





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		Basket bread	215.-
«Borodinsky» bread	310.-	Wheat bread	360.-
Rye bread	340.-	Seeds bread	360.-
		Buckwheat bread	360.-


W A T E R A N D I C E



Sea urchin		1 pc.	310.-
Scallop		1 cp.	310.-
Oyster		1 cp.	440.-
Kingcrableg (meat unremoved)		per 100 g	680.-
Livecrab from the Barents Sea		per 100 g	730.-

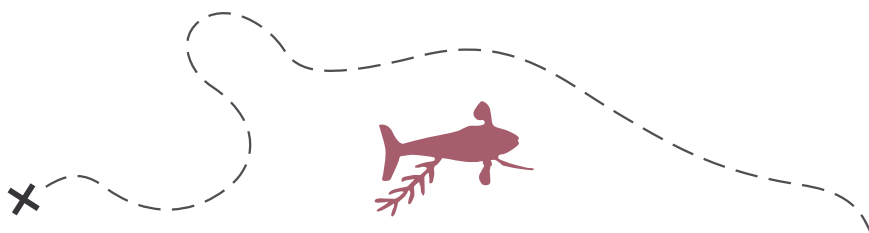
S T A R T E R S

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	1450.-
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	945.-
Moose meat donut	200 g	695.-
Northern fish caviar with buckwheat bread and whipped butter	- sturgeon - salmon - halibut	56,8 g 6100.- 30 g 650.- 30 g 450.-

S T A R T E R S F O R B I G C O M P A N Y






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	1050.-
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	2850.-
Cheeses with spiced lingonberry jam	250 g	1250.-
Fresh vegetables and greens	700 g	985.-



S A L A D S

 Smoked trout, northern shrimps, tomato, stracciatella cheese	220 g	865.-
Hot smoked salmon, salad mix, cucumber, sun-dried tomatoes	200 g	950.-
Crab, green apple, tobiko roe, nut sauce	230 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	290 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	765.-
Hearty cabbage soup with smoked meat	450 g	685.-
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 spicity 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	230 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

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

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.-
Meat cutlets with cheese (optional: spicy or not spicy)*	320 g	745.-
Grilled chicken fillet with mint sauce*	270 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




Smoky beef Rib	per 100 g	650.-
18-hours smoked brisket served with special bourbon cucumbers, fresh vegetables and jalapenos	390 g	1550.-
Cornish hen with baked grapes and BBQ sauce	400 g	845.-
Wild boar with bourbon cucumbers, fresh vegetables and jalapeno	330 g	1750.-
Turkey with romesco and fresh vegetables	300 g	725.-
Smoked pork knuckle in taiga porter sauce with baked garlic and corn	1200 g	2200.-

S A U C E S

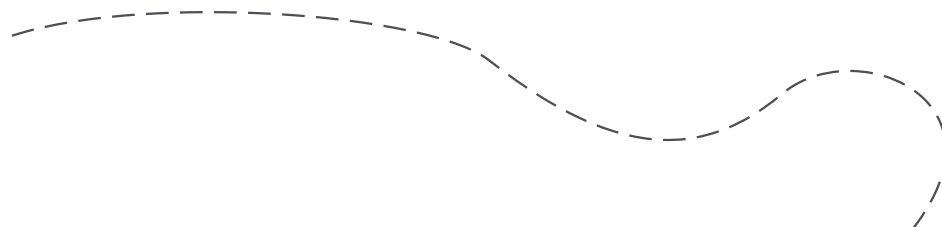
Mushroom	50 g	95.-
Parmesan	50 g	95.-
Gorgonzola	50 g	95.-
Tomato salsa	50 g	95.-
BBQ	50 g	95.-
Mint	50 g	95.-

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.-

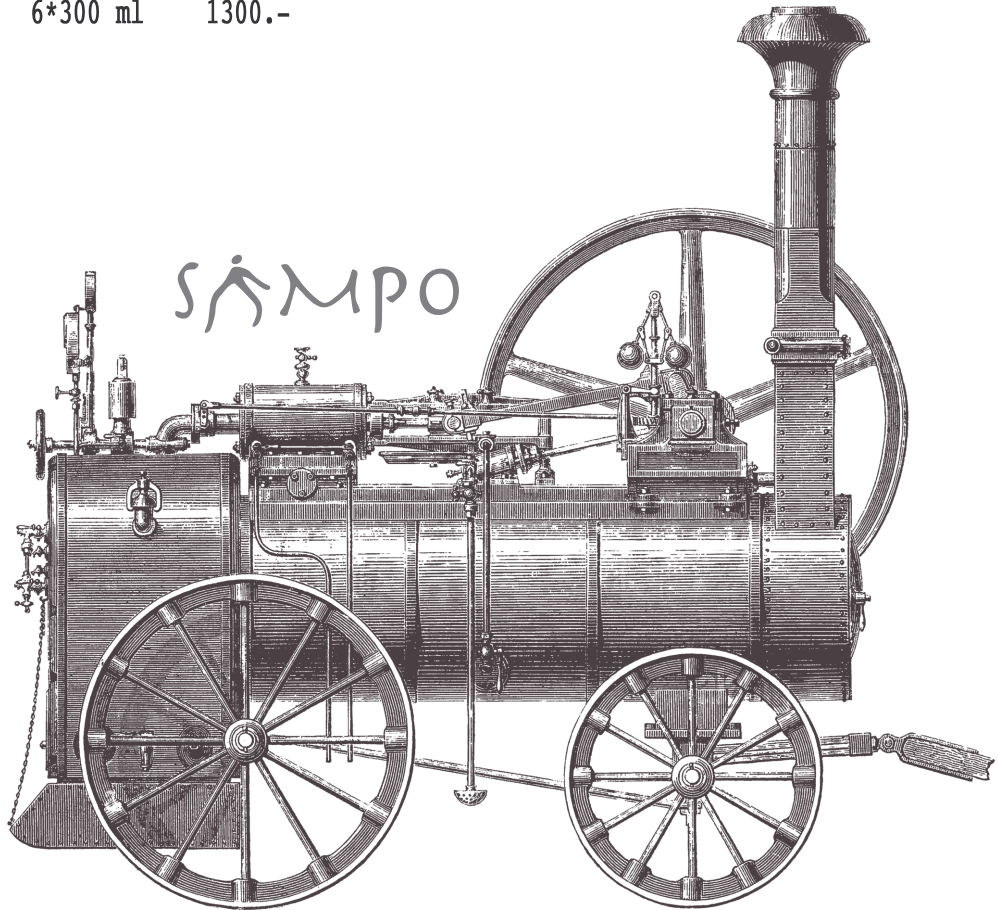
S W E E T

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.-
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 kulsch 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.-

«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	320.-
500 ml	380.-

«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.-

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

«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.-

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.-
DUCHESS DE BOURGOGNE ABV 6,2%, Flanders red ale	750 ml	1300.-
RADLER N/A * BLANCHE * TROPENMILLE * COCODBNKEL	330 ml	370.-

V I R G I N C O C K T A I L S

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

POLAR DAY gin / mastic / fermented gooseberry / sauvignon blanc / lilac / cherry	750.-
HOPILLINI distilled persimmon / hopped peach / prosecco	750.-
CREAM SODA bourbon / apple / caramel / cream	750.-
SAMPO gin / blueberries / sagan dailya / melted milk	750.-
LOPLAND gin / hopped cranberry cordial / raspberry / lime	750.-
CLOUD wheat moonshine / hopped cloudberry / passion fruit	750.-
SMOKED MARY vodka / Borodino bread / smoked herbs / tomatoes / gentian / spices	750.-
TERIBERKA aquavit / vermouth mix / gentian / rhubarb / prosecco	750.-
POLAR NIGHT vodka on a blackcurrant leaf / brandy / herbal liqueur mix / cold brew / stout oleo	750.-
LAPPS NEGRONI Milanese beetroot bitters / vermouth / olive brisket oil / mezcal	750.-

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

OLD FASHIONED bourbon / rye whiskey / bitter / water	650.-
NEGRONI gin / vermouth / bitters	680.-
APEROL SPRITZ apreol / soda / prosecco	700.-
MARTINEZ gin / vermouth / maraschino / orange bitters	700.-
CLOVER CLUB gin / raspberry / lemon / sugar	680.-
COSMOPOLITAN citrus vodka / orange liqueur / fruit drink / lime / sugar	650.-

MARGARITA tequila / orange liqueur / lime / sugar	650.-
DAIQUIRI rum / lime / sugar	620.-
NEW YORK WHISKEY SOUR bourbon / lemon / sugar / wine	650.-
AVIATION gin / maraschino / lemon / violet / sugar	680.-

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

_____	200 ml	420.-
Feijoa-apple-rhubarb / Peach-pear-lime / Raspberry-hibiscus		

A P E R I T I F S

Carpano Antica Formula	560.- 50 ml	11200.- 1000 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.- 1000 ml
Americano Cocchi	380.- 50 ml	5700.- 750 ml
La Ina Blanco	340.- 50 ml	5100.- 750 ml
Per Se Destilaria Portuguesa	360.- 50 ml	5040.- 700 ml
Dolin, «Chamberyette» Fraise	360.- 50 ml	5040.- 700 ml
Cynar	390.- 50 ml	5460.- 700 ml
Suze	390.- 50 ml	5460.- 700 ml
Italicus Rosolio di Bergamotto	980.- 50 ml	14210.- 700 ml
Campari	340.- 50 ml	6800.- 1000 ml

V O D K A

Spelta	520.- 50 ml	5200.- 500 ml
Pyla	460.- 50 ml	6440.- 700 ml
Mont Blanc French Corn	420.- 50 ml	5880.- 700 ml
Chistye Rosy	400.- 50 ml	4000.- 500 ml
Tselovalnik	300.- 50 ml	3000.- 500 ml
Koskenkorva	380.- 50 ml	3800.- 500 ml
LAB□50	300.- 50 ml	4200.- 700 ml
Goral grapefruit, cranberry	340.- 50 ml	4760.- 700 ml
Tchaikovsky Symphony	300.- 50 ml	3000.- 700 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

Honey cloudberry	300.-	3000.-
Cowberry-lime	300.-	3000.-
Currant-lilac	300.-	3000.-
Khrenovuha	300.-	3000.-



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

Traditional Limoncello	300.-	3000.-
Traditional Nocino	300.-	3000.-

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	300.-	3000.-
Vodka - blackcurrant leaf - lime	300.-	3000.-
Vodka - Borodinsky bread	300.-	3000.-

W H I S K E Y

	50 ml	700 ml

SCOTLAND / SINGLE MALT		
The Dalmore 15	2800.-	39200.-
The Macallan 12	2100.-	29400.-
The Singleton 12	850.-	11900.-
Laphroaig	1350.-	18900.-
Caol Ila 12	1100.-	15400.-
Auchentoshan 12	900.-	12600.-

	50 ml	700 ml

Tullibardine, 225 Sauternes Finish	750.-	10500.-
Glenmorangie Original 10	780.-	10920.-
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	2600.-	36400.-
Noble Rebel Smoke Symphony	660.-	9240.-
Chivas Regal 12	680.-	10200.-
	50 ml	750 ml
Cutty Sark Prohibition Edition	520.-	7280.-
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

18+

4 Roses	520.- 50 ml	10400.- 1000 ml
Woodford Reserve	700.- 50 ml	10500.- 750 ml
Bowsaw Bourbon	520.- 50 ml	7280.- 700 ml
Maker's Mark	640.- 50 ml	8960.- 500 ml

JAPAN

50 ml 700 ml
.

Kujira 5 Years Old Ryukyu	950.-	13300.-
Shinobu Blended	520.-	7280.-

SHINSEI

590.- 8260.-

FRANCE

50 ml 700 ml
.

Bellevoye Finition Prune	1300.-	18200.-
Bellevoye Finition Rhum	1180.-	16520.-
Beauchamp	680.-	9520.-

T E Q U I L A A N D M E Z C A L

50 ml 700 ml
.

Grand Sotol La Escondida	650.-	9100.-
Raicilla Estancia Mezcal	680.-	9520.-
Pueblo Viejo Reposado	420.-	5880.-
Rooster Rojo Blanco	480.-	6720.-

R U M A N D A G R I C O L E

18+

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

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Camus XO	2900.-	40600.-
Ararat Nairi 20	1100.-	15400.-
Chateau de Montifaud «Reserve Speciale Catherine Vallet»	720.-	10080.-
Naud VSOP	680.-	9520.-
Askaneli Grande Reserve	400.- 50 ml	4000.- 500ml
Pere Magloire V.S.O.P. Single Malt Cask Finish	680.-	9520.-
Soberano Solera Gonzalez Byass	380.-	5320.-
Armagnac Tresor des Rois XO	720.-	10080.-

G R A P P A	50 ml	700 ml
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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	75 ml	750 ml
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Quinta do Portal, Tawny Port 20	1100.-	11000.-
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		
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Absinth Hypno	420.- 50 ml	5880.- 700 ml
Amaro Santoni	580.- 50 ml	5800.- 500 ml
Skinos	340.- 50 ml	6800.- 1000 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

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» 320.-
Herbal mix / tomato / raspberry / hibiscus with strawberries 200 ml

«BAKUNIN BOTANICALS» LEMONADE 340.-
apple-dill / Ivan-tea-mint / passion fruit-vanilla 330 ml

COCA-COLA 320.-
ORIGINAL 330 ml

«ZUEGG» JUICE 250.-
orange / apple / cherry / tomato / blueberry / pomelo 200 ml

RED 260.-
BULL 250 ml

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

MORSE 160.-
from northern berries 250 ml



T E A 420.-

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

C O F F E E

Ristretto	260.-
Espresso	260.-
Lungo	260.-
Doppio	320.-
Americano	260.-
Double americano	320.-
Latte	340.-
Cappuccino	320.-
Double cappuccino	380.-
Flat White	340.-
Raf	350.-
Cocoa	350.-
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

Andreeva Elena

K I T C H E N

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

Plisyuk Mikhail
Kuzmina Valeria
Panteleev Oleg
Guselnikova Arina
Veryasova Anna
Shaidula Kristina

