

CAFÉ RUSSE

APPETIZERS

ROAST BEEF TARTINE 650 rub
Iceberg, Cornichons, Grain Mustard
140 gr

SALMON TARTAR 900 rub
Mustard Oil & Seed, Potato "Gaufrette"
160/20 gr

BEEF TARTAR 950 rub
Capers, Onion, Cornichons, Oyster sauce, Salt & Pepper,
"Potato Gaufrette"
160/20 gr

OYSTERS 4000 rub
½ Dozen, Caraway Bread, Butter & Condiment

SALADS

CAFÉ RUSSE CAESAR SALAD
With Chicken 120/60 gr **700 rub**
With Prawns 120/60 gr **900 rub**
With Salmon 120/60 gr **1200 rub**

CAFÉ RUSSE 650 rub
Mesclun Leave, Red Cabbage, Smoked Bacon, Tomato
Confit, Potatoes, Quail Eggs, Crouton, Walnuts &
Balsamic Dressing 180 gr

VEGETARIAN 700 rub (v) (h) (gf)
Roasted Pumpkin, Beetroot, Feta Cheese, Orange,
Apple, Pine nuts, Spinach Leaves & Pumpkin Dressing
180 gr

MEDITERRANEAN 700 rub (v) (h) (gf)
Avocado, Mesclun Leaves, Feta Cheese, Tomatoes,
Red Onion, Olive & Lemon Dressing 180 gr

GEORGIAN SALAD 750 rub (v) (h) (gf)
Tomatoes, Cucumber, Onion, Fresh Herbs & Green
"Adzhika" Dressing 180 gr

TOMATO SALAD 950 rub (v) (h) (gf)
Tomato, Red Onion Basil & Olive Oil 180 gr

BURRATA 1100 rub (v) (h) (gf)
Tomato, Virgin Olive Oil & Fresh Basil 170 gr

SOUPS

GRATINEE AN L'OIGNON 550 rub
Onion Soup, Gratinated Croutons & Cheese 250 gr

BEEF GOULASH 650 rub
Braised Beef, Tomato, Capsicum, Potato, Carrot &
Paprika Spice 250 gr

BEEF OXTAIL SOUP 650 rub
Potato Carrots Leek "Adzhika" & Chopped
Fresh Herbs 250 gr

JERUSALEM ARTICHOKE CREAM 800 rub
Smoked Salmon & Croutons 250 gr

FISH MARKET

FISH & CHIPS 700 rub
With Tartar Sauce 120/40 gr

"BACK FROM MARKET" 1500 rub
Catch of the Day 160 gr

SEAFOOD "CASOLETTE" 2000 rub
in Sauterne Sauce 180 gr

**ORDER YOUR STEAK
AND GET A GLASS OF WINE**

FOR FREE!

EVERY DAY

FROM 3PM TILL 6PM



Meat

PORTERHOUSE 3500 rub

Served for Two person 500 gr
You get the best of both worlds with this cut, super
tender, buttery tenderloin, and beefy, juicy strip steak.
Chef's recommendation: medium rare
*Sommelier's recommendation: Vino Nobile di Montepulciano,
Fattoria del Cerro Italy 0,75L 6500 rub*

BEEF TENDERLOIN "CHATEAUBRIAND" 4000 rub

Served for Two person 500 gr
Chef's recommendation: medium
*Sommelier's recommendation: Zinfandel Private Selection, Robert
Mondavi USA 0,75L 4500 rub*

RIB EYE BONE "Served for 4 Persons" 8000 rub

SIGNATURE
Excellent marbling which creates its savory buttery
flavor and tenderness 1400 gr
Chef's recommendation: medium
*Sommelier's recommendation: Chateau Citran, Cru Bourgeois,
Medoc, France 0,75L 6000 rub*

TENDERLOIN 2600 rub

The tenderness of all the steaks, buttery and mild in
flavor 250 gr
Chef's recommendation: rare/medium rare
*Sommelier's recommendation: La Casetta Valpolicella Classico,
Domini Veneti, Veneto, Italy 0,75L 6000 rub*

ENTERECOTE 2500 rub

Juicy and flavorful 250 gr
Chef's recommendation: medium
*Sommelier's recommendation: Renaissance, Raevskoe Estate,
Krasnodar Valley, Russia 0,75L 3750 rub*

RIB EYE 3500 rub

Super beefy and flavorful 350 gr
Chef's recommendation: medium
*Sommelier's recommendation: Three Grapes Rouge, Mas La
Chevalier, Languedoc Roussillon, France 0,75L 5500 rub*

STRIPLOIN 1600 rub

With medium fat content 250 gr
Chef's recommendation: medium rare
*Sommelier's recommendation: Escudo Rojo Icon, Baron Philippe de
Rotshild Chile 0,75L 5000 rub*

NEW YORK STEAK 2250 rub

Tender and beefy flavor 350 gr
Chef's recommendation: medium rare
*Sommelier's recommendation: Malbec, Bodegas Luigi Bosca
Argentina 0,75L 5500 rub*

FLANK STEAK 950 rub

Have tons of intense beefy flavors but can be a little
tough. Eat it thinly sliced and cut against the grain for
maximum tenderness 250 gr
Chef's recommendation: medium rare
*Sommelier's recommendation: Cotes du Rhone, Chateau de la
Gardine, Rhone Vale, France, 0,75L 4500 rub*

GROUND STEAK 800 rub

Super Juicy beef patty, fried egg, 200 gr
French fries or Mesclun salad at your choice
Chef's recommendation: medium
*Sommelier's recommendation: Pinot Noir, Raevskoe Estate, Kasnodar
Valley, Russia 0,75L 3500 rub*

MAIN COURSE

BEEF STROGANOFF 200 gr 850 rub

DUCK BREAST 180 gr 950 rub

BEEF CHEEKS 160 gr 950 rub

FRIED CHICKEN 160 gr 950 rub

ROASTED CORN FEED CHICKEN 250 gr 1100 rub

LAMB RACK 220 gr 2000 rub
*Sommelier's recommendation: Cuvee Reserve, Markotkh Estate
Russia 0,75L 4500 rub*

BURGER'S & FRIES

CAFÉ RUSSE 800 rub
Beef Patty, Tomato, Lettuce, Bacon, Onion, Mushroom,
Pickles, Cheese 220 gr

RUSSIAN 850 rub
Veal Patty, Smoked Cheese, Beetroot, Cabbage, Salted
Cucumber, Tomato 220 gr

MEXICAN 950 rub
Beef Patty, Tomato, Fresh Cucumber, Lettuce, Bacon,
Guacamole sauce 220 gr

BROCHETTE

Chicken 150 gr **950 rub (gf)**
Salmon 150 gr **950 rub (gf)**
Beef 150 gr **1500 rub (gf)**
Mix seafood 150 gr **1800 rub**

BARBECUE

BBQ CHICKEN WINGS 120 gr 750 rub (gf)
PORK RIBS BBQ 160 gr 850 rub (gf)
PORK RIBS BBQ XXL 320 gr 1700 rub (gf)
BEEF RIBS BBQ 160 gr 1200 rub (gf)

SIDE DISHES

Steamed Rice 100 gr **100 rub (v) (h) (gf)**
Baked Potato 120gr **150 rub (v) (h) (gf)**
French Fries 120 gr **150 rub (v)**
Sautéed Potato & Mushrooms 120 gr **150 rub (v)**
Mashed Potato Flavored
with Truffle Oil 120 gr **150 rub (v)**
Mesclun Salad & Vinaigrette Dressing
80 gr **200 rub (v) (h) (gf)**
Grilled Vegetables 120 gr **250 rub (v) (h) (gf)**
Sautéed Spinach 80 gr **300 rub (v) (h) (gf)**
Steamed Broccoli & Parmesan Cheese
120 gr **400 rub (v) (gf)**
Grilled Asparagus 80 gr **500 rub (v) (h) (gf)**

SAUCES 60 GR 150 RUB

Green Peppercorn
Black Peppercorn
Béarnaise
Bordelaise
Blue Cheese
BBQ
Creamy Mushrooms
Beurre Maître D' Hotel
Fisherman Virgin
Lemon Butter
Satsebeli

DAILY SPECIAL

500 RUB

EVERY DAY

FROM 12AM TILL 3PM