

-220/160/80g 830₽

#### "BRÄUHAUS-PFANDER'L"

Fried pork tenderloin with Spätzle (cooked with ground nutmeg), onion, cheese and mushroom cream sauce, served in cast-iron skillet.

150/240/100g 680₽



#### "MÜNCHNER SCHNITZEL"

Pork escalope, marinated in sweet mustard and horseradish, breaded and pan fried in butter, served with French fries, fresh vegetables and lingonberry sauce.

220/270/60g 600₽

#### "REIBERDATSCHI"

Potato pancake with creamy mushroom sauce, baked with edam cheese.

400g 350₽

#### "SPÄTZLE"

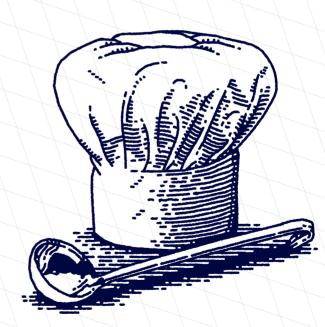
Homemade Bavarian egg noodles with mushrooms, leeks and cream.

-250g 290₽

#### "LEBERKÄSE"

Bavarian meat loaf with fried egg, mashed potatoes, tomatoes and mustard.

-180/150/50/30g 480₽





#### **XL SAUSAGE WITH PINK PEPPER**

Fried spicy homemade pork and beef sausage with potato pancakes and pink pepper sauce.

-420g 570₽

#### "WEIßWÜRST"

Boiled veal and pork sausages in broth, served with traditional pretzel and spicy mustard.

300g 430₽

#### "NÜRNBERGER"

Fried pork sausages, sauerkraut, mashed potatoes, demi-glace sauce and spicy mustard.

500g 530₽

#### "THÜRINGER"

Spicy fried pork and beef sausages, sauekraut, fried potatoes and spicy mustard.

-470g 530 ₽

#### "KÄSEKRAINER"

Grilled pork, beef and cheese sausages, sauerkraut, horseradish and spicy mustard.

340g 530 ₽

#### "LAMM WÜRST"

Lamb and beef sausages served with potato wedges, pickled red onions, gherkins and spicy mustard.

420g 650₽

#### **VENISON SAUSAGES**

Roasted venison sausages, sauerkraut, crushed potatoes and lingonberry sauce.

480g 660₽

#### SAUSAGE PLATTER

A selection of sausages: Käsekrainer, Thüringer, Nuremberger. Served with sauerkraut, mashed potatoes, demi-glace sauce and spicy mustard.

480g 660₽

#### HOW TO EAT "WEIßWÜRST"

#### OPTION 1

#### USING KNIFE OR FORK

Cut the sausage into two pieces, peel the skin away with your knife and fork. Cut off the small piece and dip it into sweet Bavarian mustard, take a bite of your pretzel and wash down with cool Paulaner beer.

#### OPTION 2 **"7U7FIN"**

"Zuzeln" is a Bavarian dialectal word which means "to suck". True Bavarian way to enjoy Weißwurst.



#### STEP 1

Cut the sausage into two pieces, dip into sweet mustard.

#### STEP 2

Suck the sausage out of its skin, take a bite of your pretzel and wash down with cool Paulaner beer.

#### **ENJOY!**

All prices are indicated in Russian rubles without VAT. Please notify your waiter of any existing allergies beforehand.

# SARNISH | SAUCE

#### "SAUERKRAUT" WITH BACON

150g 150₽

#### **GRILLED VEGETABLES**

Grilled onion, bell pepper, tomatoes, zucchini, mushrooms, garlic. Served with soy sause and sesame.

-200/30g 350₽

#### FRIED POTATO WEDGES

150g 150₽

#### **FRENCH FRIES**

#### **POTATO PANCAKES**

-150g 200 ₽



# SOUR CREAM AND GARLIC SAUCE BBQ SAUCE PEPPER SAUCE SALSA SAUCE MAYO HORSERADISH SAUCE SPISY MUSTARD SOUR CREAM SOY SAUCE OLIVE OIL BALSAMIC VINEGAR

50g 70₽



#### SAUCE

**KETCHUP** 

MINTERNATIONAL CUISINE

#### **GRILLED SALMON STEAK**

With potato chips, spinach and cream sauce and cherry tomatoes.

170/50/100g 2000 ₽

#### **HOT-SMOKED MACKEREL**

Homemade hot-smoked mackerel with baked potatoes with horseradish sour cream sauce, greens and radish.

\_\_\_400g 650 ₽

#### **PEPPER STEAK**

Beef tenderloin steak, french fries, fresh vegetables and creamy pepper sauce. Roasting of your choice.

#### **BEEF STROGANOFF**

Beef tenderloin with mushrooms, onions and sour cream, mashed potatoes, pickled beets and fresh cucumbers.

180/150/40/40g 890 ₽

#### **"BACKHENDL" WITH POTATO SALAD**

Half a baked chicken with potato salad (potatoes, red onions, pickled cucumbers) in wine dressing. The dish is served with chili sauce.

450/140/60g 700₽

#### **FRIED RIBS**

Pork ribs with soy sauce, honey, orange, garlic, balsamic vinegar marinade. Served with jalapenos.

#### **GERMAN BURGER**

German style burger with homemade burger bun, meat patty, fried egg, tomato, lettuce, pickled cucumbers and red onion. Served with french fries and pink sauce.

-330/120g 520 ₽

#### **TYROLEAN PAN**

Burger with tofu, lettuce, yogurt sauce and cucumber, carrot and mustard relish. Served with fried mushroom and french fries.

-400g 590 ₽





50 ml 190 ₽ | 0,5 L 1800 ₽

#### BALSAM

#### VODKA

"KARELIAN" BALSAM 45% "RUSKEALA" 35%:

- WILD CHERRY
- CRAFT CURRANT
- ORIGINAL BLACK
- NOTHERN MINT

"KORELA" 40% "KORELA" JUNIPER 40%

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"KORELA" 40%

LIQUOR

#### PREMIUM VODKA

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**CRYSTAL ICE VODKA 40%** 50 ml 310 P | 0,5 L 3000 P LINGONBERRY 18% CRANBERRY 18% CLOUDBERRY 18%





#### "LOHIKEITTO"

Finnish creamy salmon and cod soup.

300g 460 ₽

#### **ROAST IN KARELIAN STYLE**

Potatoes, beef, pork, chicken, chicken liver, chanterelles, mushrooms, demi-glace sauce. Served with "kalitka" with potatoes, pickled cucumber and cranberries.

-420g 675 ₽

#### **ROAST FISH**

Potatoes, salmon, zander, onion, cream, sour cream. Served with "kalitka" with potatoes and wild garlic.

400g 790 ₽

#### "PYTTIPANNU" WITH TURKEY

Pan-fried potatoes with onions and cream, turkey slices, cherry tomatoes, fried eggs and gherkins.

-500g 520 ₽

#### **"KALITKA" WITH POTATOES**

Traditional Karelian pastry. An open-faced pie made of rye dough with mashed potatoes filling.

80g 80₽

SET OF "KALITKAS"

3\*45g 110₽

#### "KALITKA" WITH MASHED POTATOES

—45g 45 ₽

"KALITKA" WITH MILLET

-45g 45 ₽

#### "KALITKA" WITH COTTAGE CHEESE

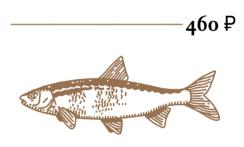
•45g 45 ₽

#### A traditional dish

# Traditional Finnish fish soup

#### "LOHIKEITTO"

Finnish creamy salmon and cod soup





#### "APFELSTRUDEL"

Apple strudel with your choice of ice cream or vanilla sauce.

250g 230 ₽

#### "KIRSCHSTRUDEL" WITH ICE CREAM

250g 280₽

#### "KÄSEKUCHEN"

Cheesecake with vanilla sauce and whipped cream.

230g 250₽

#### FRIED SULUGUNI WITH CARAMELIZED PEAR AND STRAWBERRY

210g 350₽

**ICE CREAM** Vanilla, strawberry, chocolate.

50g 80₽

**SCHWÄRZWALDER KIRSCHTOTRE** Cake based on chocolate cakes, cherries and cream.

-170g 280 ₽







#### COFFEE

| ESPRESSO        |             |
|-----------------|-------------|
|                 |             |
| DOUBLE ESPRESSO |             |
|                 | 60ml 160₽   |
| AMERICANO       | 200ml 120 ₽ |
| LATTE           |             |
|                 | 200ml 180 ₽ |
| CAPPUCCINO      |             |
| MILK            | 200111130+  |
|                 | 50ml 30 ₽   |
| CREAM           |             |
|                 | 30ml 30 ₽   |
| TEA BAG         |             |

**BLACK TEA ASSAM** 

**GREEN TEA SENCHA** 

**FRUIT TEA** 

- 200ml 100 ₽

- 200ml 100 ₽

200ml 100 ₽

#### LEAF TEA

|           | *****     | ****** |                                 |
|-----------|-----------|--------|---------------------------------|
| BLACK TEA | ASSAM     |        | 400ml 200 ₽                     |
| BLACK TEA | EARL GRAY |        | <b>400</b> 111 200 <del>+</del> |

**GREEN TEA SENCHA** 

400ml 200 ₽

400ml 200₽

#### **FRUIT TEA**

400ml 200₽

5g 20 ₽

20/5g 30₽

#### TEA ADDITIVES

**ROSE HIP/MINT** 

LEMON/JUNIPER

**GINGER/HONEY** 

50/30g 40₽

#### CHAMOMILE/THYME/JASMINE

- 5g \50 ₽





#### SOFT DRINKS

#### STILL/SPARKLING WATER (GLASS BOTTLE)

-0,33 L 150 ₽

#### **BOTTLED STILL/SPARKLING WATER**

—0,5 L 100 ₽

#### **"MORS" BERRY JUICE**

—0,2 L 100 ₽ | 1 L 400 ₽

JUICE

0,2 L 100 ₽ | 1 L 400 ₽

#### FRESH JUICE (ORANGE, GRAPEFRUIT)

0,2 L 250 ₽

#### "LEMONARDO" LEMONADE

0 ,33 L 250 ₽

#### **MUNICH DRINKS**

#### **"APFELSCHORLE" APPLE JUICE SPRITZER**

A Bavarian non-alcoholic refreshing drink made with apple juice and sparkling mineral water.

-0,25 L 170 ₽ | 1 L 500 ₽

#### **«WEINSCHORLE» WINE SPRITZER**

Dry white wine mixed with sparkling water.

-0,15 L 300₽

#### **CAMPARI SPRITZ**

Sparkling wine, Campari, lemon and orange zest, topped up with sparkling water.

-0,15 L 400₽



#### AUSTRIA

GRÜNER VELTLINER CLASSIC STYLE ORGANIC 12% dry white

— 0,75 L 4000 ₽

#### ZWEIGELT CLASSIC STYLE ORGANIC

12,5% dry red

-0,75L 4000 ₽

#### GERMANY

#### **MOSEL SHHH... IT'S RIESLING**

12,5% semi-dry white

... 0,15 L 480 ₽ | 0,75 L 2400 ₽

#### FALKENBURG MÜLLER-THURGAU

9,5% semi-sweet white

---0,15 L 360 ₽ | 1 L 2300 ₽

#### GEORGIA

ALAZANY VALLEY

13% semi-sweet white

—0,15 L 320 ₽ | 0,75 L 1600 ₽

ALAZANY VALLEY 13% semi-sweet red

—0,15 L 320 ₽ | 0,75 L 1600 ₽

TELAVI SAPERAVI 13% dry red

0,75 L 2800 ₽

**TELAVI RKATSITELI QVEVRI** 12% dry white

0,75L 3200₽

MTAVRULI KHVANCHKARA 12% semi-sweet red

0,75 L 5500 ₽

#### ITALY

TERRE DEL NOCE MERLOT

12,5% dry red

0,15 L 480 ₽ | 0,75 L 2400 ₽

**TERRE DEL NOCE PINOT GRIGIO** 

12% dry white

—0,15 L 480 ₽ | 0,75 L 2400 ₽

CECILIA BERETTA, CASTELNUOVO CUSTOZA 12,5% semi-dry white

0,75 L 2900 ₽

CECILIA BERETTA, CASTELNUOVO CUSTOZA 12% semi-dry red

0,75 L 2900 ₽

#### CAMPOMAGGIO CHIANTI CLASSICO

13% dry red

-0,75 L 5200₽

CIAREA GAVI DI GAVI 12% dry white

0,75L 5000 ₽





#### SPAIN

#### **CANDIDATO TEMPRANILLO**

13% dry red

-0,15 L **340** ₽ 0,75 L **1700** ₽

**CANDIDATO VIURA** 11,5% dry white

0,15 L **340** ₽ | 0,75 L **1700** ₽

#### NEW ZEALAND

#### OLD COACH ROAD

13% dry white

-0,75 L **3000** ₽

**COOPERS CREEK MARLBOROUGH** 13% dry white

0,75 L **4000** ₽

#### FRANCE

#### JEAN-JULIEN

11% semi-sweet white

0,15 L **320** ₽ | 0,75 L **1600** ₽

JEAN-JULIEN 12% semi-sweet red

0,15 L **320** ₽ | 0,75 L **1600** ₽

**CABERNET D'ANJOU** 11% semi-sweet rosé

0,75 L **3000** ₽

#### CHATEAU BARON HAUT-MEDOC 13% dry red

-0,75 L **5000** ₽

#### PAYS D'OC

14,5% dry red

-0,75 L **2700** ₽

#### CHILF

CASA DE BARRO 13% semi-sweet white

**CASA DE BARRO** 13% semi-sweet red

0,75 L **3000** ₽

-0,75 L **3000**₽

#### SOUTH AFRICA

#### PRIDELANDS CHENIN BLANC

12,5% dry white

#### PRIDELANDS PINOTAGE CINSAULT

13,5% dry red

0,15 L **480** ₽ | 0,75 L **2400** ₽

#### WHOLE BUNCH CINSAULT MOURVEDRE ROSE 12% dry rosé

0,75L **3000**₽



ITALY

#### **DONELLI LAMBRUSCO**

8% semi-sweet white

-0,75L 2800₽

#### **DONELLI LAMBRUSCO** 8% semi-sweet red

0,75 L 2800 ₽

#### **DONELLI LAMBRUSCO** 8% semi-sweet rosé

0,75 L 2800 ₽

#### MARTINI PROSECCO

11,5% dry white

0,75 L 4000 ₽

#### FRANCE

**DUC DE PARIS** 10,5% semi-sweet white

0,15 L 320 ₽ | 0,75 L 1600 ₽

**DUC DE PARIS** 10,5% dry white

0,15 L 320 ₽ | 0,75 L 1600 ₽

#### PIANETA ORGANICO PROSECCO

10,5% dry white

0,75L 3300₽





#### **BAVARIAN SCHNAPS**

**PEAR SCHNAPS** 

**"WILLIAMSBIRNEN" SCHNAPS BAUER 36%** 

50ml 500 ₽ | 0,7 L 7000 ₽

#### **RASPBERRY SCHNAPS**

"HIMBEERGEIST" SCHNAPS BAUER 38%

-50ml 500 ₽ | 0,7 L 7000 ₽

#### **PLUM SCHNAPS**

"HIMBEERGEIST" SCHNAPS BAUER 36%

50ml 500 ₽ | 0,7 L 7000 ₽

#### VODKA

KORELA 40%

\_50ml 190 ₽ | 0,5 L 1800 ₽

**KORELA JUNIPER 40%** 

-50ml 190 ₽ | 0,5 L 1800 ₽

# GASTRONOM 37,5% for meat dishes

\_\_\_\_50мл 190₽|0,5л 1800₽

#### GASTRONOM 37,5%

for fish dishes

\_50мл 190₽|0,5л 1800₽

HUSKI LEGEND OF THE NORTH 40% 50ml 200 P | 0,5 L 2000 P RUSSIAN STANDART ORIGINAL 40%

50ml 220₽|0,5L 2200₽

#### **CRYSTAL ICE VODKA 40%**

-50ml 310₽|0,5 L 3000₽

#### KOSKENKORVA 40%

- 50ml 300₽|0,5 L 3000₽

 KOSKENKORVA LEMON LIME YARROW 37,5%

 50ml 350 P | 0,7 L 4900 P

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#### **BITTERS/LIQUEURS**

#### KOSKENKORVA OAKY CRANBERRY 21%

—50ml 350₽|0,5L 3500₽

**BECHEROVKA 38%** 

50ml 400₽|0,5 L 4000₽

JÄGERMEISTER 35%

50ml 450 ₽ | 0,5 L 4500 ₽

#### COGNAC AND BRANDY

**BRANDY METAXA 5\* 38%** 

50ml 500₽|0,5 L 5000₽

COGNAC COURVOISIER VS 40%

50ml 870₽|0,5L 8700₽

#### COGNAC REMY MARTIN VSOP 40%

-50ml 1000₽|0,5L 14000₽



#### WHISKEY AND BOURBON

**BOURBON JIM BEAM WHITE 40%** 

50ml 450 ₽ |0,7 L 6300 ₽

BOURBON JIM BEAM RED STAG 40% 50ml 500 P | 0,7 L 7000 P

WHISKEY DEWAR'S CARIBBEAN SMOOTH 40%

–50ml 520 ₽ | 0,7 L 7280 ₽

WHISKEY JAMESON 40%

-50ml 550 ₽ | 1 L 11000 ₽

WHISKEY JACK DANIEL'S 40%

-50ml 650₽ | 0,5 L 6500₽

WHISKEY CHIVAS REGAL 40%

. -50ml 840 ₽ | 0,7 L 11760 ₽

 WHISKEY MACALLAN TRIPLE CASK 40%

 50ml 1150 ₽ | 0,7L 16100 ₽

**RUM AND GIN** 

RUM BACARDI SUPERIOR WHITE 40%

-50ml 410 ₽ | 1 L 8200 ₽

RUM BACARDI SUPERIOR BLACK 40% 50ml 410 P | 1 L 8200 P

**RUM BACARDI SPICED 40%** 

–50ml 410 ₽ | 1 L 8200 ₽

**GIN GORDON'S 40%** 

50ml 400₽|0,75L 8000₽

**GIN BEFEATER 40%** 

50ml 450 ₽ | 1 L 9000

#### **₽ GIN BOMBAY SAPPHIRE 40%**

50ml 480 ₽ | 1 L 9600 ₽

#### TEQUILA

#### VERMOUTH

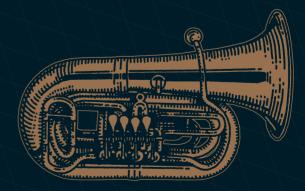
VERMOUTH MARTINI BIANCO 15% \_\_\_\_\_\_\_\_\_50ml 240 ₽| 1 L 4800 ₽

VERMOUTH MARTINI ROSSO 15%

50ml 240 ₽ | 1 L 4800 ₽

VERMOUTH MARTINI EXTRA DRY 18% \_\_\_\_\_\_\_\_\_50ml 240 P | 1 L 4800 P

#### VERMOUTH MARTINI FIERO 14,9% \_\_\_\_\_\_\_\_50ml 240 ₽ | 1 L 4800 ₽





"PAULANER"

Vodka, "Paulaner Hell" beer, ginger, lemon juice, tonic.

-0,25 L 300 ₽

— 0,2 L 400 ₽

**"MARTINI FIERO&TONIC"** Martini, tonic, orange.

"NEGRONI"

Gin, red vermouth, bitter, orange.

-0,1 L 580 ₽

**"APEROL SPRITZ"** Aperol, champagne, orange, sparkling water.

-0,2 L 450 ₽

**"STRAWBERRY DAIQUIRI"** Rum, lemon juice, strawberry syrup.

— 0,1 L 500 ₽

"PIÑA COLADA" Rum, coconut liqueur, cream, pineapple juice.

- 0,15 L 450 ₽

KARELIAN MULLED WINE

Dry red wine, Becherovka, cherry juice, juniper, lemon, cinnamon, honey.

-0,2 L 350 ₽

JUNIPER MULLED WINE

Cherry juice, juniper, honey, cloves, lemon, orange, apple.

— 0,2 L 350 ₽

