

# COLD STARTERS

## PICANHA CURADA

*Dry-cured beef starter from our Chef.*

75/60 gr.

**795**



## «RUSSO»TARTARE

*Tartare with a Russian character: toasted rye bread, pickled cucumber, onion, garlic, parsley and, of course, beef sirloin.*

200/80/30 gr.

**995**

## BLUEFIN TUNA TARTARE

*Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.*

140/60 gr.

**1200**

## BEEF CARPACCIO

*Served with spicy sauce, rucola and Tete de Moine cheese.*

100/70 gr.

**890**

## FRESH VEGETABLES

*Tomatoes, cucumbers, radish, herbs.*

500 gr.

**990**

## NORWEGIAN HERRING

*Seasoned in vegetable oil with dried dill and onion.*

190 gr.

**590**

## BALTIC SPRATS

100/20 gr.

**750**

## SMOKED SALMON

*Slices of smoked salmon with sweet white onion, capers and bread chips.*

100/60/30 gr.

**690**

## OLIVES

100 gr.

**410**

## CHEESE PLATE

160/60/10 gr.

**890**

## OYSTERS \*

1 pc.

**390**

\* Only for Profsoyusnaya, Lubyanka and Michurinsky

# HOT STARTERS

## CHEF'S STARTER

*Roasted cheese and prawns, in sweet onion*

350 gr.

**590**

## GARLIC BLACK BREAD CROUTONS

100/65/30 gr.

**530**

## SINGAPORE CALAMARI

*Fried calamari with hot tomato sauce, chili peppers and sesame seeds.*

280/60 gr.

**830**

## TIGER PRAWNS

*Fried with hot sweet-and-sour sauce.*

200/60 gr.

**1190**

## KAMCHATKA CRAB

*Boiled legs of Kamchatka crab. Served with Asian and citrus sauces.*

3/5 pc.

**3900/6500**



Chef recommends



# SALADS

<b>TUNA SALAD</b> <i>Roasted tuna, sesame seeds and salad leaves seasoned with Dijon mustard.</i>	210 gr.	<b>1150</b>
<b>CLASSIC CAESAR SALAD</b>	300 gr.	<b>690</b>
<b>AVOCADO AND TIGER PRAWNS SALAD</b>	270 gr.	<b>1090</b>
<b>CAPRESE</b> <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	<b>730</b>
<b>FRESH VEGETABLE SALAD</b> <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	<b>690</b>
<b>TOMATOES WITH CHEESE SAUCE</b> <i>With sweet onion and blue cheese.</i>	300 gr.	<b>720</b>
<b>BURRATA CHEESE WITH SMOKED SALMON</b> <i>Tender farmer's cheese with tomatoes, rucola and salmon.</i>	1 piece/140 gr.	<b>1250</b>
<b>EGGPLANT SALAD</b> <i>With tomatoes, stracciatella and grilled red pepper sauce.</i>	360 gr.	<b>990</b>
<b>KAMCHATKA CRAB WITH «BURRATA»</b>	280 gr.	<b>1650</b>

# SOUP

<b>TOM YUM</b> <i>Thai soup with seafood.</i>	450 gr.	<b>970</b>
<b>THICK SEAFOOD SOUP</b> <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	<b>990</b>
<b>RICH OXTAIL SOUP</b> <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	<b>640</b>
<b>GOULASH</b> <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	<b>570</b>

# SAUCES

<b>«BUTCHER»</b> <i>Prepared at your table.</i>	80 gr.	<b>130</b>
<b>HOT</b> <i>Pepper, mushroom.</i>	60 gr.	<b>130</b>
<b>COLD</b> <i>Chef's herbs, macho sauce.</i>	60 gr.	<b>130</b>



## WE SHOW YOU THE MEAT CARD YOU CHOOSE YOUR STEAK

«Meat card» — a tray presenting all types of steaks from the menu. The waiter will tell you about the features of each steak in detail, and you will easily choose the one you like.

### BUTCHER JUMBO STEAK

*Cooked Texas style, with bourbon and spices.  
A rib eye steak made of premium beef. Grain-fed for 150 days.  
Black Angus bulls.*

420 gr.

3250



## CLASSIC STEAKS

### FILET STEAK

*Tender steak made of grass-fed tenderloin beef. Uruguay.  
Best accompanied with Pinot Noir from New Zealand.*

300 gr.

2650

### FILET PRIME STEAK

*A steak made of premium grain-fed beef loin. Black Angus bulls. Uruguay.  
Pairs best with Catapult from Australia.*

300 gr.

3250

### BLACK ANGUS RIB EYE STEAK

*Steak from Uruguay beef, 100 days of grain feeding,  
100% Black Angus meat.  
Best accompanied with Palazzo from Italy.*

350 gr.

2590

### RUSSO RIB EYE STEAK

*Marbled steak made of Russian beef. 200 days of grain feeding.  
Black Angus bulls.  
Pairs best with Malbec from Argentina.*

400 gr.

3350



### NEW YORK STEAK

*Made of prime grade Uruguayan grain-fed beef. Black Angus bulls.  
Best accompanied with Carmenere from Chili.*

350 gr.

2590

## ALTERNATIVE STEAKS

### HUNTER'S STEAK

*Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!*

200 gr.

3590

### MARUCHO STEAK

*A steak made from the most delicate shoulder blade muscle of grain-fed beef.  
Served with shallots fried with chipotle peppers.*

250 gr.

2770

### MACHETE STEAK

*Unusual structure and original form make machete a really manly steak.  
Grain-fed for 200 days. Black Angus bulls. Russia.*

300 gr.

2550

### LAMB RACK (7-8 RIBS)

*New Zealand classic.*

350 gr.

2750

*Don't forget to choose a sauce for your steak.*

*We state the weight of rare steaks. The weight of your steak will depend on the chosen preparation grade.*

**We recognize four grades of steak preparation:**

**RARE** — roasted on the outside, bloody on the inside;

**MEDIUM RARE** — roasted on the outside, red and pink on the inside;

**MEDIUM** — well-roasted on the outside, pink on the inside;

**MEDIUM WELL** — strongly roasted on the outside, light pink on the inside.

*For each of our steaks we recommend the grade of cooking that will allow you to discover its flavor at its best. Please consult your waiter.*

*If you are not satisfied with how your steak looks, or how it is cooked, or if you had to wait for it too long — tell us, and we will cook another steak for you or return the money.*

*The estimated cooking time for a steak in «BUTCHER» steak houses is up to 20-35 minutes.*



# HOT DISHES

<b>BEEF STROGANOFF</b> <i>With mushrooms and mashed potatoes.</i>	510 gr.	<b>1090</b>
<b>CHEESE BEEFSTEAK</b> <i>A beefsteak served on a layer of cheddar sauce with slices of cheese which melt on your plate.</i>	300/60 gr.	<b>1190</b>
« <b>BUTCHER</b> » <b>BURGER</b> <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	500 gr.	<b>1130</b>
« <b>BEEF</b> » <b>ON A CAST IRON SKILLET</b> <i>Pieces of beef tenderloin with vegetables and spices.</i>	400 gr.	<b>1090</b>
<b>WILD CHILI SALMON</b>	270/60 gr.	<b>1570</b>
<b>SEVEROMORSK HALIBUT</b>	240/60 gr.	<b>1650</b>

# SIDE DISHES

<b>ASPARAGUS AND BABY-CORN</b>	180/50 gr.	<b>830</b>
<b>TOMATOES WITH GREEN SAUCE</b>	260 gr.	<b>590</b>
<b>MASHED POTATO WITH BLACK PEPPER</b>	200 gr.	<b>460</b>
<b>FRIED POTATOES WITH MUSHROOMS</b>	230 gr.	<b>470</b>
<b>FRIED YOUNG POTATOES</b>	180 gr.	<b>400</b>
<b>GRILLED VEGETABLES</b>	180 gr.	<b>490</b>

# DESSERT

<b>CHEF'S DESSERT</b> <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	<b>650</b>
<b>CHOCOLATE BUTCHER</b> <i>Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.</i>	1 piece	<b>590</b>
<b>TIRAMISU</b>	250 gr.	<b>690</b>
<b>VERY BERRY</b> <i>A refreshing light dessert with cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 piece	<b>870</b>
<b>BUTCHER CHEESECAKE</b> <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	180/80/90 gr.	<b>850</b>
<b>CHEF-BRULEE</b> <i>Custard with caramelized milk and crust.</i>	1 piece	<b>490</b>
<b>LEMON PIE</b> <i>A Californian bestseller – a nut crust with cream made of Sicilian lemons, a slightly seared meringue and a twig of mint.</i>	1 piece	<b>690</b>
<b>FRESH PINEAPPLE WITH RASPBERRY SAUCE</b>	160 gr.	<b>450</b>
<b>ICE CREAM:</b> <i>Vanilla, strawberry, chocolate.</i>	50 gr.	<b>210</b>
<b>SORBET:</b> <i>Green lemon, mango.</i>	50 gr.	<b>230</b>



## VODKA / GRAPPA

VEDA	50 ml	265
BELUGA	50 ml	395
BELUGA GOLD LINE	50 ml	695
GRAPPA	50 ml	555

## COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml	660
HENNESSY V.S.O.P.	50 ml	780
CAMUS X.O.	50 ml	1850
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	590
ARMAGNAC	50 ml	500

## RUM / GIN

BRUGAL ANEJO RON	50 ml	350
DICTADOR 20 YEARS OLD	50 ml	700
BEEFEATER	50 ml	320

## TEQUILA

SAUZA SILVER	50 ml	360
LEYENDA DEL MILAGRO TEQUILA ANEJO, 100% BLUE AGAVE	50 ml	590

## VERMOUTH / BITTERS / LIQUEURS

MARTINI BIANCO	100 ml	370
BELUGA HUNTING	50 ml	340
JAGERMAISTER	50 ml	340
BECHEROVKA	50 ml	340
SAMBUCA	50 ml	310
LIMONCELLO	50 ml	310

## WHISKEY

THE MACALLAN 12 YO FINE OAK <i>Single malt, Spaceside.</i>	50 ml	730
THE MACALLAN 12 YO DOUBLE CASK <i>Single malt, Spaceside</i>	50 ml	730
THE MACALLAN 18 YO FINE OAK <i>Single malt, Spaceside.</i>	50 ml	1750
JIM BEAM DOUBLE OAK <i>USA</i>	50 ml	400
AUCHENTOSHAN AMERICAN OAK <i>Scotland</i>	50 ml	460
CHIVAS REGAL 12 YEARS <i>Scotland</i>	50 ml	550
JAMESON <i>Ireland</i>	50 ml	390
LAGAVULIN 16 YEARS <i>Single malt, Isle of Wight.</i>	50 ml	900



# APPETITIVES

*Aperitive - a great way to escape from the worries of the day and start the meal. We have selected for you some classic cocktails popular on both sides of the ocean.*

<b>WHISKEY SOUR</b> <i>Jim Beam Double Oak, sour mix.</i>	150 ml	<b>420</b>
<b>KIR ROYAL</b> <i>Cava, Creme de cassis.</i>	150 ml	<b>440</b>
<b>BUTCHER'S BLOODY MARY</b> <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	<b>430</b>
<b>GIN &amp; TONIC WITH CUCUMBER</b> <i>Gin, tonic, cucumber, lime.</i>	360 ml	<b>440</b>
<b>PISCO SOUR</b> <i>Pisco, lemon and powdered sugar.</i>	100 ml	<b>420</b>
<b>APEROL SPRITZ</b> <i>Aperol, Cava, soda, orange.</i>	150/30 ml	<b>410</b>

# POPULAR COCKTAILS

<b>MAI TAI</b> <i>Rum light, rum dark, Cointreau, peach liqueur, orange juice, grenadine.</i>	350 ml	<b>540</b>
<b>DAIQUIRI</b> <i>Rum, lime juice, powdered sugar.</i>	150 ml	<b>450</b>
<b>MARGARITA</b> <i>Sauza silver, lime juice, Cointreau, powdered sugar.</i>	150 ml	<b>450</b>
<b>STRAWBERRY MARGARITA</b> <i>Strawberry, Sauza silver, lime juice.</i>	200 ml	<b>540</b>
<b>MOJITO</b> <i>Fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	<b>500</b>
<b>STRAWBERRY MOJITO</b> <i>Strawberry, fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	<b>530</b>
<b>LONG ISLAND ICED TEA</b> <i>Sauza silver, rum, gin, vodka, Cointreau, cola, lime juice.</i>	300 ml	<b>800</b>
<b>B-52</b> <i>Coffee liqueur, Baileys, Cointreau.</i>	50 ml	<b>400</b>
<b>MULLED WINE</b> <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	<b>400</b>



## BEER

### HACKER-PSCHORR MUNICH GOLD

*Light, Bavaria.*

300/500 ml **360/440**

### BELHAVEN SCOTTISH STOUT

*Stout, Scotland.*

250/500 ml **330/460**

### FREIBIER / EGGENBERGER

*No alcohol, bottled beer, Austria.*

330 ml **350**

## JUICE

### ORANGE / TOMATO / APPLE /

### CHEF'S CURRANT DRINK

250 ml **180**

## FRESHLY SQUEEZED JUICE

### ORANGE / APPLE / CARROT / GRAPEFRUIT

250 ml **320**

### PINEAPPLE

250 ml **540**

## SOFT DRINKS

### GASTEINER

*Austria.*

330/750 ml **230/610**

### COLA / SPRITE / TONIC

250 ml **180**

## NON ALCOHOL COCKTAILS

### JERRY

*Mango, orange juice, cream, grenadine.*

300 ml **410**

### MILK SHAKE

*Chocolate / Strawberry / Vanilla.*

300 ml **350**

### EDWIN

*Strawberry, mango, orange juice.*

300 ml **450**

### VIRGIN MOJITO

*Fresh mint, brown sugar, lime juice, sparkling water.*

300 ml **410**

### VIRGIN STRAWBERRY MOJITO

*Fresh mint, strawberry, brown sugar, lime juice, sparkling water.*

300 ml **440**

## LEMONADES AND COMPOTE

### FRESH FRUIT LEMONADE

*Orange / Strawberry / Lemon.*

1000 ml **650**

### COMPOTE

1000 ml **650**



*Chef recommends*



# COFFEE

<b>ESPRESSO</b>	40 ml	<b>240</b>
<b>DOUBLE ESPRESSO</b>	80 ml	<b>390</b>
<b>AMERICANO</b>	120 ml	<b>240</b>
<b>CAPPUCCINO</b>	200 ml	<b>340</b>
<b>LATTE MACCHIATO</b>	250 ml	<b>330</b>
<b>LATTE WITH SYRUP</b> <i>Vanilla, chocolate, melon.</i>	250 ml	<b>360</b>
<b>GLAYSSE</b>	150 ml	<b>310</b>

# LEAF TEA

<b>EARL GREY</b> <i>Bergamot-flavored tea, India.</i>	400 ml	<b>460</b>
<b>ASSAM MOKALBARI</b> <i>Black, India.</i>	400 ml	<b>520</b>
<b>PUER 20 YEARS</b> <i>Ages black tea, China.</i>	400 ml	<b>640</b>
<b>SENCHA</b> <i>Green, Japan.</i>	400 ml	<b>460</b>
<b>GINSENG OOLONG</b> <i>Green, Taiwan.</i>	400 ml	<b>480</b>
<b>MILK OOLONG</b> <i>Green, Taiwan.</i>	400 ml	<b>450</b>
<b>RUSSIAN TRADITIONS</b> <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml	<b>470</b>
<b>GINGER</b> <i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>	400 ml	<b>540</b>
<b>SEA-BUCKTHORN</b> <i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>	400 ml	<b>500</b>
<b>SWEET BRIAR WITH THYME</b>	400 ml	<b>460</b>

# TEA

<b>GOLDEN ASSAM</b> <i>Black, India.</i>	400 ml	<b>280</b>
<b>JASMINE</b> <i>Green, China.</i>	400 ml	<b>280</b>

**From noon to 4 p.m. on weekdays**  
**20 percent** discount on the menu  
 Offer is not valid for alcohol

**Dear guests,**  
 We are open for you from noon to midnight.  
 The kitchen is open to 11 p.m.  
 The bar is open to 11.30 p.m.  
 We wish you a very pleasant time in our restaurant.

The menu with additional information sealed with a stamp  
 is available upon request.