

## STARTERS

Russian appetizer  
(bread toast, lard, marinated  
cucumber, spicy cabbage,  
marinated mushrooms,  
potato wedges)  
40/40/35/40/55/40 g ▶ 590 P

Roast bread sticks  
with cheese and garlic  
150/40 g ▶ 320 P

Roast cheese sticks  
with berry sauce  
150/30 g ▶ 470 P

Herring with roasted  
potato, bread sticks  
and aioli sauce  
100/65/25/30 g ▶ 460 P

Chicken wings  
with chili sauce  
300/50 g ▶ 650 P

Bruschetta with roastbeef  
110 g ▶ 490 P

Bruschetta with Dorblu cheese  
and pear  
110 g ▶ 470 P

Bruschetta with smoked  
salmon and cream cheese  
115 g ▶ 520 P

## SALADS

Caesar salad  
with chicken  
300 g ▶ 690 P

Greek salad  
300 g ▶ 560 P

Russian salad  
with beef  
250 g ▶ 510 P

Salad with grilled  
vegetables and  
beef tongue  
250 g ▶ 650 P

Warm salad  
with roastbeef and  
grilled vegetables  
320 g ▶ 740 P

Farm buratta  
with mixed salad and  
fresh tomatos  
235 g ▶ 780 P

Mixed salad  
with Dorblu cheese,  
green apple and  
caramelized walnut  
185 g ▶ 570 P

## UDON NOODLES

With vegetables  
300 g ▶ 450 P

With chicken  
300/40 g ▶ 520 P

With pork  
300/40 g ▶ 540 P

With beef  
300/40 g ▶ 570 P

## Live Inn BAR

24 hours available

Chef recommend

Menu is available  
from 11:00 till 23:00

## MAIN COURSE

Filet Mignon  
200 g ▶ 1650 P

Pork medallions  
with mushroom sauce  
200/160 g ▶ 890 P

Beefstroganoff  
with mashed potato  
180/150 g ▶ 1200 P

Grilled chicken filet  
with tomato sauce  
200/50 g ▶ 590 P

Grilled chicken sausages  
served with bavarian mustard  
160/40/30 g ▶ 620 P

Pike perch filet  
with lemon oil  
260 g ▶ 990 P

Salmon steak  
grilled or steamed  
140/40/60 g ▶ 1450 P

Pelemeni with sour cream  
225/30 g ▶ 520 P

## SOUP

Borscht  
with beef  
300 g ▶ 490 P

Finnish soup  
300 g ▶ 590 P

Mercimek corbasi  
300/40 g ▶ 490 P

Carrot  
cream soup  
350 g ▶ 420 P

Chicken broth  
with noodles  
300 g ▶ 390 P

## GARNISHES

Grilled vegetables  
150 g ▶ 400 P

Mashed potato  
150 g ▶ 210 P

Rice  
150 g ▶ 210 P

Steamed vegetables  
150 g ▶ 210 P

French fries  
150 g ▶ 280 P

Mix salad  
with lemon oil  
110 g ▶ 280 P

## PASTA

Bolognese  
280 g ▶ 620 P

Carbonara  
280 g ▶ 640 P

## BURGER & SANDWICH

Beef burger  
365/100/50 g ▶ 890 P

Club sandwich  
280/100/30 g ▶ 680 P

Chicken wrap  
300/100/40 g ▶ 520 P

## DESSERTS

Fruit platter  
455 g ▶ 560 P

Cheese platter  
260 g ▶ 890 P

Cheesecake  
140 g ▶ 420 P

Ice cream / sorbet  
75 g ▶ 180 P

Apple strudel  
with ice cream  
145/70 g ▶ 490 P

Syrniki  
200/80/5 g ▶ 420 P

Mango-passion fruit  
dessert  
100 g ▶ 430 P

## WHITE WINE

Hans Baer, Riesling,  
Germany  
125/750 ml ▶ 670/4020 P

Semisam, Chardonnay  
Sauvignon Blanc, Russia  
125/750 ml ▶ 590/3540 P

Sante Rive, Soave, Italy  
125/750 ml ▶ 540/3240 P

Sauvignon Blanc,  
Le Grand Noir, France  
750 ml ▶ 3900 P

## RED WINE

Semisam, Russia  
125/750 ml ▶ 540/ 3540 P

Hans Baer, Pinot Noir,  
Germany  
125/750 ml ▶ 670/4020 P

Cielo, Sangiovese  
Primitivo, Italy  
125/750 ml ▶ 520/3120 P

Cabernet Sauvignon,  
Le Grand Noir, France  
750 ml ▶ 3900 P

## SPARKLING WINE/ CHAMPAGNE

Balaklava, Brut, Russia  
125/750 ml ▶ 490/2940 P

Casa Defra, Prosecco, Italy  
750 ml ▶ 4900 P

Moët, Brut, France  
750 ml ▶ 22 500 P

## WHISKY 40 ML

Glen Scotia Double  
Cask ▶ 2100 P

Auchentoshan  
12 y.o. ▶ 1200 P

Glen Scotia  
Victoriana ▶ 3900 P

Glen Scotia 10 y.o. ▶ 1990 P

Maker's Mark ▶ 990 P

Jameson ▶ 670 P

Jack Daniels  
Honey ▶ 650 P

Jack Daniels ▶ 750 P

Jim Beam ▶ 590 P

Jim Beam  
Double Oak ▶ 800 P

Bushmills  
Caribbean Rum Cask  
Finish ▶ 680 P

Bushmills Single Malt  
10 y.o. ▶ 1200 P

Macallan Triple Cask  
12 y.o. ▶ 1990 P

The Naked Malt ▶ 1250 P

Glengarry ▶ 540 P

Black Ram ▶ 590 P

William Lawson's ▶ 490 P

The Famous Grouse  
12 y.o. ▶ 790 P

The Famous Grouse ▶ 560 P

William Lawson's Super  
Chili ▶ 490 P

Fujimi ▶ 1650 P

Proper No. Twelve ▶ 840 P

## GIN 40 ML

Bombay Sapphire ▶ 840 P

Etsu ▶ 1200 P

Normindia ▶ 690 P

Bee Gin ▶ 590 P

Roku ▶ 990 P

Sipsmith ▶ 980 P

Glen's ▶ 590 P

## TEQUILA 40 ML

Jose Cuervo, Especial  
Reposado ▶ 740 P

Cazadores Blanco ▶ 970 P

Cazadores Anejo ▶ 990 P

## RUM 40 ML

Bayou ▶ 890 P

Aguanile Silver Dry ▶ 590 P

Takamaka Dark  
Spiced ▶ 570 P

Takamaka Blanc ▶ 640 P

Brugal 1888 ▶ 1200

## BEER

Paulaner Weissbier/Lager  
300/500 ml ▶ 395/495 P

Beck's N/A  
330 ml ▶ 450 P

Efes Pilsner  
450 ml ▶ 395 P

## LIQUOR & APERITIVO 40 ML

Aperol ▶ 490 P

Baileys ▶ 640 P

Jägermeister ▶ 590 P

Cointreau ▶ 640 P

Martini (Bianco, Rosso,  
Fiero, Extra Dry,  
Riserva Bitter) ▶ 370 P

Sambuca Molinari ▶ 590 P

Fernet Branca ▶ 640 P

Select Bitter ▶ 640 P

Branca Menta ▶ 640 P

Limoncello  
Di Capri ▶ 650 P

Amaro  
Montenegro ▶ 690 P

## VODKA 40 ML

Onegin ▶ 560 P

Schmidt ▶ 620 P

Russian Standard  
Original ▶ 360 P

Russian Standard  
Gold ▶ 380 P

Russian Standard  
Platinum ▶ 410 P

## COGNAC & BRANDY 40 ML

Remy Martin XO ▶ 3200 P

Remy Martin VSOP ▶ 1750 P

Remy Martin VS ▶ 1250 P

Courvoisier VSOP ▶ 1700 P

Courvoisier VS ▶ 1200 P

Tesseron Lot N°76 XO  
Tradition ▶ 3900 P

Tesseron Lot N°90 XO  
Ovation ▶ 2900 P

Tesseron  
Composition ▶ 2100 P

Francois de Martignac  
VS ▶ 1490 P

Francois de Martignac  
VSOP ▶ 1990 P

Francois de Martignac  
XO ▶ 3900 P

ArArAt 5\* ▶ 650 P

Metaxa 5\* ▶ 740 P

Metaxa 12\* ▶ 990 P

## VODKA

Bon Aqua,  
still/sparkling  
330 ml ▶ 230 P

Borjomi  
500 ml ▶ 490 P

San Benedetto,  
still/sparkling  
250/500 ml ▶ 420/560 P

## SOFT DRINKS

Dobry  
(Cola, Cola sugar free,  
Orange, Dobry  
Lemon-lime)  
330 ml ▶ 250 P

Kombucha  
330 ml ▶ 590 P

Red Bull  
250 ml ▶ 550 P

Juice in assortment  
200 ml ▶ 220 P

Freshly squeezed juice  
(orange, grapefruit)  
200 ml ▶ 420 P

## HOT DRINKS

Tea in assortment  
400 ml ▶ 390 P

Latte  
200 ml ▶ 270 P

Double espresso  
80 ml ▶ 250 P

Espresso  
40 ml ▶ 210 P

Americano  
150 ml ▶ 230 P

Cappuccino  
150 ml ▶ 270 P

Cappuccino  
on alternative milk  
150 ml ▶ 320 P

Latte  
on alternative milk  
200 ml ▶ 320 P