

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

Sturgeon Premium	
30 gr / 50 gr / 125 gr	9900 / 16000 / 39000
Sturgeon Selected	
30 gr / 50 gr / 125 gr	12000 / 19000 / 49000
Keta 50 gr	3200

Caviar is served with pancakes or toasts

STARTERS

Napoleon	
of Borodinsky bread with home-cured pork belly	600
Black Angus marble beef tartare	
fresh tomato juice, toasted sour dough, pomme paille . .	2500
Crispy fried prawns	
Wasabi and coriander	1900
Seasonal mushroom julienne filled pancake	1100
Asparagus, soft boiled egg, parma ham,	
truffle mayonnaise	2300
Marinated Baltic herring	
boiled potatoes and dill, pickled red onion.	750
Foie gras and chicken liver parfait	
port wine jelly, toasted brioche.	1300
Salmon rilette	
toasted sourdough, butter and radish	1300
Salmon gravlax	
celeriac remoulade, green apple	1900
Selection of sliced Italian cured meat	2300
Assorted local and imported farmer's cheese 200 gr	
served with grissini, pecan nuts, grapes and fig jam	3300

OUR EMPLOYEES WILL BE GLAD TO PRESENT A FULL DESCRIPTION FOR MENU ITEMS AT YOUR REQUEST.

FOR A FULL LIST OF ALLERGENS, PLEASE ASK A TEAM MEMBER.

PRICES ARE QUOTED IN ROUBLES AND INCLUSIVE OF VAT.

SALADS

Classic Caesar salad	1300
with grilled chicken or tiger prawns	1600/1900
Burrata with Uzbek tomatoes and basil pesto	1900
Kamchatka crab Olivier salad green peas, carrot, avocado, white radish, mayonnaise.	2800
Grilled red tuna Nicoise salad quail eggs and sun dried tomatoes, mustard dressing.	2600
Seasonal salad red radish, cucumber, lettuce, boiled egg, dill and soured cream.	900
Greek Farmer's salad cucumber, tomatoes, peppers, red onions, olives, Feta cheese and oregan	950

SOUPS

Borsch Beetroot, poached beef, cabbage, soured cream	950
Solyanka Olives, salted cucumber, local salami, lemon, soured cream	950
Leningrad style Rassolnik Pickled cucumber, beef, pearl barley and root vegetables	950
Ukha Russian clear fish soup with vegetables	1900
Hungarian Goulash Beef, paprika and onion	950
Creme Dubarry Cauliflower velouté, croutons, chervil and truffle	1400
Chicken consommé	800

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SANDWICHES

The classic hot dog

Wiener sausage, relish, crispy onion, mustard,
ketchup and French fries 1500

Spicy chicken & avocado roll

tomatoes, romaine lettuce, jalapenos,
tortilla flatbread and cucumber garlic yoghurt 1500

Cheese burger Astoria with bacon and french fries 2900

Chicken burger with french fries 1600

Crispy fried fish burger

breaded pike perch, iceberg lettuce, cucumbers,
sauce Tartar and french fries 1800

Astoria club sandwich with bacon and french fries 1900

Croque Monsieur

pork ham, gruyere cheese, mornay sauce
and green salad 1600

Croque Madame

pork ham, gruyere cheese, fried egg,
mornay sauce and green salad 1700

Roast beef sandwich

celeriac remoulade, toasted dark bread,
served with pomme paille 2400

Prawn cocktail roll

brioche, pink dressing, avocado, radish,
served with pomme paille 1950

MAIN COURSE

Black Angus marble rib eye steak 300 gr

Café de Paris butter and spicy peppercorn sauce 5400

Beef Stroganoff

Mushrooms, mashed potatoes and soured cream 1800

Pozharsky cutlet

Pickled cucumber, pan fried potatoes,
onions and tomato sauce 1600

Currywurst

grilled Thuringian sausage, tomato and curry sauce,
served with French fries and mayonnaise 1200

Astoria Fish & Chips

Beer batter deep-fried Atlantic cod with chips,
sauce Tartar and green peas 1800

Grilled Murmansk flounder

Crushed potatoes and sautéed mushrooms 1600

Crab pelmeni

with salted butter, dill and soured cream 2100

Siberian pelmeni

with salted butter, dill and soured cream 1200

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GARNISHES

Potato purée	600
French fries	500
French fries with parmesan and truffle mayonnaise.	1500
Grated potato pancakes Draniki	500
Grilled vegetable kebab.	700
Steamed vegetables	500
Pilaf rice	300

DESSERTS

«Diana Vishneva»	1800
Dessert created by Astoria Pastry in collaboration with the famous ballet dancer. Sugared cranberry, baked apple with cinnamon, yogurt mousse spheres with cranberry filling, caramelized puff pastry and cranberry mousse balls with dulce de leche	
«Fabergé Winter Rosé»	1800
The dessert created in partnership with Faberge Museum. A lacy gold-sprayed dark chocolate egg, filled with mint mousse, chocolate crumble with salt, chocolate mousse and chocolate-mint ganache, accomplished with white chocolate and mint mini-truffle.	
The egg is nestled on lush velvety petals made of dark chocolate and decorated with gold leaf	
Vanilla ice cream profiterole	
caramelized hazelnut, vanilla Chantilly, hot chocolate sauce	950
Raspberry and pistachio tartlet	1500
Baked cheesecake	
with lemon zest and fresh berries	950
Napoleon cake	850
Classic Medovik	
with honey bisquit ice cream and cloudberry jam	1100
Pavlova with tropical fruits	1300
Hazelnut and Dulcey cake	1100
Fruit salad	
ginger syrup, lime and lemon sorbet	850
Fruit plate	1600
Ice cream and sorbets (per scoop).	650

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AFTERNOON TEA MENU

RUSSIAN AFTERNOON TEA

3100

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 6300

Russian Afternoon Tea
with a glass of Champagne 125 ml 7000

Russian Afternoon tea
with 50 gr of Keta Caviar
and a glass of Champagne 125 ml. 10200

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CHAMPAGNE

	125 ml	750 ml
Paul Bara Grand Cru Bouzy Brut Reserve	4700	28200
Drappier Carte d'Or Brut		30000
MOËT&CHANDON IMPERIAL		37000
Louis Roederer Brut Collection		40000
Deutz Brut Classic		40000
Veuve Clicquot Brut		45000
"R" de Ruinart		55000
Pol Roger Blanc de Blanc Vintage 2013		62000
Ruinart Blanc de Blanc		79000
Perrier-Jouët Belle Epoque 2013		86000
Amour de Deutz 2011		106000
Dom Pérignon Vintage 2013		113000
Louis Roederer Cristal 2015		139000

Champagne rosé

750 ml

Drappier Brut Rosé		36000
Paul Bara Grand Rosé Brut Bouzy Grand Cru		44000
Perrier-Jouët Blason Rosé		45000
Ruinart Rosé		72000
Dom Pérignon Rosé Vintage 2008		175000
Louis Roederer Cristal Brut Rosé 2012		205000

Demi bottles

375 ml

Paul Bara Grand Cru Bouzy Brut Reserve		15000
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Magnum bottles

1500 ml

Louis Roederer Brut Collection		68000
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SPARKLING WINES

150 ml 750 ml

Astoria Crémant de Bourgogne Brut, Burgundy	2300	11500
Balaklava Pinot Noir Brut Rose, Crimea	950	4750
Brut d'Or Blanc de Blanc Abrau-Durso		8500
Schochl Pet Naturel Extra Brut White, Weinviertel, Austria		12500
Ruggeri Giall'oro Valdobbiadene Prosecco Superiore, Veneto	2700	13500
Mionetto Prosecco Valdobbiadene Superiore di Cartizze, Veneto		13500
Casa E.di Mirafiore, Alta Langa Blanc de Noir, Piedmont 2018		21000

WHITE WINES

150 ml 750 ml

Nik Weis Urban Riesling, Mosel 2022	1600	8000
Paddle Creek Sauvignon Blanc, Marlborough 2023	1900	9500
Pradio Priara Pinot Grigio, Friuli Venezia Giulia 2022	1900	9500
Jean-Marc Brocard Chardonnay Kimmeridgien, Burgundy 2022	3100	15500
Jean-Marc Brocard Chablis, Burgundy 2022		16500
Henri Bourgeois Sancerre Blanc Les Baronnes, Loire Valley 2022		25000
La Scolca Gavi dei Gavi Etichetta Nera, Piedmont 2022		25000
Joseph Drouhin Chablis Grand Cru Bougros, Burgundy 2020		82000

ROSE WINES

150 ml 750 ml

Feudi di San Gregorio Ros'Aura, Campania, Italy 2022	1900	9500
Domaine Bunan Belouve Côtes de Provence, Provence 2021		22000

RED WINES

150 ml 750 ml

Le Grand Noir Syrah, Languedoc-Roussillon 2022 . . .	1500	. . .	7500
Villa Wolf Pinot Noir, QbA Pfalz, Germany 2022 . .	1700	. . .	8500
Fattoria Del Cerro Chianti Colli Senesi, Tuscany 2022	2100	. . .	10500
Grand Bateau Rouge, Château Beychevelle, Bordeaux 2020	2800	. . .	14000
Viña Cobos Felino Malbec, Mendoza, Argentine 2021. . .			13000
Cantine San Marzano Talo Primitivo di Manduria, Puglia 2022			14000
Bertinga, Sassi Chiusi, Tuscany 2018			19000
Marques de Riscal Rioja Reserva, Rioja, Spain 2019. . . .			22000
Famille Perrin Châteauneuf-du-Pape Les Sinards, Rhône Valley 2019			27000
Chapel Peak Pinot Noir, Marlborough 2018			31000
Brunello Di Montalcino Mastrojanni, Tuscany 2018.			35000
Barolo Mauro Molino, Piedmont 2019.			40000
Bertani Amarone della Valpolicella Valpantena, Veneto 2021			48000
Marchesi Antinori Tignanello, Tuscany 2020			72000
Tenuta San Guido Bolgheri Sassicaia, Tuscany 2020. . . .			132000

Stated vintage subject to availability

FORTIFIED WINES

Aperitif & Vermouth

50 ml

Dolin Blanc, Dry	600
Carpano Classico	600
Fratelli Branca Punt e Mes	700
RinquinQuin à la Pêche	900
Sibona Civico 10 Vermouth di Torino	900

Dessert wines

50 m

Lheraud Pinot des Charentes Signature Ugni Blanc	900
Carlo Pellegrino Marsala Fine Italia Particolare Semisecco . .	900
Pommeau de Normandie Christian Drouin	1200

Jerez

50 ml

Leonor Palo Cortado, González Byass	1200
Inocente Fino Dry Single Vineyard, Valdespino.	1400
El Candado Pedro Ximenez, Valdespino.	1600

Port

50 ml

Dow's Fine Tawny	800
Dow's Late Bottled Vintage	900
Kopke 10 y.o.	1600
Dalva Colheita 1982.	4200
Dow's 40 y.o. Tawny	7000

COCKTAILS

Blooming time

FLOREÁL: <i>Silks Gin, jasmine liqueur, sherry fino, lychee juice, fresh lime juice, Peychaud's bitters</i>	1700
SUNSPIRE: <i>Cachaça 51, Fragola liqueur, RinQuinQuin, rhubarb puree, fresh lime juice</i>	1400
CHERRALUNA: <i>Château du Tariquet Blanche Armagnac, fresh orange juice, cherry puree, lemongrass syrup, saline solution</i>	1200

Lichfield bar signature cocktails

BELFIORE: <i>Pommeau de Normandie, rhubarb puree, Grappa Moscato Nonino, elderflower liqueur, fresh lemon juice, Prosecco</i>	1600
VERRE VERT: <i>Silks gin, lemongrass syrup, green peas, fresh lime juice, sugar syrup, soda, Absinthe</i>	1200
CHLOE: <i>Black Tomato gin, fresh lime juice, aloe honey, soda water</i>	2100
GRAY WHITE - THE GENTLEMAN: <i>Opíhr spiced, Elderflower liqueur, fresh lime juice</i>	2500
SKARLET: <i>Select Aperitivo, Sherry Inocente Fino, passionfruit puree, fresh grapefruit juice, fresh lime juice, egg white</i>	1900
DEL DRY: <i>Pear schnapps, Inocente Dry Sherry, Banana liqueur, fresh lime juice, sugar syrup, egg white.</i>	1700
CONSTELLATION: <i>Bols Genever, Crème de Cassis liqueur, fresh lime juice, basil, egg white.</i>	2100
DEFY: <i>Hinch Irish Whiskey, Fragola liqueur, RinQuinQuin, Soda, Strawberry.</i>	2900
OFFSHORE DIVER: <i>Mezcal Montelobos, Campari, Caffè Lucano liqueur, J. Carton Cherry Brandy liqueur, Orange bitters</i> . . .	2100
LOVEBIRDS: <i>Pisco Barsol, coconut puree, basil, fresh lemon juice, simple syrup</i>	1300
LEAFROAD: <i>rum Botran, yogurt liqueur, Frangelico liqueur, melon liqueur, fresh lime juice, egg white</i>	2100
FRENCH PLUM: <i>Mozart liqueur, Pedro Ximénez jerez, sloe gin, cream, pistachio crumb</i>	2300

Contemporary cocktails

GIN BASIL SMASH: <i>Kapriol Gin, basil, fresh lemon juice, sugar syrup</i>	1300
MIDORI SOUR: <i>Melon Liqueur, tequila, fresh lime juice, agave syrup, egg white</i>	1900
PENICILLIN: <i>Auchentoshan American Oak whisky, Smokey Joe whisky, fresh lemon juice, honey syrup, ginger</i>	2900
NEW YORK SOUR: <i>Jim Beam whisky, fresh lemon juice, sugar syrup, egg white, red wine</i>	1900
PAPER PLANE: <i>Aperol, Amaro Lucano, Jim Beam Whiskey, fresh lemon juice</i>	1200

Spritzers

APEROL SPRITZ: <i>Aperol, prosecco, soda water, orange</i>	1900
CAMPARI SPRITZ: <i>Campari, prosecco, soda water, grapefruit</i> . .	1800
LIMONCELLO SPRITZ: <i>Limoncello, prosecco, tonic, lemon, thyme</i>	1800
SELECT SPRITZ: <i>Select Aperitivo, prosecco, soda water, green olive</i>	1900
HUGO: <i>Elderflower liqueur, prosecco, soda water, lime, mint</i> . .	2100
CYNAR SPRITZ: <i>Cynar, prosecco, soda water, raspberry, orange</i>	1800

Classic cocktails

AVIATION: <i>Source gin, maraschino liqueur, The Bitter Truth violette liqueur, fresh lime juice</i>	2100
BLOODY MARY: <i>vodka Tchaikovsky, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice, honey, salt, black pepper</i>	1600
ESPRESSO MARTINI: <i>vodka, Caffé Lucano liqueur, espresso, sugar syrup</i>	1100
HEMINGWAY DAIQUIRI: <i>Botran Blanca Añejo rum, maraschino liqueur, fresh grapefruit juice, fresh lime juice, sugar syrup</i>	2200
MARGARITA: <i>tequila, Cointreau liqueur, fresh lime juice, sugar syrup</i>	1800
PISCO SOUR: <i>Barsol pisco, fresh lemon juice, sugar syrup, egg white</i>	1900
SINGAPORE SLING: <i>Copper Cloud Gin, Cointreau liqueur, J.Cartron Cherry Brandy liqueur, pineapple juice, fresh lime juice, grenadine syrup, bitters</i>	1200
20TH CENTURY: <i>Normindia Gin, RinQuinQuin, Cacao White Liqueur, fresh lemon juice</i>	1900
OLD FASHIONED: <i>Woodford Reserve whisky, muscovado dark sugar, Angostura Aromatic Bitters</i>	2200
MANHATTAN: <i>Woodford Reserve whisky, vermouth Punt e Mes, Angostura Bitter</i>	1900

Non-alcoholic cocktails

ITALIAN SPRITZ: <i>Drinksome Italian Spritz, Opia Chardonnay, tonic, fresh orange juice</i>	1200
BLUEBERRY MULE: <i>fresh bluberries, fresh ginger, ginger beer, mint</i>	1700
CLOVER LEAF: <i>Drinksome London Dry gin, raspberry puree, fresh lime juice, mint, egg white</i>	1100
CITRUS LEMONADE: <i>freshly squeezed grapefruit and lemon juice, sugar syrup, mint leaves, soda water</i>	900
BERRY LEMONADE: <i>strawberry, raspberry, blackberry, freshly squeezed lime juice, simple syrup, mint leaves, soda water</i> . .	900
TROPICAL LEMONADE: <i>mango, passion fruit, fresh lime juice, grenadine and simple syrup, mint leaves, soda water</i>	900

GIN

Berry&Floral 40 ml

Black Tomato (Netherlands)	1200
Le Gin de Christian Drouin Carmina (France)	1500
Silks Irish Dry (Ireland)	700
Scapegrace Gold Dry (New Zealand)	1300

Botanical 40 ml

135 East Hyogo Dry Gin (Japan)	1400
Nordés Atlantic (Galicia)	1300
Mirabeau (France)	1300
Saigon Baigur (Vietnam)	1500
Peddlers (China)	1200
Knut Hansen Dry Gin (Germany)	1100
Kapriol Dry (Italy)	900

Spiced 40 ml

Opihr Oriental Spiced London Dry (England)	1300
Rivo Foraged (Italy)	1600
Masahiro Okinawa Recipe 01 (Japan)	1600
Armonico (Mexico)	1400
Melifera (France)	1100

Fruity 40 ml

Gin Mare Capri (Andalusia)	2200
Hayman's Sloe Gin (England)	1500
Le Gin de Christian Drouin Pira limited edition (France)	1300
Le Gin de Christian Drouin (France)	1200
Normindia (France)	1200
Source (France)	900
Gin "Yu" (France)	1200
Citadelle Jardin d'Été (France)	1200

Traditional 40 ml

Bols Genever (Netherlands)	1200
Cruxland London Dry (South Africa)	1100
Etsu (Japan)	1700
Etsu Pacific Ocean (Japan)	1700
Fillers Dry 28 Classic (Belgium)	1300
Gin "T" Dry Gin (Italy)	1600
Sipsmith (England)	1500
Thomas Dakin (England)	1300
Copper Cloud Irish Dry (Ireland)	800

POLUGAR

50 ml

Polugar № 1, Rye & Wheat	1100
Polugar № 3, Borodino Bread & Cumin.	1100
Polugar № 4, Honey & Allspice	1100
Polugar № 5, Horseradish	1100

VODKA

50 ml

Tchaikovsky	800
Russian Standard Platinum.	700
BELUGA EPICURE by Lalique.	52500
Beluga Noble	900
Beluga Transatlantic	1100
Beluga Gold Line	1500
Ivan the Terrible.	900
Grey Goose	1200
ONEGIN	950

Berry infusions

Onegin GOURMET

50 ml

Dry apricot.	800
Cherry.	800
Black currant	800
Chokeberry	800
Grapefruit	800

RUM

40 ml

Botran Blanca Añejo (Guatemala)	900
Arcane Extraroma 12 y.o. (Mauritius)	1100
Diplomatico Reserva Exclusiva 12 y.o. (Venezuela)	1600
Zacapa Centenario Solera Gran Reserva 23 y.o. (Guatemala)	1700
Bayou XO Mardi Gras (USA)	2100

TEQUILA

40 ml

Ollitas Blanco	800
Cenote Blanco	1600
Arette Reposado.	3900
Don Julio Cristiano Añejo	3300
Don Julio 1942 Añejo	4700

Mezcal	40 ml
Se Busca Joven Madrecuishe	2300
Montelobos Espadin Joven	2100

BRANDY

	40 ml
Milenario Solera Reserva (Andalucía)	800

Armagnac

Janneau XO	2200
Chabot VSOP Deluxe	1500
Clos Martin VSOP 8 y.o.	1500
Château du Tariquet VSOP	1100
Château du Tariquet Blanche	700

Calvados

Boulard VSOP	2200
Busnel XO 12 Ans.	1600
Busnel VSOP	1300

Cognac

Hine Antique XO	8500
Camus XO	7400
Hennessy XO	7300
Rémy Martin XO	6900
Baron Otard XO	5500
Hine Rare VSOP	3400
Frapin Château de Fontpinot XO	3300
Tesseron Lot # 90 XO Ovation	3100
Frapin VSOP Grande Champagne	3000
Camus VSOP	2600
Martell VSOP	2100
Château de Montifaud 10 y.o.	1500

Grappa

Tignanella Marchesi Antinori	2300
Il Moscato di Nonino	2100
Sibona Riserva 'Tuttogrado' Barbaresco	1700

Pisco

Barsol Supremo Selecto Acholado	1000
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Schnapps

Bauer Williamsbirnen	1000
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WHISKEY

Japanese 40 ml

Shinobu Pure Malt 10 y.o., Mizunara Oak Finish.	3700
Super Nikka (Blended)	2800
Akashi Single Malt (no chilled filtration)	2500
Akashi (blended).	1400

Irish 40 ml

Connemara peated Single Malt 12 y.o.	2500
The Irishman Single Malt	2300
The Irishman the Harvest	1900

Scotch Single Malt 40 ml

Island

Highland Park "Viking Honour" 12 y.o.	2300
Torabhaig 2017 (legacy series)	1900

Speyside

Benriah 21 y.o.	7700
Tomintoul 16 y.o.	3900
Glenfarclas 15 y.o.	3700
Balvenie Caribbean Cask 14 y.o.	3300
Bavenie Doublewood 12 y.o.	2800
Glenfarclas 12 y.o.	2200
Glenfiddich 12 y.o.	1800
Glenlivet 12 y.o.	1500
Cardhu 12 y.o.	1200

Islay

Bunnahabhain 12 y.o.	3200
Ardbeg Corryvreckan.	2900
Bruichladdich The Classic Laddie (unpeated)	2600
Caol Ila 12 y.o.	2200
Laphroaig 10 y.o.	2000

Lowland

Auchentoshan Three Wood	1900
Glenkinchie 12 y.o.	1700
Auchentoshan American Oak	1400

Highland

Glenmorangie Signet	6300
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Scotch Blended 40 ml

Chivas Regal 18 y.o.	3100
Smokey Joe (Islay malt)	1900
Monkey Shoulder.	1300

Taiwanese 40 ml

Kavalan Concertmaster Port Finish	2700
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American	40 ml
Woodford Reserve Straight Bourbon	1200

French	40 ml
Amaethon	2300

LIQUEUR

Bitters	40 ml
Aperol	700
Amaro, Tosolini	1200
Campari Bitter	800
Fernet Branca	900
Jägermeister	1100
Select Aperitivo	700
Cynar	800
Suze	800

Emulsive	40 ml
Caffé, Lucano	700
Mozart Chocolate Cream	700
Bols Advocaat	700
Bols Yoghurt	700

Fruity, Berry, Nut	40 ml
Amaretto Adriatico	1100
Cointreau	800
Crème de Cassis de Bourgogne, Joseph Cartron	900
Fragola, Bepi Tosolini	1100
Frangelico	1200
Limoncello, Marcati	800
Maraschino, Joseph Cartron	900
Grand Marnier	1100
Bols Melon	700
Antica Distilleria Quaglia Begamoto	1500

Herbal	40 ml
Absinthe 55	900
Amaro, Lucano	700
Beluga Hunting Herbal	700
Jägermeister Manifest	1000
Branca Menta	800
The Bitter Truth Violet	1100
Skinos Mastiha	900
Ricard	700
Yoshino Monogatari Shiso	1100
Antica Distilleria Quaglia Gelsomino	1500

BEER

	ml	rub
Khamovniki Venskoe	450	800
Blanc de Bruges, Belgium	330	1200
Arcobrau Mooser Liesl Helles, Germany	500	1500
Petrus Bordeaux, Belgium	330	1600
Maisel's Weisse Alkoholfrei, Germany	500	950

FRESHLY SQUEEZED JUICES

	250 ml
Orange	900
Grapefruit	900
Kiwi	1100
Pineapple	2000
Honeydew Melon	1500
Carrot	900
Apple	900
Celery	900
Beetroot	700
Pear	1300
Pomegranate	1950
Mix juice (orange, grapefruit, carrot, apple, celery and beetroot)	850

JUICES AND NECTARS

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

MINERALS

	ml	rub
Aqua Russa Water, still / sparkling	500	600
San Benedetto Water, still / sparkling	250	900
San Benedetto Water, still / sparkling	750	1600
San Pellegrino	250	900
San Pellegrino	750	1600
Dausuz still / sparkling	275	500
Dausuz still / sparkling	500	800
Borjomi	500	700

SOFT DRINKS

	ml	rub
Coca-Cola, Coca-Cola zero	200	800
The London Essence Indian Tonic	200	850
The London Essence Bitter Orange & Elderflower.	200	850
Sepoy & Co Spiced Grapefruit Tonic	200	850
Fever-Tree Indian	200	850
Red Bull.	250	700
Ice Tea	250	800

HOT ALCOHOLIC DRINKS

	ml	rub
Irish coffee.	160	950
Grog.	200	1600
Red or white mulled wine	200	1200

COFFEE AND CHOCOLATE

	ml	rub
Americano.	160	600
Ristretto.	15	500
Espresso.	30	500
Double Espresso	60	650
Cappuccino	200	700
Flat white.	200	700
Latte Macchiato.	200	700
Raf coffee with syrup	200	800
Hot chocolate	200	750
Hot cocoa.	200	650
Frappé	250	700

TEA

	ml	rub
English Breakfast	450	850
Assam.	450	850
Darjeeling Springtime	450	850
Black & Thyme	450	850
Earl Grey	450	850
Greenleaf	450	850
Sencha	450	850
Morgentau.	450	850
Jasmin Gold.	450	850
Tie Guan Yin.	450	850
Milk Oolong	450	850
Peppermint	450	850
Sweet Camomile.	450	850
Aurveda Herbs&Ginger.	450	850
Morning Star.	450	850
Ginseng Valley	450	850
Wildkirsche.	450	850
Red Fruit	450	850
Equilibrium	450	850
Chill Out	450	850
Matcha Latte	200	850
Fresh ginger / lemon / lime / mint / thyme	450	850

LICHFIELD BAR SIGNATURE TEA

	ml	rub
JUST THE TWO OF US: caramel rooibos with strawberries, green apple and French caramel	450	950
CHAMOMILE PASSION: fresh lime, passion fruit, chamomile and honey.	450	950
Buckwheat tea with apple and cinnamon	450	950
Linden tea with dehydrated raspberry and black currant leaves	450	950
Fireweed tea with sea buckthorn puree and orange	450	950