





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

Each element of our cuisine, each 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» bread	310.-	Seeds bread	360.-
Wheat bread	360.-	Buckwheat bread	360.-
Crispy baguette with butter	225.-	Basket bread	215.-

W A T E R A N D I C E



Sea urchin	1 pc.	340.-
Scallop	1 cp.	340.-
Oyster	1 cp.	460.-
Kingcrableg (meat unremoved)	per 100 g	730.-
Livecrab from the Barents Sea	per 100 g	770.-

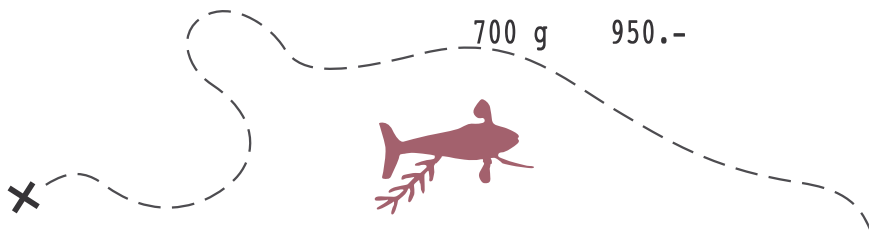
S T A R T E R S

Fish specialties of the Northern Seas	180 g	1100.-
Murmansk scallop ceviche with kumquat and lingonberry	120 g	865.-
Dry-ripened salmon with horseradish ice-cream	140 g	1260.-
Salmon on crab with halibut caviar	170 g	1350.-
Crab leg with curry sauce and seaweed	190 g	1650.-
Cold-smoked oily fish with mustard and Borodino bread	120 g	560.-
Lightly salted halibut in fragrant oil with onions, baked potatoes and bread	260 g	885.-
Scallops from the Barents Sea baked with spring onions and ginger	100 g	845.-

Traditional salted herring	290 g	560.-	
Murmansk fishermen's rolls of halibut and mackerel, specially salted in the cold	350 g	1300.-	
Beef tartare on marrow bone	120 g	845.-	
Local venison tartare with pickled wild mushrooms	140 g	885.-	
 Stracciatella cheese from our creamery with baked grapes	180 g	680.-	
Smoked beef chips	100 g	640.-	
Crab donut	180 g	985.-	
Moose meat donut	200 g	695.-	
Northern fish caviar with buckwheat bread and whipped butter	- sturgeon - salmon - halibut	56,8 g 30 g 30 g	6100.- 650.- 450.-

STARTERS FOR BIG COMPANY

Seafood plate with nut sauce	400 g	2350.-
Various spreads for our bread made of salmon, cod liver, wild mushrooms, and baked vegetables	320 g	1150.-
Northern fish from our smokery with baked potatoes - salmon, halibut, catfish	520 g	2560.-
Dry-cured game delicacies	200 g	1295.-
Meat from our smokery with BBQ sauce and tomato salsa - brisket, turkey, wild boar	580 g	2950.-
Various Cheeses with Pear Jam	230 g	1100.-
Fresh vegetables and greens	700 g	985.-
Homemade Pickles	700 g	950.-



S A L A D S



Salad with trout, shrimp
and stracciatella

180 g 885.-

Hot smoked salmon, salad mix,
cucumber, sun-dried tomatoes

200 g 950.-

Crab, green apple, nut sauce

180 g 1085.-

Salad «Olivier» with squid and shrimp

230 g 645.-

Salad «Olivier» with smoked turkey

230 g 590.-

Smoked turkey, tomato,
seeds, mixed green leaves

210 g 590.-

Brisket, potatoes,
smashed cucumbers, pine nuts

255 g 775.-

Smoked beetroot,
cheese mousse, rocket salad

160 g 480.-

Green salad, seeds, oil dressing

200 g 540.-

P I Z Z A



Salmon, halibut, butterfish,
salmon caviar

500 g 1015.-



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

500 g 985.-



Mozzarella, scamorza, parmesan,
gorgonzola

420 g 895.-



Champignons, porcini mushrooms,
oyster mushrooms, mushroom mousse

500 g 895.-



«Sampo» special

500 g 1055.-



S O U P S

Fisherman's ear Tralflotovskaya from four species of fish of the northern seas	450 g	795.-
Borscht with stewed oxtails, smoked brisket, mustard and sour cream	400/100 g	685.-
Hearty cabbage soup with smoked meat	450 g	625.-
Chicken soup with homemade noodles	450 g	525.-

I N T H E O V E N /
I N T H E S M O K E H O U S E / O N A L O G

Ask the waiter what we have today from the fishery.
At your request, we will bake the fish in an oven
(on a birch log or in spicy oil) or prepare it in a smoker.

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



S T O V E

Crab cakes with mashed potatoes and bisque sauce	350 g	1250.-
Murmansk cod with cauliflower sauce and tomato tartare	250 g	910.-
Cod fillet in crispy dough with truffle sauce	200 g	725.-
Cabbage rolls with moose in meat demi-glace and sour cream	300 g	850.-

G R I L L

DRY AGE STEAKS

We keep all steaks in a dry-aging chamber for at least 15 days

PREMIUM

Ribeye	price per 100 g*	950.-	*raw steak weight - cooked steak weight depends on the chosen degree of doneness
New York	price per 100 g*	880.-	
Chateaubriand	price per 100 g*	980.-	

МИРАТОР

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

Grilled shrimps with romesco	200 g	1085.-
Grilled squid with unagi sauce and creamed spinach	230 g	825.-
Salmon glazed in ginger-apple sauce	230 g	1650.-
Rack of lamb	per 100 g	680.-
Large Beef Cutlet «Sampo» with lingonberry sauce and cucumbers in bourbon	480 g	1590.-
Beef tenderloin slices*	320 g	1250.-
Veal on coals with vegetables and bbq sauce*	370 g	1620.-
Venison with berry demi-glace and cedar porridge	290 g	1550.-
Grilled chicken fillet with mint sauce*	370 g	715.-
Lamb and beef kebab (optional: spicy or not spicy)*	320 g	825.-
Wild boar kebab*	320 g	965.-
Chicken kebab*	320 g	725.-

* served on pita bread with red sweet onions and tomatoes

S M O K E R Y



BBQ Pig Ribs	600 g	1200.-
Smoky beef Rib	per 100 g	550.-
18-hours smoked brisket served with special bourbon cucumbers, fresh vegetables and jalapenos	330 g	1550.-
Cornish hen with baked grapes and BBQ sauce	400 g	845.-
Wild boar with bourbon cucumbers, fresh vegetables and jalapeno	330 g	1950.-
Turkey with romesco and fresh vegetables	300 g	725.-
Smoked pork knuckle in taiga porter sauce with baked garlic and corn	1200 g	1790.-

S A U C E S

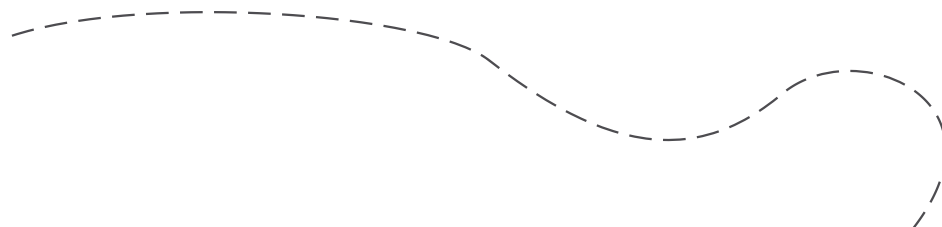
Mushroom	50 g	125.-
Parmesan	50 g	125.-
Gorgonzola	50 g	125.-
Tomato salsa	50 g	125.-
BBQ	50 g	125.-
Mint	50 g	125.-

V E G G I E S

 Eggplant in nut sauce and stracciatella cheese	160 g	480.-
Baked champignons with cheese	160 g	440.-
Grilled corn	150 g	280.-
Grilled vegetables	200 g	520.-
Fried baby potatoes	200 g	290.-
Mashed potatoes	150 g	220.-
Truffle mashed potatoes	150 g	240.-

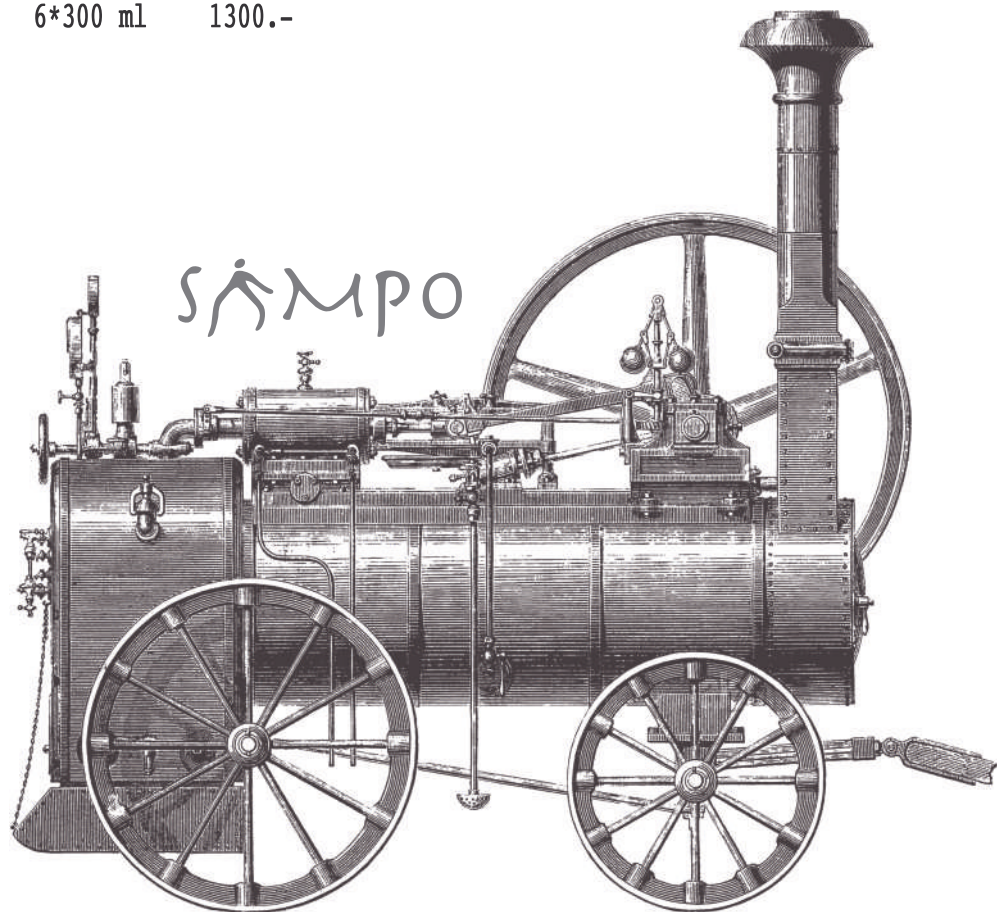
S W E E T

Hibiny	130 g	645.-
Tiramisu	110 g	645.-
Cranberry and raspberry jelly with vanilla ice cream	150 g	395.-
Cheesecake with cherries and mulled wine sauce	110 g	485.-
Teriberka stones	50 g	330.-
Northern berries sorbet lingonberry / cloudberry / blueberry	50 g	160.-



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

ABV 4,0%, ABU 15-18

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.

300 ml 320.-
500 ml 380.-

«SAMPO LAGER»

ABV 4,5%, ABU 25-30

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 kñlsch with intriguing modern New Zealand hops and a little juniper tartness.

300 ml	320.-
500 ml	380.-

«KHUTOR WEIZEN»

ABV 3,8-4,0%, ABU 10

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.

300 ml	320.-
500 ml	380.-

«CHERRY FRULLI»

ABV 5,0-5,2%, ABU 8

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.

300 ml	320.-
500 ml	380.-

E.N.S. 12%, alc. 4.5%, 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!

300 ml	360.-
500 ml	420.-

«PZ62»

ABV 4,4%, ABU 15-18

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.

300 ml	320.-
500 ml	380.-

«TAIGA PORTER»

ABV 6,8-7,0%, ABU 20-25

«Blueberry Porter» dark strong beer, 20% O.G., 6.8-7.0% alc. 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.

300 ml	320.-
500 ml	380.-

IMPORTED BEER

«ESTRELLA» DAMM	300 ml	360.-
ABV 4,6%, Spain, light lager	500 ml	440.-

«STEINBRAU HEFEWEIZEN»	300 ml	380.-
ABV 5,2%, Germany, light unfiltered	500 ml	490.-

«BORNEM» BLOND	300 ml	380.-
ABV 6%, Belgium, light filtered	500 ml	490.-

«PALM»	300 ml	360.-
ABV 5,4%, Belgium, amber ale	500 ml	440.-

K V A S S

BREAD KVASS	300 ml	130.-
«LOPARENOK»	500 ml	180.-

BOTTLED BEER

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	650.-
BASIL SMASH non-alcoholic gin / basil / lime	560.-
REVIVAL gooseberry / lime / mint / sorrel / soda	560.-
PEAR WHISKY SOUR non-alcoholic 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.-

M O D E R N C L A S S I C S

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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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	440.-	4400.-
Moravska Zlata Svestka	280.-	2800.-
Moravska Hruska	280.-	2800.-
Anaseuli Feijoa	480.-	4800.-
Polugar №2 garlic and pepper	420.-	4200.-
Polugar №4 honey and pepper	420.-	4200.-

V O D K A

Beluga Allure	570.- 50 мл	8550.- 500 мл
Spelta	520.- 50 мл	5200.- 500 мл
Pyla	460.- 50 мл	6440.- 700 мл
Chistye Rosy	400.- 50 мл	4000.- 500 мл
Tselovalnik	300.- 50 мл	3000.- 500 мл
Koskenkorva	380.- 50 мл	3800.- 500 мл
ARCTICA	330.- 50 мл	3300.- 500 мл
LAB №50 increased strength	300.- 50 мл	4200.- 700 мл
Goral grapefruit, cranberry	340.- 50 мл	4760.- 700 мл
Tchaikovsky Symphony	300.- 50 мл	3000.- 500 мл
ALTAI	280.- 50 мл	2800.- 500 мл

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.-
Traditional Nocino	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.-
Apricot - brandy	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	850.-	11900.-
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	900.-	12600.-
Tullibardine, 225 Sauternes Finish	820.-	11480.-
Glenmorangie Original 10	840.-	11760.-
Single Malt Glen Turner Double Cask	680.-	9520.-
Taisteal Explorer's Malt	590.-	8260.-
Murray McDavid Cask Craft Madeira Finish	590.-	8260.-
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
		
Writers' Tears Copper Pot	750.-	10500.-
Kirker Shamrock	590.-	8260.-
Born Irish	520.-	7280.-
The Whistler The Good The Bad and The Smoky	690.-	9660.-
The Dead Rabbit	590.-	8260.-

USA

Jack Daniels Single Barrel Tennessee	1100.-	16500.-
	50 мл	750 мл

4 Roses	520.-	10400.-
	50 ml	1000 ml

Woodford Reserve	740.-	10360.-
	50 ml	750 ml

Bowsaw Bourbon	560.-	7840.-
	50 ml	700 ml

Maker's Mark	680.-	9520.-
	50 ml	500 ml

JAPAN	50 ml	700 ml
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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
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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
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Clase Azul Plata	3200.-	44800.-
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Grand Mezcal La Escondida	740.-	10360.-
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Grand Sotol La Escondida	680.-	9520.-
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Raicilla Estancia Mezcal	740.-	10360.-
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Rooster Rojo Reposado	540.-	7560.-
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Pueblo Viejo Blanco	460.-	6440.-
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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
Don Papa	590.- 50 мл	8555.- 700 мл
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
		
Camus XO	4200.-	58800.-
Monnet XO	3800.-	53200.-
Normandin-Mercier Vieille Fine Champagne 15	2100.-	29400.-
G. E. Massenez Eau-de-Vie Poire Williams	1340.-	18760.-
Hardy VSOP Organic	1340.-	18760.-
Ararat Nairi 20	1300.-	18200.-
Chateau de Montifaud	980.-	13720.-
Askaneli Grande Reserve	460.- 50 мл	4600.- 500 мл
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 мл	18000.- 500 мл
Quinta do Portal, Tawny Port 20	1450.- 75 мл	14500.- 750 мл
Superiore Sweet Ambra Marsala DOC Carlo Pellegrino	540.- 75 мл	5400.- 750 мл
Tio Pepe Palomino Fino Jerez DO Gonzalez Byass	480.- 75 мл	4800.- 750 мл
Jerez Osborne Bailen Oloroso	420.- 75 мл	4200.- 750 мл
Madeira Blandys Duke of Clarence Rich	460.- 75 мл	4600.- 750 мл
Nectar Pedro Ximenez Dulce Jerez DO Gonzalez Byass	520.- 75 мл	5200.- 750 мл

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» 360.-
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 мл

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.-
	Бамбл / 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

