



BREAKFAST

MON - FR 09:00 - 13:00

SAT - SUN 09:00 - 14:00

START YOUR DAY WITH A GLASS OF SPARKLING WINE

Prosecco, Bruni Brut

590

special price

Porridge

Buckwheat porridge 790
with shrimps, parmesan and poached egg

NEW

Oatmeal porridge 460
with pear and gorgonzola

NEW

Rice porridge 490
with coconut milk, chia seeds and mango

NEW

Brioche eggs benedict with mortadella 760
spinach with Mornay sauce and truffle oil

Croissant with trout 890
poached egg and hollandaise sauce

NEW

Avocado toast with lightly salted trout 760
on multigrain bread

Benedict with crab, poached egg 1350
and hollandaise sauce on a brioche

Pancakes with red caviar 890
and sour cream

NEW

Dranik 760
with spinach and poached egg
• with bacon 840
• with salmon 990
• with crab

Eggs

French omelette 590
with parmesan and tartine

Scrambled eggs 1390
with crab and avocado



Shakshuka 840

Eggs 3 pcs.

fried eggs / omelette / scrambled eggs

320

Toppings:

avocado 80 g	320	shrimps 60 g	390
Uzbek tomatoes 100 g	240	slightly salted salmon 60 g	490
oyster mushroom 50 g	190	crab 40 g	790
parmesan 20 g	220	mortadella 40 g	350
stracciatella 50 g	260	bacon 50 g	250
hollandaise sauce	140	salad mix	220

CHEF'S BIG BREAKFAST

Mediterranean breakfast for two

shakshuka, shrimps, mortadella, avocado, hummus,
Uzbek tomatoes, salad mix, wheat bread

1790

French breakfast

soft-boiled egg with caviar, mortadella, brie cheese, pate,
raspberry jam, croissant

1090

Italian breakfast

soft-boiled egg, parma ham, burrata cheese, olives,
sun-dried tomatoes, wheat bread

990

Big breakfast with trout

scramble, trout, avocado, cherry tomatoes,
salad mix, rye bread

1190

Big breakfast with shrimps

scramble, shrimps in al burro sauce, mache, tomatoes

860

English breakfast

fried eggs, wheat bread, bacon, sausage, beans in a spicy tomato sauce,
cherry tomatoes, salad mix, champignons

960

 *balance breakfast*

Sweet and fresh pastry

Cottage cheese 570

with farmer's sour cream and lingonberry

 Pancakes with salted caramel 490

hazelnut and ice cream

 Basque Cheesecake 590

with chocolate sauce and caramelized hazelnut

Classic croissant 350

We recommend adding raspberry jam +150

SMOOTHIE

Avocado, spinach, apple	420
Kiwi, banana, strawberry <i>on coconut milk</i>	390
Cherry, pineapple, cinnamon <i>on almond milk</i>	390

FRESH JUICES

Orange	450	Apple	420
Grapefruit	450	Carrot	420
Pineapple	750	Celery	420

COFFEE JULIUS MEINL

Ristretto	25 ml	230	Raf coffee	320 ml	440
Espresso	40 ml	240	Irish	160 ml	590
Americano	160 ml	260	Flat white	220 ml	390
Cappuccino	220 ml	320	Bumble coffee	320 ml	590
Latte	320 ml	340	Blackberry espresso tonic	320 ml	590
Matcha latte	320 ml	390			

Adding

Milk	100 ml	50	Cream	50 ml	70
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Coffee with plant milk

Soy milk	100 ml	120	Almond milk	100 ml	120
Coconut milk	100 ml	120	Lactose-free milk	100 ml	120

DRINKS

Dausuz water	500/850 ml	390/540
Water Acqua Panna	250/750 ml	490/890
Water San Pellegrino	250/750 ml	490/890
Juice	200 ml	290
Homemade berry drink		290



MAIN MENU

MON - TUE, SUN 12:00-23:00
FR - SAT 12:00-01:00

AUARIUM

Seafood plate

crab claws 2pcs, Magadan shrimps, oysters 6pcs, salmon sashimi 100g, scallop sashimi 100g, tuna sashimi 100g, Rouille sauce, Citronette sauce

5290/8960

small big

Every week we're supplied with oysters from all over the world.
You can ask the waiter what we have for today

Oyster

1 pcs 6 pcs

Crimean

490 2940

NEW

Dibba Bay

620 3720

NEW

Lumiere

620 3720

Pink Jolie

620 3720

Saint-Vaast

690 4140

CRUDO

Beef tartare

990

with parmesan

Salmon tartare

1090

with avocado and mango

Scallops tartare

1190

with burrata cream

Tuna carpaccio

960

with foie gras cream on toast

MEZE

Traditional mediterranean
snacks



Babaganush

340

Shrimps

570

eggplant, vegetable salsa

in spicy herbs



Hummus

360



Stracciatella

480

with carrot and cashew

with baked Ramiro pepper



Olives

540

Assorted meze 2835 2000

Roti Flatbread

220

with hot flatbread



preparing at the table



vegetarian



spicy



half a portion

STARTERS

	Guacamole with Feta cheese and strawberry for 2 persons	1720
	Bruschetta with trout 2 pcs	820
	Bruschetta with roastbeef 2 pcs with capers and truffle sauce	790
	Shrimps 6 pcs in crispy Kataifi dough and nut sauce	840
	Fritto misto with shrimps, calamari and aioli sauce	990
	Vitello Tonnato roastbeef in tuna and capers sauce	940
	Chicken liver pate with brioche, candied orange and Grand Marnier liquor	690
	Antipasti parma ham, parmesan, dried tomatoes, olives	1640
	Bread basket brioche, grain bread, tartin and butter with Maldon salt	390

SALADS

	Panzanella / Panzanella for company with fresh tomatoes, three types of olives, Tuscan bread and pesto sauce	890/1590
	Panzanella with octopus with fresh tomatoes, three types of olives, Tuscan bread and pesto sauce	1590
	Green salad avocado, courgette, mache, broccoli, beans, lime-mirin sauce	870
	Greek salad with olives, capers, feta cheese and Ramiro pepper	940
	Avocado with quinoa with feta cheese and baked pepper	770
	 Burrata with tomatoes with yuzu sauce and strawberry	920
	Crab and tomatoes salad	1540
$\frac{1}{2}$	Nicoise with tuna, soft-boiled egg and anchovies	640/990
$\frac{1}{2}$	Calamari with crispy zucchini in Asian sauce with baby potatoes	560/840
$\frac{1}{2}$	Caesar with shrimps	670/940
$\frac{1}{2}$	Caesar with chicken	570/740

SOUP

Farm chicken broth with tortellini	520
Onion soup with gruyere cheese	890
French soup Bouillabaisse with seafood	1190
 Cold borsch with beef / without meat	690/590
 Okroshka with Tambov ham with kvass / with kefir	690

MEAT AND POULTRY

Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak,
ask the waiter for a recommendation.

МЯСО

 Tomahawk steak 1 kg Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons. added raw weight 100g	10700 1070
Ribeye steak 300 g Prime with cherry tomatoes and Demi-glace sauce	3650
Skirt steak with sweet potato fries and pepper sauce	1690
Chateaubriand of beef fillet with baby potatoes, mushrooms and Demi-glace sauce	1720
Veal cheeks with vegetable salsa and mashed potatoes	1090
Chopped steak with poached egg and potato gratin	1140
 Chicken breast with spinach	820

Sauces

Nut / Creamy / Blue cheese / Chimichurri	150
Demi-Glace / Pepper / Beurre blanc / Pesto	180



preparing at the table



vegetarian



spicy



half a portion

FISH AND SEAFOOD

	Red King Crab claws ~ 500 g for 2 persons	5890
	Dorado baked in salt ~ 500 g for 2 persons with Vierge sauce	2240
	Octopus 1.5 kg for 2 persons additional raw weight 100 g	5190 490
	Shrimps Pil-Pil with olive oil sauce, spices and garlic	1260
	Ligurian style cod with mashed potatoes, cherry tomatoes and capers	1190
	Trout with broccoli and red caviar sauce	1760
	Blue-throated halibut with Beurre blanc sauce with vongole, spinach and baby potatoes	1690
	Octopus with baked potatoes and tomatoes and Salsa Verde	2260

VEGETABLES

Sweet potatoes fries with parmesan	390	Cauliflower with blue cheese sauce	620
Eggplant Parmigiana	720	Baby potatoes with mushrooms and onions	390
Green asparagus with Ber Blanc sauce	1090		

PASTA

Pasta	Carbonara	860
	Spaghetti Puttanesca with tuna	690
	Fettuccine with beef and eggplant	890
	Pappardelle with crab	1640
	Tagliatelle with shrimps with avocado cream	890
	Lasagna Bolognese	860
Ravioli	Caramelle with scallop and red caviar	1290
	Raviolli with shrimps and salmon with cream sauce and sage	920

You can add grated parmesan 20 g	220
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JAPANESE MENU

*This menu was created by our brand-chef Anton Korostelev,
inspired by a vivid trip to Japan.*

*The philosophy of Japanese cuisine presupposes the seasoned,
patient disposition of the craftsmen and, of course, the high
quality of the product. Anton harmoniously combines these
basics in his dishes, preferring natural Kamchatka crab of
the first phalanx, flying fish caviar and Murmansk salmon,
carefully honing and perfecting each recipe.*

SUSHI

Sashimi-roll with salmon, tuna and shrimp	1190
Philadelphia roll with salmon and red caviar	1090
 Baked roll with salmon and eel	1460
with sweet and sour sauce	
 Baked roll with salmon and shrimp	1570
with spicy sauce	
Eel and avocado roll	1190
add foie gras	+390
 California roll with crab and flying fish caviar	1460
Maki with salmon	820

ROLL

HAND-ROLL 3 pcs

Salmon and mango sauce	490
Tuna with avocado and oyster sauce	470
 Shrimp with spicy sauce	470
 Eel with sweet and sour sauce	490

SASHIMI 50 g

Tuna	460
Salmon	640
Scallop	770

NIGIRI 2 pcs

Shrimp	290
Scallop with halibut caviar	520
Eel	490
Salmon	490
Foie gras	450
Toro salmon	490

GUNKAN 2 pcs

 Shrimp	360
Tuna	350
 Salmon	470
Scallop	420
Eel	440



DESSERTS

	Homemade ice cream for 2 persons with sherry Pedro Ximenez 20 y.o.	1090 1590
	Crêpes Suzette for 2 persons crepes with Grand Marnier liqueur and fresh berriese	1690
	Crema Catalana with seasonal berries	590
	Shu cake with custard cream chocolate	290
	with black currant	290
	Greek olive with chocolate mousse and Italian vermouth	590
	Anna Pavlova with grapefruit and orange	590
	Chocolate Fondant with salted caramel	690
	Basque Cheesecake with chocolate sauce and caramelized hazelnut	590
	Honey cake with fresh berries	670
	Truffle 1 pc	170
	Sorbet 60 g assorted	290
	with Limoncello Limonaie del Sole	+120



*Follow the link
to see photos of dishes*



SPECIAL COCKTAILS

Author's cocktails are a special taste adventure that is worth experiencing. Alice Garden is not only spectacular author's cocktails, but also the only mobile bar station in Russia that turns the preparation of a drink into an expressive show on an individual order.

Immerse yourself in the world of exquisite tastes!

COCKTAILS

LIGHT

Gin Tonic

*anchan tea infused
gin, pine tonic,
lemon juice*

vol. 9%

680

Dolce Vita

*peach liqueur, white
rum, apple juice, mint
cordial, egg white,
peach foam*

vol. 10,3%

680

Pineapple Daiquiri

*white rum, pineapple
juice, vanilla syrup,
ginger, Angostura, egg
white*

vol. 11,6%

680

Desert Rose

*hibiscus tea based
liqueur, sparkling wine,
blackberry syrup*

vol. 11,7%

960

Neron

*sloe gin, cherry
liqueur, lapsang
souchong tea*

vol. 12,3%

1060

Ikar

*orange liqueur,
peach liqueur,
pineapple*

vol. 12,4%

1060



MEDIUM

Maraschino

*cherry liqueur, gin,
blackberry syrup*

vol. 13,1%

720

Raspberry Club

*gin, raspberry,
lemon, egg white*

vol. 13,2%

1080

Sandal Wood

*gin, Mirto liqueur,
spruce tonic*

vol. 13,6%

1060

Falerno

*white rum, falerno
liqueur, pineapple,
orange, angostura*

vol. 13,7%

740

Crème de la crème

*creamy rum, orange
liqueur, bitter, orange
juice, vanilla syrup,
cream, muscat*

vol. 15,3%

780

Flamingo

*lychee liqueur, cordial
dragonfruit lychee,
tonic Evervess, lime
juice, pink gin*

vol. 17,8%

1190



STRONG

Sagan

*vodka, sagan dalya,
passion fruit, lime,
egg white, vanilla*

vol. 18%

780

Fugu

*gin nori, cordial
pineapple-cinnamon-
pepper, Campari,
Martini Rosso, apple,
chili bitter*

vol. 21,2%

1090

Violet

*blackcurrant liqueur,
white rum, gin, violet
liqueur, egg white*

vol. 21,6%

720



Preparing at the table



Photos of cocktails



BAR

CLASSIC COCKTAILS

Mojito non-alco	490
Piña Colada non-alco	490
Mojito Raspberry non-alco	490
Aperol Spritz	790
Negroni	720
Mojito	630
Mojito Raspberry	690
Margarita	730
Piña Colada	690
B-52	510
Daiquiri	620
Long Island	720
Martini Bianco & Tonic	620
Bosford & Tonic	630
Basil Smash	590
Gluhwein alco/non-alco	590/320

Martini Fiero & Tonic 690
when ordering two Martini Fiero & Tonic cocktails, we treat you to an oyster

WINE BY THE GLASS

WHITE

125 ml

2023	Vinho Verde, Obra Prima	630
	Minho, Portugal	
2023	Gruner Veltliner, Weinkellerstolz	690
	Lower Austria	
2023	Riesling, Peter Weinbach	750
	Mosel, Germany	
2020	Aligote Petrikor, Shumrinka	820
	Krasnodar, Russia	
2023	Sauvignon Blanc Guy Allion, Domaine Du Haut Perron	890
	Loire, France	
2022	Le Tutti Frutti de Stephane, Les Vins Pirouettes coravin	960
	Alsace, France	
2022	Petit Chablis Vibrant, La Chablisienne coravin	1350
	Burgundy, France	

RED

125 ml

- 2023 Shiraz, Fronterra 590
Central Valley, Chile
- 2023 Pontormo Chianti, Castelli del Grevepesa 760
Tuscany, Italy
- 2020 Merlot Reserve, Esse 780
Crimea, Russia
- 2023 Malbec Vive, Alta Vista 850
Mendoza, Argentina
- 2021 Pinot Noir Cuvee Reserve, Potel-Aviron coravin 1200
Languedoc-Roussillon, France

SPARKLING

125 ml

- NV Prosecco, Bruni Brut 790
Veneto, Italy
- NV Creman de Loire, Philippe Deval Brutt 890
Loire, France

ROSE

125 ml

- 2023 Garnacha Rose Consigna, Felix Solis 710
Castilla-La Mancha, Spain

SWEET

100 ml

- 2021 Aroma, Krinitza Winery 1150
Krasnodar, Russia

BEER

DRAFT BEER

440 ml

- Spaten 520
German lager, Russia, vol. 5,2%, den. 11,5%
- Franziskaner 540
Wheat unfiltered, Russia, vol. 5,0%, den. 11,8%
- Rouge de Brabant 690
Cherry ale, Belgium, vol. 7,0%, den. 13,0%
- Bourgogne des Flandres 690
Brown aged ale, Belgium, vol. 5,0%, den. 14,0%

Set of 3 beers 3*130 ml 690

BOTTELED BEER

Rebel non-alco	500 ml	560
Czech lager, Czech Republic, vol. 0,5%, den. 13,2%		
Maisel's Weisse non-alco	500 ml	650
Wheat unfiltered, Germany, vol. 0,4%, den. 11,8%		
Queency Bullevie	450 ml	650
English style, Russia, vol. 5,5%		
Bullevie Rose	750 ml	1650
French style, Russia, vol. 5,5%		

Spirits

WHISKEY

SCOTTISH BLENDED		40 ml	
Dewar's White Label	510	Ballantine's Finest	590
8 y.o. Dewar's	590	12 y.o. Chivas Regal	730

SCOTTISH SINGLE MALT				40 ml
12 y.o. Auchentoshan	1060	18 y.o. Glenfiddich		2100
3 y.o. Auchentoshan American Oak	790	12 y.o. Glenmorangie The Quinta Ruban		1450
12 y.o. Singleton	850	10 y.o. Glenmorangie		950
12 y.o. Glenlivet Excellence	810	12 y.o. Macallan		2050
16 y.o. Aberlour	1350	18 y.o. Macallan		3150
12 y.o. Glenfiddich	1150	10 y.o. Laphroaig		1150

IRISH WHISKEY 40 ml

Jameson	590
14 y.o. Kinahan's Amarone Cask	1590

AMERICAN WHISKEY 40 ml

Jim Beam	540	Jack Daniel's	590
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VODKA

40 ml

Tsarskaya original Russia	350	Beluga Hunting Berry Russia	410
Tsarskaya gold Russia	360	Tselovalnik Russia	420
Beluga Noble Russia	410	Onegin Russia	430
Beluga Transatlantic Racing Russia	450	Grey Goose France	550
Beluga Gold Line Russia	710	Polugar №3 Borodinsky with cumin	490
Beluga Hunting Herbal Russia	410		

HOMEMADE TINCTURES

40 ml

Limonchello	290	Cherry	290
Red currant with mint	290	Raspberry with gin	290

Set of 3 pcs	830	Set of 6 pcs	1560
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COGNAC

40 ml

Armenian brandy Noy Classic 10 y.o. Armenia	690	Remy Martin XO France	2350
Roullet Grande Champagne VS France	610	Courvoisier XO France	3350
Roullet Grande Champagne VSOP France	720	Hennessy VSOP France	1350
Remy Martin VSOP France	1250	Hennessy XO France	2950
		Camus ile de Re France	790

ARMAGNAC

40 ml

Janneau VS

560

France

CALVADOS

40 ml

Pere Magloire Fine VS

560

France

Coquerel VSOP

690

France

PORTO AND SHERRY

Valdespino Pedro Ximenez

40 ml 690

Spain

Fino Inocente Valdespino

60 ml 610

Spain

Osborne Bailen Oloroso

60 ml 550

Spain

Kopke Fine Ruby

60 ml 490

Portugal

Churchill's 10 y.o. Tawny Port

60 ml 1050

Portugal

Cruz Vintage 2014

60 ml 1250

Portugal

RUM

40 ml

Oakheart Original

410

Bumbu 15 y.o.

720

Italy

Barbados

Barcelo Gran Anejo

410

Zacapa Gran Reserva

1250

Dominican Republic

23 y.o.

Plantation Three Stars

450

Guatemala

Barbados

TEQUILA

40 ml

Jose Cuervo, Especial, Silver

510

Mexico

Jose Cuervo 1800 Reposado

650

Mexico

GRAPPA

40 ml

Sibona Nebbiolo	520
Italy	
Nonino Vendemmia Riserva di Annata	570
Italy	
Sibona Riserva Sauternes	630
Italy	

GIN

40 ml

Tselovalnik Gin	450
Russia	
Beefeater Dry Gin	510
England	
Bosford	490
Italy	
Mare Capri	750
Spain	

VERMOUTH

40 ml

Martini Bianco	450	Martini Rosso	450
Italy		Italy	
Martini Fiero	450	Martini Extra Dry	450
Italy		Italy	

LIQUEUR

40 ml

Limoncello	450	Sambuca	390
Limonaie del Sole		Italy	
Italy		Absinth	490
Becherovka	390	Czech	
Czech		Campari	410
Jagermeister	450	Italy	
Germany			

SOFT DRINKS

SPECIAL LEMONADES

450/900 ml

Lychee-blackberry

390/740

lychee, blackberry, coconut, lime, lemon

Passion fruit-ginger

390/740

passion fruit, ginger, lemon

SOFT DRINKS

Dausuz

500/850 ml 390/540

sparkling / still

Acqua Panna

250/750 ml 490/890

still

San Pellegrino

250/750 ml 490/890

sparkling

Homemade berry drink

220/1000 ml 290/890

sea-buckthorn / lingonberry/ black currant

Juice

220/1000 ml 290/590

orange / apple / cherry / tomato

Cola

250 ml 270

Orange

250 ml 270

Tonic Evervess

250 ml 270



FRESH JUICE

200 ml

Orange

450

Celery

420

Grapefruit

450

Apple

420

Carrot

420

Pineapple

750

COFFEE JULIUS MEINL

Ristretto	25 ml	230	Raf coffee	320 ml	440
Espresso	40 ml	240	Irish	160 ml	590
Americano	160 ml	260	Flat white	220 ml	390
Cappuccino	220 ml	320	Bumble coffee	320 ml	590
Latte	320 ml	340	Blackberry espresso tonic	320 ml	590
Matcha latte	320 ml	390			

Adding

Milk	100 ml	50	Cream	50 ml	70
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Coffee with plant milk

Soy milk	100 ml	120	Almond milk	100 ml	120
Coconut milk	100 ml	120	Lactose-free milk	100 ml	120

TEA COLLECTION

500/800 ml

Green tea

Japanese sencha	390/570
Jasmine	470/590
Ginseng «Dragon flight»	490/640

Black tea

Assam	490/570
Earl Gray	470/590
Pu-Erh	490/640

Red tea

Dianhong	490/640
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Oolong

Milk oolong	490/640
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Herbal and fruit tea

Krasnopolyansky blend	470/590
Fireweed herb tea with honey	470/590
Carcade	470/590
Sagan Dalya	520/690

SPECIAL TEA

500/800 ml

Sagan Dalya with passion fruit	590/790
sagan Dalya, apple, lemon, vanilla	
Grenade with carcade NEW	610/790
grenade, carcade, grenadine	
Aloe with apple NEW	610/790
sencha, apple, aloe, honey, lime, mint	
Pu-Erh with cherry	610/790
pu-Erh, cherry juice, cinnamon, starship anise, honey	
Sea-buckthorn with orange	610/790
sea-buckthorn, assam tea, orange, honey	
Raspberry with ginger and mint	610/790
raspberry, ginger, mint, lemon	
Taiga-blend <i>served with honey</i>	560/760
linden, fireweed leaves, pine buds, St John's Wort, juniper berry	
Moroccan <i>served with honey</i>	560/760
starship anise, thyme, cardamom, cinnamon, cloves, mint, assam tea	

Adding

Thyme	70	Honey	140
Mint	70	Set of spices	90
Lemon	70	cinnamon, cloves, cardamom, anise, nutmeg	
Ginger	70	Lingonberry mint jam	140