

# STEAKS

ALL OUR STEAKS ARE COOKED OVER CHARCOAL GRILL

## CLASSICAL

① "New York" (300g).....	1590
② "Ribeye" (350g).....	2490
③ Filet Mignon "Prime" (200g).....	2190

## ALTERNATIVE

⑥ "Rump Cap" (300g).....	1090
⑥ "Top Sirloin filet" (250g).....	1050
④ "Outside Skirt" dry aged (250g).....	1450
⑥ "Sirloin" (300g).....	780

## NOT CLASSICAL

⑦ "Tri Tip" (250g).....	790
⑤ "Flap" (250g).....	890
⑥ "Rump Camp" (300g).....	1090
① "New York" (300g).....	1590

## SPECIALS

Small lamb t-bones (280g).....	990
③ Chateaubriand (350-400g).....	2870
Surf & turf (crab, filet mignon, scallops).....	2690

WE SERVE MEAT SAUCE TO ALL OUR STEAKS

## SAUCES

Meat/Mushroom/Garlic aioli/Tomato/ Cranberry/Peanut/Pepper.....	80
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## SIDES

Baby potatoes with rosemary.....	250
Grilled zucchini.....	240
Creamed spinach.....	280
Grilled vegetables.....	270
Grilled corn.....	200
Mashed potatoes.....	190
French fries.....	170

Please inform your waiter  
if you have any food allergies or dietary needs.



## WINE STARTERS

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* Far Easten oysters (unit price).....	190
Set of three pates: goose, mushroom & duck.....	650
Italian platter.....	680
Cheese platter.....	550
Fried cheese.....	350
Pumpkin creme brulee with goose pate.....	350
Bone marrow with "Borodinsky" bread toasts.....	290
Pate of choice:	
goose, mushroom or duck.....	270
Olives/ dried tomatoes/ artichoke.....	190

## STARTERS

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RED tartar.....	540
Beef carpaccio.....	450
Deer carpaccio.....	450
Salmon carpaccio with ponzu.....	450
Pumpkin creme brulee with goose pate.....	350
Mixed green salad.....	350
Asian steak salad.....	440
Smoked duck breast salad.....	460
Tuna tartar.....	580
"Caesar" salad with goose roast.....	650

## SOUPS

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Soup with grilled meatballs.....	350
Pumpkin creme soup.....	360
Tomato soup.....	300
Bread basket.....	80

\* Special offer. Please ask your waiter  
for more information.

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## MAINS

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Big RED burger.....	750
Burger with cheddar.....	540
· <i>bacon</i> .....	75
· <i>taleggio</i> .....	120
Surf and turf ( <i>crab, filet mignon, scallops</i> ) .....	2440
Scallops with boletus cream .....	820
Salmon fillet with grilled zucchini .....	950
Tuna filet with wasabi mashed potatoes .....	1070
Duck leg confit with quince.....	740

## DESSERTS

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Ice cream "Pedro Ximenez" .....	390
Date cake with ice cream.....	320
Meringue Pavlova.....	250
Blueberry-currant pie .....	280
Sour cream cake.....	280
Creme brulee.....	240
Homemade ice cream .....	170

This menu is an advertising material. Please ask your waiter  
for detailed information about composition.

## SOFT DRINKS

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Bottled water Fiuggi (0,5/1l) .....	200/320
Traditional russian berry infusion (0,2/1l).....	120/500
Fresh juice (0,2/0,3l).....	250/350
Homemade lemonade (1l).....	500
Juice (0,2l).....	140
Fentimans lemonade (0,275l).....	290
Pepsi (0,2l).....	140
Tea (0,4l).....	240
Espresso .....	140
Americano.....	140
Cappuccino .....	170
Latte.....	190
Non-alcoholic wine:	
Natureo white/rose (0,125l) .....	260
Non-alcoholic beer Eggenberg (0,33l).....	190

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