

# COLD STARTERS

<b>SEA URCHINS *</b>	1 pc.	<b>390</b>
<b>OYSTERS *</b>	1 pc.	<b>390</b>
<b>PICANHA CURADA</b> <i>Dry-cured beef starter from our Chef.</i>	75/60 gr.	<b>795</b> 
<b>«RUSSO»TARTARE</b> <i>Tartare with a Russian character: toasted rye bread, pickled cucumber, onion, garlic, parsley and, of course, beef sirloin.</i>	150/60/30 gr.	<b>995</b>
<b>BLUEFIN TUNA TARTARE</b> <i>Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.</i>	140/60 gr.	<b>1210</b>
<b>BEEF CARPACCIO</b> <i>Served with spicy sauce, rucicola and Tete de Moine cheese.</i>	80/30 gr.	<b>895</b>
<b>FRESH VEGETABLES</b> <i>Tomatoes, cucumbers, radish, herbs.</i>	500 gr.	<b>1030</b>
<b>NORWEGIAN HERRING</b> <i>Seasoned in vegetable oil with dried dill and onion.</i>	180 gr.	<b>595</b>
<b>BALTIC SPRATS</b>	100/20 gr.	<b>750</b>
<b>SMOKED SALMON</b> <i>Slices of smoked salmon with sweet white onion, capers and bread chips.</i>	100/60/30 gr.	<b>695</b>
<b>OLIVES</b>	100 gr.	<b>415</b>
<b>CHEESE PLATE</b>	160/60/10 gr.	<b>950</b>

\* Only for Profsoyusnaya, Lubyanka and Michurinsky

# HOT STARTERS

<b>CHEF'S STARTER</b> <i>Roasted cheese and prawns, in sweet onion</i>	350 gr.	<b>595</b>
<b>GARLIC BLACK BREAD CROUTONS</b>	100/65/30 gr.	<b>535</b>
<b>SINGAPORE CALAMARI</b> <i>Fried calamari with hot tomato sauce, chili peppers and sesame seeds.</i>	250/60 gr.	<b>835</b>
<b>TIGER PRAWNS</b> <i>Fried with hot sweet-and-sour sauce.</i>	200/60 gr.	<b>1190</b>
<b>KAMCHATKA CRAB</b> <i>Boiled legs of Kamchatka crab. Served with Hollandaise sauc.</i>	3/5 pc.	<b>4750/7750</b>



Chef recommends

## SALADS

---

<b>TUNA SALAD</b> <i>Roasted tuna, sesame seeds and salad leaves seasoned with Dijon mustard.</i>	210 gr.	<b>1160</b>
<b>CLASSIC CAESAR SALAD</b>	260 gr.	<b>695</b>
<b>AVOCADO AND TIGER PRAWNS SALAD</b>	210 gr.	<b>1095</b>
<b>CAPRESE</b> <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	<b>750</b>
<b>FRESH VEGETABLE SALAD</b> <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	<b>695</b>
<b>TOMATOES WITH CHEESE SAUCE</b> <i>With sweet onion and blue cheese.</i>	300 gr.	<b>730</b>
<b>BURRATA CHEESE WITH SMOKED SALMON</b> <i>Tender farmer's cheese with tomatoes, rucicola and salmon.</i>	290 gr.	<b>1260</b>
<b>EGGPLANT SALAD</b> <i>With tomatoes, stracciatella and grilled red pepper sauce.</i>	320 gr.	<b>995</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>975</b>
<b>THICK SEAFOOD SOUP</b> <i>Tomato soup with pieces of salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	<b>995</b>
<b>RICH OXTAIL SOUP</b> <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	<b>670</b>
<b>GOULASH</b> <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	<b>575</b>
<b>OKROSHKA</b>	350/30 gr.	<b>690</b>

## SAUCES

---

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

### SOUTH AMERICAN STEAKS COOKED SARMIENTO STYLE

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

### CLASSIC STEAKS

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



### ALTERNATIVE STEAKS

<b>LAMB TENDERLOIN</b>	160 gr.	<b>1670</b>
<b>MACHETE STEAK</b>	300 gr.	<b>2770</b>
<i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Prime. Miratorg.</i>		
<b>LAMB RACK (7-8 RIBS)</b>	350 gr.	<b>2750</b>
<i>New Zealand classic.</i>		

*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>	460 gr.	<b>1100</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>	430 gr.	<b>1130</b>
« <b>BEEF</b> » <b>ON A CAST IRON SKILLET</b> <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	<b>1100</b>
<b>WILD CHILI SALMON</b>	200/60 gr.	<b>1590</b>
<b>SEVEROMORSK HALIBUT</b>	240/60 gr.	<b>1690</b>

## SIDE DISHES

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

## DESSERT

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

## VODKA / GRAPPA

<b>VEDA</b>	50 ml	<b>265</b>
<b>BELUGA</b>	50 ml	<b>395</b>
<b>BELUGA GOLD LINE</b>	50 ml	<b>695</b>
<b>GRAPPA</b>	50 ml	<b>555</b>

## COGNAC / CALVADOS / ARMAGNAC

<b>COURVOISIER V.S.</b>	50 ml	<b>670</b>
<b>HENNESSY V.S.O.P.</b>	50 ml	<b>790</b>
<b>CAMUS X.O.</b>	50 ml	<b>1860</b>
<b>CALVADOS PERE MAGLOIRE V.S.O.P.</b>	50 ml	<b>600</b>
<b>ARMAGNAC</b>	50 ml	<b>510</b>

## RUM / GIN

<b>BRUGAL ANEJO RON</b>	50 ml	<b>360</b>
<b>DICTADOR 20 YEARS OLD</b>	50 ml	<b>710</b>
<b>BEEFEATER</b>	50 ml	<b>330</b>

## TEQUILA

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

## VERMOUTH / BITTERS / LIQUEURS

<b>MARTINI BIANCO</b>	100 ml	<b>380</b>
<b>BELUGA HUNTING</b>	50 ml	<b>350</b>
<b>JAGERMAISTER</b>	50 ml	<b>350</b>
<b>BECHEROVKA</b>	50 ml	<b>350</b>
<b>SAMBUCA</b>	50 ml	<b>320</b>
<b>LIMONCELLO</b>	50 ml	<b>360</b>

## WHISKEY

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

## 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.*

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

## POPULAR COCKTAILS

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

## BEER

<b>HACKER-PSCHORR MUNICH GOLD</b> <i>Light, Bavaria.</i>	300/500 ml	<b>365/445</b>
<b>BELHAVEN SCOTTISH STOUT</b> <i>Staut, Scotland.</i>	250/500 ml	<b>335/465</b>
<b>FREIBIER / EGGENBERGER</b> <i>No alcohol, bottled beer, Austria.</i>	330 ml	<b>355</b>

## JUICE

<b>ORANGE / TOMATO / APPLE / CHEF'S CURRANT DRINK</b>	250 ml	<b>185</b>
---	--------	------------

## FRESHLY SQUEEZED JUICE

<b>ORANGE / APPLE / CARROT / GRAPEFRUIT</b>	250 ml	<b>325</b>
---	--------	------------

## SOFT DRINKS

<b>FERRARELLE</b> <i>Natural mineral sparkling water from Italy.</i>	330/750 ml	<b>235/615</b>
<b>ACQUA NATIA</b> <i>Natural mineral still water from Italy.</i>	330/750 ml	<b>235/615</b>
<b>COLA / SPRITE / TONIC</b>	250 ml	<b>185</b>

## NON ALCOHOL COCKTAILS

<b>JERRY</b> <i>Mango, orange juice, cream, grenadine.</i>	300 ml	<b>420</b>
<b>MILK SHAKE</b> <i>Chocolate / Strawberry / Vanilla.</i>	300 ml	<b>360</b>
<b>EDWIN</b> <i>Strawberry, mango, orange juice.</i>	300 ml	<b>460</b>
<b>VIRGIN MOJITO</b> <i>Fresh mint, brown sugar, lime juice, sparkling water.</i>	300 ml	<b>420</b>
<b>VIRGIN STRAWBERRY MOJITO</b> <i>Fresh mint, strawberry, brown sugar, lime juice, sparkling water.</i>	300 ml	<b>450</b>

## LEMONADES AND COMPOTE

<b>FRESH FRUIT LEMONADE</b> <i>Orange / Strawberry / Lemon.</i>	1000 ml	<b>660</b>
<b>COMPOTE</b>	1000 ml	<b>660</b>



## COFFEE

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

## LEAF TEA

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

## TEA

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