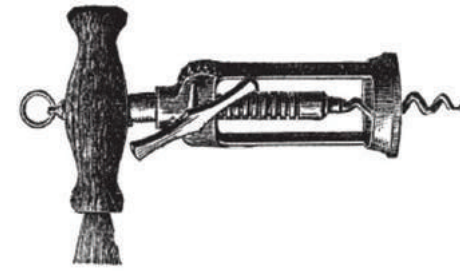
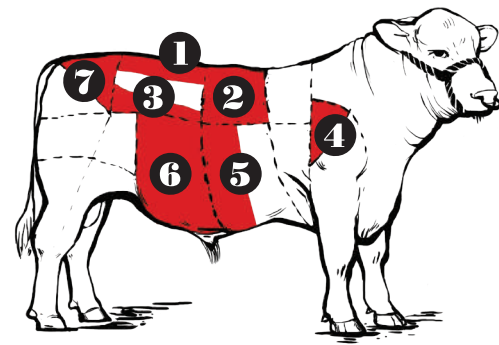


MENU



STARTERS

RED tartar	540 rub
Beef carpaccio	450 rub
🍷 Deer carpaccio	450 rub
Scallops carpaccio with beet ice cream	500 rub
Pumpkin creme brulee with goose pate	350 rub
Mixed salad	350 rub
🍷 Smoked duck breast salad	460 rub
🍷 Tuna tartar	580 rub
Asian salad with steak	440 rub
Caesar salad with goose	650 rub



SOUPS

Soup with grilled meatballs	350 rub
Pumpkin cream soup	360 rub
Tomato soup	300 rub
Fresh bread	80 rub

STEAKS

ALL OUR STEAKS ARE COOKED OVER CHARCOAL GRILL

CLASSICAL

🍷 «New York» (300 g)	1490 rub
🍷 «Ribeye» (300 g)	1940 rub
🍷 «Filet Mignon Prime» (225 g)	1940 rub
🍷 «Ribeye» grass fed (400 g)	1490 rub

NOT CLASSICAL

🍷 «Outside Skirt» Dry Age (250 g)	1090 rub
🍷 «Top sirloin filet» (250 g)	1080 rub
🍷 «Ramp Cap» (300 g)	990 rub
🍷 «Sirloin» (300 g)	780 rub
🍷 «Top Blade on bone» Dry Age (300 g)	1190 rub

SOUS VIDE

🍷 «New York» (300 g)	1490 rub
🍷 «Ramp Cap» (300 g)	990 rub

SPECIALS

🍷 «Rybeye on bone» (1000 g)	4000 rub
🍷 «Chateaubriand» (350-400 g)	2440 rub
Surf and turf (crab, filet mignon, scallops)	2440 rub

WE SERVE MEAT SAUCE TO ALL OUR STEAKS

SAUCES

meat / mushroom / aioli / tomato / mustard / pepper	80 rub
---	--------

SIDES

Baby potatoes with rosemary	250 rub
Grilled zucchinis	240 rub
Spinach with cream and pine nuts	280 rub
Grilled vegetables	270 rub
Grilled corn	200 rub
French fries	170 rub
Mashed potatoes	190 rub

MAINS

Big RED Burger 360 g pattie	750 rub
Burger with cheddar + bacon	540 rub
+ tallegio	75 rub
+ tallegio	120 rub
🍷 Backed lamb leg with mashed potatoes	990 rub
Surf and turf (crab, filet mignon, scallops)	2440 rub
Scallops with boletus cream	820 rub
🍷 Fried halibut with spinach	790 rub

WINE STARTERS

🍷 Set of 3 Pates	650 rub
Set of wine apperizers	680 rub
Cheese platter	550 rub
Bone marrow with «Borodinsky» bread toasts	290 rub
Pumpkin creme brulee with goose pate	350 rub
🍷 Fried cheese	350 rub
Pate of choice: goose pate, boletus pate, Budapest pate	270 rub
Olives/dried tomatoes/artichoke	190 rub

SOFT DRINKS

Bottled water (330/750 ml)	160/280 rub
Traditional Russian berry Infusion (200 ml/1 l)	120/500 rub
Fresh juice (200/300 ml)	250/350 rub
Homemade lemonade (1 l)	500 rub
Bottled juice	140 rub
«Fentimans» lemonade (275 ml)	290 rub
Pepsi (200 ml)	140 rub
Tea (400 ml)	240 rub
Coffee	140 rub
Cappuccino	170 rub
Latte	190 rub
Non-alcoholic wine white/rose (125 ml)	260 rub
Non-alcoholic beer (330 ml)	190 rub



DESSERTS

Ice cream «Pedro Ximenez»	390 rub
Sticky date pudding with ice cream	320 rub
RED bouquet	490 rub
🍷 Blueberry — black currant pie	260 rub
Creme brulee	240 rub
Homemade ice cream	170 rub