



CHAMPAGNE

PERRIER-JOUËT





STARTERS

OYSTERS & SEAFOOD*

FINE DE CLAIRE №2 (3 PCS) mignonette, lemon	45
SPECIALE DE CLAIRE GILLARDEU №2 (3 PCS) mignonette, lemon	84
SPECIALE DE TIA MARRA №2 (3 PCS) mignonette, lemon	69
COLD SEAFOOD PLATTER (800) tiger prawns, tuna tataki, scallop ceviche, green mussels, red caviar, king crab	310

*please ask your server about availability

COLD APPETIZERS

BAKU TOMATOES (120) olive soil, tomato gel, pesto, fresh basil	19
BEEF TARTAR (120) kombu soya, miso butter, oyster mushroom tempura, brioche	21
BURRATA (180) sea salt, berries sabayon, burned baguette	33
SALMON TARTAR (100) wasabi chantilly, avocado, soya	26
PARMA HAM (120) homemade french fries, foie gras and truffle mousse	21
TUNA CEVICHE (120) mango, wakame, passion fruit caviar, coriander chili dressing	26
SMOKED SALMON (140) crispy nori, trout caviar, yuzu crème fraîche, pear, pickled cucumber	28
AVOCADO HUMMUS (160) tomato salsa, pomegranate, pita, tomato gel, lime	19
BLACK CAVIAR (30/100) russian pancakes, egg white, parsley	195



HOT APPETIZERS

DUCK CROQUETTE LOLLIPOP (140)	23
kimchi mayo, spicy sesame, sour cabbage purée	
TIGER PRAWN KATAIFI (170)	35
katsuobushi mayo, ponzu gel	
UNAGI PISSALADIÈRE (120)	31
japanese mayo, truffle unagi sauce, katsuobushi	
OYSTER AU GRATIN (120/2 pcs)	34
prawn, bisque hollandaise, pear	
BEEF TONGUE CARPACCIO (120)	22
corn puree, corn salsa, crispy onion	

SALADS

GRILLED BABY CHICKEN (160)	21
caesar dressing, baby romaine, fried egg, peanut sauce	
SAUTEED PRAWN ON WINE (160)	25
grilled baby romaine, marie rose dressing, avocado, spicy cashew	
BEEF WITH CHILI MINT DRESSING (180)	23
soy glaze, corn, shallot, mixed greens	
CHICKEN KATSU (180)	20
unagi sauce, melted cheese, mixed greens	

SOUPS

MISO (300)	14
beef, tofu, wakame	
CHEF'S GAZPACHO (250)	19
prawn, quinoa, corn	
CLASSIC HOLODNIK (300)	12
potato croquette, radish, cucumber	
CAPPUCCINO SOUP (300)	16
sautéed mushroom, foam	



MAINS

SALMON (260)	47
miso potato puree, vanilla teriyaki glaze	
HALIBUT (180)	31
wrap in kombu, beurre noisette, yuzu ponzu	
LAMB LEG (220)	37
harissa, tomato sugo, sauté tomato, crispy ginger	
SKIRT STEAK KUSHIYAKI ON CHARCOAL (220)	34
mixed greens, honey-soy dressing	
DUCK BREAST (180)	29
pomegranate dressing, mango salsa, puffed rice	
WILD SEABASS (220)	47
mango, lime coconut milk, grilled coconut, coriander oil, crispy ginger	
SEAFOOD LINGUINE (300)	47
bisque, prawn, mussels, scallop, tomato, coconut milk	
DORADO (220)	45
mild curry emulsion, mango&avocado salsa	
CRAB PHALANX (250)	65
garlic butter, kimizu sauce, yuzu caviar	
HOT SEAFOOD PLATTER (700)	210
octopus, tiger prawns, phalanx king crab, salmon, scallops, ponzu, salsa verde	



ON GRILL (PRICE PER 100G)

STEAKS	G	BYN
PRIME RIBEYE	100	35
CHATEAUBRIAND	100	17
WAGYU RIB EYE A5	100	130
WAGYU CHUK FLAP A5	100	120
DRY-AGED		
36 DAYS DRY AGED RIB EYE	100	41
60 DAYS DRY AGED RIB EYE	100	44
36 DAYS DRY AGED T-BONE	100	35
36 DAYS DRY AGED TOMAHAWK	100	37
LOCAL		
36 DAYS DRY AGED RIB EYE	100	20
ADD TO THE CUT		
Steak fries / Mashed potato	180	7
Roasted vegetables / Venere rice / Steamed green vegetables	180	9
Wild mushrooms / Sweet potato fries	180	12
SAUCES		
Homemade bourbon BBQ / Homemade piri-piri BBQ / Smoked honey mustard BBQ / Pepper sauce / Red wine sauce / Bearnaise / Chimichurri / Garlic herb butter	50	5

Please, let your server know if you have any allergies.
All prices are in BYN including 20% VAT



EMBER CLASSICS

ANTIPASTI (780)	67
charcuterie selection, assorted cheeses, foie gras terrine, seasonal fruits and vegetables, mix olives, grissini	
FOIE GRAS BRULEE (80)	19
pineapple chutney, candied walnut, brioche	
GREEK QUINOA SALAD (220)	21
lemon vinaigrette, ponzu gel, mix green, tomato, paprika, olives, cream fresh	
SEAFOOD SALAD (220)	35
prawn, octopus, scallop, olive chips, lemon espuma, mix green	
CLASSIC HOLODNIK (300)	12
potato croquette, radish, cucumber	
CAPPUCCINO SOUP (300)	16
sauteed mushroom, foam	
DOVER SOLE A LA MEUNIERE (300)	72
butter, capers, parsley	
BEEF ROSSINI (220)	43
foie gras cromesquis, wasabi aligot, pepper sauce	
OCTOPUS (240)	65
yuzu chimichurri, romesco, sweet potato puree	
RAVIOLI (220)	28
spinach, mushroom, brie sauce, walnut	
CHICKEN CASARECCE (300)	26
mushroom, cream sauce, truffle oil	
DRY AGED BURGER (450)	36
cocktail dressing, bacon, foie gras fillet, melted cheese, harissa steak fries	



DESSERTS

HONEY CAKE (160) mango & passionfruit mousse	16
STRAWBERRY MOJITO (120) basil mousse, lemon biscuit, strawberry gel, strawberry chutney	17
TIRAMISU (170) mascarpone mousse, coffee biscuit, pear jelly	18
CREME BRULEE WITH LEMONGRASS (135) candied lemon, cream	17
CHOCOLATE CAKE (120) chocolate mousse, chocolate crunch, biscuit	18
HANDMADE CANDIES (12)	3
FRESH FRUITS PLATTER (600) seasonal fruits, fresh berries	33
CHEESE PLATTER (350) continental & local select of cheese, grape, honey	44

HOT DRINKS

ESPRESSO	30	5
AMERICANO	100	5
DOUBLE ESPRESSO	60	7
CAPPUCCINO	120	6
LATTE	180	6
TEA SELECTION	400	8
HOT CHOCOLATE	120	8



CHAMPAGNE

ML

BYN

BRUT

PERRIER-JOUET GRAND BRUT	125	45
MUMM CORDON ROUGE BRUT	125	40
MUMM CORDON ROUGE BRUT	750	235
PERRIER-JOUET GRAND BRUT	750	265
PERRIER-JOUET BELLE EPOQUE	750	850

ROSE

MUMM BRUT ROSE	750	365
PERRIER-JOUET BLASON ROSE	750	415

CAVA

CAMPO VIEJO CAVA BRUT	750	115
CAMPO VIEJO CAVA BRUT ROSE	750	115



WINE BY GLASS ML BYN

WHITE WINE

CAMPO VIEJO VIURA, SPAIN	150	21
BRANCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND	150	26
PENFOLDS RAWSON'S RETREAT CHARDONNAY, AUSTRALIA	150	24
MASI MODELLO PINOT GRIGIO DELLE VENEZIE, ITALY	150	28

RED WINE

CAMPO VIEJO TEMPRANILLO, SPAIN	150	22
BRANCOTT ESTATE PINOT NOIR, NEW ZEALAND	150	28
CRANE LAKE CABERNET SAUVIGNON, USA	150	26
DE MARTINO RESERVA 347 SYRAH, CHILE	150	28

ROSE WINE

CAMPO VIEJO ROSE, SPAIN	150	21
MARCEL MARTIN LA JAGLERIE ROSE D'ANJOU, FRANCE	150	24



COCKTAILS	ML	BYN
TAI SPRITZ mango, lemongrass, Campo Viejo Cava	180	19
ENZONI Beefeater, bitter, grape, lemon	90	19
FRENCH SPRITZ Lillet Rose, Campo Viejo Cava, berries	180	19
POMEGRANATE SANGRIA red wine, ARARAT, pomegranate, citrus	195 1200	18 48
BOTANICA Olmeca, lime, aloe	180	19
JIBARO lemongrass infus, lime, kaffir lime	120	19
COFFEE-COLADA ARARAT Coffee, coconut, milk	180	21
APRICOT 75 ARARAT Apricot, lemon, Campo Viejo Cava	150	22
ESPRESSO BETON Becherovka, espresso, tonic	160	19
LEMONADES		
CLASSIC / TROPICAL / BERRY	250 1000	9 27



APERITIF

	ML	BYN
LILLET BLANC	50	7
PO'DI BASSANO CLASSICA ГРАППА	50	24

TINCTURES

BECHEROVKA	50	12
BECHEROVKA LEMOND	50	13

SCOTCH BLENDED WHISKY

CHIVAS REGAL 12 Y.O.	50	24
CHIVAS REGAL 15 Y.O.	50	36
CHIVAS REGAL 18 Y.O.	50	44
ROYAL SALUTE 38 Y.O.	50	165
BALLANTINES FINEST	50	11

SINGLE MALT SCOTCH WHISKY

ABERLOUR 12 Y.O.	50	24
THE GLENLIVET FOUNDERS RESERVE	50	23
THE GLENLIVET 12 Y.O.	50	26
THE GLENLIVET 15 Y.O.	50	33
THE GLENLIVET 18 Y.O.	50	44



IRISH WHISKEY	ML	BYN
JAMESON	50	15
JAMESON CASKMATES	50	18
JAMESON CRESTED	50	21
JAMESON BLACK BARREL	50	24
BOURBON		
FOUR ROSES	50	12
FOUR ROSES SINGLE BARREL	50	23
FOUR ROSES SMALL BATCH	50	21
JACK DANIEL'S OLD №7	50	24
JAPANESE WHISKEY		
NIKKA FROM THE BARREL	50	36
NIKKA DAYS	50	31
GIN		
BEEFEATER	50	12
PLYMOUTH	50	19
MONKEY 47	50	28
RUM		
HAVANA CLUB 3 ANOS	50	10
HAVANA CLUB ESPECIAL	50	11
HAVANA CLUB 7 ANOS	50	14
HAVANA CLUB SELECCION DE MAESTROS	50	26
ANGOSTURA 1919	50	33



TEQUILA	ML	BYN
OLMECA BLANCO	50	14
OLMECA GOLD	50	15
OLMECA ALTOS PLATA	50	16
OLMECA ALTOS REPOSADO	50	18
PATRON ANEJO	50	36
VODKA		
IMPORTED		
ABSOLUT	50	12
ABSOLUT ELYX	50	24
GREY GOOSE	50	27
BELUGA NOBLE	50	21
ONEGIN	50	19
LOCAL		
BULBASH №1	50	8
TRIPLE SEVEN	50	18
COGNAC		
MARTELL VS SINGLE DISTILERY	50	26
MARTELL VSOP AGED IN RED BARREL	50	34
MARTELL XO	50	95
MARTELL COHIBA	50	145
ARMAGNAC		
MARQUIS DE CAUSSADE VSOP	50	34



BRANDY	МЛ	BYN
ARARAT APRICOT	50	16
ARARAT COFFEE	50	16
ARARAT ANI 7 Y.O.	50	17
ARARAT AKHTAMAR 10 Y.O.	50	23
ARARAT DVIN 10 Y.O.	50	38
ARARAT NAIRY 20 Y.O.	50	48
ARARAT CHARLES AZNAVOUR 25 Y.O. SIGNATURE BLEND	50	85
SHERRY		
VALDESPINO FINO INOCENTE	50	16
VALDESPINO PEDRO XIMENEZ EL CANDADO	50	23
PORTO		
NIEPOORT RUBY	50	14
NIEPOORT TAWNY	50	14
LIQUEURS		
SAMBUCA FRATELLI RAMAZOTTI	50	11
AMARO DI ANGOSTURA	50	8
DRAFT BEER		
KRONENBOURG 1664 BLANC	330	7
KRONENBOURG 1664 BLANC	500	9
BOHEMIAN PILS	330	7
BOHEMIAN PILS	500	9



BOTTLED BEER	ML	BYN
HEINEKEN	330	8
CORONA	355	13
CLAUSHTALER (NON – ALCOHOLIC)	300	13
BUDWEISER BUDVAR DARK	330	13
ESTRELLA DAMM	330	12
WATER		
FILETTE	470	17
BORJOMI	330	10
AQUA MINERALE	260	5
SOFT DRINKS	ML	BYN
COCA-COLA / FANTA / SPRITE	250	5
SCHWEPES INDIAN TONIC	250	5
RED BULL	250	12
ASSORTED JUICES	250	5
FRESHLY SQUEEZED JUICES		
ORANGE/ GRAPEFRUIT	250	10



ARARAT

ЛЕГЕНДАРНЫЙ АРМЯНСКИЙ КОНЬЯК
1887

CHARLES AZNAVOUR SIGNATURE BLEND

КОГДА ДВЕ ЛЕГЕНДЫ ВСТРЕЧАЮТСЯ



УРЕЗМЕДНОЕ УПОТРЕБЛЕНИЕ АЛКОГОЛЯ ВРЕДИТ ВАШЕМУ ЗДОРОВЬЮ