

## 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



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 .....

Ginger glazed pork ribs, served with crispy salad..... 920

Beef stroganoff with mashed potatoes..... 1160

Fish & chips with tartar sauce .....

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 .....

Popcorn shrimp .....

Mini chebureki with shrimps | with mutton .....

Pulled pork tacos with guacamole .....

Fried smelt .....

Sweet potato fries with ginger sauce .....

Warm olives in herbal oil .....

Garlic croutons with Blue Cheese dip .....

Cheese sticks.....

Brie cheese in crispy breading

with cherry chili sauce.....

Jalapeno fries with feta cheese .....

Prawns boiled | fried.....

Chicken strips with jalapeno sauce.....



## 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 .....

Sous-vide beef steak with tonnato sauce .....

served with green beans, spinach and corn

Classic cheeseburger with marbled beef patty .....

Burger with marbled beef patty, camembert and creamy mushrooms .....

Teriyaki glazed salmon steak served with wild rice and vegetables .....

Rib-eye steak .....

Blade steak & roast potatoes with svan salt .....

Mediterranean style tuna steak with vegetables.....

Currywurst.....

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.....

Beef steak with shrimp, squid tentacles, spinach and pepper sauce .....

## SIDES

French fries.....

Corn ribs with taco spice.....

French fries with truffle oil and parmesan .....

Zucchini with tarragon and cream cheese .....

Steamed jasmine rice .....

Grilled vegetables.....

Fried potatoes with oyster mushrooms .....

## DESSERTS

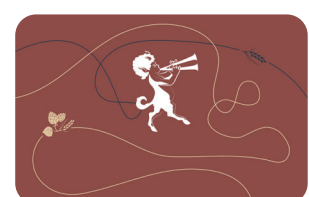
Pistachio roulette with raspberries .....

Gelato and sorbet.....

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

Mille-feuille with phyllo dough and mango mousse .....

Brownie with salted caramel and ice cream.....



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, 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 Granea 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 Scotch

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

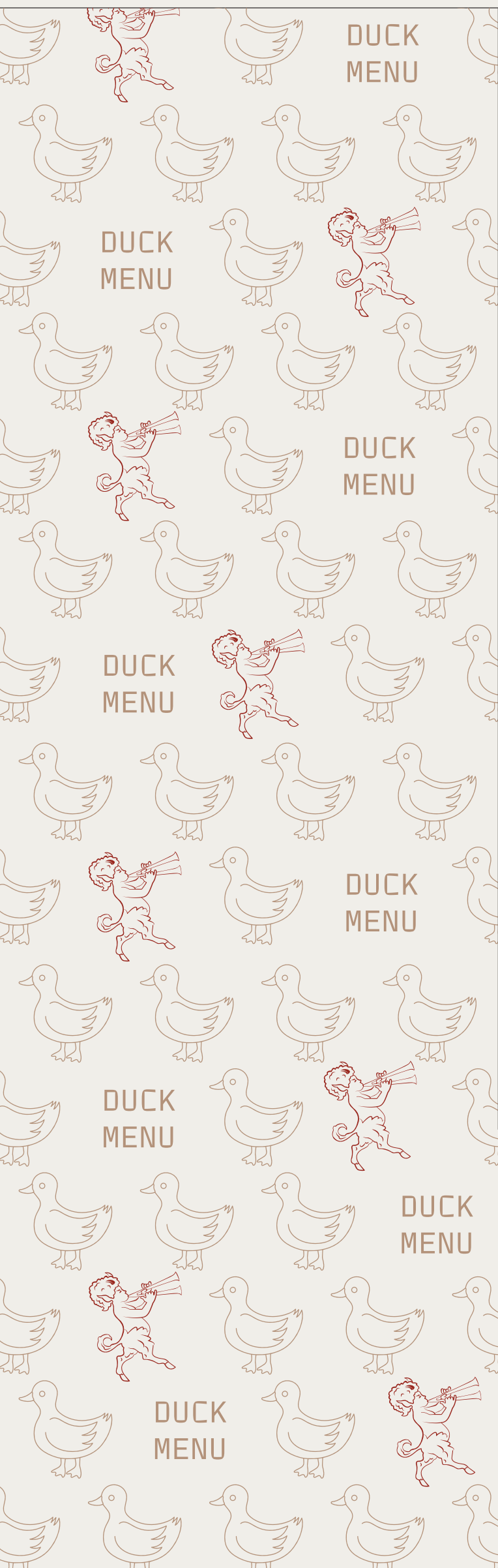
40 ml

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
Пельмени с мясом	380
Куриные котлетки с картофельным пюре	460
Спагетти карбонара	520

