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THE ASTORIA

The History of the Hotel Astoria — Imperial Russia and Beyond

The hotel was built in 1911–1912, designed by the famed St Petersburg architect Fyodor Lidval. The hotel was a model for the period: cork soundproofing, an electric light system for calling servants, an automated vacuuming system, steam-driven central heating, and city telephone lines. A particular source of pride for the owners was the establishment's French restaurant, which never failed to attract compliments from guests. Close by, under a glass ceiling, was the Winter Garden and the banqueting hall. The glass partitions could easily be removed, and then all three rooms would be joined, forming a grandiose setting that could seat up to a thousand visitors. Soon after its opening, the Astoria became one of the most popular establishments in St Petersburg.

In 1917 Revolution brought an end to many of the hotel's plans, as well as to the serenity that ruled there. In 1941, following the outbreak of the Second World War, a hospital was stationed at the Astoria in which writers, artists and musicians trapped in the city during the siege were treated. In 1997, the management of the hotel was taken on by Rocco Forte Hotels.

In order for the hotel to meet the standards of the chain, a further programme of reconstruction was begun. About \$20 million were invested in that transformation, and as a result the hotel's historic interiors were refreshed and enriched by contemporary elements, and the equipment and communications were replaced entirely. Every year the Astoria receives about 70,000 tourists from a vast number of countries.

It is the preferred residence for many visiting politicians, entrepreneurs, scientists, and cultural and artistic figures. At the beginning of the last century, the Astoria played host to legendary figures such as the dancer Isadora Duncan and the singer Alexander Vertinsky. A list of more recent honoured guests is no less impressive — Elton John, Monica Bellucci, Hugh Grant, Catherine Deneuve, Alain Delon, Gina Lollobrigida, Jack Nicholson, Luciano Pavarotti, Marcello Mastroianni, Pierre Cardin, and Prince Michael of Kent. For many, it is with this hotel that they begin their introduction to one of the most beautiful cities in the world.

BAR FOOD

Caviar

Sturgeon Premium	
30 gr / 50 gr / 125 gr	9500 / 15000 / 36000
Sturgeon Selected	
30 gr / 50 gr / 125 gr	11000 / 18000 / 45000
Keta 50 gr	1500

Caviar is served with pancakes or toasts

STARTERS

Napoleon	
of Borodinsky bread with home-cured pork belly	500
Black Angus marble beef tartare	
fresh tomato juice, toasted sour dough, pomme paille . .	2500
Crispy fried prawns	
Wasabi and coriander	1900
Marinated Baltic herring	
boiled potatoes and dill, pickled red onion.	550
Foie gras and chicken liver parfait	
port wine jelly, toasted brioche.	950
Salmon rilette	
toasted sourdough, butter and radish	950
Salmon gravlax	
celeriac remoulade, green apple	1550
Selection of sliced Italian cured meat	1800
Assorted local and imported farmer's cheese 200 gr	
served with grissini, pecan nuts, grapes and fig jam	2600

SALADS

Classic Caesar salad	900
with grilled chicken or tiger prawns	1100/1800
Burrata with Uzbek tomatoes and basil pesto.	1500
Kamchatka crab Olivier salad green peas, carrot, avocado, white radish, mayonnaise.	2300
Grilled red tuna Nicoise salad quail eggs and sun dried tomatoes, mustard dressing.	2200
Poached egg and Parma ham mixed salad warm new potatoes, Xeres vinegar and hazelnut oil dressing.	1550
Seasonal salad red radish, cucumber, lettuce, boiled egg, dill and soured cream.	550
Greek Farmer's salad cucumber, tomatoes, peppers, red onions, olives, Feta cheese and oregan	950

SOUPS

Borsch Beetroot, poached beef, cabbage, soured cream	800
Solyanka Olives, salted cucumber, local salami, lemon, soured cream.	900
Leningrad style Rassolnik Pickled cucumber, beef, pearl barley and root vegetables	800
Ukha Russian clear fish soup with vegetables	1500
Jerusalem artichoke and black truffle soup with pink pepper and artichoke chips	700
Pumpkin soup pumpkin seed oil and toasted seeds.	650
Chicken consommé	650

SANDWICHES

The classic hot dog

Wiener sausage, relish, crispy onion, mustard,
ketchup and French fries 1100

Spicy chicken & avocado roll

guacamole, tomatoes, iceberg lettuce, jalapenos,
tortilla flatbread and cucumber garlic yoghurt 1100

Cheese burger Astoria with bacon and french fries 2800

Chicken burger with french fries 1250

Crispy fried fish burger

breaded pike perch, iceberg lettuce, cucumbers,
sauce Tartar and french fries 1100

Astoria club sandwich with bacon and french fries 1250

Croque Monsieur sandwich 990

Roast beef sandwich

celeriac remoulade, toasted dark bread,
served with pomme paille 1900

Prawn cocktail roll

brioche, pink dressing, avocado, radish, coriander,
served with pomme paille 1500

MAIN COURSE

Black Angus marble rib eye steak 300 gr

Café de Paris butter and spicy peppercorn sauce 4700

Beef Stroganoff

Mushrooms, mashed potatoes and soured cream 1600

Pozharsky cutlet

Pickled cucumber, pan fried potatoes,
onions and tomato sauce 1500

Astoria Fish & Chips

Beer batter deep-fried Atlantic cod with chips,
sauce Tartar and green peas 1300

Grilled Murmansk flounder

Crushed potatoes and sautéed mushrooms 1400

Crab pelmeni

with salted butter, dill and soured cream 1700

Siberian pelmeni

with salted butter, dill and soured cream 900

GARNISHES

Potato purée	350
French fries	500
Grated potato pancakes Draniki	500
Pomme paille	350
Pilaf rice	300

DESSERTS

«Diana Vishneva»	1200
«Fabergé Spring Rosé»	1300
Chocolate mousse	
Shortcrust crumble and vanilla ice cream in orange tuile	950
Yuzu cremeux with lemongrass mousse	
and coconut ganache	1100
Baked cheesecake	
with lemon zest and fresh berries	900
Napoleon cake	700
Medovik with soured cream sorbet	700
Pavlova with tropical fruits	1000
Hazelnut and Dulcey cake	700
Fruit plate	1200
Ice cream and sorbets (per scoop).	450

AFTERNOON TEA MENU

RUSSIAN AFTERNOON TEA

2500

Open daily 3 pm - 6 pm

Selection of Russian sweets and temptations

Crepes with sauces

Traditional Russian meat pirozhki

Assortment of finger sandwiches

Oatmeal cookies, ginger cakes

With your choice of tea or coffee

Russian Afternoon tea with 50 gr of Keta Caviar 3900

Russian Afternoon Tea
with a glass of Champagne 125 ml 5500

Russian Afternoon tea
with 50 gr of Keta Caviar
and a glass of Champagne 125 ml. 6800

TRADITIONAL ENGLISH AFTERNOON TEA

2900

Set menu, available daily 3 pm - 6 pm

Selection of sweets and savouries

Assortment of mini sandwiches

Freshly baked scones with clotted cream

With your choice of tea or coffee

English Afternoon tea
with 50 gr of Keta Caviar 4300

English Afternoon Tea
with a glass of Champagne 125 ml. 5900

English Afternoon tea
with 50 gr of Keta Caviar
and a glass of Champagne 125 ml. 7200

CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Reserve	3100	18000
Drappier Carte d'Or Brut		21000
Deutz Brut Classic		24000
Veuve Clicquot CUVÉE SAINT-PETERSBURG		25000
Paul Bara Grand Rosé Brut Bouzy Grand Cru		29000
MOËT&CHANDON IMPERIAL		31000
Drappier Brut Rosé		31000
Perrier-Jouët Blason Rosé		31000
Louis Roederer Brut Collection		32000
"R" DE RUINART		33000
Perrier-Jouët Belle Epoque 2013		68000
Amour de Deutz 2011		77000
Louis Roederer Cristal 2015		115000
Louis Roederer Cristal Brut Rosé 2012		165000

Demi bottles

375 ml

Paul Bara Grand Cru Bouzy Brut Reserve	11000
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Magnum bottles

1500 ml

Louis Roederer Brut Collection	44000
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SPARKLING WINES

150 ml 750 ml

Balaklava Pinot Noir Brut Rose, Crimea	950	3900
Astoria Crémant de Bourgogne Brut, Burgundy 1950		9200
Schodl Pet Naturel Extra Brut White, Weinviertel, Austria		9500
Ruggeri Giall'oro Valdobbiadene Prosecco Superiore, Veneto	2100	9900
Mionetto Prosecco Valdobbiadene Superiore di Cartize, Veneto		12500

WHITE WINES	150 ml	750 ml
Nik Weis Urban Riesling, Mosel 2022	1300	6200
Paddle Creek Sauvignon Blanc, Marlborough 2022	1450	7000
Pradio Priara Pinot Grigio, Friuli Venezia Giulia 2022	1500	7200
Jean-Marc Brocard Chardonnay Kimmeridgien, Burgundy 2022	2150	10500
Jean-Marc Brocard Chablis, Burgundy 2020	12500	
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2021	17500	
La Scolca Gavi dei Gavi Etichetta Nera, Piedmont 2022. . .	21000	
Joseph Drouhin Chablis Grand Cru Bougros, Burgundy 2020	55000	

ROSE WINES	150 ml	750 ml
Feudi di San Gregorio Ros'Aura, Campania, Italy 2021	1550	7500
Domaine Bunan Belouve Côtes de Provence, Provence 2021	13000	

RED WINES	150 ml	750 ml
Le Grand Noir Syrah, Languedoc-Roussillon 2021. . .	1200	5700
Villa Wolf Pinot Noir, QbA Pfalz, Germany 2019 . .	1300	6200
Château Haut-Logat Haut-Médoc Cru Bourgeois, Bordeaux 2018	1650	8000
Fattoria Del Cerro Chianti Colli Senesi, Tuscany 2022	1650	8000
Cantine San Marzano Talo Primitivo di Manduria, Puglia 2022	8000	
Viña Cobos Felino Malbec, Mendoza, Argentine 2021. . .	10500	
Bertinga, Sassi Chiusi, Tuscany 2017	12000	
Marques de Riscal Rioja Reserva, Rioja, Spain 2017. . . .	15000	
Dominique Piron Chenas Quartz, Burgundy 2019	17000	
Chapel Peak Pinot Noir, Marlborough 2018	21000	
Famille Perrin Châteauneuf-du-Pape Les Sinards, Rhone Valley 2019	21000	
Brunello Di Montalcino Castello Banfi, Tuscany 2016	25500	
Barolo Mauro Molino, Piedmont 2019.	26500	
Marchesi Antinori Tignanello, Tuscany 2019	45000	
Bertani Amarone della Valpolicella Classico, Veneto 2012. .	50000	
Tenuta San Guido Bolgheri Sassicaia, Tuscany 2019.	85000	

Stated vintage subject to availability

FORTIFIED WINES

Aperitif & Vermouth 50 ml

Dolin Blanc, Dry	500
Lillet Blanc	500
Fratelli Branca Punt e Mes	600
Carpano Classico	500
RinQuinQuin à la Pêche	750

Dessert wines

Pommeau de Normandie Christian Drouin	50 ml	900
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Jerez 50 ml

El Candado Pedro Ximenez, Valdespino.	1150
Inocente Fino Dry Single Vineyard, Valdespino.	1100
Leonor Palo Cortado, González Byass	900

Port 50 ml

Warre's King's Tawny.	700
Kopke 10 y.o.	1300
Dalva Colheita 1982.	3100
Dow's 40 y.o. Tawny	5100

COCKTAILS

Spring mood

BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i>	1200
PELAGOS: <i>Normindia Gin, Skinos Mastiha liqueur, sorrel, fresh lemon juice, honey</i>	1100
ROCINHA: <i>Cachaça Terra Brazilis, rhubarb puree, fresh lime juice, sorrel, strawberry simple syrup</i>	1800
LOVEBIRDS: <i>Pisco Barsol, coconut puree, basil, fresh lemon juice, simple syrup</i>	1100
SORREL-RHUBARB LEMONADE: <i>rhubarb puree, sorrel syrup, fresh lemon juice, simple syrup, soda water</i>	800

Astoria signature cocktails

VERRE VERT: <i>Botica London Dry gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i>	1450
CHLOE: <i>Seven Crofts botanical gin, fresh lime juice, aloe honey, soda water</i>	2100
GRAY WHITE - THE GENTLEMAN: <i>Opilr spiced, Elderflower liqueur, fresh lime juice</i>	2200
THE HERBALIST: <i>Cruxland gin, Doppelt Kummel liqueur, Kings Ginger Liqueur, Dolin Dry Vermouth, fresh lime juice, celery, sugar syrup</i>	1500
DEL DRY: <i>Pear schnapps, Inocente Dry Sherry, Banana liqueur, fresh lime juice, sugar syrup, egg white</i>	1450
CONSTELLATION: <i>Bols Genever, Crème de Cassis liqueur, fresh lime juice, basil, egg white</i>	1900
ZODIAC: <i>cognac Rouillet VS, Liko Crowberry liqueur, Amaretto Adriatico, fresh lime juice, Chocolate bitters, sugar syrup, egg white, soda</i>	2150
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQiunQuin, Soda, Strawberry</i>	2750
PORTUGIESE: <i>Cachaça Terra Brazilis, Warre's Tawny Port, Cacao Brown Liqueur, orange bitters</i>	1900
OFFSHORE DIVER: <i>Mezcal Montelobos, Campari, Caffè Lucano liqueur, Luxardo Cherry liqueur, Orange bitters</i>	1800
LUNAR PROSPECTOR: <i>Amaro Tosolini, Liko Crowberry liqueur, Rum Kaniche, Pedro Ximénez, bitters</i>	2750
FRENCH PLUM: <i>Mozart liqueur, Pedro Ximénez jerez, sloe gin, cream, pistachio crumb</i>	1750

Contemporary cocktails

GIN BASIL SMASH: 135 East Hyogo Dry Gin, basil, fresh lemon juice, sugar syrup	1200
MIDORI SOUR: Melon Liqueur, La Malinche Silver Tequila, fresh lime juice, agave syrup, egg white	1700
PENICILLIN: Auchentoshan American Oak whisky, Smokey Joe whisky, fresh lemon juice, honey syrup, ginger	2500
NEW YORK SOUR: Jim Beam whiskey, fresh lemon juice, sugar syrup, egg white, red wine	1600
WHITE NEGRONI: Ginato Pinot Grigio gin, Lillet Blanc, Suze Liqueur	1400

Spritzers

APEROL SPRITZ: Aperol, prosecco, soda water, orange	1650
CAMPARI SPRITZ: Campari, prosecco, soda water, grapefruit . .	1600
LIMONCELLO SPRITZ: Limoncello, prosecco, yuzu tonic, lemon, thyme	1600
SELECT SPRITZ: Select Aperitivo, prosecco, soda water, green olive	1500
HUGO: Elderflower liqueur, prosecco, soda water, lime, mint . .	1900
CYNAR SPRITZ: Cynar, prosecco, soda water, raspberry, orange	1550

Classic cocktails

AVIATION: Source gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice	1550
BLOODY MARY: Nerpa vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper	1300
ESPRESSO MARTINI: Russian Standard Original vodka, Caffé Lucano liqueur, espresso, sugar syrup	900
HEMINGWAY DAIQUIRI: Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup	1350
MARGARITA: La Malinche tequila, Cointreau liqueur, fresh lime juice, sugar syrup	1450
FLORADORA: Botica London Dry gin, King's Ginger liqueur, framboise liqueur, fresh lime juice, ginger beer	2350
PISCO SOUR: Barsol pisco, fresh lemon juice, sugar syrup, egg white	1850
VESPER: Sipsmith London Dry gin, Beluga Noble vodka, Lillet blanc	1700
SINGAPORE SLING: Mohn Island Poppy Gin, Cointreau liqueur, J. Cartron Cherry Brandy liqueur, Benedictine liqueur, pineapple juice, fresh lime juice, grenadine syrup, bitters . .	1600
20TH CENTURY: Normindia Gin, Lillet Blanc, Cacao White Liqueur, fresh lemon juice	1750
OLD FASHIONED: Wild Turkey Rye 81 whisky, muscovado dark sugar, Angostura Aromatic Bitters	1400

Non-alcoholic cocktails

ITALIAN SPRITZ: <i>Drinksome Italian Spritz, Opia Chardonnay, orange tonic, fresh orange juice</i>	1050
BLUEBERRY MULE: <i>fresh blueberries, fresh ginger, ginger beer, mint</i>	1500
CLOVER LEAF: <i>Drinksome London Dry gin, raspberry puree, fresh lime juice, mint, egg white</i>	900
TARRAGON LEMONADE: <i>homemade tarragon syrup, fresh lemon juice, sugar syrup, soda water</i>	800
HOUSE LEMONADE: <i>fresh citrus juice, sugar syrup, soda water</i>	800

GIN

Berry 40 ml

Generous Purple (France)	1150
Black Tomato (Netherlands).	1050
Purple (France)	1800
Le Gin de Christian Drouin Carmina (France).	1100

Botanical 40 ml

135 East Hyogo Dry Gin (Japan)	850
Aqva Lvce (Italy)	1100
Generous Organic (France)	1050
Hendrick's Lunar (Scotland)	1450
Nordés Atlantic (Galicia)	1050
Mirabeau (France)	1050
Saigon Baigur (Vietnam)	1400

Rye 40 ml

Mohn Island Poppy (Estonia)	950
Kyrö Dark (Finland)	950

Spiced 40 ml

Opihr Oriental Spiced London Dry (England)	1150
Rivo Foraged (Italy)	1250
Masahiro Okinawa Recipe 01 (Japan)	1500

Fruity 40 ml

Gin Mare Capri (Andalusia)	1900
Hayman's Sloe Gin (England)	950
Le Gin de Christian Drouin Pira limited edition (France)	900

Lind & Lime Gin (Scotland)	1050
Malfy Rosa (Italy).	850
Normindia (France)	1050
Source (France)	850
Gin "Yu" (France).	1050
Ginato Pinot Grigio (Italy)	850
Citadelle Jardin d'Été (France).	850

Traditional 40 ml

Bols Genever Barrel Aged (Netherlands).	1050
Cruiland London Dry (South Africa)	900
Etsu (Japan).	1550
Etsu Pacific Ocean (Japan).	1550
Fillers Dry 28 Classic (Belgium)	1150
Gin "T" Dry Gin (Italy).	1350
Generous (France).	1050
Seven Crofts (Scotland)	1200
Sipsmith (England).	1300
Botica London Dry (Spain).	800
Bobby's Schiedam Dry (Netherlands).	1100

POLUGAR

50 ml

Polugar № 1, Rye & Wheat	950
Polugar № 3, Borodino Bread & Cumin.	950
Polugar № 4, Honey & Allspice	950
Polugar № 5, Horseradish	950

VODKA

50 ml

Russian Standard LUXURY EDITION	650
Russian Standard Gold	550
Russian Standard Original	500
NERPA.	800
NERPA Deep & Ice	950
BELUGA EPICURE by Laliq.	52500
Beluga Noble	800
Beluga Transatlantic	1050
Beluga Gold Line	1400
Beluga Allure	1400
Ivan the Terrible.	800
ONEGIN	850

Berry infusions

Onegin GOURMET 50 ml

Dry apricot	700
Cherry	700
Black currant	700
Chokeberry	700

RUM

	origin	40 ml
Arcane Extraroma 12 y.o.	(Mauritius)	850
Bayou XO Mardi Gras	(USA)	1850
Diplomatico Reserva Exclusiva 12 y.o.	(Venezuela)	1300
Kaniche Artisanal Reserve	(Barbados)	700
Botran Blanca Añejo	(Guatemala)	650

Cachaça 40 ml

Cachaça Terra Brazilis.	850
Cachaça 51.	600

TEQUILA

	40 ml
Arette Blanco	2900
Arette Reposado.	3100
Arette Añejo.	3300
La Malinche Silver	800
Cenote Blanco	1400
Don Julio Cristiano Añejo	2900

Mezcal 40 ml

Se Busca Añejo.	1800
Se Busca Joven Madrecuishe.	2000
Montelobos Espadin Joven	1500

BRANDY

40 ml

Milenario Solera Reserva (Andalucía). 700

Armagnac 40 ml

Chabot VSOP Deluxe.	1300
Château du Tariquet Blanche	600
Château du Tariquet VSOP	850
Clos Martin VSOP 8 y.o..	1250
Janneau XO.	1600

Calvados	40 ml
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Boulard VSOP	2000
Busnel VSOP	1050
Busnel XO 12 Ans.	1150

Cognac	40 ml
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Baron Otard XO	3900
Château de Montifaud 10 y.o.	1100
Camus VSOP	1750
Camus XO	4550
Frapin VSOP Grande Champagne	2700
Frapin Château de Fontpinot XO	2900
Hine Rare VSOP	2600
Hine Antique XO	5250
Hennessy XO	4300
Martell VSOP	1600
Rémy Martin XO	5400
Rémy Martin Louis XIII	25000
Tesseron Lot # 90 XO Ovation	2600

Grappa	40 ml
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Il Moscato di Nonino	2100
Sibona Riserva 'Tuttogrado' Barbaresco	1500
Tignanello Marchesi Antinori	1800

Pisco	40 ml
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Barsol Supremo Selecto Acholado	900

Schnapps	40 ml
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Bauer Williamsbirnen	850

WHISKEY

Japanese	40 ml
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Akashi Meisei (blended)	1200
Akashi Single Malt (no chilled filtration)	2100
Iwai Tradition (Blended)	1100
Super Nikka (Blended)	2450
Shinobu Pure Malt 10 y.o., Mizunara Oak Finish.	3200

Irish 40 ml

The Irishman Single Malt	1900
The Irishman the Harvest	1650
Connemara peated Single Malt 12 y.o.	2150

Scotch Single Malt 40 ml

Island

Highland Park "Viking Honour" 12 y.o.	2100
Torabhaig 2017 (legacy series)	1600

Speyside

Balvenie Caribbean Cask 14 y.o.	2700
Benriah 21 y.o.	6900
Glenfarclas 12 y.o.	1950
Glenfarclas 15 y.o.	2500
Glenfiddich 12 y.o.	1500
Glenlivet 12 y.o.	1250
Tomintoul 16 y.o.	2950

Islay

Bunnahabhain 12 y.o.	2550
Bruichladdich The Classic Laddie (unpeated)	2400
Caol Ila 12 y.o.	1950
Laphroaig 10 y.o.	1850
Ardbeg Corryvreckan.	2650

Lowland

Auchentoshan American Oak	1250
Auchentoshan Three Wood	1300
Glenkinchie 12 y.o.	1350

Scotch Blended 40 ml

Chivas Regal 18 y.o.	2750
Monkey Shoulder.	1050
Smokey Joe (Islay malt)	1700

Taiwanese 40 ml

Kavalan Concertmaster Port Finish	2400
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American 40 ml

Wild Turkey Rye 81	1100
Jack Daniel's Single Barrel.	2050
Michter's Single Barrel Straight Rye (Kentucky)	2100
Woodford Reserve Straight Bourbon	1050

French 40 ml

Amaethon.	1100
Bellevoe Finition Grain Fin.	1500

LIQUEUR

Bitters 40 ml

Aperol	600
Amaro, Tosolini	1100
Campari Bitter	700
Fernet Branca	800
Jägermeister	900
Select Aperitivo	600
Cynar	700
Suze	600

Emulsive 40 ml

Caffé, Lucano	600
Mozart Chocolate Cream	600
Bols Advocaat	600
Bols Yoghurt	600

Fruity, Berry, Nut 40 ml

Amaretto Adriatico	700
Beluga Hunting Berry	600
Cherry Sangue Morlacco, Luxardo	700
Cointreau	700
Crème de Cassis de Bourgogne, Joseph Cartron	800
Crème de Chataigne, Combiér	700
Crowberry, Likö	700
Fragola, Bepi Tosolini	950
Frangelico	1100
Limoncello, Marcati	750
Maraschino Originale, Luxardo	600
Grand Marnier	800
Bols Melon	600

Herbal 40 ml

Absinthe Old Tradition	700
Amaro, Lucano	600
Beluga Hunting Herbal	700
Doppelt Kummel Extra	650
Jägermeister Manifest	950
The King's Ginger	900
Branca Menta	700
The Bitter Truth Violet	800
Skinos Mastiha	600
Ricard	600

BEER

	ml	rub
Stiegl Goldbräu Draff Lager, Austria	350	700
Khamovniki Venskoe	450	750
Blanc de Namur, Belgium	330	950
Petrus Bordeaux, Belgium	330	950
Maisel's Weisse Alkoholfrei, Germany	500	900

FRESHLY SQUEEZED JUICES

	250 ml
Orange	900
Grapefruit	900
Kiwi	1100
Pineapple	1300
Honeydew Melon	1500
Carrot	900
Apple	900
Celery	900
Beetroot	700
Pear	1300
Pomegranate	1950
Mix juice (orange, grapefruit, carrot, apple, celery and beetroot)	850

JUICES AND NECTARS

	250 ml
Apple, Cherry, Pineapple, Tomato, Cranberry	350

MINERALS

	ml	rub
Aqua Russa Water, still / sparkling	500	550
San Benedetto Water, still / sparkling	250	800
San Benedetto Water, still / sparkling	750	1400
Acqua Panna, San Pellegrino	250	800
San Pellegrino	750	1400
Dausuz still / sparkling	500	650
Borjomi	500	600

SOFT DRINKS

	ml	rub
Coca-Cola, Coca-Cola zero	200	750
Bundaberg Mango	375	950
Bundaberg Pineapple&Coconut.	375	950
The London Essence Indian Tonic	200	750
The London Essence Bitter Orange & Elderflower.	200	750
Sepoy & Co Spiced Grapefruit Tonic	200	750
Fever-Tree Indian	200	750
Original Original Tonic.	200	700
Original Yuzu	200	700
Red Bull.	250	700
Ice Tea	250	700

HOT ALCOHOLIC BEVERAGES

	ml	rub
Irish coffee.	150	950
Grog.	200	1300
White mulled wine.	200	1150
Red mulled wine.	200	1150

COFFEE AND CHOCOLATE

	ml	rub
Americano.	160	550
Ristretto	15	450
Espresso.	30	450
Double Espresso	60	600
Cappuccino	200	650
Flat white.	200	650
Latte Macchiato.	200	650
Raf coffee with syrup	200	650
Hot chocolate	200	700
Hot cocoa.	200	650
Frappé	250	650

TEA (IN A POT)

	ml	rub
English Breakfast	450	800
Assam Bari	450	800
Darjeeling Springtime	450	800
Black & Thyme	450	800
Earl Grey	450	800
Greenleaf	450	800
Sencha	450	800
Morgentau.	450	800
Jasmin Gold.	450	800
Peach & Ginseng Oolong	450	800
Peppermint	450	800
Sweet Camomile.	450	800
Aurveda Herbs&Ginger.	450	800
Morning Star.	450	800
Vital Grapefruit	450	800
Red Fruit	450	800
Rooibos Berry Festival	450	800
Fresh ginger / lemon / lime / mint / thyme	450	800