

## APPETIZERS

Chicken liver bruschette .....	520
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
Baked camembert with truffle paste and ciabatta .....	1080
Salmon tartare with avocado and white balsamic .....	990
Beef tartare .....	760



## 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



**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

## MEAT, POULTRY & FISH

Chicken schnitzel with mushroom sauce .....	760
Beef stroganoff with mashed potatoes .....	1090
Marbled beef burger .....	870

Burger with camembert and creamy mushrooms .....

1090

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

## 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



## 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

## 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 Imeretian cheese, tomatoes, tarragon and ciabatta croutons .....

820

Nicoise with grilled tuna .....	980
Olivier salad with grilled quail and nori chips .....	870
Burrata with tomatoes and homemade pesto .....	1110
Salad with avocado, shrimp and feta cream .....	940
Caesar salad with chicken   shrimp .....	760   990

## GRILL

Turkey steak with broccoli puree and mushroom sauce .....	1050
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
Salmon with steamed vegetables and parmesan mousse .....	1490
Whole grilled dorado with thai style vegetables .....	1590

## SOUPS

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

## 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

## DESSERTS

Pistachio roulette with raspberries .....

660

Banana-pear pie with  
chocolate-covered strawberries .....

650

Belgian waffle with strawberries,  
ice cream and hot chocolate .....

640



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



Wallet



Google play



App Store

# 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 Mosel   Germany .....	4600
Sauvignon Petit Bourgeois. Clos Henri Estate Val de Loire   France .....	4900
Gavi di Gavi La Granea 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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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	
Bellevoe Sauternes.....	1200

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

## 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

# 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

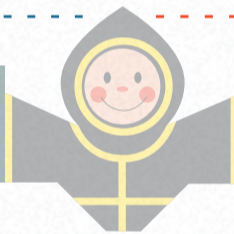
## КАРРИВУРСТ

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**

330/500 мл 460/650

ABV: 4,9%

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**

500 мл 620

Zötler ABV: 4,9%

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**

500 мл 720

Aecht Schlenkerla ABV: 5,1%

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**

500 мл 640

Riegele ABV: 5%

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



**zotler hefeweizen hell**

500 мл 620

Zötler ABV: 5,2%

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**

500 мл 720

Aecht Schlenkerla ABV: 5,2%

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

