

Appetizers

	Brioche with chicken liver and arugula	75 000
	Brioche with baked beef and caramelized onions	95 000
Hand rolls 4 pcs.....115 000 • salmon and mango • tuna, tobiko caviar, truffle sauce		
	Chicken pate with caramelized onions, strawberry jam and hazelnuts	105 000
served with brioche		
	Baked camembert with truffle paste and ciabatta	195 000
	Smorrebrods with borodinsky bread and baltic sprat	175 000
	Salmon tartare with avocado and white balsamic	215 000
	Beef tartare	130 000
	Baked eggplant with fried tomatoes and tzatziki sauce.....	120 000
	Plate of pickled vegetables	165 000
	Pickled herring with boiled potatoes and butter cream	115 000

CHEESE OR MEAT PLATTER

400 000 | 295 000

BELGIAN MUSSELS

290 000 | 480 000

500g

1000g

in tom-yam sauce
in white wine sauce
in truffle-mushroom sauce
in roquefort sauce

with baguette & french fries



Salads

Crispy eggplant with pink tomatoes and chili sauce BBQ	95 000
Vegetable salad with avocado, quail egg and olive oil	95 000
Salad with Imeretian cheese, tomatoes, tarragon and ciabatta croutons 95 000	
Salad with baked beef, honey pumpkin, spinach and mustard sauce	110 000
Salad with avocado, shrimp and feta cream	175 000
Roast beef salad with sesame-mustard dressing	135 000
Large green salad with salmon BBQ and ginger teriyaki	285 000
Caesar salad with chicken shrimp	125 000 165 000
Salad leaves with smoked duck breast, peach and gorgonzola	175 000
Large green salad with avocado, zucchini and falafel	145 000

Soups

	Borscht with smoked duck	95 000
	Chicken noodle soup	75 000
	Tom yum with shrimp, mussels and squid	250 000
	Pumpkin cream soup with brisket chips	85 000



Special offer, discounts and deductions of bonus points do not apply to dishes from this category



Spicy dish



Belgian cuisine



New dish



New serving

BELGIAN POTATO WAFFLES

	With salmon, poached egg, avocado and hollandaise sauce	145 000
	With beef steak and hot cheese	165 000
	With baked duck, vegetables and hoisin sauce	140 000
With stewed lamb, caramelized onion and tomato sals		165 000

Meat, Poultry & Fish

	Fish & chips with tartar sauce and green peas	220 000
	Beef stroganoff with mashed potatoes	195 000
	Flemish beef stew in Bourgogne des Flandres beer	195 000
Quesadilla with beef brisket with chicken		210 000 170 000
served with guacamole and sour cream		
	Ptitim pasta with crispy chicken and oyster mushrooms ...	178 000
	Chicken schnitzel with mushroom sauce	115 000
	Tiger prawns simmered in a creamy emulsion в сливочной эмульсии с томатным конкассе	148 000
	Pozharsky cutlet with mushroom sauce with tomato concasse	130 000
	Black spaghetti with seafood in creamy tomato sauce	180 000

Hot appetizers

	Chicken wings spicy classic	105 000
	Popcorn shrimp	130 000
	Mini chebureki with shrimps with mutton	98 000
	Warm olives in herbal oil	95 000
	Garlic croutons with Blue Cheese dip	85 000
	Peking duck taco with vegetables and hoisin sauce	115 000
	Cheese sticks	95 000
	Squid rings with tartar sauce	90 000
	Brie cheese in crispy breading with cherry chili sauce	145 000
	Jalapeno fries with feta cheese and brisket	75 000
	Prawns boiled fried	320 000
	Chicken strips with jalapeno sauce	88 000

MAGADAN SHRIMPS ON ICE



370 000 | 490 000

standart

medium

large northern shrimp, distinguished by juiciness and delicate taste

Bread

50 000

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

Grill

	Teriyaki glazed salmon steak served with wild rice and vegetables	220 000
	Marble beef brisket with stewed cabbage, jalapeno and homemade BBQ sauce	320 000
	Rib-eye steak	520 000
	Blade steak & roast potatoes with svan salt	195 000
	Beef steak with shrimps and mussels with pepper-cheese sauce	260 000
Currywurst		165 000
famous Berlin street food: grilled chicken sausage in tomato curry sauce, french fries in cheese sauce and pickled cucumber		
	Butcher Steak	320 000
	tender and juicy diaphragm cut	
	Grilled sausages with stewed cabbage and Dijon mustard	120 000
	Assorted sausages with Dijon mustard, cabbage and baked potatoes	195 000
Classic cheeseburger with marbled beef patty		165 000
Burger with beef brisket and pickled cucumbers		260 000
	Turkey steak with broccoli puree and mushroom sauce	235 000

Sides

	French fries	45 000
	French fries with truffle oil and parmesan	85 000
	Steamed vegetables	50 000
	Corn ribs with taco spice	75 000
	Cherry potatoes fried with herbs	45 000
	Steamed jasmine rice	45 000
	Grilled vegetables	78 000
	Fried potatoes with mushrooms	78 000

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The lambic certificate is a great gift!



This booklet is an advertising material. The original menu is at the reception. Special offers are not combinable and do not apply to lunches. If you have any food allergies, please inform your waiter in advance.

WINE

Sparkling Wine and Champagne

	150 750 ml
Crudo Prosecco Brut Veneto Italy	150 000 750 000
La Granja 360 Cava Brut i Penedes Spain	790 000
Raoul Clerget Cremant de Bourgogne Bourgogne France	870 000
Feudi Di Romans Friuli Moscato Friuli Italy	870 000
Moet & Chandon Brut Imperial Champagne France	2 500 000

White Wine

	150 750 ml
Pinot Grigio, Piccini Veneto Italy	150 000 750 000
Western Cellars Colombard Chardonnay California USA	150 000 750 000
Sauvignon Blanc, Kia Ora Marlborough New Zealand	150 000 750 000
Riesling Trocken, Edit Abtei Himmerod Mozel Germany	750 000
Gruner Veltliner, Norbert Schmelzer Burgenland Austria	790 000
Sauvignon Blanc, Marques De Riscal Rueda Spain	850 000
Gewurztraminer, Ville de Colmar Alsace France	850 000
Albarino, Castelo Bodegas Albamar Galicia Spain	920 000
Meursault, Joseph Drouhin Bourgogne France	2 700 000
Joseph Drouhin Macon Bussieres Les Clos Bourgogne France	960 000
Sancerre, Cave de la Petite Fontaine Val de Loire France	1100 000
Cloudy Bay Sauvignon Blanc Marlborough New Zealand	1 500 000
Gavi dei Gavi Etichetta Nera, La Scolca Piedmont Italy	2 200 000

Rose Wine

	750 ml
La Cheteau Rose D'Anjou Val de Loire France	690 000
Crudo Rosato Negroamaro Organic Puglia Italy	750 000
Whispering Angel, Chateau d'Esclans Provence France	1 200 000

Sherry

	50 ml
Valdespino Manzanilla Andalusia Spain	75 000

Red Wine

	150 750 ml
Piccini Chianti Toscana Italy	150 000 750 000
Pinot Noir, Baron Philippe de Rothschild Bourgogne France	150 000 750 000
Merlot, Casillero del Diablo The Central Valley Chile	150 000 750 000
Mare Magnum, Allegro Primitivo Puglia Italy	790 000
Castelmare Valpolicella Ripasso Superiore Veneto Italy	890 000
Chianti Colli Senesi, Felsina Toscana Italy	940 000
Le Difese, Tenuta San Guido Super Toscana Italy	1 200 000
Chateau Marsac Seguineau, Margaux Bordeaux France	1 400 000
Valduero, Ribera del Duero Una Cepa Ribera del Duero Spain	1 700 000
Brunello di Montalcino, Banfi Super Toscana Italy	2 100 000
Joseph Drouhin Pommard Bourgogne France	2 500 000

Non-alcoholic Wine

	750 ml
Riesling,Hans Bayer Alcohol Free Trocken Rheinhessen Germany	550 000

Teas

Longjing	45 000
Dragon Pearl Black	45 000
Milk Oolong	45 000
Assam	45 000
Da Hong Pao	45 000
Pu'er	45 000
Earl Grey	45 000
Herbal	45 000

Fruit teas

	500 ml
Orange with Ginger	120 000
Cranberries with Rosemary.....	95 000
Sea-buckthorn with ginger.....	95 000
Black currant with rosemary.....	95 000

Hot drink

	250 ml
Mulled Wine.....	150 000
Mulled Wine Non-alco	90 000
Belgian cocoa	60 000
Irish coffee.....	90 000

Coffee

Espresso	40 000
Americano	40 000
Cappuccino	45 000
Latte	40 000
Raf	50 000
Raf Smash	50 000
plant milk of your choice: coconut or almond	10 000

FRESH JUICE

Carrot Apple	200 ml 60 000
Orange Grapefruit Celery	200 ml 90 000

Non-alcoholic Drinks

Chortoq Premium	330 750 ml 35 000 65 000
Chortoq Mineral	500 ml 45 000
Acqua Panna	250 ml 70 000
San Pellegrino.....	250 ml 70 000
Coca-Cola Coca-Cola Zero	250 ml 30 000
Fanta Sprite.....	250 ml 30 000
Rich Juices	200 ml 32 000
apple cherry	
Homemade berry juice	200 ml 30 000
Red Bull Energy	250 ml 50 000
Tonic	200 ml 50 000

HOMEMADE LEMONADES



made from natural products
350 мл 1000 ml
Kiwi-Elder Strawberry-Lime
Passion fruit Raspberry-Gooseberry
60 000 140 000
Peach-Mango-Passion Fruit
65 000 150 000

Whisky

Whisky	50 ml
Scotch Single Malt	
The Singleton of Dufftown 12 Years ..	130 000
Talisker 10 Years.....	180 000
The Macallan	
Double Cask 12 Years ..	280 000
Ardbeg 10 Years	210 000
The Balvenie 14 Years..	310 000
Glenfiddich 15 Years...	260 000
Glenmorangie 18 Years.	410 000

Blended Skotch	
Dewar's White label.....	80 000
Monkey Shoulder	150 000

Bourbon	
Bulleit Bourbon	110 000
Jack Daniels Black	95 000
Irish	
Bushmills Original.....	90 000

Japanese	
Hibiki Suntory	490 000

Vodka

	50 ml
Nordica	45 000
Koskenkorva	70 000
Tsarskaya Gold	60 000
Onegin	105 000
Grey Goose	130 000
Summum	95 000

COCKTAILS

Aperol Spritz	150 000
Limoncello Spritz	150 000
Strawberry Spritz	150 000
Gin & Tonic	95 000
Espresso Martini	120 000
Old Fashioned	120 000
Negroni	130 000
Margarita	120 000
Clover Club	120 000
Hanky Panky	120 000
Bellini	120 000
Gin Basil Smash	120 000
Sea Buckthorn Sour	130 000

Rum

	50 ml
Bacardi 8 Anos Rum	130 000
Captain Morgan White	60 000
Zacapa 23 Years	240 000

HOMEMADE TINCTURES

Cranberry Spicy Cherry
Currant Limoncello
Berry
50 ml 55 000

Calvados

	50 ml
Pere Magloire VSOP.....	120 000

Liqueur

	50 ml
Jägermeister.....	75 000
Baileys	75 000
Campari	90 000
Cointreau	80 000
Fernet-Branka	85 000
Aperol	80 000

Cognac

	50 ml
Hennessy VS.....	120 000
Hennessy VSOP	220 000
Hennessy XO	650 000

Vermouth

	100 ml
MARTINI Bianco	120 000
MARTINI Rosso	120 000

Tequila

Tequila	50 ml
Jose Cuervo Silver	80 000
Volcan De Mi	
Tierra Anejo.....	160 000
Patron Reposado	230 000
Don Julio 1942	500 000

Gin

	50 ml
Barrister Dry	60 000
Gordons Dry	80 000
Hendrick's	170 000
Tanqueray London Dry ..	110 000

The word "Lambic" is written in a large, white, serif font at the top center of the page. The background is a light blue sky with stylized clouds and a smiling sun in the top left corner. Various food items are illustrated around the page: a fried egg and a slice of toast on a cloud in the top left; a person riding a bicycle with orange wheels in the top center; a person sitting at a table under a blue awning in the top right; a bowl of spaghetti with a grater and cheese in the middle left; a red chili pepper character in the middle left; an avocado character reading a book on a loaf of bread in the bottom left; a tomato character and a burger character at the bottom left; a bowl of salad at the bottom center; and several waffle characters in various poses on the right side.

Lambic

ДЕТСКОЕ МЕНЮ

Брусочки из овощей с соусом фета	30 000
Витаминный салат с маслом	20 000
Овощной салат со сметаной	30 000
Куриный бульон с лапшой	45 000
Стрипсы из куриного филе	45 000
Бургер с говядиной	75 000
Куриные котлетки с картофельным пюре	45 000
Паста Альфредо с курицей и грибами	75 000
Пельмени с мясом	55 000



десерты

Брауни с соленой карамелью
и мороженым 95 000

Панакота Юдзу 75 000

Гранатовый тарт с мятным кремом 85 000

Сникерс с ягодами 110 000

new Кофейный крем-брюле с ягодами..... 85 000

Наполеон 80 000



Бельгийская вафля с клубникой
и горячим шоколадом 110 000

Баскский чизкейк с соусом бейлис..... 95 000

new

Манговый мусс с клубникой
и вафельной крошкой..... 75 000

Джелато и сорбетты 30 000



КОФЕЙНЫЕ НАПИТКИ

Бамбл кофе 80 000
эспрессо, апельсиновый фреш и карамельный сироп

Капучино Айс 45 000
добавьте сироп

Кофе Макиато 40 000
эспрессо с добавлением небольшого количества молока

Матча Латте 50 000
японский зеленый чай со взбитым молоком

Флэт Уайт..... 45 000
двойной эспрессо с добавлением
небольшого количества молока

Эспрессо Тоник 70 000
коктейль на основе эспрессо и классического тоника



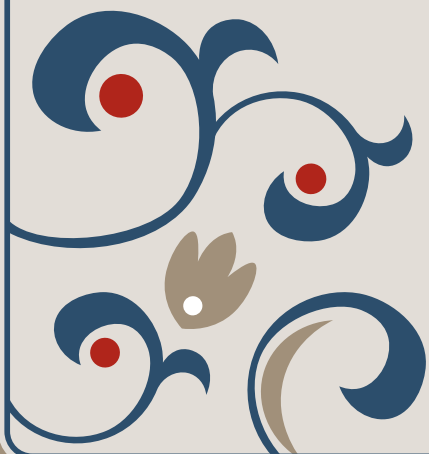


Lambic

• BRASSERIE •



DECEPTE



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CHUKA SALAD WITH WALNUT SAUCE 70 000		CHICKEN WINGS WITH JAPANESE MARINADE 95 000	
MISO SOUP WITH TOFU, SALMON AND OYSTER MUSHROOMS 135 000			
AVOCADO WITH CRAB, SHRIMP, TOBIKO ROE AND COCONUT SAUCE 285 000			
OSHIZUSHI TRADITIONAL PRESSED SUSHI  WITH SALMON AND TOBIKO ROE 160 000 WITH TUNA, AVOCADO AND TRUFFLE 160 000 WITH EEL, CREAM CHEESE AND CUCUMBER 160 000		TACO WITH SHRIMP, TOMATO SALSA AND CORN 90 000	
		TACO WITH EEL, FRESH CUCUMBER AND UNAGI SAUCE 105 000	
BLACK COD WITH MISO-YUZU SAUCE, SERVED WITH EGGPLANT AND EDAMAME BEANS 350 000			
MOCHI WITH BAILEYS SAUCE AND RASPBERRY 85 000		MOCHI WITH DOR BLUE CHEESE CREAM AND DARK CHOCOLATE 80 000	
MOCHI WITH STRAWBERRY 105 000			
C O C K T A I L S	BLUE SAKURA GIN, SPARKLING WINE, ELDERFLOWER LIQUEUR, LEMON 150 000		
	WINTER SAKURA NON-ALCOHOLIC GIN, CHERRY SYRUP, LIME, SODA 120 000		