

COLD STARTERS

SEA URCHINS *

1 pc. 390

OYSTERS *

1 pc. 390

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.

150/60/30 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. 1210

BEEF CARPACCIO

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

80/30 gr. 895

FRESH VEGETABLES

Tomatoes, cucumbers, radish, herbs.

500 gr. 1030

NORWEGIAN HERRING

Seasoned in vegetable oil with dried dill and onion.

180 gr. 595

SMOKED SALMON

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

100/60/30 gr. 695

OLIVES

100 gr. 415

CHEESE PLATE

160/60/10 gr. 950

GUACAMOLE

150/50 gr. 690 **NEW**

HOT STARTERS

CHEF'S STARTER

Roasted cheese and prawns, in sweet onion

350 gr. 595

GARLIC BLACK BREAD CROUTONS

100/65/30 gr. 535

SINGAPORE CALAMARI

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

250/60 gr. 835

TIGER PRAWNS

Fried with hot sweet-and-sour sauce.

200/60 gr. 1190

KAMCHATKA CRAB *

Boiled legs of Kamchatka crab. Served with Hollandaise sauc.

2/4 pc. 4750/7750



SALADS

AVOCADO WITH CRAB <i>Tender meat of Kamchatka crab in ponzu sauce with melt-in-your-mouth pieces of avocado and capers.</i>	180/30 gr.	1370 NEW
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

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.

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.	2690
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FILET PRIME STEAK <i>A steak made of premium grain-fed beef loin. 200 days of grain feeding. Black Angus bulls. Prime. Miratorg. Pairs best with EL ILusionista from Spain.</i>	250 gr.	3390
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BLACK ANGUS RIB EYE STEAK <i>Steak from Uruguay beef, 100 days of grain feeding, 100% Black Angus meat. Pairs best with Malbec from Argentina.</i>	300 gr.	2630
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RUSSO RIB EYE STEAK <i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. Miratorg. Pairs best with Sangiovese from Russia.</i>	350 gr.	3390 
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NEW YORK STEAK <i>Marbled steak made of Russian beef. Black Angus bulls. 200 days of grain feeding. Prime. Best accompanied with Carmenere from Chili.</i>	300 gr.	2630
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ALTERNATIVE STEAKS

HUNTER'S STEAK <i>Royal deer tenderloin or rib eye. Please ask your waiter!</i>	200 gr.	3890
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MACHETE STEAK <i>Unusual structure and original form make machete a really manly steak. Grain-fed for 200 days. Black Angus bulls. Prime.</i>	300 gr.	2810
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LAMB RACK <i>New Zealand classic.</i>	350 gr.	2790
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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.	1120
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.	1210
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	430 gr.	1150
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	380 gr.	1120
WILD CHILI SALMON	200/60 gr.	1610
SEVEROMORSK HALIBUT	240/60 gr.	1710

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.	850
TOMATOES WITH GREEN SAUCE	240 gr.	610
MASHED POTATOES WITH BLACK PEPPER	200 gr.	480
FRIED POTATOES WITH MUSHROOMS	230 gr.	490
FRIED YOUNG POTATOES	180 gr.	420
GRILLED VEGETABLES	180 gr.	510

DESSERT

CHEF'S DESSERT <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	670
TROPICANO <i>An exquisite dessert based on a creme mousse with fresh mango and passion fruit, in a tender white chocolate crust.</i>	1 piece	770
CHOCOLATE TRUFFLE <i>A melt-in-your-mouth sponge cake with Italian cacao, zesty chocolate mousse and two kinds of chocolate - with chili flakes and roasted almonds. Served with fresh raspberry and mint.</i>	1 piece	670
BUTCHER CHEESECAKE <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 piece	870
CHEF-BRULEE <i>Custard with caramelized milk and crust.</i>	1 piece	510
KUTUZOV <i>Mascarpone cream, berries, puff pastry and peanut meringue.</i>	1 piece	795
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.	220
SORBET: <i>Green lemon, mango.</i>	50 gr.	240

VODKA

VEDA	50 ml	270
BELUGA NOBLE	50 ml	400
BELUGA GOLD LINE	50 ml	700

COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml	680
HENNESSY V.S.O.P.	50 ml	810
BOWEN X.O.	50 ml	1890
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	610
ARMAGNAC CHATEAU DE LAUBADE V.S.O.P.	50 ml	520

RUM / GIN

BRUGAL ANEJO <i>Dominicana.</i>	50 ml	370
DICTADOR 20 YEARS OLD <i>Colombia.</i>	50 ml	730
SIPSMITH LONDON DRY GIN <i>Great Britain.</i>	50 ml	440

TEQUILA

MILAGRO SILVER 100% BLUE AGAVE	50 ml	380
MILAGRO ANEJO 100% BLUE AGAVE	50 ml	610

VERMOUTH

MARTINI BIANCO	100 ml	390
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WHISKY

THE MACALLAN TRIPLE CASK 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	760
THE MACALLAN TRIPLE CASK 18 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	1780
AUCHENTOSHAN AMERICAN OAK <i>Scotland, Lowland, Single malt.</i>	50 ml	480
HIGHLAND PARK 12 Y.O. <i>Scotland, Highland, Single malt.</i>	50 ml	560
THE BALVENIE DOUBLEWOOD 12 Y.O. <i>Scotland, Speyside, Single malt.</i>	50 ml	750
LAGAVULIN 16 Y.O. <i>Scotland, Islay, Single malt.</i>	50 ml	930
TULLAMORE D.E.W. <i>Ireland, Blended.</i>	50 ml	410
MAKER'S MARK <i>USA, Kentucky, Bourbon.</i>	50 ml	420

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>Maker's Mark, sour mix.</i>	150 ml	440
KIR ROYAL <i>Cava, Creme de cassis.</i>	150 ml	560
BUTCHER'S BLOODY MARY <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	450
GIN & TONIC <i>Gin, tonic, spices.</i>	250 ml	460
MRS. HUDSON <i>Gin, Creme de cassis, tonic.</i>	250 ml	490
APEROL SPRITZ <i>Aperol, Cava, soda, orange, Martini Bianco.</i>	220 ml	560

POPULAR COCKTAILS

MAI TAI <i>Rum light, rum dark, triple sec, peach liqueur, orange juice, grenadine.</i>	350 ml	560
DAIQUIRI <i>Rum, lime juice, powdered sugar.</i>	150 ml	470
MARGARITA <i>Tequila, lime juice, triple sec, powdered sugar.</i>	150 ml	470
STRAWBERRY MARGARITA <i>Strawberry, tequila, lime juice.</i>	200 ml	560
MOJITO <i>Fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	520
STRAWBERRY MOJITO <i>Strawberry, fresh mint, rum, brown sugar, lime juice, soda.</i>	300 ml	550
LONG ISLAND ICED TEA <i>Tequila, rum, gin, vodka, triple sec, cola, lime juice.</i>	300 ml	820
B-52 <i>Coffee liqueur, Baileys, triple sec.</i>	50 ml	420
MULLED WINE <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	420

BEER

SPATEN <i>Light, Germany.</i>	300/500 ml	365/445
LEFFE BRUNE <i>Ale, Belgium.</i>	330/500 ml	370/450
GOOSE ISLAND IPA <i>Indian Pale Ale, bottled beer, USA.</i>	355ml	350
BECK'S BLUE <i>Non-alcoholic, bottled beer, Germany.</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

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

NON-ALCOHOLIC COCTAILS

SMOOTHIE <i>Strawberry-celery / Strawberry-coconut.</i>	250 ml	400
JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml	420
MILK SHAKE <i>Chocolate / Strawberry / Vanilla / Melon.</i>	300 ml	360
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 / Tarragon and passion fruit..</i>	1000 ml	690
COMPOTE	1000 ml	690



Chef recommends

DIGESTIVES

VECCHIO AMARO DEL CAPO	50 ml	350
GRAPPA «VIA ROMA» BAROLO RISERVA	50 ml	555
LIMONCELLO	50 ml	360
JAGERMEISTER	50 ml	350

DESSERT & FORTIFIED WINES

RECIOTO DELLA VALPOLICELLA CLASSICO «ANGELORUM» / MASI <i>Italy, Veneto, sweet.</i>	375 ml	6650
FINO «INOCENTE» / VALDESPINO <i>Spain, sherry, dry.</i>	100 ml	580
PEDRO XIMENEZ «EL CANDADO» / VALDESPINO <i>Spain, sherry, sweet.</i>	50 ml	480
PORTO TAWNY 10 YEARS OLD / OSBORNE <i>Portugal, port wine, sweet.</i>	50 ml	560

COFFEE

ESPRESSO	40 ml	250
DOUBLE ESPRESSO	80 ml	400
AMERICANO	160 ml	320
CAPPUCCINO	200 ml	350
LATTE MACCHIATO	250 ml	340
LATTE WITH SYRUP	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
BUCKWHEAT	400 ml	450

TEA

GOLDEN ASSAM	400 ml	290
JASMINE	400 ml	290