







Together with our brand chef Sergey Balakshin,  
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.



\*PLEASE NOTIFY US  
IF YOU HAVE ALLERGIES  
TO ANY PRODUCTS

CRAFT SOURDOUGH  
BREAD FROM WOODSTOVE

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which you can buy for take-away

«Borodinsky» bread 230.-    Wheat bread 320.-    Buckwheat bread 290.-  
Rye bread                    290.-    Seeds bread 320.-

WATER AND ICE

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Sea urchin	I pc.	290.-
Scallop	I cp.	290.-
Oyster	I cp.	390.-
Kingcrab leg (meat unremoved)	per 100 g	620.-
Livecrab from the Barents Sea	per 100 g	680.-
Salmon ceviche with green curry and sea grapes	190 g	785.-
Murmansk scallop ceviche with kumquat and lingonberry	120 g	785.-

STARTERS

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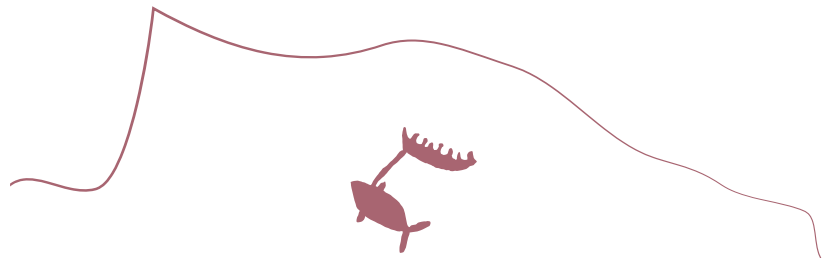
Salmon «in the ground»	100 g	685.-
Crab leg with curry sauce and seaweed	190 g	1250.-
Butterfish lard with mustard and Borodinskybread	120 g	485.-
Scallops from the Barents Sea baked with spring onions and ginger	100 g	765.-

Northern fish caviar	- sturgeon	30 g	2900.-
with buckwheat bread	- salmon	30 g	590.-
and whipped butter	- halibut	30 g	420.-
Beef tartare on marrow bone		120 g	690.-
Local venison tartare			
with pickled wild mushrooms		140 g	690.-
Stracciatella cheese			
from our creamery with baked grapes		180 g	620.-
Smoked beef chips		100 g	590.-
Crab donut		200 g	765.-
Moose meat donut		200 g	695.-

## STARTERS FOR BIG COMPANY

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Various spreads for our bread made of salmon, cod liver, wild mushrooms, and baked vegetables		320 g	980.-
Northern fish from our smokery with baked potatoes			
- salmon, halibut, catfish		520 g	2450.-
Dry-cured game delicacies		200 g	1250.-
Meat from our smokery with BBQ sauce and tomato salsa - brisket, turkey, wild boar		580 g	2450.-
Cheeses with spiced lingonberry jam		250 g	1250.-
Fresh vegetables and greens		700 g	985.-



## S A L A D S

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Smoked trout, northern shrimps, tomato, stracciatella cheese	220 g	760.-
Crab, green apple, tobiko roe, nut sauce	230 g	840.-
Russian salad with squid and shrimps	230 g	560.-
Smoked turkey, tomato, seeds, mixed green leaves	210 g	560.-
Brisket, potatoes, smashed cucumbers, pine nuts	290 g	690.-
Smoked beetroot, cheese mousse, rocket salad	160 g	420.-
Green salad, seeds, oil dressing	200 g	480.-

## P I Z Z A

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Salmon, halibut, butterfish, salmon caviar	500 g	985.-
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	985.-



## S O U P S

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Fish soup with salmon roe, vegetables and sour cream	450 g	785.-
Hearty cabbage soup with smoked meat	450 g	585.-
Chicken soup with homemade noodles	450 g	525.-

## F I S H O N I C E

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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	I00 g	470.-
Halibut	I00 g	420.-
Butterfish	I00 g	390.-
Plaice	I00 g	320.-
Perch	I00 g	320.-
Mackerel	I00 g	320.-



## S T O V E

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Murmansk cod with cauliflower sauce and tomato tartare	230 g	750.-
Cabbage rolls with moose in meat demi-glace and sour cream	300 g	750.-

## G R I L L

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### DRY AGE STEAKS

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

Chateaubriand	price per I00 g*	880.-	*raw steak weight - cooked steak weight depends on the chosen degree of doneness
Ribeye	price per I00 g*	850.-	
New York	price per I00 g*	780.-	
Dallas	price per I00 g*	850.-	

Crab cakes with mashed potatoes and bisque sauce	270 g	985.-
Grilled shrimps with romesco	200 g	985.-
Grilled squid with unagi sauce and creamed spinach	230 g	695.-
Beef tenderloin «Noodles»	160 g	890.-
Venison with berry demi-glace and cedar porridge	290 g	1350.-
Meat cutlets with cheese (optional: spicy or not spicy)	160 g	645.-
Grilled chicken fillet with mint sauce	270 g	595.-
Lamb and beef kebab (optional: spicy or not spicy)*	250 g	695.-
Wild boar kebab*	250 g	745.-
Chicken kebab*	250 g	595.-

\* served on pita bread with red sweet onions and tomatoes

#### S A U C E S

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Mushroom	50 g	95.-
Parmesan	50 g	95.-
Gorgonzola	50 g	95.-
Tomato salsa	50 g	95.-
BBQ	50 g	95.-
Mint	50 g	95.-



#### S M O K E R Y

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18-hours smoked brisket served with special bourbon cucumbers, fresh vegetables and jalapenos	380 g	1350.-
Cornish hen with baked grapes and BBQ sauce	400 g	845.-
Wild boar with bourbon cucumbers, fresh vegetables and jalapeno	380 g	1350.-
Turkey with romesco and fresh vegetables	300 g	645.-



## VEGGIES

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Eggplant in nut sauce and stracciatella cheese	160 g	360.-
Baked champignons with cheese	160 g	380.-
Grilled corn	150 g	280.-
Grilled vegetables	200 g	460.-
Fried baby potatoes	200 g	220.-
Mashed potatoes	150 g	180.-

## OPTIONAL:

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Black truffle	4 g	590.-
Sturgeon caviar	10 g	960.-



## SWEET

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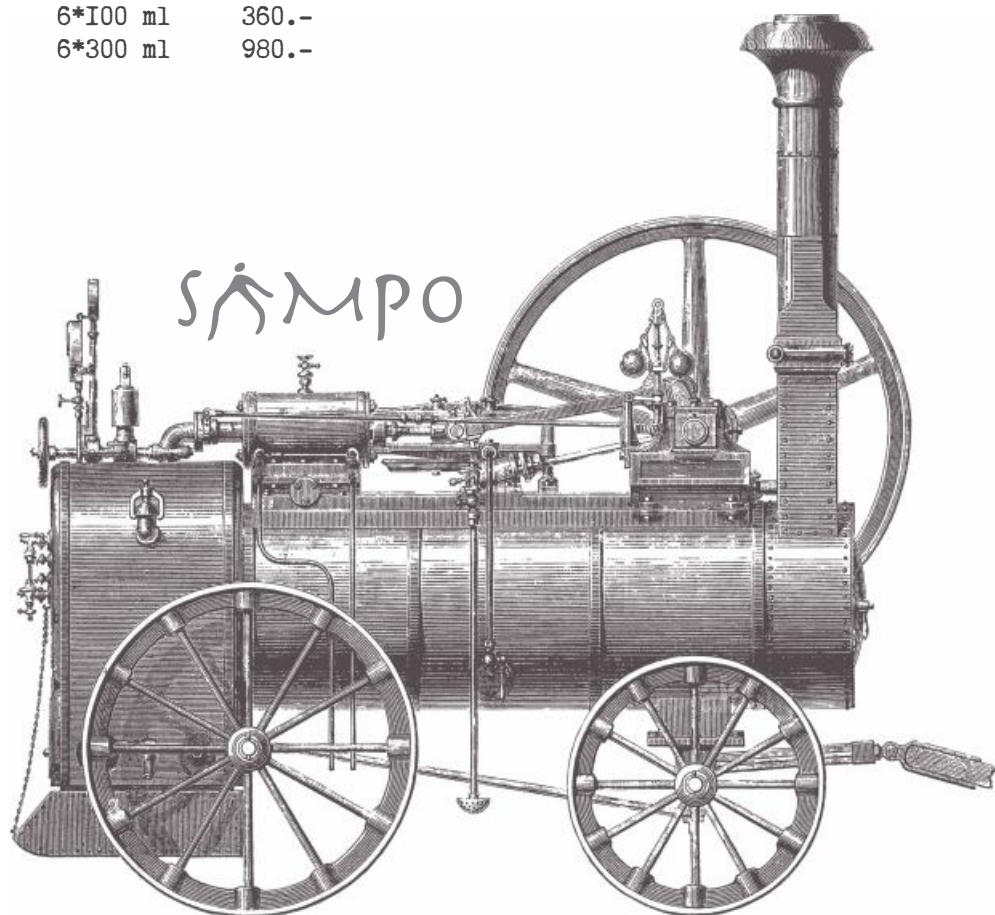
Whale	185 g	785.-
Hibiny	130 g	645.-
Tiramisu	110 g	645.-
Northern berries sorbet lingonberry / cloudberry / blueberry	50 g	160.-



T A S T I N G   S E T

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6\*100 ml    360.-  
6\*300 ml    980.-



D R A F T   B E E R

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LOCAL «SAMPO» BREWERY

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«POLAR LOCO» HELLES

ABV 4,0%, ABU I5-I8

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    280.-  
500 ml    340.-

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

300 ml 280.-

500 ml 340.-

«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 280.-

500 ml 340.-

«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 280.-

500 ml 340.-

«WINTER JUICE»

ABV 5,8-6,0%, ABU 20

Golden, strong ale, 16% O.G., 5.8% alc. A traditional type of English ale, a very dense double malt beer. The magnificent taste is achieved by fermentation using unique yeast, giving the effect of a particular long aftertaste. Complex beer with significant fruity esters, moderate spicy properties. By color: yellow-golden. Taste: A combination of fruity, spicy and alcoholic flavors, supported by a soft malt character. Smooth, with noticeable alcoholic warmth. No spirits pungency, just warming «winter juice».

300 ml 280.-  
500 ml 340.-

«PZ62»

ABV 4,4%, ABU I5-I8

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 280.-  
500 ml 340.-

«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 280.-  
500 ml 340.-

I M P O R T E D B E E R

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«ESTRELLA» DAMM	300 ml	360.-
ABV 4,6%, Spain, light lager	500 ml	440.-
«KRYSTOF»	300 ml	340.-
ABV 4,5%, Czech Republic, light Lager	500 ml	420.-
«EINSIEDLER» PILSENER	300 ml	380.-
ABV 5,0%, Germany, light pilsner	500 ml	490.-
«STEINBRÄU HEFEWEIZEN»	300 ml	380.-
ABV 5,2%, Germany, light unfiltered	500 ml	490.-
«BAPTIST» WIT	300 ml	360.-
ABV 5,4%, Belgium, light unfiltered	500 ml	440.-
«BORNEM» BLOND	300 ml	380.-
ABV 6%, Belgium, light filtered	500 ml	490.-
«ST. PETER'S» INDIA PALE ALE	300 ml	380.-
ABV 5,5%, England, India pale ale	500 ml	490.-
«PALM»	300 ml	360.-
ABV 5,4%, Belgium, amber ale	500 ml	440.-
«LITOVEL MAESTRO»	300 ml	360.-
ABV 4,1%, Czech Republic, semi-dark lager	500 ml	440.-
«STEENBRUGGE» BROWN BRUIN	300 ml	390.-
ABV 6,5%, Belgium, dark ale	500 ml	500.-

B O T T L E D   B E E R

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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.-
AVERBODE ABV 7,5%, Abbey ale	750 ml	1180.-
GOLIATH BLOND ABV 6,0%, Belgian blonde	750 ml	490.-
FOURCHETTE ABV 7,5%, Belgian triple	750 ml	1560.-
STRAFFE HENDRIK QUADRUPEL ABV 11,0%, Belgian quadrupel	750 ml	1300.-
DUCHESS DE BOURGOGNE ABV 6,2%, Flanders red ale	750 ml	1300.-



## CONCEPTUAL COCKTAILS

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POLAR DAY gin / mastic / fermented gooseberry / sauvignon blanc / lilac / cherry	700.-
HOPILLINI distilled persimmon / hopped peach / prosecco	700.-
BIRRA COLD BREW helles / cold brew / orange blossom water	700.-
SAMPO gin / blueberries / sagan dailya / melted milk	700.-
LOPLAND gin / hopped cranberry cordial / raspberry / lime	700.-
CLOUD wheat moonshine / hopped cloudberry / passion fruit / prosecco	700.-
SMOKED MARY vodka / Borodino bread / smoked herbs / tomatoes / gentian / spices	700.-
TERIBERKA aquavit / vermouth mix / gentian / rhubarb	700.-
POLAR NIGHT vodka on a blackcurrant leaf / brandy / herbal liqueur mix / cold brew / stout oleo	700.-
LAPPS NEGRONI Milanese beetroot bitters / vermouth / olive brisket oil / mezcal	700.-

## VIRGIN COCKTAILS

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BLOOD ORANGE SPRITZ non-alcoholic bitter / red orange / non-alcoholic sparkling wine	550.-
VIRGIN MARY Borodino bread / smoked herbs / tomatoes / spices	480.-
BASIL SMASH non-alcoholic gin / basil / lime	450.-

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

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Feijoa-apple-rhubarb	200 ml	380.-
Peach-pear-lime	200 ml	380.-
Raspberry-hibiscus	200 ml	380.-



## A P E R I T I F S

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Carpano Antica Formula	560.- 50 ml	II200.- I000 ml
Otto's Athens Vermouth	380.- 50 ml	5700.- 750 ml
Ferdinand's Rose	390.- 50 ml	3900.- 500 ml
Berto Vermouth Dry Extra Secco	360.- 50 ml	7200.- I000 ml
Americano Cocchi	380.- 50 ml	5700.- 750 ml
La Ina Blanco	340.- 50 ml	5I00.- 750 ml
Per Se Destilaria Portuguesa	360.- 50 ml	5040.- 700 ml
Dolin, «Chamberysette» Fraise	360.- 50 ml	5040.- 700 ml
Cynar	390.- 50 ml	5460.- 700 ml
Suze	390.- 50 ml	5460.- 700 ml
Campari	340.- 50 ml	6800.- I000 ml



G I N

	50 ml	700 ml
	. . . . .	. . . . .
Nordes	540.-	7560.-
Cross Keys Sea Buckthorn	490.-	6860.-
Opihr	490.-	6860.-
Mare	680.-	9520.-
Ginato Pinot Grigio	440.-	6160.-
Ukiyo Japanese Yuzu	540.-	7560.-
Hayman's Sloe	540.-	7560.-
Tarsier Khao San	460.-	6440.-
Tarsier Southeast Asian Dry	460.-	6440.-
Tselovalnik	390.-	5460.-

D I S T I L L A T E S

	50ml	500 ml
	. . . . .	. . . . .
Linie	440.-	4400.-
Moravska Zlata Svestka	260.-	2600.-
Moravska Hruska	260.-	2600.-
Anaseuli Feijoa	480.-	4800.-
Polugar №2 garlic and pepper	420.-	4200.-
Polugar №4 honey and pepper	420.-	4200.-

V O D K A

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Spelta	400.- 50 ml	4000.- 500 ml
Pyla	420.- 50 ml	5880.- 700 ml
Mont Blanc French Corn	420.- 50 ml	5880.- 700 ml
Chistyë Rosy	350.- 50 ml	3500.- 500 ml
Tselovalnik	300.- 50 ml	3000.- 500 ml
Koskenkorva	350.- 50 ml	3500.- 500 ml
LAEM50	280.- 50 ml	3920.- 700 ml
Goral grapefruit, cranberry	340.- 50 ml	4760.- 700 ml
ALTAI	220.- 50 ml	2200.- 500 ml

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

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	50ml	500 ml
	.....	.....
Honey cloudberry	270.-	2700.-
Cowberry-lime	270.-	2700.-
Currant-lilac	270.-	2700.-
Khrenovuha	270.-	2700.-



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

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	50 ml	700 ml
	. . . . .	. . . . .
Traditional Limoncello	250.-	3500.-
Traditional Nocino	300.-	4200.-

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

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	50 ml	500 ml
	. . . . .	. . . . .
Gin - sage - lemon verbena	250.-	2500.-
Vodka - blackcurrant leaf - lime	250.-	2500.-
Vodka - Borodinsky bread	250.-	2500.-

W H I S K E Y

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	50 ml	700 ml
	. . . . .	. . . . .
SCOTLAND / SINGLE MALT		
The Dalmore I5	2600.-	36400.-
The Macallan I2	I920.-	26880.-
The Singleton I2	640.-	8960.-
Laphroaig	II00.-	I5400.-
Caol Ila I2	II00.-	I5400.-
Auchentoshan I2	700.-	9800.-

	50 ml	700 ml
	. . . . .	. . . . .
Tullibardine, 225 Sauternes Finish	720.-	10080.-
Glenmorangie Original I0	740.-	10360.-
Single Malt Glen Turner Double Cask	570.-	7980.-
Taisteal Explorer's Malt	500.-	7000.-
Murray McDavid Cask Craft Madeira Finish	520.-	7280.-
SCOTLAND / BLENDED	50 ml	700 ml
	. . . . .	. . . . .
Chivas Royal Salute 2I Y0 The Signature Blend	2600.-	36400.-
Noble Rebel Smoke Symphony	660.-	9240.-
Chivas Regal I2	650.-	9100.-
Cutty Sark Prohibition Edition	480.-	6720.-
IRELAND	50 ml	700 ml
	. . . . .	. . . . .
Writers' Tears Copper Pot	700.-	9800.-
Kirker Shamrock	530.-	7420.-
Born Irish	460.-	6440.-
The Whistler The Good The Bad and The Smoky	690.-	9660.-
The Dead Rabbit	570.-	7980.-

USA

4 Roses	450.- 50 ml	9000.- 1000 ml
Woodford Reserve	700.- 50 ml	10500.- 750 ml
Bowsaw Bourbon	480.- 50 ml	6720.- 700 ml
Maker's Mark	640.- 50 ml	8960.- 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
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Bellevoye Finition Prune	1300.-	18200.-
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Bellevoye Finition Rhum	1180.-	16520.-
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Beauchamp	680.-	9520.-
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TEQUILA AND MEZCAL

	50 ml	700 ml
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Grand Sotol La Escondida	650.-	9100.-
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Grand Mezcal La Escondida	650.-	9100.-
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Raicilla Estancia Mezcal	680.-	9520.-
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Pueblo Viejo Reposado	420.-	5880.-
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Rooster Rojo Blanco	480.-	6720.-
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R U M   A N D   A G R I C O L E

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Zacapa Centenario Solera Gran Reserva 23	740.- 50 ml	I0360.- 700 ml
Highball Express Rare Blend I8	660.- 50 ml	9240.- 700 ml
Angostura Tamboo Spiced	480.- 50 ml	6720.- 700 ml
Red Bonny Dark	440.- 50 ml	6I60.- 700 ml
Single Estate Rum Lazy Dodo	490.- 50 ml	6860.- 700 ml
Matusalem Solera 7	420.- 50 ml	5880.- 700 ml
Dillon Blanc Agricole Martinique AOC	380.- 50 ml	7600.- I000 ml

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

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	50 ml	700 ml
Camus XO	2900.-	40600.-
Ararat Nairi 20	II00.-	I5400.-
Chateau de Montifaud «Reserve Speciale Catherine Vallet»	720.-	I0080.-
Naud VSOP	680.-	9520.-
Askaneli Grande Reserve	360.-	5040.-
Pere Magloire V.S.O.P. Single Malt Cask Finish	680.-	9520.-
Soberano Solera Gonzalez Byass	340.-	4760.-
Armagnac Tresor des Rois XO	720.-	I0080.-

G R A P P A

	50 ml	700 ml
	. . . . .	. . . . .
Nonino Riserva Antica Cuvee	960.-	I3440.-
Grappa Morbida Giovane Mazzetti d'Altavilla	490.-	6860.-

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

	75 ml	750 ml
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Quinta do Portal, Tawny Port 20	II00.-	II000.-
Tio Pepe Palomino Fino Jerez DO Gonzalez Byass	480.-	4800.-
Jerez Osborne Bailen Oloroso	420.-	4200.-
Madeira Blandys Duke of Clarence Rich	460.-	4600.-
Nectar Pedro Ximenez Dulce Jerez DO Gonzalez Byass	520.-	5200.-

D I G E S T I F S

Absinth Hypno	420.- 50 ml	5880.- 700 ml
Amaro Santoni	580.- 50 ml	5800.- 500 ml
Skinos	340.- 50 ml	6800.- I000 ml
Amaro Gentile Mazzetti d'Altavilla	380.- 50 ml	5320.- 700 ml
Monnet's Salamander	520.- 50 ml	5200.- 500 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

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WATER . . . . .

FIUGGI Naturale                    600.-  
natural mineral                    1000 ml

FIUGGI Frizzante                    600.-  
carbonated                    1000 ml

PERRIER                    330.-  
with lime flavor                    330 ml

BAIKAL RESERVE                    180.-  
carbonated                    250 ml

BAIKAL PEARL                    180.-  
still                    250 ml

JUICES, LEMONADES AND TONICS . . . . .

«ROCKET TONIC»                    260.-  
Herbal mix / tomato / raspberry / hibiscus with strawberries    200 ml

«BAKUNIN BOTANICALS» LEMONADE                    280.-  
apple-dill / Ivan-tea-mint / passion fruit-vanilla                    330 ml

COCA-COLA                    280.-  
ORIGINAL                    330 ml

«ZUEGG» JUICE                    180.-  
orange / apple / cherry / tomato / blueberry / pomelo                    200 ml

RED                    220.-  
BULL                    250 ml

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



T E A 380.-  

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Assam	Sencha
Earl Gray	Jasmine
Shu Pu'er	Forest Pear
Tie Guan Yin	Raspberry with mint
Milk oolong	Berries
Da Hong Pao	Herbal collection from Sagan-Daylya
Oolong Honey Melon	Taiga tax on Puer

Taiga tax / Cloudberry collection / 490.-

C O F F E E  

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Ristretto	200.-
Espresso	200.-
Lungo	200.-
Doppio	260.-
Americano	200.-
Double americano	260.-
Latte	310.-
Cappuccino	260.-
Double cappuccino	340.-
Flat White	300.-
Raf	330.-
Cocoa	330.-
Alternative milk (coconut, almond)	90.-

S A M P O  
People

I D E A

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Archinov Valery  
Romanova Olga  
Dovgan Roman  
Vladimirova Natalia

C O N C E P T

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Filatova Valeria  
Kirikova Alisa  
Andreeva Elena

K I T C H E N

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Balakshin Sergey  
Kornyshev Anton  
Sosedova Naira  
Cicek Serdal  
Sopubekov Melis

B A R

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Yatsenko Alexander  
Abdyukhanova Tamila

B R E W E R Y

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Korepanova Natalia  
Davydov Egor

H A L L

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Plisyuk Mikhail  
Kuzmina Valeria  
Panteleev Oleg  
Guselnikova Arina



