

APPETIZERS

Chicken liver bruschetta	520
Julienne with scallops and mushrooms, baked in puff pastry	1290
Bruschetta with sprat and herring	640
Bruschetta with baked beef and caramelized onions	640

Hand rolls 4 pcs	890
• salmon and mango	
• tuna, tobiko caviar, truffle sauce	
• scallop, cucumber, yuzu sauce	

Chicken pate with pear chutney and spiced ciabatta	760
Herring vorschmack with toasted rye bread	710
Baked camembert with truffle paste and ciabatta	1080
Baked eggplant with sulguni cheese, tomatoes, served with hummus	790
Salmon tartare with avocado and white balsamic	990
Beef tartare	760
Smoked tuna carpaccio with tonnato sauce	890
Meat platter	1420
Cheese platter	1420



LIVE MUSSELS

1560 | 2640

500 | 1000g

in tom-yam sauce

in white wine sauce

in truffle-mushroom sauce

in roquefort sauce

with baguette & french fries

SALADS

Salad with smoked duck breast, pistachio and citrus balsamic	810
Crispy eggplant with pink tomatoes and chili sauce BBQ	670
The salad I eat	650

Salad with baked beef, honey pumpkin, spinach and mustard sauce	820
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Nicoise with grilled tuna	980
Salad with Imeretian cheese, tomatoes, tarragon and ciabatta croutons	820
Olivier salad with grilled quail and nori chips	870
Burrata with tomatoes and homemade pesto	1110
Salad with avocado, shrimp and feta cream	940
Salad with octopus, artichokes and balsamic dressing	1430
Caesar salad with chicken shrimp	760 990

SOUPS

Borscht with smoked duck	570
Chicken noodle soup	470
Tom yum with shrimp, mussels and squid	940
Mushroom cream soup with croutons	570

SIDES

French fries	360
French fries with truffle oil and parmesan	540
Steamed vegetables	430
Cherry potatoes fried with herbs	430
Steamed jasmine rice	320
Grilled vegetables	470

BEER SNACKS

Chicken wings spicy classic	760
Popcorn shrimp	790
Mini chebureki with shrimps with mutton	790
Fried smelt	790
Sweet potato fries with ginger sauce	680
Garlic croutons with Blue Cheese dip	540
Cheese sticks	650
Brie cheese in crispy breading with cherry chili sauce	750
Jalapeno fries with feta cheese and brisket	590
Prawns boiled fried	950



MAGADAN SHRIMP ON ICE

standart | medium | large

1300 | 2200 | 2700

large northern shrimp,
distinguished by juiciness
and delicate taste

BREAD

280

Wheat or cereal bun,
served with whipped butter
and black salt

GRILL

Turkey steak with broccoli puree and mushroom sauce	1050
Marble beef brisket with stewed cabbage, jalapeno and homemade BBQ sauce	1530
Stewed beef rib with pak choi cabbage in cream sauce	2240
Rib-eye steak	3400
Blade steak & roast potatoes with svan salt	1050
Beef steak with shrimp, squid tentacles, spinach and pepper sauce	1350

Currywurst	980
famous Berlin street food: grilled chicken sausage in tomato curry sauce, french fries in cheese sauce and pickled cucumber	

Tuna steak in sesame breading with truffle puree and parmesan	1340
Grilled sausages with stewed cabbage and Dijon mustard	870
Grilled octopus with sweet potato puree	1590
Salmon with steamed vegetables and parmesan mousse	1490
Whole grilled dorado with thai style vegetables	1590

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SIDES

French fries	360
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Steamed vegetables	430
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Grilled vegetables	470

DESSERTS

Brownies with ice cream and salted caramel	590
Pistachio roulette with raspberries	660

Banana-pear pie with chocolate-covered strawberries	650
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Gelato and sorbet	270
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Belgian waffle with strawberries, ice cream and hot chocolate	640
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Lambic
BRASSERIE

BELGIAN POTATO WAFFLES

With chicken and mushrooms in creamy truffle sauce	790
With salmon, poached egg and hollandese sauce	940
With beef steak and hot cheese	860
With baked duck, vegetables and hoisin sauce	760

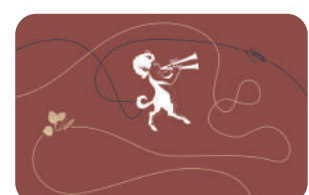
Zucchini waffles	970
with wasabi shrimp, guacamole and lettuce	

MEAT, POULTRY & FISH

Chicken schnitzel with mushroom sauce	760
Beef stroganoff with mashed potatoes	1090
Orzo pasta with creamy lemon sauce, scallops, broccoli and parmesan	1490
Marbled beef burger	870

Burger with camembert and creamy mushrooms	1090
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Flemish beef stew in Bourgogne des Flandres beer	930
Fish & chips with tartar sauce	860
Asian-style quail fillet with oyster mushrooms and pak choi cabbage	1490
Fried rice with seafood chicken	760 650
Pork ribs in Belhaven sauce	840
Quesadilla with beef brisket with chicken served with guacamole and sour cream	980



THE LAMBIC CERTIFICATE
IS A GREAT GIFT!



ВРЕМЯ ЖИТЬ

we transfer part of the money from the sale
of certificates to a charitable foundation

the waiter has the details

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



Spicy dish



Belgian cuisine



New dish



Join Lambic
privileges club



WINE

SPARKLING WINE AND CHAMPAGNE

150 | 750 ml

Prosecco Brut. Bruni Veneto Italy	760 4560
Cremant Tresors De Loire Val de Loire France	5200
Riesling Sekt Brut. Barth Rheingau Germany	5900
Cava Sumarroca Brut Reserva Catalonia Spain	5200
Champagne Brut Regence Brimoncourt Champagne France	10900

WHITE WINE

150 | 750 ml

Pinot Grigio Novapalma Friuli Italy	820 4100
Sauvignon Blanc. Taka Marlborough New Zealand	870 4350
Chenin Blanc Simonsig Western Cape South Africa	820 4100
Chardonnay Convento Viejo J. Bouchon Maule Chile	820 4100
Riesling Zimmermann-Graeff & Müller Pfalz Germany	790 3950
Albarino Anselmo Mendes Vinho Verde Portugal	3900
Gruner Veltliner Domaine Gobelsburg Kamptal Austria	4200
Sauvignon Blanc Rapaura Springs Marlborough New Zealand	5200
Gewurztraminer Zimmermann-Graeff & Müller Pfalz Germany	4400
Riesling Nik Weis St. Urbans-Hof Mozel Germany	4600
Sauvignon Petit Bourgeois. Clos Henri Estate Val de Loire France	4900
Gavi di Gavi La Grane Batasiolo Piedmont Italy	6900
Chardonnay Luigi Bosca Mendoza Argentina	4900
Chablis Premier Cru Louis Moreau Bourgogne France	6900
Chardonnay Domaine Rijckaert. En Paradis Jura France	8900
Montagny Premier Cru Joseph Drouhin Bourgogne France	12400

ROSE WINE

750 ml

Riesling Rose. Paddle Creek Marlborough New Zealand	3600
Alie Rose. Frescobaldi Toscana Italy	4600
Miraval. Perrin Provence France	6200

ORANGE WINE

750 ml

Rkatsiteli. Qvevri Askaneli Kakheti Georgia	3100
Chateau Mukhrani Qvevri Kartli Georgia	5200

SHERRY AND PORTO

50 мл

Tio Toto Fino Andalusia Spain	390
Manzanilla Deliciosa. Valdespino Andalusia Spain	420
Maynard's Fine Tawny Porto Vinho do Douro Portugal	420

RED WINE

150 | 750 ml

MaMa Malbec. Esse Crimea Russia	820 4100
Sangiovese. Chianti Melini Toscana Italy	820 4100
Tempranillo. Hacienda Lopez de Haro Crianza Rueda Spain	850 4250
Zinfandel. Western Cellars California USA	820 4100
Appassimento Rosso. Gran Passione Apulia Italy	4600
Pinotage. Grano de Cafe Western Cape South Africa	4900
Malbec. Bodega Navarro Correas Mendoza Argentina	4600
Pinot Noir. Prototype California USA	5800
Priorat. Clos de Tafall Catalonia Spain	7400
Montepulciano d'Abruzzo, Terraviva Abruzzo Italy	6400
Marques de Riscal Reserva Rioja Spain	6600
Barolo. Batasiolo Piedmont Italy	9600
Chateau Potensac. Bordeaux Bordeaux France	11800
Beaune Clos de la Chaume. Antonin Guyon Bourgogne France	15400

NON-ALCOHOLIC WINE

750 ml

Albali Sauvignon Blanc Castile-La Mancha Spain	2200
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lambicrestaurant
look for us on social networks

TEA

500 ml

Assam with thyme	420
Earl Grey	420
Sencha	420
Jasmine	420
Oolong	420
Sagan	420
Herbal	420

HOT TEA

500 ml 540

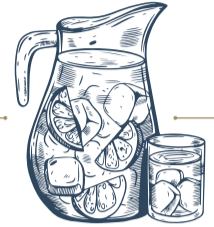
Ginger with Orange
Cranberry - rosemary
Spicy pear

COFFEE

Espresso Ristretto	210
Americano	210
Cappuccino	260
Latte	300
Flat white	260
Double espresso	290
Raf vanilla	350

NON-ALCOHOLIC DRINKS

Dausuz	275 850 ml 260 550
Coca-Cola	330 ml 290
Fruit drink	200 ml 250
Zuegg Juices in the assortment	200 ml 250
Fresh juice	200 ml 360
Orange, Apple, Celery, Grapefruit, Carrot	
Tonic	200 ml 320
Bitter lemon, Ginger	



HOMEMADE LEMONADES

made from natural products

350 ml | 1000 ml

380 | 890

Pomegranate | Pear
Strawberry | Passion Fruit

HOT DRINK

250ml

Belgian Cacao	450
Irish coffee	720
Mulled wine	720

WHISKY

50 ml

Scotch Single Malt

Talisker 10 Years	1320
Singleton 12 Years	960
Aberfeldy 12 Years	1490
Macallan 12 Years	2100
Dalmore 12 Years	1700
Balvenie 14 Years	1890

Blended Skotch

Smokey Joe Islay Malt	1190
Monkey Shoulder	990

French

Bellevoys Sauternes	1200
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Bourbon

Jim Beam	620
Jack Daniel's	660
Bulleit Bourbon Frontier	820

Irish

De Danann	640
Bushmills Original	620
Jameson	720
The Irishman The Harvest	940
West Cork IPA Cask	790

Japanese

The Kurayoshi Sherry Cask	1680
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VODKA

50 ml

Balchug XXI	300
Onegin	440
Mamont	440
Grey Goose	660

GRAPPA

50 ml

Chardonnay di Nonino	890
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COCKTAILS

Aperol Spritz	750
Apricot Spritz	750
Alexander	750
Daiquiri	750
Manhattan	750
Martini Fiero & Tonic	750
Hanky Panky	750
Gin & Tonic	750
Margarita	750
Negroni	750
Sidecar	750

CALVADOS

50 ml

Boulard Grand Solage	920
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VERMOUTH

100 ml

Perlino Vermouth Rosso	690
Perlino Vermouth Bianco	690

BERRY TINCTURES

50 ml

420

Grapefruit
Chokeberry

LIQUEUR

50 ml

Amaro Montenegro	480
Mozart Chocolate Cream	490
Becherovka	450
Campari	450
Fernet-Branka	450
Frangelico	640
Jägermeister	480
Limoncello	440

APAPAT

50 ml

Ararat Ani	550
Ararat Apricot	520
Ararat Coffee	520

COGNAC

50 ml

Camus VS	820
Camus VSOP	1200
Camus XO	2600
H By Hine VSOP	1190

TEQUILA

50 ml

Newton Especial Blanco	490
Jose Cuervo Reposado	450
Don Julio Blanco	1400

GIN

50 ml

Bee Gin	490
135 East Hyogo	750
Drumshanbo Gunpowder	820
Gin Mare	890

SCHNAPPS

50 ml

Markus Wieser Pear	640
Markus Wieser Plum	620

RUM

50 ml

Matusalem Anejo	520
Matusalem Platino	490
Diplomatico Reserva Exclusiva	920



МЕНЮ

Овощной салат со сметаной	260
Витаминный салат с маслом	220
Брусочки из овощей с соусом фета	230
Стрипсы из куриного филе	260
Куриный бульон с лапшой	190
Бургер с говядиной	390
Пельмени с мясом	290
Куриные котлетки с картофельным пюре	340
Спагетти карбонара	390



Test kitchen



Lambic

BRASSERIE

Test kitchen - проект, в котором вы можете первыми попробовать новинки для основного меню Brasserie Lambic.

Бренд-шеф **Алексей Яшаев** подготовил 9 блюд, лучшие из которых уже скоро пополнят основное меню наших ресторанов, а бар-менеджер **Диана Дворецкая** представляет три летних освежающих коктейля, которые станут идеальным дополнением сезона веранд в Lambic!

Тартар из тунца с кунжутным кимчи
и лепешкой фламекеш
740



Пате-крут из птицы
знаменитый французский мясной пирог
с начинкой из утки, индейки и курицы
с добавлением свинины и чернослива
890

Лепешка фламекеш с опаленным лососем и авокадо
860



Летний зеленый салат с хрустящим
цыпленком и цитрусовым айоли
720

Окрошка с копченой уткой
на квасе | кефире | айране
670

Морепродукты по-андалузски в томатном
соусе с запеченным картофелем
1560

Паста птитим с хрустящим цыпленком и вешенками
920

Большой бифштекс из говядины с моцареллой,
глазуньей и луковым мармеладом
920

Тирамису с ирландским кремовым ликером
640

Коктейли 750

Спритц Клубника

Спритц Персик - Миндаль

Спритц Лимончелло - Лемонграсс



по будням
с 12:00 до 16:00

АПЕРОЛЬ СПРИТЦ

550