

Appetizers

Bruschetta with chicken liver and arugula	620
Herring forshmak with borodinsky croutons and egg	930
Brioche with baked beef and caramelized onions	840
Spanish empanadas with pork and mozzarella cheese 3 pcs	790
Chicken pate with caramelized onions, strawberry jam and hazelnuts served with brioche	830
Tuna tartare with guacamole and ciabatta	920

Baked camembert with truffle paste and ciabatta	1120
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Salmon tartare with avocado and white balsamic	1270
Beef tartare	970
Smorrebrods with rye bread and baltic sprat	720

WINE PAIRING

2100

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



LIVE MUSSELS

1490 | 1980 | 3360

300g 500g 1000g

- with tomato sauce
- with white wine sauce
- with truffle-mushroom sauce
- with roquefort sauce

with baguette & french fries



BELGIAN POTATO WAFFLES

With chicken and mushrooms in creamy truffle sauce	990
With salmon, poached egg, avocado and hollandaise sauce	1120
With beef steak and hot cheese	990

Salads

Crispy eggplant with pink tomatoes and chili sauce BBQ	890
Nicoise with grilled tuna	1150
Salad with avocado, shrimp and feta cream	1120
Salad with baked beef, honey pumpkin, spinach and mustard sauce	940
Caesar salad with chicken shrimp	990 1310
Vegetable salad with avocado, quail egg and olive oil	860
Green salad with smoked duck breast, gorgonzola, orange and cashews	890

Beer Snacks

Chicken wings spicy classic	840
Popcorn shrimp	940
Mini chebureki with mutton	890
Fried smelt red mullet	980
Sweet potato fries with ginger sauce	760
Warm olives in herbal oil	840
Garlic croutons with Blue Cheese dip	690
Prawns boiled fried	1260
Cheese sticks	720
Brie cheese in crispy breading with cherry chili sauce	960
Jalapeno fries with feta cheese	680
Chicken strips with jalapeno sauce	720

MAGADAN SHRIMPS ON ICE



1990 | 2990 | 3990
standart medium large

large northern shrimp, distinguished by juiciness and delicate taste

from our own bakery

Bread 390

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

Smoked 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. 1640 half a portion 2580 a whole portion
- Smoked picanha roast beef with mushrooms, capers, arugula and parmesan 1320
- Flaky roti with smoked roast beef, feta cream and fried onions 1280
- Fettuccine pasta with brisket, mushrooms and parmesan in a sweet pepper sauce 1320
- Taco with brisket, mozzarella and demi-glace sauce 4 pcs 1190

МИРАТОР

MARBLED BEEF 250 DAYS GRAIN-FED



Meat, Poultry & Fish

Chicken schnitzel with mushroom sauce	940
BBQ glazed pork ribs served with thai cucumbers	990
Beef stroganoff with mashed potatoes	1440
Flemish beef stew in Bourgogne des Flandres beer	1440
Chopped beef steak with mozzarella, fried egg and onion marmalade	1190
Mediterranean salmon with zucchini, potatoes and tomato sauce with olives and herbs	1760
Crispy breaded cod with potato wedges served with tartar sauce and green peas	1440
Stir-fried beef chicken with rice, kimchi cabbage and egg	1590 1140

Grill

Turkey steak with broccoli puree and mushroom sauce	1180
Classic cheeseburger with marbled beef patty can be cooked in lettuce leaves	990
Mini beef burgers with warm mushroom or pepper sauce	1440
Beef steak with shrimps and mussels with pepper-cheese sauce	1740
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	980
Mediterranean style tuna steak with vegetables	1370
Filet mignon with Kenyan beans and shiitake mushrooms	1750

Desserts

Pistachio roulette with raspberries	860
Gelato or sorbet	350
Belgian waffle with strawberries, ice cream and hot chocolate	820
Brownie with salted caramel and ice cream	780
Lemon cake with white chocolate cream and cherry sauce	690

Soups

Borscht with smoked duck	740
Chicken noodle soup	640
Tom yum with shrimp, mussels and squid	1090

Sides

French fries	580
French fries with truffle oil and parmesan	740
Steamed jasmine rice	430
Grilled vegetables	640
Thai-style pickled cucumbers	560
Potatoes with mushrooms, feta cream and herbs	720



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.



Belgian cuisine



Spicy dish



New dish



Join Lambic privileges club



Wallet



WINE

Sparkling Wine and Champagne

	125 750 ml
Prosecco. La Gioiosa Veneto Italy	920 5520
Blanquette de Limoux Languedoc-Roussillon France	5900
Cremant Brut Blanc, Patriarche Bourgogne France	6200
Cremant. Tresors De Loire Rose Val de Loire France	7600
Cava Sumarroca. Brut Reserva Catalonia Spain	8400
Champagne, Lorient-Pagel, Brut Nature Bourgogne France	15900

White Wine

	125 750 ml
Chenin Blanc. KWV Classic Western Cape South Africa	850 5100
Gruner Veltliner. Weingut Heninger Bergkonig Niederosterreich Austria	850 5100
Verdejo, Medusa. Felix Solis Castile and León Spain	850 5100
Sauvignon Blanc. Taka Marlborough New Zealand	950 5700
Riesling Nik Weis St. Urbans-Hof Mosel Germany	950 5700
Albarino, Anselmo Mendes Vinho Verde Portugal	4800
Riesling. Balthasar Ress Rheingau Germany	5100
Gewurztraminer, Cave de Turckheim Alsace France	5300
Gruner, Veltliner Gobelsburg Niederosterreich Austria	5600
Verdejo Protos Rueda Spain	5900
Chardonnay, Luigi Bosca Mendoza Argentina	6400
Pinot Grigio, Colterenzio Trentino-Alto Adige Italy	6500
Aligote Bourgogne, Jean-Marc Brocard Bourgogne France	7200
Sauvignon Blanc, Rapaura Springs Marlborough New Zealand	7400
Cortese, Gavi di Gavi. La Grane, Batasiolo Piedmont Italy	7650
Sauvignon Blanc, Domaine Cailbourdin Pouilly Fume	
Les Racines Val de Loire France	8400
Chardonnay, Chablis, Domaine Louis Moreau Bourgogne France	9400
Chardonnay, Clos du Moulin aux Moines, Saint Romain Bourgogne France	12900

Rose Wine

	750 ml
Malbec, Nikolaev & Sons Flamingo Kuban Russia	5100
Von Buhl. Bone Dry Rose Pfalz Germany	5100
Syrah, Lumera. Donnafugata Sicily Italy	6800

Orange Wine

	750 ml
Rkatsiteli. Qvevri Askaneli Kakheti Georgia	4400
Rkatsiteli. Chateau Mukhrani Qvevri Kartli Georgia	5900

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	820

Red Wine

	125 750 ml
Pinot Noir. Bouchard Aine & Fils Grand Conseiller Bourgogne France	890 5340
Primitivo, Maia Apulia Italy	890 5340
Sangiovese, Cecchi, Monteguelfo Chianti Classico Toscana Italy	890 5340
Zinfandel. Zimmermann-Graeff & Muller Pfalz Germany	920 5520
Malbec La Linda Mendoza Argentina	950 5700
Montepulciano, Appassimento Rosso. Gran Passione Apulia Italy	5400
Pinotage, Rooiland. Kaapzicht Western Cape South Africa	5400
Shiraz, Koonunga Hill. Penfolds South Australia Australia	5900
Saperavi, Chateau Mukhrani Collection Secrete Rouge Kartli Georgia	6200
Cabernet Sauvignon, R Collection Lot N°1 California USA	6900
Pinot Noir. Prototype California USA	7200
Sangiovese, Chianti Colli Senesi. Fattoria del Cerro Toscana Italy	7400
Nero d'Avola, Planeta. Cerasuolo di Vittoria Sicily Italy	8200
Tempranillo, Marques de Riscal Reserva Rioja Spain	8900
Pinot Noir, Domaine Michel Gros. Bourgogne Hautes Cotes De Nuits Bourgogne France	12100
Barolo. Batasiolo Piedmont Italy	12900
Cabernet Sauvignon/Merlot. Château Potensac 2020 Bordeaux France	14400

Non-alcoholic Wine

	750 ml
Sauvignon Blanc, Albali Castile-La Mancha Spain	3600
Sparkling, La Gioiosa Veneto Italy	3600

lambicrestaurant

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Teas and Tisanes

	500 ml 550
Black Teas	Assam Behora Kenyan Black Tea Earl Grey on Assam Da Hong Pao
Green Tea	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 Dailja

Fruit Teas

	500 ml
Ginger-Orange	760
Raspberry-Pineapple	620
Cranberry-Rosemary	590
Currant-Cherry	740
Sea Buckthorn-Lemongrass	540

Coffee

Espresso	320
Americano	320
Cappuccino Double Cappuccino	420 470
Latte	420
Flat White	540
Bumble Coffee	540

SIGNATURE DRINKS BY BARISTA

Chocolate hazelnut latte	540
Raf peanuts with himalayan salt	520
Ice-tea pear-jasmine	550

Whisky

	40 ml
Scotch Single Malt	
Auchentoshan 12 Years	1090
Singleton 12 Years	1100
Talisker 10 Years	1250
Laphroaig 10 Years	1350
Glen Scotia 15 Years	1790
Dalmore 12 Years	1890
Balvenie 14 Years	1990
Macallan 12 Years	2100

Blended Skotch	
Ballantine's Finest	620
Dewar's French	
Smooth 8 Years	670

French	
Bellevoye Sauternes	1240

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

Irish	
Bushmills Original	650
Jameson	720
West Cork Irish Stout Cask	860
Lambay Small Batch Blend	1090

Vodka

	40 ml
Onegin	450
Mamont	450
Grey Goose	660

Schnapps

	40 ml
Markus Wieser Pear	690
Markus Wieser Plum	690

Calvados

	40 ml
Boulard Grand Solage	990

Tequila

	40 ml
Jose Cuervo Especial Silver	540
Jose Cuervo Reposado	590
El Tequila.o Reposado	740
El Tequila.o 1959 Platinum	850

Aperitifs

Aperol Spritz	950
Sarti Spritz	950
Campari Spritz	950

Grappa

	40 ml
Lo Chardonnay di Nonino	970

Gin

	40 ml
Hoppers	520
135 East Hyogo	770
Portobello	820
Gin Mare	890

Vermouth

	80 ml
Garrone Antica Ricetta Rosso	690
Garrone Antica Ricetta Bianco	720

HOMEMADE TINCTURES

the assortment can be clarified with the waiter

40 ml 420

HOT DRINKS

	250 ml
Belgian Cacao	590
Irish Coffee	950
Mulled Wine n/a	890
Mulled Wine	950
Berry Mulled Wine	950
White Mulled Wine with melon	970
Hot Cider with spices	890

HOMEMADE LEMONADES



	350 ml 1000 ml
	made from natural products
Pear-Linden	550 1400
Strawberry Feijoa	550 1400
Gooseberry-Cherry Plum	550 1400
Melon-Kalamansi	550 1400
Cactus-Rose	550 1400

Non-alcoholic Drinks

Dausuz	275 850 ml 450 750
Nedra Still Sparkling	750 ml 770
Coca-Cola	330 ml 490
Berry juice	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

COCKTAILS

Apricot Spritz	890
Spritz Strawberry Feijoa	950
Paloma	950
Martini Fiero & Tonic	970
White Russian	640
Margarita	720
Daiquiri	750
Gin & Tonic	750
Basil Smash	790
Negroni	850
Clover Club	850

Rum

	40 ml
Matusalem Platino	550
Matusalem Anejo	650
Angostura 1919	990

Ararat

	40 ml
Ararat Apricot	540
Ararat Coffee	540
Ararat Ani	540

Cognac

	40 ml
Courvoisier VSOP	1190
Camus VS	990
Camus VSOP	1360
Camus XO	3670

Liqueur

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

Lambic

Lambic
BRASSERIE

ДЕТСКОЕ МЕНЮ

Овощной салат со сметаной

340

Витаминный салат с маслом

260

Брусочки из овощей
с соусом фета

340

Стрипсы из куриного филе

440

Куриный бульон с лапшой

260

Бургер с говядиной

680

Пельмени с мясом

380

Куриные котлетки
с картофельным пюре

460

Спагетти карбонара

520





Oktoberfest

МИРАТОРГ  Lambic
BRASSERIE

Oktoberfest

МИРАТОРГ  **Lambic**
BRASSERIE

Октоберфест — праздник пива и еды с двухсотлетней историей! В поддержку отличной традиции, мы придумали это меню совместно с компанией «Мираторг» по мотивам фестиваля. Ведь Октоберфест, в первую очередь, праздник, который объединяет разных людей за кружкой отличного немецкого Хеля или Вайса. Пробуйте классические блюда фестиваля в нашем авторском прочтении, к которым мы подобрали немецкие сорта из Пивного Атласа.



САЛАТ С БАВАРСКИМИ КОЛБАСКАМИ, МОЛОДЫМ КАРТОФЕЛЕМ И ГОРЧИЧНЫМ СОУСОМ **860**



БУТЕРБРОДЫ С СЕЛЬДЬЮ, ЯИЧНЫМ САЛАТОМ И ЛУКОМ ФРИ **640**

БРЕЦЕЛЬ



320
С ТОПЛЁНЫМ СЛИВОЧНЫМ МАСЛОМ



790
С БЕКОНОМ, ХАЛАПЕНЬО И СЫРНЫМ СОУСОМ



990
С БРИСКЕТОМ ИЗ ГОВЯДИНЫ, СЫРОМ И ОГУРЕЧНЫМ САЛАТОМ



МИНИ-РУЛЬКА НА КОСТИ **1 590**

В ГЛАЗУРИ ИЗ ТЁМНОГО ПИВА С КАРТОФЕЛЬНЫМ ПЮРЕ И ОГУРЕЧНЫМ САЛАТОМ



ШНИЦЕЛЬ ИЗ СВИНОЙ КОРЕЙКИ **1 360**
С ЛИСТЬЯМИ РОМАНО В СОУСЕ ЦЕЗАРЬ



КОЛБАСКИ НА ГРИЛЕ **980**
С ТУШЕНОЙ КАПУСТОЙ И ДИЖОНСКОЙ ГОРЧИЦЕЙ

ЗНАМЕНИТЫЙ БЕРЛИНСКИЙ СТРИТФУД



ПОЛОВИНА ЦЫПЛЕНКА **1 160**
С ДОМАШНЕЙ АДЖИКОЙ



КАРРИВУРСТ **990**
КУРИНАЯ КОЛБАСКА НА ГРИЛЕ В ТОМАТНОМ КАРРИ СОУСЕ, С КАРТОШКОЙ ФРИ В СЫРНОМ СОУСЕ И МАРИНОВАННЫМ ОГУРЦОМ



Кран

paulaner oktoberfest bier **ABV: 6%**

Фестивальное пиво, которое варится исключительно на празднике Октоберфест. Сорт отличается гармоничным балансом между выраженной солодовой основой и умеренной хмелевой горчинкой.

650 / 890 330 / 500 ml



schnitzlbaumer lager hell **ABV: 4,9%**

Это классический светлый лагер с нежным солодовым послевкусием.

820 500 ml



schnitzlbaumer schnitzel weisse **ABV: 5,5%**

Пшеничный эль, признанный лучшим в мире баварским пшеничным пивом в 2015 году. Вкус свежий, питкий, игристый, с приятной хмелевой горчинкой.

820 500 ml



riegele feines urhell **ABV: 4,7%**

Светлый баварский лагер, который является гордостью пивоварни и демонстрирует лучшие характеристики солодов.

820 500 ml



riegele aehtes dunkel **ABV: 4,9%**

Один из самых востребованных тёмных немецких сортов. Лишь немногие тёмные сорта пива до сих пор варятся с солодом двойной обжарки, но только этот сложный процесс гарантирует особенно сбалансированный, ароматный обжаренный вкус.

790 500 ml



riegele hefe weisse **ABV: 4,9%**

Пшеничное пиво, созданное в лучшем виде баварской классики.

790 500 ml



falter privat hell **ABV: 5,3%**

Светлый баварский классический хель с мягкими солодовыми нотами.

820 500 ml



schneider weisse tap 3 **ABV: 0,5%**

Освежающее, нефiltroванное безалкогольное пиво. Оно изготавливается из пшеничного и ячменного солода и традиционного хмеля Халлертау.

780 500 ml



schneider weisse tap 7 **ABV: 5,4%**

Уникальное нефiltroванное пшеничное пиво, сваренное по оригинальному рецепту, разработанному основателем пивоварни G. Schneider & Sohn в 1872 году.

820 500 ml