



M  
E  
N  
U

A. E. C.

# Starters

Assorted olives Greek, Taggiasca, black, capers	390
Feta cream, olives, plum, citronette sauce, flatbread	420
Pistachio hummus, walnuts, flatbread	450
Beef tenderloin tartare, onion glaze, potato chips with espelette	690
Torchon-style foie gras, cherry chutney, coffee soil, truffle	950
Dorado ceviche, figs, shiro dashi sauce	720
Bruschetta with Kamchatka crab, avocado, yuzu	980
Zucchini waffle, shrimps, goat cheese, guacamole	890
Bruschetta with Parma, dates, feta cream, mixed greens	790
Cheese platter, lavender honey, walnuts, fried almonds Gouda, parmesan, chevre, crottin, valencay	1150

# Salads

Warm salad with langoustines, pumpkin garam masala, tonnato sauce	780
Duck jamon, roasted eggplant caviar, Greek yogurt	690
Green bowl with mango, sunflower seeds	570
Roast beef salad, vitello tonnato, green chili, quail egg	1200

# Soups

Mushroom soup, smoked sour cream	690
Beetroot soup, beef cheeks, cranberries and currants	650
Fish soup, smoked sour cream	710

# Condiments

Cured pork fatback Price per 20 g	150
--------------------------------------	-----

# Main course

Potatoes in burnt hay tempura, red caviar, Okroshka sauce	820
Salmon, potato gnocchi, citrus Beurre Blanc sauce, truffle oil	1550
Halibut, sauteed vegetables, fish Beurre Blanc sauce	1300
Wild dorado, pil pil sauce Price per 100 g	470
Salmon Price per 100 g	850
Beef tenderloin, eggplant mille-feuille, black sesame	1750
Duck breast, young carrots, kale, duck jus sauce	1350
Farm quail, onion jus sauce, black chanterelles, kale	980
Beef rib, pomegranate, salsa	2200
Beef tenderloin Price per 100 g	900

# Side dishes

Asparagus, broccoli, kale, citrus	710
Eggplant mille-feuille, tomatoes, nuts	520
Mashed potatoes, porcini mushrooms, sprouts	600

# Desserts

White chocolate stones with sea buckthorn, Chuncho Peruvian chocolate truffle	300
Taiga forest	550
Basque cheesecake, mint ice cream	500
Vol-au-vent, figs, fermented baked milk espuma	600
Honey cake, vanilla ice cream, cremeux, tulipe	480
Ice cream: chocolate / mint Price per 1 scoop	150



BAR

A.E.C.



# Cocktails

Sorrel	850	Shafran	850
Aloe	850	Nut	850
Melon	850	PodSun	850
Coco	850	Pineapple	850
ElectroGrapefruit	850	Ametist	850
WildBerry	850	Buckwheat	850
Fialka	850	NitroCherry	850
Herbal	850	DogRose	850
Ginger	850	Kran	850

# Infusions

40 ml

Vermouth-rose hip	400
Tequila-spilantes	400
Creamy-limoncello	400

# Aperitives

70 ml

COCCHI Americano Bianco (Italy)	550
COCCHI Americano Roso (Italy)	550
Marlelletti (Italy)	550
Dolin Dry (France)	500
Dalva Dry White Porto (Portugal)	600
Padro & Co Blanco Reserva (Spain)	650
Padro & Co Rojo Clasico (Spain)	650
Pineau des Charentes (France)	700

# Digestives

40 ml

Leibwachter (Austria)	450
Nonino Botanical (Italy)	550
Nonino Prunella (Italy)	600
Nonino Amaro (Italy)	570

# Whisky

40 ml

## Scotland

The Macallan Double cask 12 Y.O. (Speyside)	900
KingsBarns (Lowland)	700
Highland Queen Majesty 14 Y.O. (Highland)	750
The Dalmore 12 Y.O. (Highland)	950
Hart Brothers 17 Y.O. (Island)	1200
Black Bull 12 Y.O. (Blended)	650
Auchentoshan American Oak (Lowland)	650
Smokey Joe (Island)	850
Duncan Taylor Smokin (Blended)	600

## Ireland

Proper No.Twelve 600

## Asia

Toki (Blended) 650

Hatozaki (Blended) 500

## USA

Makers Mark 650

Darby's Rye 600

Abasolo (Mexico) 650

# Rum

40 ml

Brugal 1888 (Dominican R.)	750
El Ron Prohibido 12 Y.O. (Mexico)	650
El Ron Prohibido 15 Y.O. (Mexico)	850
Cachaca Pitu (Brazil)	500
Batucal Reserved (Venezuela)	600
Doorly's X.O. (Barbados)	550
Ron Piet (Germany)	600

# Vodka

40 ml

Maanai V (Kyrgyzstan)	400
Beluga noble (Russia)	400
Narochanskiy Samogon (Belarus)	350
Mamont Ivory Organic (Russia)	400

# Gin

40 ml

Roku (Japan)	600
Del Professore Crocodile (Italy)	700
Malfy (Italy)	600
Bols Jenever (Netherlands)	500
Bobby's Gin (Netherlands)	600
Bobby's Jenever (Netherlands)	570
Astronomer (Armenia)	650
Crafters Flower (Estonia)	570
Etsu (Japan)	650
Cruxland (Africa)	450
BloomBarry (Belarus)	400
135' East Hyogo Dry (Japan)	500

## Tequila and mezcal

40 ml

Corralejo Blanco	500
Jose Cuervo Reposado	600
Noble Coyote	750
Pedro De San Juan Cochinilla	850
Mezcal Burrito Fiestero	650

## Port wine and sherry

40 ml

Dow's Fine Ruby	500
Dow's 10	700
Barbadillo Pedro Ximenez	570

## Cognac

40 ml

Courvoisier VS	590
Courvoisier VSOP	670
Courvoisier X.O.	1630

# Calvados

40 ml

Du Pere Laize VS

550

# Grappa

40 ml

Nonino Tradizione

630

# Beer

Heidigger Hell

450

Milk of Amnesia v. Tropic

550

Iron Woods Stout

600

Maisels Weisse non-alcoholic

570

# Homemade lemonades

250 ml

Peach-jasmine-curcuma	400
Kombucha black currant-lavender	400
Sea buckthorn-meadowsweet	400
Berry infused water	300
Sorrel-cardamom	400

# Homemade fruit tisanes

250 ml

Black currant-basil	570
Sea buckthorn-lemongrass-tarragon	570
Cones-rose hip-willowherb	570



# Tea

500 ml

Assam, Willowherb, Earl Grey, Jasmine, Cha Gao, Tibetan chamomile, Chamomile-mint, Herbal mix, Tieguanyin, L.E.S.	480
Buckwheat tea	520
Sagaan-Dali	530
Gaba	550

# Coffee

Espresso	300	Piccolo	320
Double espresso	330	Flat White	450
Americano	330	Lavender Raf coffee	450
Cappuccino	370	Spirulina latte	370
Double cappuccino	430	Pink cacao	450
Latte	430		

## Soft drinks

Coconut water still / sparkling 330 ml	400
Bottled juice tomato / apple 200 ml	300
Edis water still / sparkling 500 ml	400
Indian tonic / Ginger Beer / Cucumber tonic / Elderflower tonic 200 ml	420

## Citrus

250 ml

Orange	350
Grapefruit	350

Tverskoy Boulevard, 9  
+7 (925) 887-01-83  
@lesrestoran