





Together with chef Oleg Belyakov, we are opening Arctic cuisine from a new perspective by creating its modern face.

Every element of our menu, every recipe is a tribute to northern traditions and the desire for gastronomic discoveries. All guests will find something to their liking on the menu.

SAMPO restaurant is a journey into the world of ancient mysteries and myths, it's the magic and comfort, it's the heat of fire and the cold of ice.

New experience.

New feelings.

New horizons of your possibilities.

It's the new you.



We use cheeses from our own cheese factory

*PLEASE NOTIFY US
IF YOU HAVE ALLERGIES
TO ANY PRODUCTS

C R A F T S O U R D O U G H
B R E A D F R O M W O O D S T O V E

which you can buy for take-away

Borodinsky	310.-	Seeded	360.-
Wheat	360.-	Buckwheat	360.-
Crispy baguette with butter	225.-	Bread basket	215.-

W A T E R A N D I C E



Sea Urchin	1 pc.	340.-
Scallop	1 pc.	340.-
Imperial oyster	1 pc.	470.-
Pink Jolie oyster	1 pc.	550.-
Crab claws in shell	per 100 g	950.-
Live Barents Sea crab	per 100 g	980.-

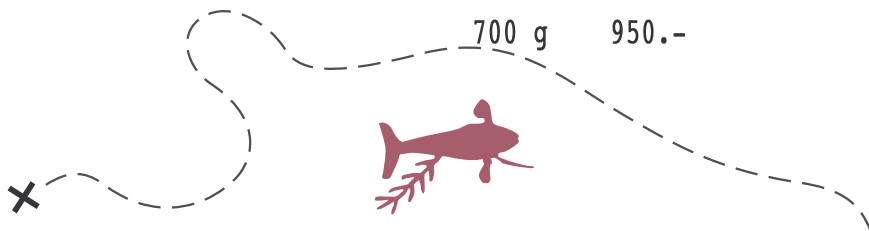
S T A R T E R S

Northern Sea fish specialties	180 g	1100.-
Murmansk scallop sugudai with kumquat & lingonberry	120 g	865.-
Dry-Aged salmon with horseradish ice cream	140 g	1260.-
Salmon on crab with halibut roe	170 g	1350.-
King Crab phalanx with curry sauce & seaweed	190 g	1650.-
Cold-smoked Butterfish with mustard & Borodinsky bread	120 g	585.-
Lightly salted halibut in aromatic oil with onion, baked potato & Borodinsky bread	260 g	925.-
Barents sea scallops baked with spring onion & ginger	100 g	845.-

Traditionally salted herring		290 g	585.-
Murmansk fishermen's rolls - halibut & mackerel cured in frost		350 g	1300.-
Beef tartare on a marrow bone		120 g	845.-
Lovozero venison tartare with pickled forest mushrooms		140 g	885.-
Smoked beef chips		100 g	685.-
Crab doughnuts		180 g	985.-
Elk doughnuts		200 g	765.-
Northern Fish Roe with Buckwheat Bread & Whipped Butter	- sturgeon - salmon - halibut	56,8 g 30 g 30 g	6100.- 650.- 450.-

S H A R I N G S T A R T E R S

Seafood platter with nut sauce		400 g	2350.-
Assorted Spreads for our bread - salmon, cod liver, forest mushrooms & roasted vegetables		320 g	1150.-
Northern fish from our smokehouse with baked potato - salmon, halibut, wolffish		520 g	2560.-
Cured wild game sausages		200 g	1295.-
Meats from our smokehouse with BBQ sauce and tomato salsa - brisket, turkey, wild boar		580 g	2950.-
Assorted cheeses with pear jam		230 g	1200.-
Fresh vegetables & herbs for the table		700 g	985.-
Homemade pickles		700 g	950.-



S A L A D S



Salad with trout, shrimp
& stracciatella

180 g 885.-

Hot-Smoked salmon, mixed greens,
cucumber & sun-dried tomatoes

200 g 950.-

Crab salad with green apple & nut sauce

180 g 1085.-

Olivier with squid and shrimp

230 g 645.-

Olivier with smoked turkey

230 g 590.-

Smoked turkey, tomato, seeds
& mixed greens

210 g 590.-

Brisket salad with potatoes
& pickled cucumbers

255 g 775.-



Grilled venison salad
with honeysuckle & stracciatella

160 g 480.-

Green salad with seeds,
parmesan & citrus dressing *

200 g 540.-

* Option to add seafood, fish or meat delicacies
from our smokehouse upon request.

P I Z Z A



Salmon, halibut, butterfish
& salmon roe

500 g 1015.-



Brisket, wild boar, turkey, tomato,
red onion & jalapeno

500 g 985.-



Mozzarella, scamorza, parmesan
& gorgonzola

420 g 895.-



Champignons, porcini, oyster mushrooms
& mushroom mousse

500 g 895.-



Signature «Sampo»

500 g 1055.-



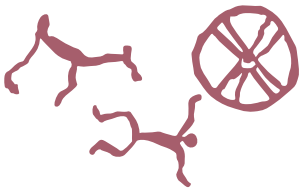
S O U P S

Fisherman's Northern fish soup - made with four types of fish from the Northern Seas	450 g	795.-
Borscht with slow-braised oxtail, smoked brisket, mustard & sour cream	400/100 g	685.-
Hearty shchi with smoked meat	450 g	625.-
Chicken soup with homemade noodles	450 g	525.-

F I R E / S M O K E H O U S E / O N W O O D

Upon request, we will bake the fish in the wood-fired oven
(on birch wood or in butter), or smoke it in the smoker.

Salmon	100 g	620.-
Halibut	100 g	490.-
Butterfish	100 g	450.-
Flounder	100 g	320.-



C H E F ' S R E C O M M E N D A T I O N S

Crab cakes with cream sauce & mashed potatoes	350 g	1400.-
Salmon fillet with root vegetable cream & cherry tomato kimchi	250 g	1350.-
Halibut fillet with celery puree & broccoli	230 g	1350.-
Murmansk cod with cauliflower puree & tomato tartare	250 g	910.-
Cod fillet in crispy batter with truffle sauce	200 g	775.-
Stuffed cabbage rolls with elk, demi-glace & sour cream	300 g	940.-

BLACK ANGUS DRY AGE
PREMIUM STEAKS

МИРАТОР

Black Angus marbled beef, grain
fed 250 days and dry aged 15 days.

Filet Mignon	price per 100 g	980.-
Ribeye	price per 100 g	950.-
Dallas	price per 100 g	990.-
Porterhouse	price per 100 g	1090.-
T-Bone	price per 100 g	1090.-
New York Strip	price per 100 g	880.-
Club Steak	price per 100 g	920.-

All steaks are dry-aged
for no less than 15 days.

CROSS WAGYU PREMIUM STEAKS

Ribeye	price per 100 g	1480.-
New York Strip	price per 100 g	1270.-

CROSS WAGYU - ALTERNATIVE CUTS

Blade	price per 100 g	1020.-
Machete	price per 100 g	780.-

RECOMMENDED FOR YOUR STEAK

SAUCE

Pepper demi-glace	50 g	145.-
Mushroom demi-glace	50 g	145.-
Chimichurri	50 g	145.-
Barbecue	50 g	125.-

FLAVORED BUTTERS

Herb butter	20 g	95.-
Black garlic butter	20 g	95.-
Truffle butter	20 g	95.-

*Weight shown is the raw weight.
Final weight depends on the chosen doneness.

G R I L L

Grilled shrimp with romesco sauce	200 g	1085.-
Grilled squid with unagi & creamed spinach	230 g	885.-
Rack of lamb	price per 100 g	680.-
Signature "Sampo" large patty of marbled beef with lingonberry sauce & bourbon pickles	480 g	1680.-
Beef fillet thinly sliced and grilled*	320 g	1550.-
Charcoal-grilled veal with vegetables & BBQ sauce*	370 g	1670.-
Venison with berry demi-glace & pine nut porridge	290 g	1750.-
Grilled chicken fillet with nint sauce*	370 g	785.-
Ground beef/lamb skewer (choice: spicy or mild)*	320 g	855.-
Ground wild boar skewer*	320 g	965.-
Ground chicken skewer*	320 g	765.-

* Served on flatbread with sweet red onion & tomato.



S M O K E H O U S E

BBQ pork ribs	600 g	1200.-
Smoked beef rib	price per 100 g	550.-
Slow-smoked brisket served with signature bourbon pickles & jalapeco	330 g	1550.-
Cornish hen with fresh vegetables & jalapeco	400 g	885.-
Wild boar with bourbon-pickled cucumbers, fresh vegetables & jalapeno	330 g	1950.-
Turkey with romesco sauce & fresh vegetables	300 g	795.-
Smoked pork knuckle in taiga porter sauce with roasted garlic & corn	1200 g	1790.-

S A U C E S

Mushroom	50 g	125.-
Truffle	50 g	125.-
Caviar	50 g	125.-
Creamy scallop	50 g	125.-
Tomato salsa	50 g	125.-
Barbecue	50 g	125.-
Chimichurri	50 g	145.-

V E G E T A B L E S & S I D E S

 Eggplant with nut sauce & stracciatella	160 g	480.-
Baked champignons with cheese	160 g	440.-
Grilled vegetables	200 g	520.-
Vegetable saute with pesto	150 g	520.-
Fried potatoes with mushrooms & root vegetable mousse	220 g	440.-
Fried baby potatoes with mint sauce	200 g	290.-
Mashed potatoes	150 g	220.-
Truffle mashed potatoes	150 g	240.-

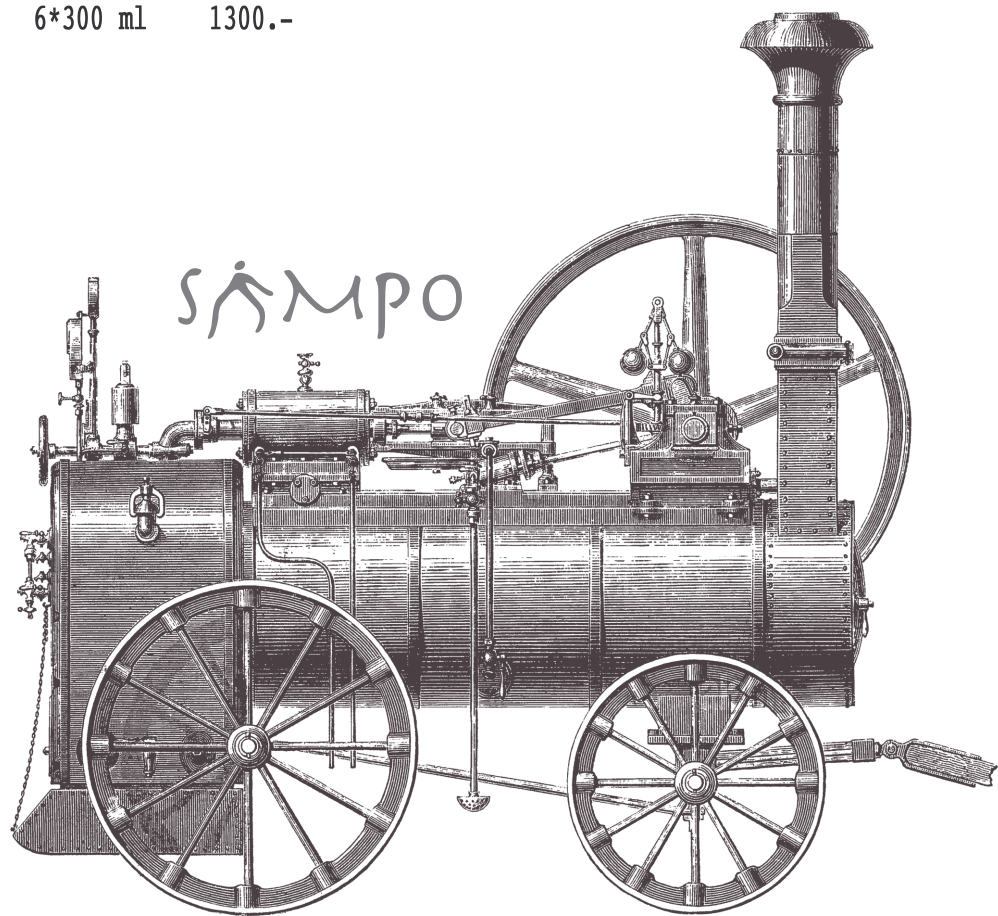
D E S S E R T S

Khibiny	130 g	695.-
Tiramisu	110 g	645.-
Cranberry & raspberry kissel with vanilla ice cream	150 g	395.-
Cherry cheesecake with mulled wine sauce	110 g	485.-
Cinnamon confections «Stones of Teriberka»	50 g	370.-
Northern berry sorbets: Lingonberry / Cloudberry / Blueberry	50 g	190.-



T A S T I N G S E T

6*100 ml 450.-
6*300 ml 1300.-



D R A F T B E E R

LOCAL «SAMPO» BREWERY

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«POLAR LOCO» HELLES

The softest, simplest and most refined taste of the presented varieties is the beer «PolarLoco» (type HELLES). The German name of this transparent and «weightless» drink with a harmonious taste and soft hop bitterness, light golden, best denotes the lightness and delicate taste of this option. Traditional light beer, necessarily conveys an atmosphere of hospitality and good nature, playfulness and fun.

ABV 4,0% ABU 15-18 OG 11,0	300 ml	320.-
	500 ml	380.-

«SAMPO LAGER»

The «aesthetics» of the North, tundra and the Arctic - a «cheerful» lager with juniper berries and needles. Three weeks before brewing, the brewer prepares an extract of juniper berries and an infusion of juniper needles, then uses them in the process of brewing and fermentation of beer. This beer has unique aromas of hops (New Zealand, Australia, USA), juniper in the aroma and taste, and pine in the aftertaste. Interesting hop profile, softness and drinkability, normal strength. It is well-fermented, but not super-dry. It combines the best characteristics of pilsner and kulsch with intriguing modern New Zealand hops and a little juniper tartness.

ABV 4,5% IBU 25-30 OG 12,0	300 ml	320.-
	500 ml	380.-

«KHUTOR WEIZEN»

Wheat beer, Belgian style, 12% O.G., 4.0% alc. A light, refreshing wheat beer with high carbonation, dry finish, lush mouthfeel and a light banana-clove yeast character. Characterized by a very dense, mousse-like, persistent white foam head. At least 50% of the mash is malted wheat. The rest is regular pilsner malt. Traditionally, decoction mashing used. The typical spicy-fruity character is created by ale yeast, there is a soft, somewhat bready or grainy taste of wheat, as well as a slightly sweet-grainy malt character. The balance between sweetish, bitterish and slightly sourish tastes is perfectly matched.

ABV 3,8-4,0% ABU 10 OG 12,0	300 ml	320.-
	500 ml	380.-

«CHERRY FRULLI»

Cherry, fruit ale, 13% O.G., 5.0% alc. A harmonious liason of cherry and beer, in which the beer remains recognizable: the fruit character is felt, but in balance with the beer. This is a dark-colored foamy beer, with a hint of ripe cherry and expressive pink foam. Smell - malty-cherry. Taste - fruity, slightly sour, with an aftertaste of almond pits. It is produced by top fermentation. The drink is brewed using the technology of making Belgian foam. Natural cherries are added for fermentation and secondary fermentation. Real beer with cherry is consumed unlike any other hoppy drinks. In summer, it should be served chilled to 8-10 degrees, and in winter - heated. This way you can catch all the colors of the recipe.

18+	ABV 5,0-5,2% ABU 8 OG 13,0	300 ml	320.-
		500 ml	380.-

IPA VERFI

Hops: WARRIOR, MOSAIC, CITRA.

Our brewers, in collaboration with the masters of Bakunin Brewery, have selected the finest ingredients and crafted a unique recipe that will deliver an unforgettable experience. This trendy style is a perfect fit for the Kola Spring - a must-try for anyone who values quality and originality!

ABV 4,5% IBU 40 OG 12,0	300 ml	360.-
	500 ml	420.-

«WINTER JUICE»

A warm and cozy ale created for the northern winter. Winter Juice is a golden, full-bodied double-malt beer brewed in the traditional English style, with a deep flavor and a soft, warming character. Expect notes of fruity esters, light spice and delicate malt sweetness. Special yeast fermentation gives the beer richness and a long, velvety finish.

ABV 5,8-6,0% IBU 20 OG 16,0	300 ml	360.-
	500 ml	420.-

«PZ62»

Dark stout 13% O.G., 4.4% alc. The color is dark brown, the foam is creamy, brown shaded. Special water with particular salt composition clearly emphasizes the caramel taste and pleasant aroma of burnt malt. Luxurious option with a rich chocolate aroma, a characteristic hop shade, with the aroma of roasted malt. Easy to drink, slightly dry.

ABV 4,4% IBU 18-20 OG 13,0	300 ml	320.-
	500 ml	380.-

«TAIGA PORTER»

«Blueberry Porter» dark strong beer. A fairly dense, bright beer - a masterpiece from the «POLARPARTRIDGE» brewery. The color is dark brown. Yellow-brown foam. Taste and aroma: rich malty sweetness with a complex combination of rich malt and esters inherent in dried fruits and alcohol. It has a noticeable, although soft, roasted taste, like Schwarzbier, which just stops short of burnt. The beginning is sweet, the tastes of dark malts quickly begin to dominate and persist until the end. Slightly dry with a hint of roasted coffee or licorice in the end. The malt has a complex of flavors such as: caramel, toffee, nutty, molasses and / or licorice. Medium-low bitterness from malt and hops, just enough to balance. Mouthfeel: Full-bodied and smooth, with a sense of well-aged alcohol warmth. Medium carbonation. Not heavy due to the level of carbonation. Blueberries are added during fermentation and after-fermentation - a subtle hint of blueberries and dark fruits.

ABV 6,8-7,0% IBU 20-25 OG 19,0	300 ml	320.-
	500 ml	380.-

K V A S S

BREAD KVASS
«LOPARENOK»

300 ml	130.-
500 ml	180.-
1500 ml	540.-

BERRY KVASS
(Blueberry / Raspberry)

300 ml	130.-
500 ml	180.-
1500 ml	540.-



B O T T L E D B E E R

WEIHENSTEPHAN ORIGINAL HELLES ALKOHOLFREI ABV 0,5%, German non-alcoholic helles	500 ml	410.-
BAKALAR NEALKO ABV 0,5%, Czech non-alcoholic lager	330 ml	360.-
«TRAPPISTES» ROCHEFORT 8 ABV 9,2%, Belgian dark ale	330 ml	650.-
STEENBRUGGE WIT ABV 5%, Belgian	330 ml	440.-
AVERBODE ABV 7,5%, Abbey ale	750 ml	1180.-
GOLIATH BLOND ABV 6,0%, Belgian blonde	330 ml	490.-
FOURCHETTE ABV 7,5%, Belgian triple	750 ml	1560.-
STRAFFE HENDRIK QUADRUPEL ABV 11,0%, Belgian quadrupel	750 ml	1300.-
DUCHESSE DE BOURGOGNE ABV 6,2%, Flanders red ale	750 ml	1300.-
RADLER N/A * BLANCHE * TROPENMILLE * COCODUNKEL	330 ml	370.-

VIRGIN COCKTAILS

BLOOD ORANGE SPRITZ non-alc bitter / red orange / non-alc sparkling wine	600.-
VIRGIN MARY Borodino bread / smoked herbs / tomatoes / spices	560.-
BASIL SMASH non-alc gin / basil / lime	560.-
REVIVAL gooseberry / lime / mint / sorrel / soda	650.-
PEAR WHISKY SOUR non-alc whisky / pear / lemon / sugar / bitters	650.-
RED SERENITY strawberry / Tie Guan Yin / grapefruit / vanilla	600.-

CONCEPTUAL COCKTAILS

POLAR DAY gin / skins / fermented gooseberry / sauvignon blanc / lilac / cherry	900.-
HOPILLINI distilled persimmon / hopped peach / prosecco	900.-
CREAM SODA bourbon / apple / caramel / cream	900.-
CIAO, BELLA! limoncello / strawberry / amaro / prosecco	900.-
VELVET RITUAL rum / brandy / apricot / pistachio / rhubarb	900.-
BLUSH agricole rum / raspberry shrub / tomato water / tonic	900.-
SAMPO gin / blueberries / sagan dailya / melted milk	900.-
LOPLAND gin / hopped cranberry cordial / raspberry / lime	900.-

CLOUD	
wheat moonshine / hopped cloudberry / passion fruit	900.-
CHELLO SGROPPINO	
lemon sorbet / limoncello / prosecco	900.-
TERIBERKA	
aquavit / vermouth mix / gentian / rhubarb / prosecco	900.-
LAPPS NEGRONI	
Milanese beetroot bitters / vermouth / vermouth with brisket flavor / mezcal	900.-
IPA NEW FASHIONED	
tequila / raicilla / IPA oleo / walnut	900.-



MODERN CLASSICS

OLD FASHIONED	
bourbon / rye whiskey / bitter / water	750.-
NEGRONI	
gin / vermouth / bitters	780.-
APEROL SPRITZ	
apreol / soda / prosecco	800.-
MARTINEZ	
gin / vermouth / maraschino / orange bitters	800.-
CLOVER CLUB	
gin / raspberry / lemon / sugar	780.-
COSMOPOLITAN	
citrus vodka / orange liqueur / fruit drink / lime / sugar	750.-
MARGARITA	
tequila / orange liqueur / lime / sugar	750.-
DAIQUIRI	
rum / lime / sugar	730.-
NEW YORK WHISKEY SOUR	
bourbon / lemon / sugar / wine	750.-
AVIATION	
gin / maraschino / lemon / violet / sugar	780.-

H O M E M A D E L E M O N A D E S

200 ml 480.-

Feijoa, Apple&Sorrel / Strawberry&Tarragon / Apricot&Grapefruit



A P E R I T I F S

Carpano Antica Formula	560.- 50 ml	11200.- 1000 ml
Carlo Alberto Riserva Red	420.- 50 ml	6300.- 750 ml
Carlo Alberto Riserva White	420.- 50 ml	6300.- 500 ml
Otto's Athens Vermouth	380.- 50 ml	5700.- 750 ml
Ferdinand's Rose	390.- 50 ml	3900.- 500 ml
Tete de Cheval Vermouth	380.- 50 ml	5700.- 750 ml
Nordes Vermouth Blanco	390.- 50 ml	7800.- 700 ml
La Ina Blanco	340.- 50 ml	5100.- 750 ml
Per Se Destilaria Portuguesa	380.- 50 ml	5320.- 700 ml
Dolin, «Chamberyzette» Fraise	380.- 50 ml	5700.- 750 ml
Cynar	480.- 50 ml	6720.- 700 ml
Suze	440.- 50 ml	6160.- 700 ml
Italicus Rosolio di Bergamotto	980.- 50 ml	14210.- 700 ml
Campari	380.- 50 ml	7600.- 1000 ml

G I N	50 ml	700 ml
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Monkey 47 Schwarzwald Dry Gin	1300.-	13000.-
	50 ml	500 ml
Drumshanbo Gunpowder	980.-	13720.-
Irish Gin Sardinian Citrus		
Hendrick's	720.-	10080.-
Nordes	670.-	9380.-
Cross Keys Sea Buckthorn	490.-	6860.-
Mare	680.-	9520.-
Ginato Pinot Grigio	490.-	6860.-
Ukiyo Japanese Yuzu	600.-	8400.-
Hayman's Sloe	540.-	7560.-
Tarsier Southeast Asian Dry	490.-	6860.-
Illuminator Double Distilled	380.-	5320.-
Hoppers Original Dry	380.-	5320.-
Hoppers Mandarin & Rosemary	380.-	5320.-
D I S T I L L A T E S	50ml	500 ml
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Linie	560.-	5600.-
Moravska Zlata Svestka	280.-	2800.-
Moravska Hruska	280.-	2800.-
Anaseuli Feijoa	520.-	5200.-
Polugar №2 garlic and pepper	420.-	4200.-
Polugar №4 honey and pepper	420.-	4200.-

V O D K A

Beluga Allure	600.- 50 ml	8400.- 700 ml
Spelta	570.- 50 ml	5700.- 500 ml
Pyla	460.- 50 ml	6440.- 700 ml
Chistye Rosy	400.- 50 ml	4000.- 500 ml
Tselovalnik	300.- 50 ml	3000.- 500 ml
Koskenkorva	380.- 50 ml	3800.- 500 ml
ARCTICA	330.- 50 ml	3300.- 500 ml
LAB №50 increased strength	300.- 50 ml	4200.- 700 ml
Goral grapefruit, cranberry	340.- 50 ml	4760.- 700 ml
Tchaikovsky Symphony	300.- 50 ml	3000.- 500 ml
ALTAI	280.- 50 ml	2800.- 500 ml

H O M E M A D E T I N C T U R E S (LOCAL)

	50ml	500 ml
Raspberry-grapefruit	330.-	3300.-
Gooseberry-tarragon	330.-	3300.-
Chokeberry on gin	330.-	3300.-
Honey cloudberry	330.-	3300.-
Cowberry-lime	330.-	3300.-
Currant-lilac	330.-	3300.-
Khrenovuha	330.-	3300.-

H O M E M A D E
I T A L I A N L I Q U E U R S

	50 ml	500 ml
		
Limoncello with northern berries	350.-	3500.-
Traditional Limoncello	330.-	3300.-

H O M E M A D E M A C E R A T E S

	50 ml	500 ml
		
Gin - sage - lemon verbena	350.-	3500.-
Vodka - blackcurrant leaf - lime	350.-	3500.-
Vodka - Borodinsky bread	350.-	3500.-

W H I S K E Y



SCOTLAND / SINGLE MALT	50 ml	700 ml
		
The Dalmore 15	3100.-	43400.-
The Macallan 12	2250.-	31500.-
The Singleton 12	950.-	13300.-
Laphroaig	1350.-	18900.-
Glenfiddich IPA Experiment	1180.-	16520.-
Caol Ila 12	1100.-	15400.-
Loch Lomond Inchmoan Single Malt Vintage 12	980.-	13720.-

	50 ml	700 ml
		
Auchentoshan 12	950.-	13300.-
Tullibardine, 225 Sauternes Finish	870.-	12180.-
Glenmorangie Original 10	890.-	12460.-
Single Malt Glen Turner Double Cask	730.-	10220.-
Taisteal Explorer's Malt	640.-	8960.-
Murray McDavid Cask Craft Madeira Finish	640.-	8960.-
SCOTLAND / BLENDED	50 ml	700 ml
		
Chivas Royal Salute 21 YO The Signature Blend	2800.-	39200.-
Noble Rebel Smoke Symphony	700.-	9800.-
Chivas Regal 12	720.-	10800.-
	50 ml	750 ml
Cutty Sark Prohibition Edition	560.-	7840.-
IRELAND	50 ml	700 ml
		
Lambay Small Batch Blend	1100.-	15400.-
Writers' Tears Copper Pot	750.-	10500.-
Kirker Shamrock	590.-	8260.-
Born Irish	520.-	7280.-
The Whistler The Good The Bad and The Smoky	730.-	10220.-
The Dead Rabbit	640.-	8960.-

USA

Jack Daniels Single Barrel Tennessee	1200.-	16800.-
	50 ml	750 ml
4 Roses	520.-	10400.-
	50 ml	1000 ml
Woodford Reserve	740.-	10360.-
	50 ml	750 ml
Bowsaw Bourbon	640.-	8960.-
	50 ml	700 ml
Maker's Mark	730.-	10220.-
	50 ml	500 ml

JAPAN

	50 ml	700 ml
		

Kujira 5 Years Old Ryukyu	950.-	13300.-
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Shinobu Blended	520.-	7280.-
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SHINSEI	590.-	8260.-
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FRANCE	50 ml	700 ml
		

Bellevoe Finition Prune	1300.-	18200.-
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Bellevoe Finition Rhum	1180.-	16520.-
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Beauchamp	680.-	9520.-
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T E Q U I L A A N D M E Z C A L

	50 ml	700 ml
		

Clase Azul Plata	3200.-	44800.-
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Grand Mezcal La Escondida Reposado	680.-	9520.-
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Raicilla Estancia Mezcal	740.-	10360.-
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La Escondida Blanco	740.-	10360.-
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Corralejo Reposado	620.-	8260.-
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Corralejo Blanco	540.-	7560.-
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R U M A N D A G R I C O L E

Zacapa Centenario Solera Gran Reserva 23	740.- 50 ml	10360.- 700 ml
Highball Express Rare Blend 18	660.- 50 ml	9240.- 700 ml
Angostura Tamboo Spiced	520.- 50 ml	7280.- 700 ml
Red Bonny Dark	500.- 50 ml	7000.- 700 ml
Single Estate Rum Lazy Dodo	570.- 50 ml	7980.- 700 ml
Matusalem Solera 7	420.- 50 ml	5880.- 700 ml
Dillon Blanc Agricole Martinique AOC	380.- 50 ml	7600.- 1000 ml

C O G N A C, B R A N D Y, C A L V A D O S

50 ml 700 ml
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Camus XO	4200.-	58800.-
Monnet XO	3800.-	53200.-
Frapin VSOP Grande Champagne 1er Grand Cru du Cognac	15900.-	22260.-
G. E. Massenez Eau-de-Vie Poire Williams	1340.-	18760.-
Hardy VSOP Organic	1340.-	18760.-
Ararat Nairi 20	1300.-	18200.-
Chateau de Montifaud «Reserve Speciale Catherine Vallet»	980.-	13720.-
Askaneli Grande Reserve	460.- 50 ml	4600.- 500 ml
Pere Magloire V.S.O.P. Single Malt Cask Finish	720.-	10080.-
Soberano Solera Gonzalez Byass	420.-	5880.-
Armagnac Tresor des Rois XO	860.-	12040.-

<u>G R A P P A</u>	50 ml	700 ml
		
Nonino Riserva Antica Cuvee	960.-	13440.-
Grappa Morbida Giovane Mazzetti d'Altavilla	490.-	6860.-

F O R T I F I E D W I N E S

Ratafia de Champagne, Geoffroy	1800.- 50 ml	18000.- 500 ml
Quinta do Portal, Tawny Port 20	1450.- 75 ml	14500.- 750 ml
Superiore Sweet Ambra Marsala DOC Carlo Pellegrino	540.- 75 ml	5400.- 750 ml
Tio Pepe Palomino Fino Jerez DO Gonzalez Byass	480.- 75 ml	4800.- 750 ml
Jerez Osborne Bailen Oloroso	420.- 75 ml	4200.- 750 ml
Madeira Blandys Duke of Clarence Rich	460.- 75 ml	4600.- 750 ml
Nectar Pedro Ximenez Dulce Jerez DO Gonzalez Byass	520.- 75 ml	5200.- 750 ml

D I G E S T I F S

Golden Eight Pear	860.- 50 ml	12040.- 700 ml
Nonino Quintessentia Amaro	780.- 50 ml	10920.- 700 ml
Absinth Hypno	420.- 50 ml	5880.- 700 ml
Amaro Santoni	680.- 50 ml	6800.- 500 ml
Skinos	380.- 50 ml	7600.- 1000 ml
Amaro Gentile Mazzetti d'Altavilla	380.- 50 ml	5320.- 700 ml
Fernet-Branca	400.- 50 ml	4000.- 500 ml
Drambuie	460.- 50 ml	6440.- 700 ml
Bresca Dorada, Mirto di Sardegna	390.- 50 ml	5460.- 700 ml
Nonino, Prunella Mandorlata	520.- 50 ml	7280.- 700 ml

S O F T D R I N K S

WATER

VOSS	750.-
still	375 ml

ACQUA PANNA	820.-
natural mineral	750 ml

SAN PELLEGRINO	700.-
carbonated	750 ml

PERRIER	380.-
with lime flavor	330 ml

BAIKAL RESERVE	240.-
carbonated	250 ml

BAIKAL PEARL	240.-
still	250 ml



JUICES, LEMONADES AND TONICS

«ROCKET TONIC»	390.-
Herbal mix / tomato / raspberry / hibiscus with strawberries	200 ml

«BAKUNIN BOTANICALS» LEMONADE	380.-
apple-dill / Ivan-tea-mint / passion fruit-vanilla	330 ml

COCA-COLA	360.-
ORIGINAL	330 ml

«ZUEGG» JUICE	270.-
orange / apple / cherry / tomato / blueberry / pomelo	200 ml

RED	280.-
BULL	250 ml

FRESHLY SQUEEZED JUICE	200.-
orange / grapefruit / apple / celery / carrot	100 ml

MORSE	200.-
from northern berries	250 ml

T E A	Assam	Oolong Honey Melon
	Earl Gray	Sencha
440.-	Shu Pu'er	Jasmine
. . .	Lapsang Souchong	Forest Pear
	Tie Guan Yin	Raspberry with mint
	Milk oolong	Forest Berries
	Da Hong Pao	Herbal collection from Sagan-Daylya

Taiga tax	550.-	Mulled wine (alc)	650.-
Cloudberry collection	550.-	Mulled wine (n/a)	520.-

C O F F E E	Ristretto	300.-
	Espresso	300.-
	Lungo	300.-
	Doppio	360.-
	Americano	300.-
	Double americano	360.-
	Latte	380.-
	Cappuccino	360.-
	Double cappuccino	420.-
	Flat White	380.-
	Raf	390.-
	Cocoa	390.-
	Espresso tonic	420.-
	Bumble	420.-
	Alternative milk (coconut, almond)	90.-

S A M P O
People

I D E A

Archinov Valery
Romanova Olga
Dovgan Roman
Vladimirova Natalia

C O N C E P T

Ulyanova Elizabeth

K I T C H E N

Oleg Belyakov
Kornyshev Anton
Sosedova Naira
Cicek Serdal
Sopubekov Melis

B A R

Yatsenko Alexander
Abdyukhanova Tamila

B R E W E R Y

Korepanova Natalia
Davydov Egor

S E R V I C E

Kuzmina Valeria
Guselnikova Arina
Veryasova Anna
Pavel Galkin
Mikhail Plisyuk
Pysanko Yulia
Valeria Sikturashvili

