

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 
«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
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
BEEF CARPACCIO <i>Served with spicy sauce, rucicola and Tete de Moine cheese.</i>	80/30 gr.	895
FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, herbs.</i>	500 gr.	1030
NORWEGIAN HERRING <i>Seasoned in vegetable oil with dried dill and onion.</i>	180 gr.	595
BALTIC SPRATS	100/20 gr.	750
SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, capers and bread chips.</i>	100/60/30 gr.	695
OLIVES	100 gr.	415
CHEESE PLATE	160/60/10 gr.	950

* Only for Profsoyusnaya, Lubyanka and Michurinsky

HOT STARTERS

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



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, rucicola 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

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	300 gr.	2770
<i>A steak made from premium grain-fed beef. Cooked under a Chilean recipe, with smoked hot pepper and spices.</i>		
ASADO URUGUAY STEAK	300 gr.	2870
<i>A brutal steak made from grass-fed beef tenderloin. Cooked with Uruguayan spicy herbs.</i>		
MARUCHO ARGENTINA STEAK	250 gr.	2770
<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

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

ALTERNATIVE STEAKS

HUNTER'S STEAK	200 gr.	3570
<i>Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!</i>		
MACHETE STEAK	300 gr.	2770
<i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Russia.</i>		
LAMB RACK (7-8 RIBS)	350 gr.	2750
<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

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

JUICE

ORANGE / TOMATO / APPLE / CHEF'S CURRANT DRINK	250 ml	185
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FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml	325
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SOFT DRINKS

GASTEINER <i>Austria.</i>	330/750 ml	235/615
COLA / SPRITE / TONIC	250 ml	185

NON ALCOHOL COCKTAILS

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

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE <i>Orange / Strawberry / Lemon.</i>	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.