

COLD STARTERS

SEA URCHINS *	1 pc.	390
OYSTERS *	1 pc.	390

PICANHA CURADA <i>Dry-cured beef starter from our Chef.</i>	75/60 gr.	795
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«RUSSO»TARTARE <i>Tartare with a Russian character: toasted rye bread, pickled cucumber, onion, garlic, parsley and, of course, beef sirloin.</i>	150/60/30 gr.	995
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BLUEFIN TUNA TARTARE <i>Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.</i>	140/60 gr.	1210
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BEEF CARPACCIO <i>Served with spicy sauce, rucicola and Tete de Moine cheese.</i>	80/30 gr.	895
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FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, herbs.</i>	500 gr.	1030
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NORWEGIAN HERRING <i>Seasoned in vegetable oil with dried dill and onion.</i>	180 gr.	595
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BALTIC SPRATS	100/20 gr.	750
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SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, capers and bread chips.</i>	100/60/30 gr.	695
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OLIVES	100 gr.	415
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CHEESE PLATE	160/60/10 gr.	950
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* Only for Profsoyusnaya, Lubyanka and Michurinsky

HOT STARTERS

CHEF'S STARTER <i>Roasted cheese and prawns, in sweet onion</i>	350 gr.	595
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GARLIC BLACK BREAD CROUTONS	100/65/30 gr.	535
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SINGAPORE CALAMARI <i>Fried calamari with hot tomato sauce, chili peppers and sesame seeds.</i>	250/60 gr.	835
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TIGER PRAWNS <i>Fried with hot sweet-and-sour sauce.</i>	200/60 gr.	1190
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KAMCHATKA CRAB <i>Boiled legs of Kamchatka crab. Served with Hollandaise sauc.</i>	3/5 pc.	3600/6900
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Chef recommends

SALADS

TUNA SALAD <i>Roasted tuna, sesame seeds and salad leaves seasoned with Dijon mustard.</i>	210 gr.	1160
CLASSIC CAESAR SALAD	260 gr.	695
AVOCADO AND TIGER PRAWNS SALAD	210 gr.	1095
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	750
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	695
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	730
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, rucola and salmon.</i>	290 gr.	1260
EGGPLANT SALAD <i>With tomatoes, stracciatella and grilled red pepper sauce.</i>	320 gr.	995
KAMCHATKA CRAB WITH «BURRATA»	280 gr.	1650

SOUP

TOM YUM <i>Thai soup with seafood.</i>	450 gr.	975
THICK SEAFOOD SOUP <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	995
RICH OXTAIL SOUP <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	670
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	575
OKROSHKA	350/30 gr.	690

SAUCES

«BUTCHER» <i>Prepared at your table.</i>	80 gr.	140
HOT <i>Pepper, mushroom.</i>	60 gr.	140
COLD <i>Chimichurri, macho sauce.</i>	60 gr.	140

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.

SOUTH AMERICAN STEAKS COOKED SARMIENTO STYLE

BUTCHER CHILI STEAK <i>A steak made from premium grain-fed beef. Cooked under a Chilean recipe, with smoked hot pepper and spices.</i>	300 gr.	2770
ASADO URUGUAY STEAK <i>A brutal steak made from grass-fed beef tenderloin. Cooked with Uruguayan spicy herbs.</i>	300 gr.	2870
MARUCHO ARGENTINA STEAK <i>A steak made from the most delicate shoulder blade muscle of Argentine grain-fed beef. Served with shallots fried with chipotle peppers.</i>	250 gr.	2770

CLASSIC STEAKS

FILET STEAK <i>Tender steak made of grass-fed tenderloin beef. Uruguay. Best accompanied with Pinot Noir from New Zealand.</i>	250 gr.	2650
FILET PRIME STEAK <i>A steak made of premium grain-fed beef loin. Black Angus bulls. Uruguay. Pairs best with EL ILusionista from Spain.</i>	250 gr.	3250
BLACK ANGUS RIB EYE STEAK <i>Steak from Uruguay beef, 100 days of grain feeding, 100% Black Angus meat. Best accompanied with Palazzo from Italy.</i>	300 gr.	2590
RUSSO RIB EYE STEAK <i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. Miratorg. Pairs best with Malbec from Argentina.</i>	350 gr.	3350 
NEW YORK STEAK <i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. Miratorg. Best accompanied with Carmenere from Chili.</i>	300 gr.	2590

ALTERNATIVE STEAKS

LAMB TENDERLOIN	160 gr.	1670
MACHETE STEAK <i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Prime. Miratorg.</i>	300 gr.	2770

LAMB RACK (7-8 RIBS) <i>New Zealand classic.</i>	350 gr.	2750
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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

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	460 gr.	1100
CHEESE BEEFSTEAK <i>A beefsteak served on a layer of cheddar sauce with slices of cheese which melt on your plate.</i>	300/60 gr.	1190
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1130
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1100
WILD CHILI SALMON	200/60 gr.	1590
SEVEROMORSK HALIBUT	240/60 gr.	1690

SIDE DISHES

CHEF'S SIDE-DISH <i>Your waiter will be glad to tell you what awaits you today.</i>		
ASPARAGUS AND BABY-CORN	170/50 gr.	835
TOMATOES WITH GREEN SAUCE	240 gr.	595
MASHED POTATOES WITH BLACK PEPPER	200 gr.	465
FRIED POTATOES WITH MUSHROOMS	230 gr.	475
FRIED YOUNG POTATOES	180 gr.	405
GRILLED VEGETABLES	180 gr.	495

DESSERT

CHEF'S DESSERT <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	655
TIRAMISU	1 piece	695
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 piece	875
«ANNA PAVLOVA» <i>Meringue cake with whipped mascarpone cheese cream and fresh exotic fruits - mango and passion fruit.</i>	1 piece	790
BUTCHER CHEESECAKE <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 piece	855
CHEF-BRULEE <i>Custard with caramelized milk and crust.</i>	1 piece	495
LEMON PIE <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	695
ICE CREAM: <i>Vanilla, chocolate.</i>	50 gr.	215
SORBET: <i>Green lemon, mango.</i>	50 gr.	235

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	670
HENNESSY V.S.O.P.	50 ml	790
CAMUS X.O.	50 ml	1860
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	600
ARMAGNAC	50 ml	510

RUM / GIN

BRUGAL ANEJO RON	50 ml	360
DICTADOR 20 YEARS OLD	50 ml	710
BEEFEATER	50 ml	330

TEQUILA

SAUZA SILVER	50 ml	370
LEYENDA DEL MILAGRO TEQUILA ANEJO, 100% BLUE AGAVE	50 ml	600

VERMOUTH / BITTERS / LIQUEURS

MARTINI BIANCO	100 ml	380
BELUGA HUNTING	50 ml	350
JAGERMAISTER	50 ml	350
BECHEROVKA	50 ml	350
SAMBUCA	50 ml	320
LIMONCELLO	50 ml	360

WHISKEY

AUCHENTOSHAN AMERICAN OAK <i>Scotland.</i>	50 ml	470
CHIVAS REGAL 12 YEARS <i>Scotland.</i>	50 ml	560
JAMESON <i>Ireland.</i>	50 ml	400
JIM BEAM DOUBLE OAK <i>USA.</i>	50 ml	410
THE MACALLAN 12 YO TRIPLE CASK <i>Single malt, Spaceside.</i>	50 ml	740
THE MACALLAN 12 YO DOUBLE CASK <i>Single malt, Spaceside</i>	50 ml	740
THE MACALLAN 18 YO TRIPLE CASK <i>Single malt, Spaceside.</i>	50 ml	1760
LAGAVULIN 16 YEARS <i>Single malt, Isle of Wight.</i>	50 ml	910

APERITIVES

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.

WHISKEY SOUR <i>Jim Beam Double Oak, sour mix.</i>	150 ml	430
KIR ROYAL <i>Cava, Creme de cassis.</i>	150 ml	550
BUTCHER'S BLOODY MARY <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	440
GIN & TONIC WITH CUCUMBER <i>Gin, tonic, cucumber, lime.</i>	360 ml	450
PISCO SOUR <i>Pisco, lemon, and powdered sugar.</i>	100 ml	430
APEROL SPRITZ <i>Aperol, Cava, soda, orange, Martini Bianco.</i>	220 ml	550

POPULAR COCKTAILS

MAI TAI <i>Rum light, rum dark, Cointreau, peach liqueur, orange juice, grenadine.</i>	350 ml	550
DAIQUIRI <i>Rum, lime juice, powdered sugar.</i>	150 ml	460
MARGARITA <i>Sauza silver, lime juice, Cointreau, powdered sugar.</i>	150 ml	460
STRAWBERRY MARGARITA <i>Strawberry, Sauza silver, lime juice.</i>	200 ml	550
MOJITO <i>Fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	510
STRAWBERRY MOJITO <i>Strawberry, fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	540
LONG ISLAND ICED TEA <i>Sauza silver, rum, gin, vodka, Cointreau, cola, lime juice.</i>	300 ml	810
B-52 <i>Coffee liqueur, Baileys, Cointreau.</i>	50 ml	410
MULLED WINE <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	410

BEER

HACKER-PSCHORR MUNICH GOLD
Light, Bavaria.

300/500 ml **365/445**

BELHAVEN SCOTTISH STOUT
Staut, Scotland.

250/500 ml **335/465**

FREIBIER / EGGENBERGER
No alcohol, bottled beer, Austria.

330 ml **355**

JUICE

**ORANGE / TOMATO / APPLE /
CHEF'S CURRANT DRINK**

250 ml **185**

FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT

250 ml **325**

SOFT DRINKS

FERRARELLE
Natural mineral sparkling water from Italy.

330/750 ml **235/615**

ACQUA NATIA
Natural mineral still water from Italy.

330/750 ml **235/615**

COLA / SPRITE / TONIC

250 ml **185**

NON ALCOHOL COCKTAILS

JERRY
Mango, orange juice, cream, grenadine.

300 ml **420**

MILK SHAKE
Chocolate / Strawberry / Vanilla.

300 ml **360**

EDWIN
Strawberry, mango, orange juice.

300 ml **460**

VIRGIN MOJITO
Fresh mint, brown sugar, lime juice, sparkling water.

300 ml **420**

VIRGIN STRAWBERRY MOJITO
Fresh mint, strawberry, brown sugar, lime juice, sparkling water.

300 ml **450**

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE
Orange / Strawberry / Lemon.

1000 ml **660**

COMPOTE

1000 ml **660**



Chef recommends

COFFEE

ESPRESSO	40 ml	250
DOUBLE ESPRESSO	80 ml	400
AMERICANO	160 ml	400
CAPPUCCINO	200 ml	350
LATTE MACCHIATO	250 ml	340
LATTE WITH SYRUP <i>Vanilla, chocolate, melon.</i>	250 ml	370
GLAYSSE	150 ml	320

LEAF TEA

EARL GREY <i>Bergamot-flavored tea, India.</i>	400 ml	470
ASSAM MOKALBARI <i>Black, India.</i>	400 ml	530
PUER 20 YEARS <i>Ages black tea, China.</i>	400 ml	650
SENCHA <i>Green, Japan.</i>	400 ml	470
GINSENG OOLONG <i>Green, Taiwan.</i>	400 ml	490
MILK OOLONG <i>Green, Taiwan.</i>	400 ml	460
RUSSIAN TRADITIONS <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml	480
GINGER <i>Ginger drink with orange, lemon, honey, fresh mint and spices.</i>	400 ml	550
SEA-BUCKTHORN <i>A warming drink made of sea-buckthorn, apples, lime and orange, honey and nutmeg.</i>	400 ml	510
SWEET BRIAR WITH THYME	400 ml	470

TEA

GOLDEN ASSAM <i>Black, India.</i>	400 ml	290
JASMINE <i>Green, China.</i>	400 ml	290

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.