

Appetizers

	Brioche with chicken liver and arugula	580
	Herring forshmak with rye croutons and pickled egg	830
	Brioche with roasted beef and caramelized onions	780
	Chicken pate with caramelized onions, strawberry jam and hazelnuts	780
	served with brioche	
	Tuna tartare with guacamole and ciabatta	880
	Baked camembert with truffle paste and ciabatta	1080
	Baked eggplant with fried tomatoes and tzatziki sauce ..	880
	Salmon tartare with avocado and white balsamic	1180
	Beef tartare	830
	Smorrebrods with rye bread and baltic sprat	680

WINE PAIRING

1720

cold smoked duck breast, roast beef, parmesan and olives, served with brioche baked in herb butter

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	990
	Salad with avocado, shrimp and feta cream	980
	Salad with baked beef, honey pumpkin, spinach and mustard sauce	840
	Caesar salad with chicken shrimp	820 990
	Olivier salad with smoked duck	760
	Vegetable salad with avocado, quail egg and olive oil	760
	Lettuce with smoked duck breast, gorgonzola, orange and cashews	870

Soups

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



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



New serving

BELGIAN POTATO WAFFLES

	With chicken and mushrooms in creamy truffle sauce	980
	With salmon, poached egg, avocado and hollandaise sauce	1090
	With beef steak and hot cheese	940
	With baked duck, vegetables and hoisin sauce	820

Zucchini waffles 1060
with wasabi shrimp, guacamole and lettuce

Meat, Poultry & Fish

	Chicken schnitzel with mushroom sauce	850
	BBQ glazed pork ribs served with crispy salad	960
	Beef stroganoff with mashed potatoes	1160
	Flemish beef stew in Bourgogne des Flandres beer	1160
	Chopped beef steak with mozzarella, fried egg and onion marmalade	990
	Fish & chips with tartar sauce and green peas	990
	Ptitim pasta with crispy chicken and oyster mushrooms	920
	Cod with creamy butternut spinach and tomato tartare	1190
	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	870
	Mini chebureki with shrimps with mutton	860
	Fried smelt	890
	Sweet potato fries with ginger sauce	690
	Warm olives in herbal oil	790
	Garlic croutons with Blue Cheese dip	590
	Prawns boiled fried	990
	Cheese sticks	690
	Brie cheese in crispy breading with cherry chili sauce	820
	Jalapeno fries with feta cheese	630
	Chicken strips with jalapeno sauce	690
	Peking duck tacos with hoisin sauce	890

MAGADAN SHRIMPS ON ICE



1700 | 2600 | 3400

standart medium large

large northern shrimp, distinguished by juiciness and delicate taste

from our own bakery

Bread 290

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

Grill

	Turkey steak with broccoli puree and mushroom sauce	1090
	Sous-vide beef steak with tonnato sauce	1160
	served with green beans, spinach and corn	
	Classic cheeseburger with marbled beef patty	980
	can be cooked in lettuce leaves	
	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
	Beef steak with shrimps and mussels with pepper-cheese sauce	1460
	Blade steak & roast potatoes with svan salt	1220
	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
	Mediterranean style tuna steak with vegetables	1370

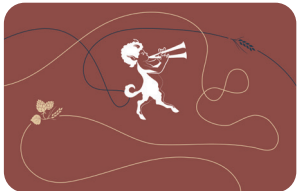
Sides

	French fries	420
	French fries with truffle oil and parmesan	680
	Steamed jasmine rice	380
	Grilled vegetables	580
	Fried potatoes with oyster mushrooms	690

Desserts

	Pistachio roulette with raspberries	730
	Gelato or sorbet	350
	Belgian waffle with strawberries, ice cream and hot chocolate	790
	Mille-feuille with phyllo dough and mango mouss	560
	Kataifi tiramisu with homemade hazelnut liqueur	980
	Brownie with salted caramel and ice cream	740

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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

WINE

Sparkling Wine and Champagne

	125 750 ml
La Gioiosa Prosecco Veneto Italy	850 5100
Blanquette de Limoux Cuvee Languedoc-Roussillon France	5900
Cremant Tresors De Loire Val de Loire France	7600
Cava Sumarroca Brut Reserva Catalonia Spain	9800
Champagne Brut Regence Brimoncourt Champagne France	15900

White Wine

	125 750 ml
Gruner Veltliner. Terrassen Niederosterreich Austria	820 4920
Fantinel Pinot Grigio Friuly Italy	820 4920
Carolina Reserva Chardonnay The Central Valley Chile	820 4920
Vermentino di Toscana IGT Uggian Toscana Italy	850 5100
Sauvignon Blanc. Taka Marlborough New Zealand	850 5100
Albarino Anselmo Mendes Vinho Verde Portugal	5100
Gewurztraminer. Zimmermann-Graeff & Müller Pfalz Germany	4900
Chenin Blanc Stellenbosch WO Kaapzicht Stellenbosch South Africa	5100
Medusa Verdejo Ecologico. Felix Solis Castile and León Spain	5100
Riesling Nik Weis St. Urbans-Hof Mosel Germany	5400
Chardonnay. Luigi Bosca Mendoza Argentina	5900
Philipp Kuhn. Riesling Tradition Pfalz Germany	6400
Petit Bourgeois Sauvignon. Henri Bourgeois Val de Loire France	6800
Sauvignon Blanc. Rapaura Springs Marlborough New Zealand	6900
Gavi di Gavi. La Granee Batasiolo Piedmont Italy	7650
Chardonnay. Domaine Rijckaert. En Paradis Jura France	11200
Chablis. Domaine Louis Moreau Bourgogne France	11900

Rose Wine

	125 750 ml
Von Buhl. Bone Dry Rose Pfalz Germany	850 5100
Nikolaev & Sons. Puzyrki Krasnodar Russia	5400
Lumera. Donnafugata Sicily Italy	6600

Orange Wine

Rkatsiteli. Qvevri Askaneli Kakheti Georgia	4100
Chateau Mukhrani Qvevri Kartli Georgia	6600

Sherry and Porto

	80 ml
Tio Toto Fino Andalusia Spain	590
Maynard's Fine Tawny Porto Vinho do Douro Portugal	750
Manzanilla Deliciosa. Valdespino Andalusia Spain	750

Red Wine

	125 750 ml
Pinot Noir. Bouchard Aine & Fils Bourgogne France	820 4920
Malbec La Linda. Luigi Bosca Mendoza Argentina	850 5100
Maia Primitivo. Cielo Apulia Italy	850 5100
Tempranillo. Finca Beltran Mendoza Argentina	820 4920
Appassimento Rosso.Gran Passione Apulia Italy	5400
Malbec. Bodega Navarro Correas Mendoza Argentina	5400
Chateau Mukhrani Collection Secrete Rouge Kartli Georgia	6200
Pinotage. Grano de Cafe Western Cape South Africa	6900
Pinot Noir. Prototype California USA	7200
Chianti Colli Senesi. Fattoria del Cerro Toscana Italy	8600
Priorat. Clos de Tafall Catalonia Spain	8900
Palazzo della Torre. Allegrini Veneto Italy	10900
Montepulciano d'Abruzzo Terraviva Abruzzo Italy	12300
Marques de Riscal Reserva Rioja Spain	12900
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
Vilarnau Organic Sparkling Catalonia Spain	4600

lambicrestaurant look for us on social networks

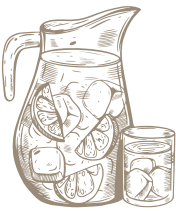
Teas and Tisanes

	500 ml 550
Black Teas	Assam Behora Kenyan Black Tea Earl Grey on Assam
Green Teas	Sencha Fukamushi Long Jing Mo Li Hua Cha Jasmine
Oolongs	Milk Oolong Tie Guan Yin GABA Mango
Tisanes	Altai Herbs Tibetan Chamomile Ivan Chai Sagan Daila

Hot Drinks

	250 ml
Belgian Cacao	470
Irish Coffee	820
Mulled Wine	890

HOMEMADE LEMONADES



made from natural products
350 ml | 1000 ml

Pomegranate	490 1200
Pear-Linden	490 1200
Strawberry	590 1400
Gooseberry-Cherry Plum	490 1200
Bergamot-Eucalyptus	490 1200

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	
Bellevoye Sauternes	1240

Bourbon	
Jim Beam	620
Jack Daniel's	660
Bulleit Bourbon	890

Irish	
Bushmills Original	620
Lambay Small Batch Blend	1090
Jameson	720
The Irishman Single Malt	1100
West Cork Irish Stout Cask	860

Vodka

	40 ml
Balchug XXI	350
Onegin	450
Mamont	420
Grey Goose	660

Schnapps

	40 ml
Lorch Alter Williams	720
Markus Wieser Plum	720

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

Gin

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

Tequila

	40 ml
La Pavesa Blanco	520
Jose Cuervo Reposado	550
Don Julio Blanco	1400

Fruit Teas

	500 ml
Ginger with Orange	760
Cherry Stout	640
Raspberry-Lime	590
Sea Buckthorn-Lemongrass	620

Coffee

Espresso Double Espresso	240 290
Americano	240
Cappuccino Double Cappuccino	290 420
Latte	340
Flat White	540
Bumble Coffee	540
Raf Classic	540

SIGNATURE DRINKS BY BARISTA

Raf Pistachio-Ice Cream	550
Latte Cherry-Sakura	490
Raf Snickers	550

Non-alcoholic Drinks

Dausuz	275 850 ml 350 650
Coca-Cola	330 ml 390
Fruit drink	200 ml 250
Zuegg Juices in the assortment	200 ml 390
Fresh juice Orange, Apple, Celery, Grapefruit, Carrot	200 ml 520
Tonic	200 ml 390

Liqueur

	40 ml
Mozart Chocolate Cream	440
Mozart Dark Chocolate	450
Limoncello	440
Becherovka	450
Amaro Montenegro	590
Jägermeister	480
Campari	490
Branca Menta	580
Fernet-Branca	450
Frangelico	660

Rum

	40 ml
Matusalem Platino	520
Flor de Cana Gran Reserva	790
Matusalem Anejo	650
Diplomatico Reserva	920

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

Calvados

Boulard Grand Solage	990
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Grappa

	40 ml
Lo Chardonnay di Nonino	760

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



Lambic

МИРАТОРГ

ИЗ
КОПТИЛЬНИ

BBQ
МЕНЮ

МИРАТОРГ



Lambic

Смокер — специальная дровяная печь-коптильня для приготовления блюд при низкой температуре. Мягкий дым позволяет добиться сохранения сочности и вкуса при копчении.

Для этого меню **бренд-шеф компании «Мираторг»** и **концепт-шеф Brasserie Lambic** объединили свои знания и опыт в работе с мясом и создали 8 блюд, в основе которых три отруба говядины, приготовленные в течение многих часов в смокере — brisket, ребра и ростбиф из пиканьи.

Пробуйте и наслаждайтесь!



Дмитрий Лазько
Бренд-шеф «Мираторг»



Евгений Гончаров
Концепт-шеф Brasserie Lambic



990

Копчёный ростбиф из пиканьи
подаётся с лисичками, каперсами, руколой и пармезаном



990

Слоёная лепешка роти с копчёным ростбифом
с кремом из сыра фета, луком фри и соусом хойсин

780
Окрошка с brisketом на квасе / кефире



КОКТЕЙЛИ

Aperol Spritz
Апероль / игристое / содовая / апельсин

Campari Spritz
Кампари / игристое / содовая / апельсин

Sarti Spritz
Аперитив с нотами манго и маракуйи / игристое / содовая / лайм

Sunset Sauvignon
Совиньон Блан / джин / кордиал смородина-кактус / лист шисо

Spritz Strawberry Feijoa
Игристое / апероль / водка / кордиал клубника - фейхоа / клубника

750



3 600

Говяжье ребро
томлёное 10 часов в смокере, подаётся с печёным перцем, шпинатом и огурцами в соево-кунжутном маринаде



1 190

Фетучини с briskетом
лисичками и пармезаном в соусе из сладкого перца



1 580

Сэндвич на чиабатте с копчёным ростбифом
маринованной капустой, карамельным луком и малосольным огурцом

1 140
Бургер с briskетом
в булочке бриошь с яйцом, карамельным луком и сыром пармезан



2 290
1 490 1/2

Брискет из говядины
томлёный 10 часов в смокере, подаётся с огурцами в соево-кунжутном маринаде, халапеньо и соусом TRIPPLE BLACK



590
TRIPPLE BLACK
Авторский соус на основе мясного демигласа с добавлением кофе, фиников и тёмного пива
100ml