

THE ASTORIA

The History of the Hotel Astoria — Imperial Russia and Beyond

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

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

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

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

BAR FOOD

Caviar

Beluga 28,6 gr	6200
Sturgeon 28,6 gr	5000
Keta 50 gr	1200
Rainbow trout 50 gr	1200

Caviar is served with mini-blini (pancakes) or toasts

SPECIAL OFFER: ASPARAGUS AND KORYUSHKA MENU SERVING TIME FROM 12 PM TILL 11 PM

Asparagus, baby spinach and green pea salad with Parma ham and Pecorino cheese	1500
Goat cheese and gooseberry cream with pan-fried mushrooms and green asparagus velouté	750
Crab gratin with asparagus, Jura Montagne cheese and almonds	2700
Fish soup Ukha with Koryushka and crayfish, cherry tomatoes, leek and tarragon	900
Pan-fried Koryushka with avocado, Uzbek tomatoes and radish	1200
Crispy breaded Koryushka, asparagus and spicy battered Portobello mushrooms with garlic aioli	1400
Veal fillet with creamy spelt, asparagus and sauce Matelote	3100

SALADS AND COLD SNACKS

Napoleon

of Borodinsky bread with home-cured pork belly 350

Beef tartare

Topped on roasted multigrain bread,
smoked remoulade and puffed onion 950

Classic Caesar salad 850

Grilled chicken or tiger prawns. 1000/1700

Burrata & tomatoes

Assorted tomatoes and basil pesto 1500

Kamchatka crab Olivier salad

Coriander, green peas, carrot,
avocado, white radish, mayonnaise 2100

Seasonal salad

Red radish, cucumber, lettuce, boiled egg,
dill and soured cream 450

Greek Farmers salad

Cucumber, tomatoes, peppers, red onions, olives,
Feta cheese and oregano 850

Trio of marinated salmon

Green asparagus, soured cream with dill and lemon . . . 1950

Marinated Baltic herring

Boiled potatoes and dill, pickled red onion. 500

SOUPS

Borsch

Beetroot, poached beef, cabbage, soured cream 700

Solyanka

Olives, salted cucumber, local salami,
lemon, soured cream. 850

Leningrad style Rassolnik

Pickled cucumber, beef, pearl barley and root vegetables 700

Ukha

Russian clear fish soup with vegetables 1350

Jerusalem artichoke and black truffle soup

with pink pepper and artichoke chips 600

Caramelized tomato soup

Fennel, fresh herbs and garlic bread 600

Chicken consommé. 500

SANDWICHES

The classic hot dog

Wiener sausage, relish, crispy onion, mustard,
ketchup and French fries 900

Spicy chicken & avocado roll

guacamole, tomatoes, iceberg lettuce, jalapenos,
tortilla flatbread and cucumber garlic yoghurt 950

Cheese burger Astoria 2300

Slow cooked pulled beef burger

BBQ sauce, red onion, marinated cucumbers,
coleslaw, country style potatoes fries
and garlic soured cream dip 1700

Crispy fried fish burger

breaded pike perch, iceberg lettuce, cucumbers,
sauce Tartar and french fries 950

Astoria club sandwich with french fries. 950

Croque Monsieur sandwich 850

Smoked salmon bagel

Cream cheese, cucumber, red onion and capers 1200

Egg and tuna sandwich 750

Grilled tomato cheese sandwich

with Mozzarella, plum tomatoes and fresh basil 850

MAIN COURSE

Black Angus marble rib eye steak 300 gr

Café de Paris butter and spicy ajika sauce. 4200

Beef Stroganoff

Mushrooms, mashed potatoes and soured cream 1500

Pozharsky cutlet

Pickled cucumber, pan fried potatoes
and onions and tomato sauce. 1350

Russian Golubtsy

Savoy cabbage roulades with minced beef, pork
and rice accompanied by tomato-paprika sauce 950

Our famous Wiener Schnitzel

Veal escalope with pan fried potatoes,
bacon and red onion. 1550

Crispy fried prawns

Wasabi, fresh mango and coriander 1850

Astoria Fish & Chips

Beer batter deep-fried Atlantic cod with chips,
sauce Rémovalade and green peas. 1100

Grilled Murmansk flounder

Crushed potatoes and sautéed mushrooms 1300

Crab pelmeni

with salted butter, dill and soured cream 1550

Siberian pelmeni

with salted butter, dill and soured cream 850

GARNISHES

Potato purée	300
French fries	450
Grated potato pancakes Draniki	450
Grilled vegetables with extra virgin olive oil	450
Pilaf rice	300

CHEESES & CHARCUTERIE

Assorted cheese plate	
120 gr / 1300 200 gr / 1900 280 gr / 2800	
Tête de Moine Fromage de Bellelay AOP	
Jura region, Switzerland 60 gr.	900
Jura Montagne	
Bernese Jura, Switzerland 60 gr.	1100
Gruyère AOP	
Switzerland 60 gr.	900
Truffle goat cheese	
Hard aged cheese, black truffle, Russia 60 gr	800
Camembert	
Buttery texture with triple cream, Russia 60 gr	800
Truffle Camembert	
Soft creamy shade and truffle, Russia 60 gr.	800
Blue cheese	
Spicy, aged blue-mold cow's milk cheese, Russia 60 gr . . .	800
Piemont	
Soft cheese, washed crust, exposure for 80 days,	
Russia 60 gr	800
Parma ham	
San Marino 60 gr.	650
Pork neck Coppa	
Switzerland 60 gr.	650
Sausage Chorizo	
Russia 60 gr	600
Air dried beef	
Russia 60 gr	650

DESSERTS

«Diana Vishneva»	1100
«Fabergé Spring Rosé»	1200
Chocolate mousse	
Shortcrust crumble and vanilla ice cream in orange tuile . .	900
Yuzu cremeux with lemongrass mousse	
and coconut ganache	700
Baked cheesecake	
with lemon zest and fresh berries	900
Napoleon cake	600
Medovik with soured cream sorbet	550
Pavlova with tropical fruits	900
Hazelnut and Dulcey cake	650
Fruit plate	900

AFTERNOON TEA MENU

RUSSIAN AFTERNOON TEA	2100
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Open daily 3 pm - 6 pm

Selection of Russian sweets and temptations
Crepes with sauces
Traditional Russian meat pirozhki
Assortment of finger sandwiches
Oatmeal cookies, ginger cakes
With your choice of tea or coffee

Russian Afternoon tea with 50 gr of Keta Caviar	2900
Russian Afternoon Tea with a glass of Champagne 125 ml	3900
Russian Afternoon tea with 50 gr of Keta Caviar and a glass of Champagne 125 ml.	4800

PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT AND LOCAL TAXES.

TRADITIONAL ENGLISH
AFTERNOON
TEA

2500

Set menu, available daily 3 pm - 6 pm

Selection of sweets and savouries
Assortment of mini sandwiches
Freshly baked scones with clotted cream
With your choice of tea or coffee

English Afternoon tea with 50 gr of Keta Caviar	3300
English Afternoon Tea with a glass of Champagne 125 ml.	4500
English Afternoon tea with 50 gr of Keta Caviar and a glass of Champagne 125 ml.	5100

CHAMPAGNE

	125 ml	750 ml
Louis Roederer Brut Collection	2900	17000
“R” DE RUINART.		23000
Veuve Clicquot CUVÉE SAINT-PETERSBURG		23000
Deutz Brut Classic		23000
Louis Roederer Carte Blanche		27000
Louis Roederer Vintage Rosé 2015.		28000
RUINART ROSÉ.		31000
Louis Roederer Blanc de Blancs 2014.		31000
Perrier-Jouët Blanc de Blancs.		40000
Perrier-Jouët Belle Epoque 2013		68000
Amour de Deutz 2010.		77000
Louis Roederer Cristal 2014		95000
Louis Roederer Cristal Brut Rosé 2012		160000

Demi bottles 375 ml

Louis Roederer Brut Collection	13000
MOËT&CHANDON IMPERIAL.	13500
“R” DE RUINART.	13500
Veuve Clicquot.	13500

WINES

SPARKLING

150 ml 750 ml

Balaklava Chardonnay Brut, Crimea	3000
Balaklava Pinot Noir Brut Rose, Crimea.	850 . . . 3500
Astoria Crémant de Bourgogne Brut	1650 . . . 8000
Cava Sumarroca Brut Reserva	8500
Prosecco Superiore DOCG	
Ruggeri Giall'oro Valdobbiadene	1850 . . . 9000
Grande Cuvee 1531 d'Aimery Cremant de Limoux	10000

WHITE

150 ml 750 ml

Paddle Creek Sauvignon Blanc, Marlborough 2022	1150 . . . 5500
Urban Riesling Nik Weis, Mosel 2021	1150 . . . 5500
Priara Pinot Grigio, Friuli 2021	1350 . . . 6500
Chardonnay Kimmeridgien	
Jean-Marc Brocard, Bourgogne 2021.	1950 . . . 9500
Chablis Jean-Marc Brocard 2020	11500
Sancerre Blanc «Les Baronnes» 2021	15000
Gavi dei Gavi La Scolca Etichetta Nera 2021	21000
Chablis Grand Cru Bougros Joseph Drouhin 2020	35000

ROSE

150 ml 750 ml

Gran Feudo Rosado, Spain 2020.	1350 . . . 6500
Côtes de Provence Belouve Domaine Bunan 2019	10000

RED

150 ml 750 ml

Le Grand Noir Syrah, Languedoc-Roussillon 2021	1050 . . . 5000
Fetzer Valley Oaks Zinfandel, California 2020	6000
Villa Wolf Pinot Noir Qualitätswein, Germany 2019	1150 . . . 5500
Vieux Château du Terme Haut-Médoc, Bordeaux 2019	1750 . . . 8500
Chianti Classico La Porta di Vertine Bertinga 2019	1850 . . . 9000
Côtes du Rhône AOC Brunel de la Gardine 2020	9000
Bertinga, Sassi Chiusi, Toscana 2017.	12000
Marques de Riscal Rioja Reserva 2017	14000
Chapel Peak Pinot Noir, Marlborough 2018	15000
Brunello Di Montalcino Castello Banfi 2016	26000
Tignanello Marchesi Antinori, Toscana 2019.	38000
Amarone della Valpolicella Classico, Bertani, Veneto 2012. .	60000
Sassicaia Bolgheri Tenuta San Guido, Toscana 2018	80000

Stated vintage subject to availability

FORTIFIED WINES

Aperitif & Vermouth 50 ml

Del Professore Rosso	700
Dolin Blanc, Dry, Rouge.	500
Lillet Blanc	500
Fratelli Branca Punt e Mes	600

Dessert wines 50 ml

Moscatel Douro, Quinta do Portal (Douro)	500
Pommeau de Normandie Christian Drouin	900

Jerez 50 ml

El Candado Pedro Ximenez, Valdespino.	950
Inocente Fino Dry Single Vineyard, Valdespino.	900
Leonor Palo Cortado, González Byass	800
Tio Pepe Palomino Fino Jerez DO, González Byass	500

Port 50 ml

Warre's King's Tawny.	600
Dow's Late Bottled Vintage 2015.	700
Kopke 10 y.o.	1150
Dow's 20 y.o. Tawny	2000
Dalva Colheita 1982.	3000
Dow's 40 y.o. Tawny	5000

COCKTAILS

Astoria signature cocktails

A CATCHER IN THE RYE: <i>Templeton Rye whiskey,</i> <i>Crème de Châtaigne liqueur, Dolin Rouge Vermouth,</i> <i>Doppelt Kummel Extra liqueur, cinnamon stick</i>	2000
CHLOE: <i>Seven Crofts botanical gin, fresh lime juice,</i> <i>aloe vera drink</i>	1950
DEL DRY: <i>Pear schnapps, Inocente Dry Sherry, Banana liqueur,</i> <i>fresh lime juice, sugar syrup, egg white.</i>	1350
FRENCH PLUM: <i>Mozart liqueur, Pedro Ximénez jerez,</i> <i>sloe gin, cream, pistachio crumb</i>	1350
GRAY WHITE - THE GENTLEMAN: <i>Opihr spiced,</i> <i>Elderflower liqueur, fresh lime juice</i>	2100
CONSTELLATION: <i>Bols Genever, Crème de Cassis liqueur,</i> <i>fresh lime juice, basil, egg white.</i>	1600
DEFY: <i>The Sexton Irish Whiskey, Fragola liqueur, Moscatel,</i> <i>Soda, Strawberry.</i>	2000
INCONNU: <i>Gin del Professore Madame, Caffè Lucano</i> <i>liqueur, cream</i>	1100
LUNAR PROSPECTOR: <i>Amaro Tosolini, Liko Crowberry liqueur,</i> <i>Rum Botucal 8yo, Pedro Ximénez, bitters.</i>	1800
PORTUGIESER: <i>Cachaça Terra Brazilis, Warre's Tawny Port,</i> <i>Cacao Brown Liqueur, orange bitters.</i>	1400
OFFSHORE DIVER: <i>Mezcal Burrito, Campari, Caffè Lucano</i> <i>liqueur, Luxardo Cherry liqueur, Orange bitters</i>	1800
LEGENDS OF THE FALL: <i>Aperol, Select Aperitivo,</i> <i>fresh grapefruit juice, fresh lime juice,</i> <i>sugar syrup, egg white</i>	1150
THE HERBALIST: <i>Cruxland gin, Doppelt Kummel liqueur,</i> <i>Kings Ginger Liqueur, Dolin Dry Vermouth, fresh lime juice,</i> <i>celery, sugar syrup.</i>	1500

Contemporary cocktails

THE LAST WORD: <i>Generous Gin, Green Chartreuse liqueur,</i> <i>Luxardo Maraschino liqueur, fresh lime juice.</i>	1700
LEMON PIE: <i>Advocaat Liqueur, Limoncello Marcati,</i> <i>fresh lemon juice, honey syrup.</i>	1050
MIDORI SOUR: <i>Midori Liqueur, La Malinche Silver Tequila,</i> <i>fresh lime juice, agave syrup, egg white</i>	1600
PENICILLIN: <i>Auchentoshan American Oak whisky,</i> <i>Smokey Joe Whisky, fresh lemon juice,</i> <i>honey syrup, ginger</i>	1800
NEW YORK SOUR: <i>Jim Beam whiskey, fresh lemon juice,</i> <i>sugar syrup, egg white, red wine</i>	1400
WHITE NEGRONI: <i>Ginato Pinot Grigio gin, Lillet Blanc,</i> <i>Suze Liqueur</i>	1300

OUR MANAGER WILL BE GLAD TO PRESENT A FULL PRICE LIST FOR BEVERAGES AT YOUR REQUEST.
WHEN PURCHASING ANY ALCOHOLIC BEVERAGE BY THE BOTTLE, A 10 PERCENT DISCOUNT IS APPLICABLE.
PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT AND LOCAL TAXES.

Spritzers

APEROL SPRITZ: <i>Aperol, prosecco, soda water, orange</i>	1500
CAMPARI SPRITZ: <i>Campari, prosecco, soda water, grapefruit</i> . .	1500
LIMONCELLO SPRITZ: <i>Limoncello, prosecco, yuzu tonic, lemon, thyme</i>	1500
SELECT SPRITZ: <i>Select Aperitivo, prosecco, soda water, green olive</i>	1500
HUGO: <i>Elderflower liqueur, prosecco, soda water, lime, mint</i> . .	1800
CYNAR SPRITZ: <i>Cynar, prosecco, soda water, raspberry, orange</i>	1500

Classic cocktails

AVIATION: <i>Aviation gin, maraschino liqueur, crème de violette, fresh lime juice</i>	1400
BLOODY MARY: <i>Neper vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper</i>	1200
ESPRESSO MARTINI: <i>Russian Standard Original vodka, Caffé Lucano liqueur, espresso, sugar syrup</i>	800
HEMINGWAY DAIQUIRI: <i>Santero 3 anos Blanco rum, Luxardo maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup</i>	1200
MARGARITA: <i>La Malinche tequila, Cointreau liquor, fresh lime juice, sugar syrup</i>	1350
MOSCOW MULE: <i>Russian Standard vodka, fresh ginger, ginger beer, mint</i>	1600
PISCO SOUR: <i>Barsol pisco, fresh lemon juice, sugar syrup, egg white</i>	1750
VESPER: <i>Sipsmith London Dry gin, Beluga Noble vodka, Lillet blanc</i>	1700
SINGAPORE SLING: <i>Mohn Island Poppy Gin, Cointreau liqueur, J.Cartron Cherry Brandy liqueur, Benedictine liqueur, pineapple juice, fresh lime juice, grenadine syrup, bitters</i> . .	1200
VIEUX CARRÉ: <i>Hennessy V.S. cognac, Templeton Rye Whiskey, Del Professore sweet vermouth, Benedictine D.O.M, bitters</i> .	2100
20TH CENTURY: <i>Ableforth's Buthtub Gin, Lillet Blanc, Cacao White Liqueur, fresh lemon juice</i>	1350

Mocktails

BLUEBERRY MULE: <i>fresh blueberries, fresh ginger, ginger beer, mint</i>	1400
HOUSE LEMONADE: <i>fresh citrus juice, sugar syrup, soda water</i>	850
SHIRLEY TEMPLE: <i>grenadine syrup, fresh lime juice, ginger beer</i>	1000

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GIN

Bathtub 40 ml

Ableforth's Bathtub (England)	950
Del Professore A La Madame (Italy)	850
Del Professore Monsieur (Italy)	800

Berry 40 ml

Generous Purple (France)	1050
Black Tomato (Netherlands).	950
Purple (France)	1700
Le Gin de Christian Drouin Carmina (France).	1000

Botanical 40 ml

135 East Hyogo Dry Gin (Japan)	750
Aviation (USA).	850
Aqua Luce (Italy).	1000
Generous Organic (France).	950
Hendrick's Lunar (Scotland).	1300
Nordés Atlantic (Galicia).	950
Mirabeau (France).	950
Saigon Baigur (Vietnam).	850

Rye 40 ml

Mohn Island Poppy (Estonia)	750
Kyrö Dark (Finland).	850

Spiced 40 ml

Opihr Oriental Spiced London Dry (England).	1050
Rivo Foraged (Italy)	1150

Fruity 40 ml

Gin Mare Capri (Andalusia).	1750
Hayman's Sloe Gin (England).	800
Le Gin de Christian Drouin Pira limited edition (France) . . .	800
Lind & Lime Gin (Scotland)	950
Malfy Rosa (Italy).	750
Malfy con Limone (Italy)	750
Normindia (France)	950
Source (France)	750
Gin "Yu" (France).	900
Ginato Pinot Grigio (Italy)	750

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Traditional	40 ml
Bols Genever (Netherlands)	950
Cruxland London Dry (South Africa)	800
Etsu (Japan).	1450
Etsu Pacific Ocean (Japan).	1450
Fillers Dry 28 Classic (Belgium)	900
Gin "T" Dry Gin (Italy).	1050
Generous (France).	950
Seven Crofts (Scotland)	1050
Sipsmith (England).	1200
Botica London Dry (Spain).	700

POLUGAR

	50 ml
Polugar № 1, Rye & Wheat	850
Polugar № 3, Borodino Bread & Cumin.	850
Polugar № 4, Honey & Allspice	850
Polugar № 5, Horseradish	850

VODKA

	50 ml
Russian Standard LUXURY EDITION	650
Russian Standard Gold	400
Russian Standard Original	350
NERPA.	700
NERPA Deep & Ice	850
BELUGA EPICURE by Lalique.	52500
Beluga Noble	650
Beluga Transatlantic	850
Beluga Gold Line	1400
Beluga Allure	1400
Ivan the Terrible.	700
ONEGIN	700

Berry infusions

Onegin GOURMET	50 ml
Dry apricot.	550
Cherry.	550
Black currant	550
Chokeberry	550

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RUM

	origin	40 ml
Arcane Extraroma 12 y.o.	(Mauritius)	750
Bayou XO Mardi Gras	(USA)	1850
Botucal Mantuano 8 años	(Venezuela)	650
Botucal Mantuano 12 años	(Venezuela)	1200
Kaniche Artisanal Reserve	(Barbados)	600
Santero 3 años Blanco	(Cuba)	600

Cachaça

Cachaça Terra Brasilis.	650
Cachaça 51.	600

TEQUILA

	40 ml
Arette Blanco	2500
Arette Reposado.	1900
Arette Añejo.	2800
La Malinche Silver	600
Jose Cuervo Platino Reserva	1900

Mezcal

Burrito Fiestero	1400
Se Busca Añejo.	1800
Se Busca Joven Madrecuishe.	2000

BRANDY

	40 ml
Marc L'Adoration, Albert Bichot (Bourgogne)	800
Milenario Solera Reserva (Andalucía)	600

Armagnac

Chabot VSOP Deluxe.	1300
Château du Tariquet Blanche	600
Château du Tariquet VSOP	750
Clos Martin VSOP 8 y.o..	850
Janneau XO.	1500

Calvados

Boulard VSOP	2000
Busnel VSOP.	850
Busnel XO 12 Ans.	1100

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Cognac	40 ml
Baron Otard XO	3100
Château de Montifaud 10 y.o.	950
Courvoisier Napoléon	2600
Courvoisier XO Impérial	4200
Camus VSOP	1650
Camus XO	4500
Frapin VSOP Grande Champagne	2700
Frapin Château de Fontpinot XO	2900
Hine Rare VSOP	2600
Hine Antique XO	4900
Hennessy XO	4200
Martell VSOP	1300
Martell XO	3600
Rémy Martin XO	5300
Rémy Martin Louis XIII	25000
Tesseron Lot # 90 XO Ovation	2600

Grappa	40 ml
Il Moscato di Nonino	2100
Tignanello	1200
Sibona Riserva 'Tuttogrado' Barbaresco	1400

Pisco	40 ml
Barsol Supremo Torontel	700

Schnapps	40 ml
Bauer Williamsbirnen	750

WHISKEY

Japanese	40 ml
Akashi Meisei (blended)	1100
Akashi Single Malt (no chilled filtration)	2000
Iwai Tradition (Blended)	1100
Super Nikka (Blended)	2000

Irish	40 ml
Barr an Uisce Wicklow Rare Small Batch Blended 4 y.o. . .	1050
Barr an Uisce 1803 10 y.o.	2000
The Irishman Single Malt	1700
The Irishman the Harvest	1450
The Sexton Single Malt	900

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Scotch Single Malt 40 ml

Lowland

Auchentoshan American Oak	1100
Auchentoshan Three Wood	1200

Highland

Glenmorangie The Original	1100
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Speyside

Aberlour 14 y.o.	2000
Aberlour 16 y.o.	2200
Balvenie Caribbean Cask 14 y.o.	2600
Balvenie Doublewood 17 y.o.	3000
Balvenie PortWood 21 y.o.	6900
Glenfarclas 12 y.o.	1600
Glenfarclas 15 y.o.	2000
Glenfiddich 12 y.o.	1350
Glenlivet 12 y.o.	1100
Tomintoul 16 y.o.	2800

Island

Torabhaig 2017 (legacy series)	1600
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Islay

Bunnahabhain 12 y.o.	2300
Bruichladdich The Classic Laddie (unpeated)	2200
Caol Ila 12 y.o.	1950

Scotch Blended 40 ml

Chivas Regal 18 y.o.	2600
Monkey Shoulder.	900
Smokey Joe (Islay malt)	1100

Taiwanese 40 ml

Kavalan Concertmaster Port Finish	2400
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American 40 ml

Wild Turkey Rye 81	1100
Jack Daniel's Single Barrel.	1500
Michter's Single Barrel Straight Rye (Kentucky)	2100
Templeton Rye Maple Cask Finish (Iowa)	1200

French 40 ml

Amaethon	1100
Bellevoe Finition Grain Fin.	1500

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LIQUEUR

Bitters 40 ml

Aperol	500
Amaro, Tosolini	900
Campari Bitter	600
Fernet Branca	700
Jägermeister	600
Select Aperitivo	600
Cynar	600
Suze	600

Emulsive 40 ml

Advocaat	600
Caffé, Lucano	600
Mozart Chocolate Cream	600

Fruity, Berry, Nut 40 ml

Amaretto Adriatico	700
Beluga Hunting Berry	600
Cherry Sangue Morlacco, Luxardo	600
Cointreau	600
Crème de Cassis de Bourgogne, Joseph Cartron	800
Crème de Chataigne, Combier	600
Crowberry, Likö	600
Fragola, Bepi Tosolini	950
Frangelico	1100
Grand Marnier	1150
Italicus Rosolio di Bergamotto	1600
Limoncello, Marcati	600
Maraschino Originale, Luxardo	600
Midori	600

Herbal 40 ml

Absinthe Old Tradition	700
Amaro, Lucano	600
Beluga Hunting Herbal	600
Bénédictine	650
Chartreuse Jaune	800
Chartreuse Verte	900
Doppelt Kummel Extra	650
Jägermeister Manifest	900
The King's Ginger	700
Sambvca 313, Pallini	600
Branca Menta	600
The Bitter Truth Elderflower	800

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BEER

	ml	
Khamovniki Draft	350	600
Schofferhofer non-filtered	500	1500
Khamovniki Venskoe	470	550
Stiegl Goldbräu Draft Lager, Austria	350	650
Maisel's Weisse Alkoholfrei, Germany	500	800

FRESHLY SQUEEZED JUICES

	250 ml	
Orange	850	
Grapefruit	850	
Kiwi	950	
Pineapple	1300	
Honeydew Melon	1500	
Carrot	850	
Apple	850	
Celery	850	
Beetroot	600	
Pear	1300	
Pomegranate	1950	
Mix juice (orange, grapefruit, carrot, apple, celery and beetroot)	850	

JUICES AND NECTARS

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

MINERALS

	ml	
Aqua Russa Water, still / sparkling	500	550
San Benedetto Water, still / sparkling	250	650
San Benedetto Water, still / sparkling	750	1150
Evian	330	950
Acqua Panna, San Pellegrino	250	650
Acqua Panna, San Pellegrino	750	1150
Pandrosa spring water, still / sparkling		
St.Petersburg, Polustrovo	450	550
Borjomi	500	600

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SOFT DRINKS

	ml	
Coca-Cola, Coca-Cola zero	200	650
Bundaberg Mango	375	950
Bundaberg Passionfruit	375	950
Sepoy & Co Indian Tonic.	200	650
Sepoy & Co Spiced Grapefruit Tonic	200	650
Franklin & Sons Rosemary with Black Olive Tonic . .	200	550
The London Essence Bitter		
Orange & Elderflower.	200	650
Original Original Tonic.	200	500
Original Yuzu	200	600
Red Bull.	250	600
Ice Tea	250	700

HOT ALCOHOLIC BEVERAGES

	ml	
Irish coffee.	150	900
Grog.	200	1300
White mulled wine.	200	1100
Red mulled wine.	200	1100

COFFEE AND CHOCOLATE

	ml	
Americano.	120	500
Ristretto	15	400
Espresso.	30	400
Double Espresso	60	550
Cappuccino	200	600
Flat white.	200	600
Latte Macchiato.	200	600
Raf coffee with syrup	200	600
Hot chocolate	200	600
Hot cocoa.	200	600
Frappé	200	600

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TEA

(IN A POT)

	ml	
English Breakfast	450	700
Assam Bari	450	700
Darjeeling Springtime	450	700
Black & Thyme	450	700
Earl Grey	450	700
Greenleaf	450	700
Morgentau.	450	700
Jasmin Gold.	450	700
Milky Oolong	450	700
Moroccan Mint	450	700
Sweet Camomile.	450	700
Aurveda Herbs&Ginger.	450	700
Red Fruit	450	700
Morning Star.	450	700
Sencha	450	700

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