

APPETIZERS

Chicken liver bruschetta	75 000
Bruschetta with sprat and herring	140 000
Bruschetta with baked beef and caramelized onions	75 000
Bruschetta with cod liver and quail egg	110 000

Hand rolls 4 pcs 115 000
 • salmon and mango
 • tuna, tobiko caviar, truffle sauce

Chicken pate with pear chutney and spiced ciabatta	95 000
Herring vorschmack with toasted rye bread	120 000
Baked camembert with truffle paste and ciabatta ..	195 000
Baked eggplant with suluguni cheese, tomatoes, served with hummus	125 000
Hummus, babaganoush and pumpkin cream with crispy ciabatta	95 000
Vitello tonnato with roast beef	150 000
Salmon tartare with avocado and white balsamic ..	165 000
Beef tartare	120 000
Tuna tartare	150 000
Plate of pickled vegetables	145 000
Assorted vegetables	140 000
Meat platter	230 000
Cheese platter	320 000



BELGIAN MUSSELS

290 000 | 480 000

500 | 1000g

in tom-yam sauce
 in white wine sauce
 in truffle-mushroom sauce
 in roquefort sauce

with baguette & french fries

MEAT, POULTRY & FISH

Chicken schnitzel with mushroom sauce	110 000
Beef stroganoff with mashed potatoes	165 000
Marbled beef burger	135 000

new Burger with beef brisket and pickled cucumbers 195 000

Burger with camembert and creamy mushrooms	175 000
new Flemish beef stew in Bourgogne des Flandres beer	135 000
Fish & chips with tartar sauce	150 000
Leg of lamb with crispy potatoes	285 000
Fried rice with seafood	125 000
Quesadilla with beef brisket with chicken served with guacamole and sour cream	180 000 160 000

SIDES

French fries	45 000
French fries with truffle oil and parmesan	85 000
Steamed vegetables	45 000
Cherry potatoes fried with herbs	45 000
Steamed jasmine rice	35 000
Grilled vegetables	65 000



Lambic
BRASSERIE

BELGIAN POTATO WAFFLES

With chicken and mushrooms in creamy truffle sauce	125 000
With salmon, poached egg and hollandese sauce	125 000
With beef steak and hot cheese	140 000
With baked duck, vegetables and hoisin sauce	140 000

Zucchini waffles 170 000
 with wasabi shrimp, guacamole and lettuce

SALADS

Salad with smoked duck breast, pistachio and citrus balsamic	130 000
Crispy eggplant with pink tomatoes and chili sauce BBQ	95 000
The salad I eat	90 000

Salad with Imeretian cheese, tomatoes, tarragon and ciabatta croutons 85 000

Salad with baked beef, honey pumpkin, spinach and mustard sauce	95 000
Nicoise with grilled tuna	160 000
Olivier salad with beef brisket and sous vide egg	135 000
new Roast beef salad with sesame-mustard dressing	135 000
Salad with avocado, shrimp and feta cream	145 000
Caesar salad with chicken shrimp	105 000 145 000

BEER SNACKS

Chicken wings spicy classic	95 000
Popcorn shrimp	125 000
Mini chebureki with shrimps with mutton	85 000
Fried smelt	240 000
Garlic croutons with Blue Cheese dip	79 000
Cheese sticks	95 000
Brie cheese in crispy breading with cherry chili sauce	145 000
new Jalapeno fries with feta cheese and pastrami	75 000
Prawns boiled fried	255 000
Wasabi shrimp	180 000



MAGADAN SHRIMP ON ICE

standart | medium

310 000 | 440 000

large northern shrimp, distinguished by juiciness and delicate taste

TIGER SHRIMP ON ICE

with spicy sauce

180 000

GRILL

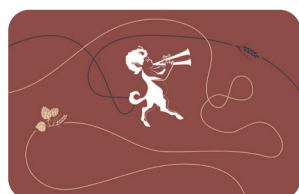
Turkey steak with broccoli puree and mushroom sauce	160 000
Marble beef brisket with stewed cabbage, jalapeno and homemade BBQ sauce	290 000
Rib-eye steak	420 000
Blade steak & roast potatoes with svan salt	175 000
Beef steak with shrimp, squid tentacles, spinach	220 000

Currywurst 155 000
 famous Berlin street food: grilled chicken sausage in tomato curry sauce, french fries in cheese sauce and pickled cucumber

new Butcher Steak tender and Juicy Diaphragm Cut	290 000
Tuna steak in sesame breading with truffle puree and parmesan	240 000
Grilled sausages with stewed cabbage and Dijon mustard	105 000
Assorted sausages with Dijon mustard, cabbage and baked potatoes	185 000
Salmon with steamed vegetables and parmesan mousse	175 000

SOUPS

Borscht with smoked duck	95 000
Chicken noodle soup	65 000
new Tom yum with shrimp, mussels and squid	185 000
Mushroom cream soup with croutons	85 000



THE LAMBIC CERTIFICATE IS A GREAT GIFT!

Special offer, discounts and deductions of bonus points do not apply to dishes from this category

Spicy dish  Belgian cuisine **new** New dish



Join Lambic privileges club



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Available on the iPhone App Store

WINE

SPARKLING WINE AND CHAMPAGNE

150 | 750 ml

Piccini Prosecco Venetian Dress Extra Dry Veneto Italy	150 000 750 000
Bottega Prosecco rose Veneto Italy	850 000
Asti Martini Piedmont Italy	870 000
Moet & Chandon Brut Imperial Champagne France	2 200 000

WHITE WINE

150 | 750 ml

Piccini Pinot Grigio Veneto Italy	120 000 600 000
Western Cellars Colombard Chardonnay California USA	120 000 600 000
Kia Ora Sauvignon Blanc Marlborough New Zealand	150 000 750 000
Sauvignon Blanc, Marques De Riscal Rueda Spain	720 000
Heritage Goulaine Muscadet Sevre et Maine Val de Loire France	720 000
Gewurztraminer, Ville de Colmar Alsace France	740 000
Bourgogne Chardonnay Laforet, Joseph Drouhin Bourgogne France	820 000
Villa Maria Riesling Marlborough New Zealand	840 000
Albarino Altos De Torona Rias Baixas Spain	990 000
Sancerre, Cave de la Petite Fontaine Val de Loire France	1 100 000
Gavi dei Gavi Etichetta Nera, La Scolca Piedmont Italy	2 200 000

ROSE WINE

750 ml

La Cheteau Rose D'Anjou Val de Loire France	520 000
Chateau D'Esclans Rock Angel Provence France	1 200 000
Villa Maria Blush Sauvignon Blanc Marlborough New Zealand	820 000

SHERRY

50 ml

Valdespino Manzanilla Andalusia Spain	75 000
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RED WINE

150 | 750 ml

Piccini Chianti Toscana Italy	120 000 600 000
Penfolds Koonunga Hill Shiraz South Eastern Australia Australia	150 000 750 000
Marques de Caceres Crianza Rioja Spain	150 000 750 000
Mare Magnum, Allegro Primitivo Puglia Italy	740 000
Castelmare Valpolicella Ripasso Superiore Veneto Italy	850 000
Chianti Colli Senesi, Felsina Toscana Italy	900 000
Le Difese, Tenuta San Guido Super Toscana Italy	920 000
Baron Philippe De Rothchild, Saint-Emilion Bordeaux France	940 000
E. Guigal Cotes Du Rhone Rouge Val de Loire France	960 000
Terrazas de Los Andes, Malbec Mendoza Argentina	1 100 000
Shiraz, Gnarly Dudes, Two Hands South Eastern Australia Australia	1 200 000
Chateau Marsac Seguineau, Margaux Bordeaux France	1 400 000
Brunello di Montalcino, Banfi Super Toscana Italy	1 800 000

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look for us on social networks

TEA

800 ml

Longjing	45 000
Dragon Pearl Black	45 000
Milk Oolong	45 000
Assam	45 000
Da Hong Pao	45 000
Pu'er	45 000
Earl Grey	45 000
Herbal	45 000

FRUIT TEAS

500 ml 90 000

Orange with Ginger
Lingonberries with Thyme
Cranberries with Rosemary
Sea-buckthorn

COFFEE

Espresso	40 000
Americano	40 000
Cappuccino	45 000
Latte	40 000
Raf	50 000
Raf Smash	50 000

HOT DRINK

250 ml

Mulled Wine	90 000
Mulled Wine Non-alco	50 000
Belgian cocoa	60 000
Irish coffee	90 000

WHISKY

50 ml

Scotch Single Malt

Singleton 12 Years	110 000
Talisker 10 Years	160 000
Macallan 12 Years	260 000
Ardbeg 10 Years	190 000
The Balvenie 14 Years	290 000
Glenfiddich 15 Years	190 000

Blended Skotch

Famous Grouse	70 000
Dewar's White label	70 000
Monkey Shoulder	140 000
The Naked	140 000
Grant's Triple	
Wood 12 YO	120 000

Bourbon

Bulleit Bourbon	100 000
Jack Daniels Black	80 000

Irish

Bushmills Original	80 000
Tullamore	
Dew 12 Years	90 000

ABSINTHE

50 ml

MaXENTA Absenta	90 000
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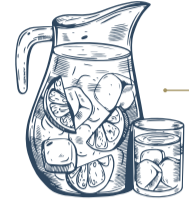
VODKA

50 ml

Nordica	40 000
Koskenkorva	80 000
Onegin	90 000
Grey Goose	90 000
Premium Uzbekistan	120 000
Reyka	120 000

NON-ALCOHOLIC DRINKS

Blanc Bleu	330 750 ml	40 000 60 000
Acqua Panna	250 ml	70 000
San Pellegrino	250 ml	70 000
Chortoq	500 ml	30 000
Coca-Cola Coca-Cola Zero		
Fanta Sprite	250 ml	30 000
Rich Juices	200 ml	30 000
apple cherry tomato		
Homemade berry juice	200 ml	22 000
Red Bull Energy	250 ml	50 000
Tonic	330 ml	45 000



HOMEMADE LEMONADES

made from natural products
350 ml | 1000 ml

60 000 | 140 000

Strawberry-lemongrass | Passion fruit
Raspberry-Gooseberry | Blackberry

FRESH JUICE

Carrot Celery Apple	200 ml	60 000
Orange Grapefruit	200 ml	90 000

COCKTAILS

Aperol Spritz	150 000
Limoncello Spritz	150 000
Strawberry Spritz	150 000
Gin & Tonic	90 000
Tully & Tonic	120 000
Old Fashioned	120 000
Negroni	120 000
Margarita	120 000
Clover Club	120 000
Hedvig	150 000
Tiki Cocktail	120 000
Smoky Boulevardier	120 000
Sea Buckthorn Sour	130 000

CALVADOS

50 ml

Pere Magloire VSOP	110 000
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HOMEMADE TINCTURES

50 ml

40 000

Cranberry
Spicy Cherry
Currant
Limoncello

COGNAC

50 ml

Hennessy VS	120 000
Hennessy VSOP	220 000
Hennessy XO	590 000

TEQUILA

50 ml

Jose Cuervo Silver	70 000
Jose Cuervo Especial Gold	80 000
Patron Reposado	190 000
Don Julio 1942	390 000

GIN

50 ml

Barrister Dry	40 000
Gordons Dry	60 000
Hendrick's	160 000
Tanqueray London Dry	90 000

VERMOUTH

100 ml

MARTINI Bianco	90 000
MARTINI Rosso	90 000

RUM

50 ml

Bacardi Carta Blanca	60 000
Bacardi 8 Anos Rum	120 000
Zacapa 23 Years	210 000



Belgian waffle with
strawberries and
hot chocolate

110 000

Brownie with salted caramel
and ice cream95 000

Classic cheesecake
with strawberry sauce.....98 000

Pistachio roulette with raspberries98 000

Gelato and sorbets.....30 000

Coffee cream brulee with berries85 000

Honey cake.....80 000

Banana-pear pie with
strawberry tartare.....95 000

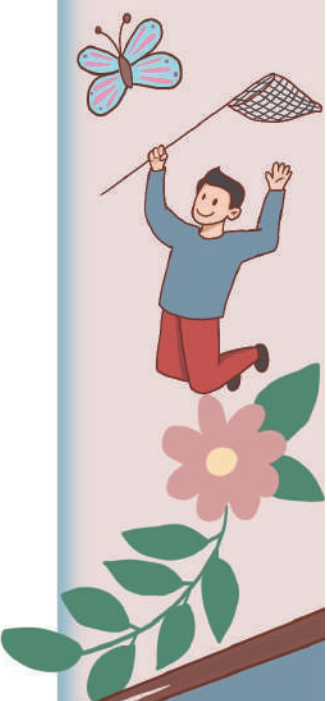
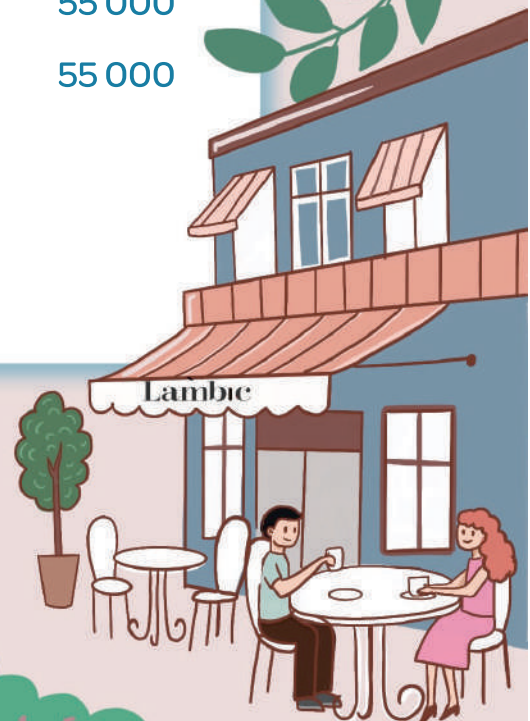
Apple pie with vanilla sauce 90 000





ДЕТСКОЕ МЕНЮ

Брусочки из овощей с соусом фета	30 000
Витаминный салат с маслом	20 000
Овощной салат со сметаной	30 000
Куриный бульон с лапшой	35 000
Стрипсы из куриного филе	45 000
Бургер с говядиной	75 000
Куриные котлетки с картофельным пюре	45 000
Паста Альфредо с курицей и грибами	55 000
Пельмени с мясом	55 000





TRIP TO FRANCE



LAMBIC BRASSERIE 2024



Lambic

BRASSERIE

To create this menu, we were inspired by a fascinating journey through the source of Provence. It is made up of dishes of traditional home cooking, which for centuries have been cooked by the inhabitants of those places.

Try it and enjoy!

French cheese buns
«gougeres» with
truffle sauce

78 000

Burgundy beef stewed
in red wine with vegetables
and oyster mushrooms

185 000

Quiche with seafood,
served with creamy
truffle sauce

155 000

Duck terrine with foie
gras, beef bacon
and tangerine sauce

215 000

Large green salad
with avocado,
zucchini and falafel

115 000

Onion soup with
cheese croutons

95 000

Chicken leg stewed
in wine sauce with
porcini mushrooms

225 000
