

Appetizers

Bruschetta with chicken liver and arugula	580
Herring forshmak with borodinsky croutons and egg	850
Bruschetta with roasted beef and caramelized onions	790
Chicken pate with caramelized onions, strawberry jam and hazelnuts served with brioche	780
Tuna tartare with guacamole and ciabatta	880
Baked camembert with truffle paste and ciabatta	1080
Baked eggplant with fried tomatoes and tzatziki sauce	940
Salmon tartare with avocado and white balsamic	1180
Beef tartare	870
Smorrebrods with rye bread and baltic sprat	680

WINE PAIRING

1760

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

LIVE MUSSELS

1370 | 1950 | 3190

300g 500g 1000g

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

with baguette & french fries

from our own bakery

Bread 340

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

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	980
With baked duck, vegetables and hoisin sauce	850

Zucchini waffles with wasabi shrimp, guacamole and lettuce 1080

Salads

Green salad with crispy chicken and citrus aioli	790
Crispy eggplant with pink tomatoes and chili sauce BBQ	830
Nicoise with grilled tuna	990
Salad with avocado, shrimp and feta cream	980
Salad with baked beef, honey pumpkin, spinach and mustard sauce	870
Caesar salad with chicken shrimp	880 990

Olivier salad with smoked duck 780

Vegetable salad with avocado, quail egg and olive oil	790
Lettuce with smoked duck breast, gorgonzola, orange and cashews	890

Beer Snacks

Chicken wings spicy classic	780
Popcorn shrimp	890
Mini chebureki with shrimps with mutton	880
Fried smelt	940
Sweet potato fries with ginger sauce	720
Warm olives in herbal oil	790
Garlic croutons with Blue Cheese dip	670
Prawns boiled fried	990
Cheese sticks	690
Brie cheese in crispy breading with cherry chili sauce	850
Jalapeno fries with feta cheese	630
Chicken strips with jalapeno sauce	690
Peking duck tacos with hoisin sauce	890

MAGADAN SHRIMPS ON ICE



1850 | 2750 | 3600
standart medium large

large northern shrimp, distinguished by juiciness and delicate taste

Smoke for 10 hours

The beef for this menu section is cooked in a smoker for 10 hours.

Beef brisket with cucumbers in a soy-sesame marinade, jalapeños and a demi-glace sauce infused with coffee, dates and dark beer

1590 half a portion
2490 a whole portion

Smoked picanha roast beef with mushrooms, capers, arugula and parmesan	1080
Flaky roti with smoked roast beef, feta cream and fried onions	1160
Fettuccine pasta with brisket, mushrooms and parmesan in a sweet pepper sauce	1190
Brisket burger with a brioche bun topped with egg, caramelized onions and parmesan	1270

МЯСОТОП

MARbled BEEF 250 DAYS GRAIN-FED

Grill

Turkey steak with broccoli puree and mushroom sauce	1090
Teriyaki glazed salmon steak served with wild rice and vegetables	1680

Classic cheeseburger with marbled beef patty can be cooked in lettuce leaves 990

Rib-eye steak	4600
Beef steak with shrimps and mussels with pepper-cheese sauce	1490
Blade steak & roast potatoes with svan salt	1270

Currywurst famous Berlin street food: grilled chicken sausage in tomato curry sauce, french fries in cheese sauce and pickled cucumber 990

Grilled sausages with stewed cabbage and Dijon mustard	870
Mediterranean style tuna steak with vegetables	1370

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	1290
Chopped beef steak with mozzarella, fried egg and onion marmalade	1160
Fish & Chips with tartar sauce and green peas	1160

Ptitim pasta with crispy chicken and oyster mushrooms 980

Cod with creamy butternut spinach and tomato tartare	1370
Pozharsky cutlet with mashed potatoes and mushroom sauce	860
Quesadilla with chicken served with guacamole and sour cream	980

Soups

Borscht with smoked duck	680
Chicken noodle soup	580
Tom yum with shrimp, mussels and squid	990

Sides

French fries	480
French fries with truffle oil and parmesan	690
Steamed jasmine rice	430
Grilled vegetables	590
Fried potatoes with oyster mushrooms	690

Desserts

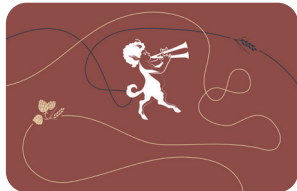
Pistachio roulette with raspberries	760
Gelato or sorbet	350
Belgian waffle with strawberries, ice cream and hot chocolate	790
Kataifi tiramisu with homemade hazelnut liqueur	980
Brownie with salted caramel and ice cream	740



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

Lambic CLUB
Join Lambic privileges club



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. Weingut Heninger Bergkonig Niederosterreich Austria	820 4920
Chenin Blanc. KWV Classic Western Cape South Africa	820 4920
Medusa Verdejo Ecologico. Felix Solis Castile and León Spain	820 4920
Riesling Nik Weis St. Urbans-Hof Mosel Germany	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
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
Pinot Grigio, Colterenzio Trentino-Alto Adige Italy	7200
Gavi di Gavi. La Grane Batasiolo Piedmont Italy	7650
Chardonnay. Domaine Rijckaert. En Paradis Jura France	11200
Chablis. Domaine Louis Moreau Bourgogne France	11900

Rose Wine

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

Orange Wine

	750 ml
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. Castillo Clavijo Criadores Rioja Spain	850 5100
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 Ivan Chai	

Hot Drinks

	250 ml
Belgian Cacao	590
Irish Coffee	890
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
Currant	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	
Bellevoe 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
Markus Wieser Pear	720
Markus Wieser Plum	720

Fruit Teas

	500 ml
Ginger with Orange	760
Cherry Stout	640
Cranberry-Rosemary	590
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 salted peanuts	550
Raf pistachio-raspberry	550

Non-alcoholic Drinks

Dausuz	275 850 ml	390 690
Nedra Still Sparkling	750 ml	750
Coca-Cola	330 ml	490
Fruit drink	200 ml	250
Zuegg Juices in the assortment	200 ml	450
Fresh juice	200 ml	520
Orange, Apple, Celery, Grapefruit, Carrot		
Tonic	200 ml	450

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

	40 ml
Boulard Grand Solage	990

Grappa

	40 ml
Lo Chardonnay di Nonino	760

COCKTAILS

Aperol Spritz	850
Sarti Spritz	850
Campari Spritz	890
Spritz Strawberry Feijoa	890
White Russian	580
Daiquiri	650
Gin & Tonic	690
Clover Club	750
Margarita	690
Negroni	750
Espresso Martini	770
Martini Fiero & Tonic	820

Vermouth

	80 ml
Berto Bianco	720
Berto Rosso	690

HOMEMADE TINCTURES

the assortmt can be clarified with the waiter

40 ml 390

Gin

	40 ml
Bee Gin	450
135 East Hyogo	770
Portobello	840
Gin Mare	820

Tequila

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

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



МИРАТОРГ

Lambic Collection - наш новый ресторан в районе улицы 1905 года, в котором большое светлое пространство соединилось с авторской кухней и большой коллекцией пива и вина.

Специально для этого меню бренд-шеф Lambic Collection разработал несколько блюд совместно с компанией Мираторг.

Striploin Special

Фрикадельки из стриплойна
в пряном томатном соусе с сыром фета и травами
1190

Спагетти с митболами из стриплойна
в сливочно-томатном соусе с пармезаном
1360

Стейк стриплойн с перечным соусом
и картофелем фри
1990

Посмотреть меню
и зарезервировать
стол в Lambic Collection

