

## 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

## SOUPS

## 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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# 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



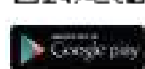
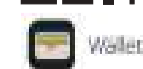
Belgian cuisine



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 ml

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

## 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

## 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

## 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



# ДЕТСКОЕ МЕНЮ

Овощной салат со сметаной	290
Витаминный салат с маслом	220
Брусочки из овощей с соусом фета	260
Стрипсы из куриного филе	380
Куриный бульон с лапшой	260
Бургер с говядиной	420
Пельмени с мясом	320
Куриные котлетки с картофельным пюре	390
Спагетти карбонара	410



# Oktoberfest x Lambic

BRASSERIE

Окtoberfest - праздник пива и еды с двухсотлетней историей!

В поддержку отличной традиции, мы придумали это меню по мотивам прошедшего фестиваля. Ведь Окtoberfest, в первую очередь, праздник, который объединяет разных людей за кружкой отличного немецкого Хеля или Вайса.

Пробуйте классические блюда фестиваля в нашем авторском прочтении, к которым мы подобрали немецкие сорта из Пивного Атласа.



Хрустящий брецель с рваной свиной и сырным соусом . . . . . 870

Салат из сезонных овощей с куриной колбаской и яйцом . . . . . 860

Рулька из свинины, подается с горчицей и картофелем . . . . . 1690

Половина цыпленка в панировке с горчичным соусом и маринованной капустой . . . . . 980

Картофельная вафля с мюнхенской колбаской и тушеной капустой . . . . . 790

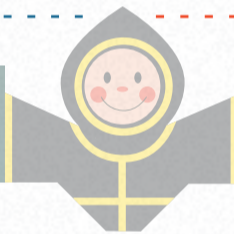
## КАРРИВУРСТ

Знаменитый берлинский стритфуд: куриная колбаска на гриле в томатном соусе карри, с картофелем фри в сырном соусе и маринованным огурчиком

980

ДОБАВЬТЕ БРЕЦЕЛЬ К ЛЮБОМУ БЛЮДУ

160



**schnitzlbaumer hell**

ABV: 4,9%

330/500 мл 460/650

Светлый лагер, при изготовлении которого используется специальный солод и три разных сорта ароматного хмеля. Благодаря такой рецептуре, пивоварам всегда удается достичь гармоничного сочетания тонкой солодовой ноты и деликатных оттенков хмеля.



**zotler hell**

Zötler ABV: 4,9%

500 мл 620

Лагер производится из отборного солода и хмеля из контролируемого места выращивания и свежей родниковой воды прямо из гор, прилегающих к пивоварне.



**aecht schlenkerla rauchbier marzen**

Aecht Schlenkerla ABV: 5,1%

500 мл 720

Тёмное "мартовское" пиво с дымно-копчеными нотами. В его производстве применяется ячменный солод из собственной солодовни Schlenkerla, который предварительно коптится на буквых поленьях, и старинные дубовые бочки.



**riegele kellerbier**

Riegele ABV: 5%

500 мл 640

Эталонный темный келлербир, в котором переплетаются тонкая карамельная сладость с мягкой бархатистой текстурой.



**zotler hefeweizen hell**

Zötler ABV: 5,2%

500 мл 620

Светлый пшеничный эль, рецепт которого семья Цотлер и пивовары компании держат в секрете. Эль обладает ярким соломенно-желтым цветом, фруктово-пряным ароматом и игристым вкусом, дарящим настоящее удовольствие.



**aecht schlenkerla rauchbier weizen**

Aecht Schlenkerla ABV: 5,2%

500 мл 720

Пшеничное копченое пиво. Часть ячменного солода традиционно коптится на дыму от буквых поленьев, дающих более яркий аромат, а пшеничный солод остается некопченым.

# Oktoberfest

# X

# Lambic

BRASSERIE

