

APPETIZERS

Chicken liver bruschette	580
Pickled herring with boiled potatoes and butter cream	720
Herring vorschmack with toasted rye bread	830
Bruschetta with baked beef and caramelized onions	680

Hand rolls 4 pcs	890
· salmon and mango	
· tuna, tobiko caviar, truffle sauce	

Chicken pate with pear chutney and spiced ciabatta	780
Tuna tartare with guacamole and ciabatta	860
Baked camembert with truffle paste and ciabatta	1080
Baked eggplant with suluguni cheese, tomatoes, served with hummus	880
Salmon tartare with avocado and white balsamic	1160
Beef tartare	780
Smorrebrod with rye bread and baltic sprat	480

CHEESE OR MEAT PLATTER

1720



LIVE MUSSELS

1350 | 1900 | 3100

300g | 500g | 1000g

in tom-yam sauce

in white wine sauce

in truffle-mushroom sauce

in roquefort sauce

with baguette & french fries

SALADS

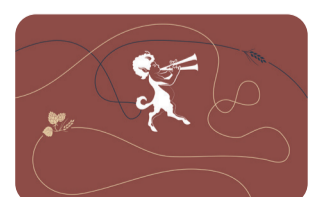
Green salad with crispy chicken and citrus aioli	780
Crispy eggplant with pink tomatoes and chili sauce BBQ	790
Nicoise with grilled tuna	980

Salad with baked beef, honey pumpkin, spinach and mustard sauce	840
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Vegetable salad with potato croquettes, avocado, cashews and pesto sauce	760
Salad leaves with smoked duck breast, peach and gorgonzola	870
Caesar salad with chicken shrimp	790 990
Salad with fried halloumi cheese and tarragon pesto	890
Vegetable salad with avocado, quail egg and olive oil	730
Salad with avocado, shrimp and feta cream	960
Large green salad with salmon BBQ and ginger teriyaki	1490

SOUPS

Borscht with smoked duck	640
Chicken noodle soup	580
Tom yum with shrimp, mussels and squid	980
Mushroom cream soup with croutons	660



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

Lambic
BRASSERIE

BELGIAN POTATO WAFFLES

With chicken and mushrooms in creamy truffle sauce 880

With salmon, poached egg and hollandese sauce 1090

With beef steak and hot cheese 940

With baked duck, vegetables and hoisin sauce 820

Zucchini waffles 980
with wasabi shrimp, guacamole and lettuce

MEAT, POULTRY & FISH

Chicken schnitzel with mushroom sauce
 820 |

Stuffed peppers with marbled beef, mozzarella and tomato sauce
 920 |

Ginger glazed pork ribs, served with crispy salad
 920 |

Beef stroganoff with mashed potatoes
 1160 |

Fish & chips with tartar sauce
 880 |

Flemish beef stew in Bourgogne des Flandres beer
 1100 |

Chopped beef steak with mozzarella, fried egg and onion marmalade
 990 |

Ptitim pasta with crispy chicken and oyster mushrooms
 920 |

Fried rice with seafood | chicken
 780 | 680 |

Cod with creamy butternut spinach and tomato tartare
 990 |

Pozharsky cutlet with mashed potatoes and mushroom sauce
 860 |

Quesadilla with chicken
 980 |

served with guacamole and sour cream

BEER SNACKS

Chicken wings spicy | classic
 760 |

Popcorn shrimp
 850 |

Mini chebureki with shrimps | with mutton
 790 |

Pulled pork tacos with guacamole
 890 |

Fried smelt
 840 |

Sweet potato fries with ginger sauce
 690 |

Warm olives in herbal oil
 790 |

Garlic croutons with Blue Cheese dip
 580 |

Cheese sticks
 690 |

Brie cheese in crispy breading

with cherry chili sauce
 820 |

Jalapeno fries with feta cheese
 610 |

Prawns boiled | fried
 990 |

Chicken strips with jalapeno sauce
 690 |



MAGADAN SHRIMPS ON ICE

standart | medium | large

1700 | 2600 | 3400

large northern shrimp, distinguished by juiciness and delicate taste

BREAD

from our own bakery

290

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

GRILL

Turkey steak with broccoli puree and mushroom sauce
 1050 |

Sous-vide beef steak with tonnato sauce
 1060 |

served with green beans, spinach and corn

Classic cheeseburger with marbled beef patty
 980 |

Burger with marbled beef patty, camembert and creamy mushrooms
 1190 |

Teriyaki glazed salmon steak served with wild rice and vegetables
 1660 |

Rib-eye steak
 4200 |

Blade steak & roast potatoes with svan salt
 1160 |

Mediterranean style tuna steak with vegetables
 1340 |

Currywurst
 980 |

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

Grilled sausages with stewed cabbage and Dijon mustard
 870 |

Beef steak with shrimp, squid tentacles, spinach and pepper sauce
 1460 |

SIDES

French fries
 390 |

Corn ribs with taco spice
 540 |

French fries with truffle oil and parmesan
 560 |

Zucchini with tarragon and cream cheese
 510 |

Steamed jasmine rice
 340 |

Grilled vegetables
 560 |

Fried potatoes with oyster mushrooms
 690 |

DESSERTS

Pistachio roulette with raspberries
 690 |

Gelato and sorbet
 320 |

Belgian waffle with strawberries, ice cream and hot chocolate
 790 |

Mille-feuille with phyllo dough and mango mousse
 560 |

Brownie with salted caramel and ice cream
 740 |

Special offer, dishes from this category are not subject to discounts and deductions of bonus points. Also, discounts and deductions of bonus points do not apply when ordering mussels and shrimps on ice.

Spicy dish

Belgian cuisine

New dish



Join Lambic privileges club



WINE

SPARKLING WINE AND CHAMPAGNE

125 | 750 ml

La Gioiosa Prosecco Veneto Italy	850 5100
Cremant Tresors De Loire Val de Loire France	7600
Cava Sumarroca Brut Reserva Catalonia Spain	9800
Riesling Sekt Brut. Barth Rheingau Germany	8700
Champagne Brut Regence Brimoncourt Champagne France	15900

WHITE WINE

125 | 750 ml

Pinot Grigio. Casa Defra Veneto Italy	820 4920
Riesling. Zimmermann-Graeff & Müller Pfalz Germany	820 4920
Sauvignon Blanc. Taka Marlborough New Zealand	850 5100
Chardonnay. Montgras The Central Valley Chile	820 4920
Gruner Veltliner. Terrassen Niederosterreich Austria	820 4920
Albarino Anselmo Mendes Vinho Verde Portugal	5100
Gruner Veltliner. Domaine Gobelsburg Kamptal Austria	5600
Gewurztraminer. Zimmermann-Graeff & Müller Pfalz Germany	4920
Riesling Nik Weis St. Urbans-Hof Mosel Germany	5400
Philipp Kuhn. Riesling Tradition Pfalz Germany	5900
Chardonnay. Luigi Bosca Mendoza Argentina	5900
Petit Bourgeois Sauvignon. Henri Bourgeois Val de Loire France	6800
Sauvignon Blanc. Rapaura Springs Marlborough New Zealand	6900
Gavi di Gavi. La Grane Batasiolo Piedmont Italy	7650
Chablis. Domaine Louis Moreau Bourgogne France	9200
Chardonnay. Domaine Rijckaert. En Paradis Jura France	11200

ROSE WINE

750 ml

Riesling Rose. Paddle Creek Marlborough New Zealand	5600
Von Buhl. Bone Dry Rose Pfalz Germany	5100
Alie Rose. Frescobaldi Toscana Italy	6900

ORANGE WINE

750 ml

Rkatsiteli. Qvevri Askaneli Kakheti Georgia	3600
Chateau Mukhrani Qvevri Kartli Georgia	7800

SHERRY AND PORTO

50 ml

Manzanilla Deliciosa. Valdespino Andalusia Spain	590
Tio Toto Fino Andalusia Spain	420
Maynard's Fine Tawny Porto Vinho do Douro Portugal	460

RED WINE

125 | 750 ml

Shiraz. Cambridge Crossing South Australian Australia	820 4920
Malbec La Linda. Luigi Bosca Mendoza Argentina	820 4920
Maia Primitivo. Cielo Apulia Italy	850 5100
Tempranillo. Finca Beltran Mendoza Argentina	820 4920
Appassimento Rosso. Gran Passione Apulia Italy	4920
Malbec. Bodega Navarro Correas Mendoza Argentina	5100
Pinotage. Grano de Cafe Western Cape South Africa	6500
Chianti Colli Senesi. Fattoria del Cerro Toscana Italy	8600
Pinot Noir. Prototype California USA	7200
Montepulciano d'Abruzzo Terraviva Abruzzo Italy	5900
Marques de Riscal Reserva Rioja Spain	12900
Palazzo della Torre. Allegrini Veneto Italy	10900
Priorat. Clos de Tafall Catalonia Spain	8900
Shiraz. Angel's Share. Two Hands McLaren Australia	13800
Barolo. Batasiolo Piedmont Italy	14600
Beaune Clos de la Chaume. Antonin Guyon Bourgogne France	18900

NON-ALCOHOLIC WINE

750 ml

Albali Sauvignon Blanc Castile-La Mancha Spain	3200
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TEA AND TISANES

500 ml 490

Assam with thyme Earl Grey
Sencha Jasmine Oolong
Altai herbs Sagan Fireweed
Tibetan chamomile

HOT TEA

500 ml

Ginger with Orange	760
Cranberry-Rosemary	590
Sea buckthorn -Ginger	620

COFFEE

Espresso Ristretto	240
Double espresso	290
Americano	240
Cappuccino	290
Latte	320
Flat white	460
Raf hazelnut	540

HOT DRINK

250 ml

Belgian Cacao	470
Irish coffee	820
Mulled wine	890

WHISKY

40 ml

Scotch Single Malt	
Auchentoshan 12 Years	920
Singleton 12 Years	1100
Talisker 10 Years	1190
Laphroaig 10 Years	1290
Dalmore 12 Years	1900
Macallan 12 Years	1900
Balvenie 14 Years	1890

Blended Skotch

Smokey Joe Islay Malt	1280
Ballantine's Finest	620

French

Bellevoe Sauternes	1240
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Bourbon

Jim Beam	620
Jack Daniel's	660
Bulleit Bourbon	890

Irish

Bushmills Original	620
De Danann	820
Jameson	720
The Irishman Single Malt	1100
West Cork Irish Stout Cask ...	860

CALVADOS

40 ml

Boulard Grand Solage	990
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COCKTAILS

Aperol Spritz	750
Apricot Spritz	790
Alexander	820
Daiquiri	650
Mai Tai	750
Mamontini	650
Martini Fiero & Tonic	820
Gin & Tonic	690
Margarita	720
Negroni	750
White Russian	580

VERMOUTH

80 ml

Berto Bianco	720
Berto Rosso	690

HOMEMADE TINCTURES

the assortment can be clarified with the waiter

40 ml

390

LIQUEUR

40 ml

Mozart Chocolate Cream	440
Mozart Dark Chocolate	440
Limoncello	440
Aperol	440
Becherovka	450
Amaro Montenegro	590
Jägermeister	480
Campari	490
Branca Menta	580
Frangelico	620

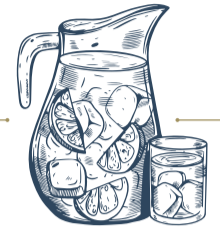
VODKA

40 ml

Balchug XXI	350
Onegin	450
Mamont	420
Grey Goose	660

NON-ALCOHOLIC DRINKS

Dausuz	275 850 ml 320 590
Coca-Cola	330 ml 390
Fruit drink	200 ml 250
Zuegg Juices in the assortment	200 ml 390
Fresh juice	200 ml 450
Orange, Apple, Celery, Grapefruit, Carrot	
Tonic	200 ml 390



HOMEMADE LEMONADES

made from natural products

350 ml | 1000 ml

Pomegranate	490 1200
Pear-Lime Tree	490 1200
Strawberry	590 1400
Peach	490 1200

ARARAT

40 ml

Ararat Apricot	520
Ararat Coffee	520
Ararat Ani	550

COGNAC

40 ml

H By Hine VSOP	990
Camus VS	990
Camus VSOP	1360
Camus XO	3670

TEQUILA

40 ml

Newton Especial Blanco	520
Jose Cuervo Reposado	550
Don Julio Blanco	1400

GIN

40 ml

Bee Gin	450
135 East Hyogo	770
Drumshanbo Gunpowder	860
Gin Mare	820

SCHNAPPS

40 ml

Markus Wieser Pear	720
Markus Wieser Plum	720

RUM

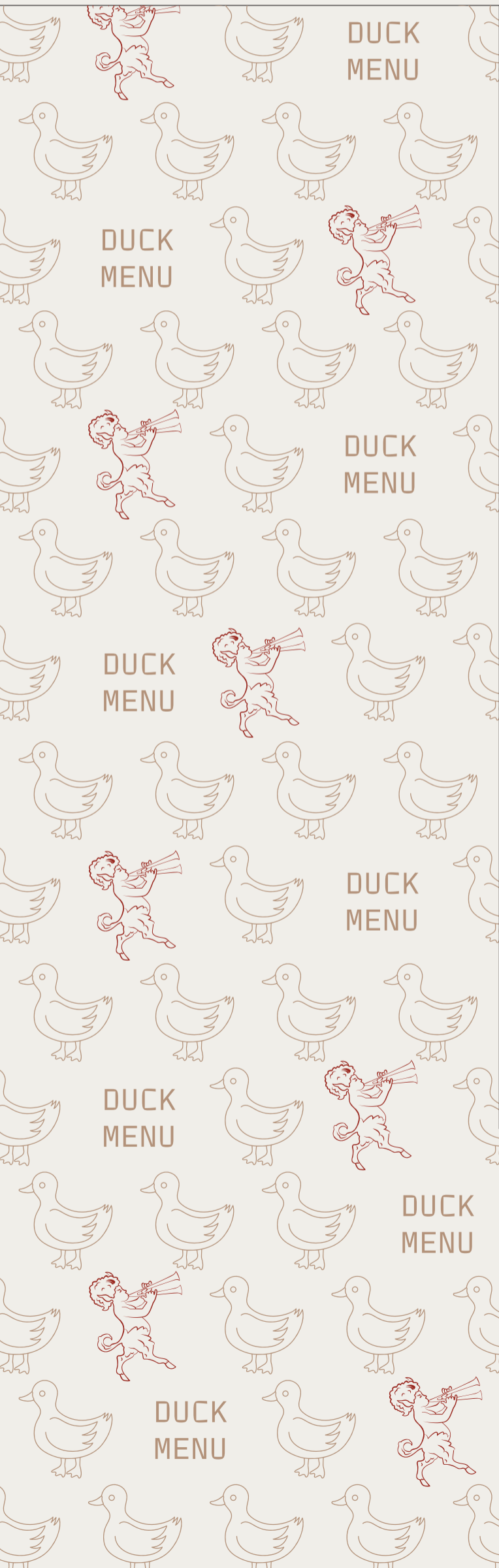
40 ml

Matusalem Platino	520
Matusalem Anejo	650
Diplomatico Reserva Exclusiva	920

lambicrestaurant

look for us on social networks

DUCK MENU



season 2025

Шеф Семен Соломеин представляет новое специальное меню Lambic! Здесь вы найдете 5 блюд из утки в разных техниках и стилях приготовления. Для идеального мэтча к блюдам рекомендуем специально придуманные напитки от бар-менеджера Дианы Дворецкой.



LAMBIC

Тако с уткой по-пекински

в хрустящей тортилье со свежими овощами и соусом хойсин

890



Оливье с копченой уткой

готовим из запеченных овощей с домашней заправкой с добавлением горчицы

760



Кунжутный рамен с утиной грудкой и маринованным яйцом

яркий и согревающий с хрустящим дайконом и пикантным чили маслом

890



Риет из утки с вишневым мармеладом и чиабаттой

готовим из филе утки с добавлением овощей и белого вина

640



Утиная ножка конфи с полентой и шпинатом

томим несколько часов и глазируем насыщенным пряным соусом

1280

Коктейли



Мистер Скрудж 890
торфяной виски | кампари
красный вермут

Пекинские каникулы 750
бурбон | вишня | травяной ликер

Абрикосовый полет 690
водка | абрикос | миндаль | лимон

Брусничный всплеск 690
джин | брусника | лимон | биттер

Инстинкт охотника 650
ром | травяной чай | брусника
корица | биттер



Кокосовый моти с манго-мандариновым соусом

классический японский десерт из рисового теста с начинкой из сливочного мороженого

590

Lambic

ДЕТСКОЕ МЕНЮ

Овощной салат со сметаной	340
Витаминный салат с маслом	260
Брусочки из овощей с соусом фета	340
Стрипсы из куриного филе	390
Куриный бульон с лапшой	260
Бургер с говядиной	560
Пицца маргарита	380
Пельмени с мясом	380
Куриные котлетки с картофельным пюре	460
Спагетти карбонара	520

