



Get the clubcard
and enter the Tribe!

APPETIZERS

 Venison tartare with bone marrow mousse	160g./	710.-
 Marinated/grilled Halkidiki & Kalamato olives	135g./	700.-
Beef tenderloin tartare with pecorino mousse and kvass-brewed bread	160g./	990.-
Siberian white salmon slices with lemon gel, pepper sauce, and smoked salt	140g./	1090.-
 Hay-smoked salmon tartare with cream & caviar sauce	130g./	970.-
Brain bone with beef bacon and malt cream	230g./	990.-
 Tacos with BBQ beef , jalapeño and corn sauce	190g./	720.-
 Bore filet with smoked fern & gooseberry sauce	160g./	750.-
 Wild mushrooms paté with caramelised onions and charcoal bun	150g./	590.-
Belyash pie with marble beef and sour cream & garlic sauce	210g./	480.-

SALADS

 Ancient Greek's salad with tomatoes, cucumbers, spinach, feta cheese, Kalamata olives и Halkidiki olives	250g./	790.-
Steak-salad with vitello tonnato, baked baby potatoes, smashed cucumbers and marinated pepper	230g./	1100.-
Salad with shrimp and avocado , edamame beans, mango cream with coconut & chia seeds sauce	220g./	890.-
 Green salad with labneh cheese, edamame beans, avocado and mozzarella	220g./	690.-

*We recommend to add:

Fresh salmon	70g./	710.-
Grilled shrimp	100g./	500.-



veg



show



spicy

URAL SPIRIT



Mini shanga buns

-with Siberian white salmon, smoked cream, smashed cucumbers, whortleberry & quinoa popcorn
-with simmered beef, kimchi cucumbers and vittello tonnato sauce

280 g. / 880.-

Sugudai ceviche

with smoked cream
and fur tree & apple sauce

190 g. / 1300.-



Beef pie

with porcini mushrooms
and cauliflower cream

180 g. / 710.-



Root crops soup
with simmered beef
and porcini mushrooms
430 g. / 950.-



Game beefsteak
with mashed potatoes,
porcini mushrooms
and hay sauce
420 g. / 1900.-



Taiga dessert
with whortleberry
and pine nuts
130 g. / 430.-



SOUPS

Solyanka soup with beef, tomatoes and olives	360g./	690.-
 Tom Yum with shrimp, squids and black cod	400g./	850.-
Chicken soup with grilled chicken, egg noodles and sprout beans	350g./	580.-
Okroshka with beef		
and kvass	390g./	690.-
and ayran	350g./	650.-

BREAD

Hazelnut bread with flax seeds, sunflower seeds and porcini mushrooms powder	45g./	90.-
Tapioca charcoal bun with cheese and sun-dried tomatoes	50g./	90.-
Bread with kvass made from wheat & rye flour	50g./	90.-
Borodino bread with dark barley malt and coriander	50g./	90.-
Wheat flour & butter flatbread	70g./	90.-
Butter of choice: smoked / with miso paste / truffle	30g./	130.-
Assorted bread: hazelnut bread, borodino bread, bread with kvass, charcoal bun. Served with 3 types of butter	250g./	380.-

COMPANY-SIZE MEALS

 Fermented vegetables: two types of cabbage, shiitake mushrooms, kimchi cucumbers and baby corn	290g./	980.-
Meze set with hummus, green hummus, wild mushrooms paté and Tzatziki sauce	240g./	1000.-
Farmer cheeses with seasonal fruits and confiture	230g./	1800.-
Meat platter: roastbeef, jerked venison & beef, parma ham, sun-dried tomatoes and seasonal fruits	230g./	2300.-
Own-produced dry-cured gourmet foods	150g./	1800.-
 On-Fire set: duck breast, venison, bavette, mignon and grilled vegetables. Served with demi-glace sauce, cream & pepper sauce and pesto sauce	840g./	6400.-



veg



show



big size



spicy

GASTRONOMIC SET

URAL WAY



Discover the authentic spirit of our region via 5 courses
of meals and drinks from the chef Vladislav Rassokhin

6900.-

HOT MEALS

Rabbit dumplings with truffle sour cream	250g./	750.-
Duck leg with baked pumpkin and cauliflower cream	240g./	890.-
 Beef burger with tomatoes, kimchi cucumbers, baby potatoes and cheddar sauce	490g./	1200.-
Fiery beefsteak with kimchi cucumbers, spinach, romaine lettuce, tomato salsa and cream & pepper sauce	330g./	1350.-
Beef plate with mashed potatoes, sun-dried tomatoes and demi-glace sauce	270g./	1150.-
Simmered lamb with potato gratin, smoked cheese and demi-glace sauce	280g./	1500.-
Black cod with singed tomatoes and tarragon hollandaise sauce	300g./	1390.-
 Dorado in salt	350g./	980.-
Seafood tagliatelle with mussels, squids, shrimps and octopus. Served with pecorino cheese in bisque sauce	280g./	1100.-
Glazed pork ribs with baked potatoes and cream & pepper sauce	470g./	950.-
Beef tongue barbecue with fermented vegetables and wheat flatbread	300g./	1150.-
Chicken barbecue with fermented vegetables, tomato salsa and wheat flatbread	200g./	690.-

DRY-AGED MEAT

The TRIBU restaurant suggests you to take part in a magical ritual dedicated to the process of meat dry-curing in thoroughly controlled conditions. We made a selection of steaks that are kept in a special camera for 30 days to make the meat more vibrant and textural.

Bone-in ribeye

The same rib eye steak but the bone is left to add flavour and gorgeous look

100g. / **2300.-**

*output weight starts from 700g

Ribeye steak

Juicy and savoury with a thick rib

100g. / **2100.-**

*output weight starts from 300 g

STEAKS

*steaks output weight starts from 300g

Ribeye. Spine, thick cut. 100g./ 1450.-
Highest marbling, tender meat

🍷 🔥 **Bone-in ribeye** with baked ramiro pepper, lettuce, 100g./ 1600.-
romesco sauce, marinated cabbage and cucumbers.
Served with chimichuri sauce and demi-glace sauce
*output weight starts from 700g

Filet Mignon. Beef tenderloin 100g./ 1650.-

ROASTED VEGETABLES

Cabbage steak with pecorino cheese 340g./ 510.-
and cream & truffle sauce

Sweet potatoe french fries with pecorino cheese. 200g./ 570.-
Served with corn sauce and barbecue sauce

Grilled vegetables with romesco sauce: cherry tomatoes, 370g./ 690.-
champignons, eggplants, zucchini, pepper

DESSERTS

Malt ice cream with caramel & cheese cream, 140g./ 450.-
chocolate biscuit and rum

Pear strudel with vanilla ice cream 200g./ 560.-

🍷 🔥 **Honey cake** with whipped salted caramel 160g./ 630.-
and boiled condensed milk cream

Chocolate mousse with sponge cake, 130g./ 560.-
cherry confit and pink pepper

Sorbet: cherry & watermelon / lime & mint 60g./ 250.-

Ice cream: vanilla / chocolate 70g./ 250.-



veg



big size



show

SIGNATURE COCKTAILS

-   **RITUAL** Berkshire jin Honey & Orange, Cloudberry and Wormwood cordial, homemade vermouth 110ml./ 800.-
-  **STRAYA** Beluga Botanicals Cucumber-Mint, Thyme-Lemon Myrtle Cordial, Sparkling Wine, Sour Apple Liqueur 150ml./ 800.-
- BLUSH** Oakheart Original Rum, Pepper Liqueur, Peach, Mango, Umeshu Liqueur 170ml./ 800.-
-   **SUNDAR** Beluga Transatlantic, Bourbon, Tomato Juice, Cucumber and Capers Brine, Curry 170ml./ 800.-
-  **SOLEIL** Pear, Blueberry, White Chocolate, Pineapple-Coconut Foam 140ml./ 800.-
-  **YAGA** Tequila, Strawberry-Fig Cordial, Grapefruit Soda, Yoshino Monogatari Strawberry 180ml./ 800.-
-  **OMO** Strawberry Yogurt Rum, Ramune-Grapefruit Cordial, Red Wine 100ml./ 800.-
- IRIE** Oakheart Original rum, Pineapple, Coconut, Falernum 180ml./ 800.-
-   **VERENO** Bombay Blackcurrant Gin, Plum-Paprika-Red Wine Cordial, Cynar Liqueur 110ml./ 800.-
-  **ALTRIA** Pisco, Apricot-Pomelo-Tibetan Chamomile Cordial, Martini Bianco, White Port. 110ml./ 800.-

SPRITZ

- APEROL SPRITZ** Aperol, Sparkling wine, Soda pop 200ml./ 1000.-
- CAMPARI SPRITZ** Campari, Sparkling wine, Soda pop 200ml./ 1000.-
- SARTI SPRITZ** Sarti Rose, Sparkling wine, Soda pop 200ml./ 1000.-

CLASSIC COCKTAILS

- MARTINI FIERO & TONIC** Martini Fiero, Tonic 175ml./ 750.-
- BEACH HOUSE STRAWBERRY DAIQUIRI** 100ml./ 1100.-
Beach House White, Strawberry liquor, Lime
- POMPELMO GIN & TONIC** Ginato Pompelmo, Tonic 200ml./ 1250.-
- HENDRICK'S NEPTUNIA GIMLET** 100ml./ 1600.-
Hendrick's Neptunia, Lime cordial
- NORDES NEGRONI** 100ml./ 1700.-
Nordes gin, Campari, Nordes Rojo vermouth

VERENO

Bombay Blackcurrant Gin,
Plum-Paprika-Red Wine Cordial,
Cynar Liqueur

110ml. / 800.-



STRAYA

Beluga Botanicals Cucumber-Mint,
Thyme-Lemon Myrtle Cordial, Sparkling
Wine, Sour Apple Liqueur

150ml. / 800.-



SUNDAR

Beluga Transatlantic, Bourbon,
Tomato Juice, Cucumber
and Capers Brine, Curry

170ml. / 800.-



TONIC

Green Banana-Pineapple Tepache

175ml. / 480.-



WINE

CORAVIN

TRIBU restaurant presents a unique ritual of wine tasting
without opening the bottle itself

WHITE

125ml.

Riesling de Riquewihr Dopff au Moulin
France, Alsace

1550.-

Pinot Grigio «Italo Cescon» Friuli Grave
Italy, Friuli-Venezia Giulia

1600.-

Alastro Menfi Planeta
Italy, Sicily

1650.-

Pouilly-Fume «Clos Joanne d'Orion Gitton» Pere & Fils
France, The Loire Valley

1950.-

Chablis Premier Cru «Vaillons» Domaine du Chardonnay
France, Burgundy

2950.-

Cometa Menfi Planeta
Italy, Sicily

3100.-

ORANGE

Gewürztraminer Pavel Shvets
Russia, Sevastopol

2500.-

RED

Haut-Medoc «Moulin de La Lagune»
France, Bordeaux

1600.-

Chianti Classico «Riecine»
Italy, Tuscany

1950.-

**Bourgogne Hautes-Cotes de Nuit
«Les Dames Huguettes» Albert Bichot**
France, Burgundy

2200.-

Planeta Etno Rosso
Italy, Sicily

2500.-

Chateauneuf du Pape «Les Cedres» Paul Jaboulet Aine
France, The Rhone Valley

3100.-

Barbaresco «Reyna» Michele Chiarlo
Italy, Piedmont

3550.-

TRIBU

SPARKLING

125ml. 750ml.

Prosecco «Tintonelli» San Matte Extra Dry
Italy, Veneto

850.- 5100.-

Cremant d'Alsace «Cuvee Julien» Dopff au Moulin
France, Alsace

1350.- 8100.-

Martini Brut DOC
Italy, Veneto

5100.-

Cremant de Limoux «Pure Emotion» Rose Brut Antech
France, Languedoc

6600.-

Hola Mediterraneo Rosé Brut
Spain, Catalonia

7000.-

Cava Blanc de Blancs «Raventos i Blanc»
Spain, Catalonia

9500.-

Franciacorta «61» Guido Berlucchi Rose
Italy, Lombardy

18400.-

Alcohol-free

Cava «Codorniu» Zero Rose
Spain, Catalonia

5000.-

SMALL BOTTLES

375ml.

Cremant de Loire «De Chanceny» Rose Brut
France, Champagne

5800.-

Franciacorta «61» Guido Berlucchi Extra Brut
Lombardy, Italy

9400.-

Drappier «Carte d'Or» Brut
France, Champagne

11500.-

Blanc de Blancs Premier Cru «Cuis» Pierre Gimonnet & Fils
France, Champagne

13200.-

CHAMPAGNE

750ml.

Bernard Remy Carte Blanche
France, Champagne

14500.-

«Eugene III» Tradition Brut
France, Champagne

17800.-

Moët & Chandon «Imperial» Brut
France, Champagne

18900.-

Drappier Blanc de Blancs Brut
France, Champagne

23500.-



Laherte Freres «Rose de Meunier» Extra Brut France, Champagne	27000.-
Andre Beaufort «Polisy» Reserve Brut France, Champagne	39500.-
Bruno Paillard Blanc de Blancs Grand Cru France, Champagne	48000.-

WHITE
FRANCE

	125ml.	750ml.
Muscadet Sevre et Maine «Les Templiers» Sur Lie France, The Loire Valley	950.-	5700.-
Chateau de Fontenille Blanc France, Bordeaux	1300.-	7800.-
Riesling de Riquewihr Dopff au Moulin France, Alsace		9300.-
Pouilly-Fume «Clos Joanne d'Orion Gitton» Pere & Fils France, The Loire Valley		11700.-
Pinot Gris «Les Elements» Domaine Bott-Geyl France, Alsace		12000.-
Sancerre Domaine Vacheron France, The Loire Valley		16800.-
Chablis Premier Cru «Vaillons» Domaine du Chardonnay France, Burgundy		17700.-
Hermitage «Chante Alouette» M. Chapoutier France, The Rhone Valley		29500.-
Pessac-Leognan Blanc Chateau Olivier Grand Cru Classe France, Bordeaux		31000.-
Bouchard Aîné & Fils Meursault France, Burgundy		34000.-
Beaune Premier Cru «Les Perrieres» Domaine de Bellene France, Burgundy		48500.-

ITALY

125ml. 750ml.

Fiano Feudo Monaci, Castello Monaci Italy, Salento	950.-	5700.-
Gavi del Comune di Gavi «La Caplana» Italy, Piedmont	1100.-	6600.-
Chardonnay Corte Giara Italy, Veneto	1200.-	7200.-
Vermentino di Toscana «Prestige» Uggiano Italy, Toscana		7000.-
Pinot Grigio «Italo Cescon» Friuli Grave Italy, Friuli-Venezia Giulia		9600.-
Alastro Menfi Planeta Italy, Sicily		9900.-
Cometa Menfi Planeta Italy, Sicily		18600.-
Chardonnay «Cervaro della Sala» Antinori Italy, Umbria		42000.-

GERMANY & AUSTRIA

Riesling Winzer von Baden Germany, Kraichgau	1000.-	6000.-
Alcohol-Free		
Chardonnay enjOy it Peter Mertes Germany, Moselle	550.-	3300.-
Gruner Veltliner Organic «Vision» Markus Huber Austria, Lower Austria		5400.-
Riesling «Von den Terrassen» Winzer Krems Austria, Lower Austria		6400.-
Querbeet Weiss «Fischer» Weingut Christian Fischer Austria, Lower Austria		7500.-
Riesling «Ungsteiner Weilberg» Weingut Karl Schaefer Germany, Pfalz		17900.-

RUSSIA

«Koldun» White Chateau Pinot Russia, Krasnodar region	800.-	4800.-
Chardonnay «Sikory» Sikory Estate Russia, Krasnodar region	900.-	5400.-
Ballet Blanc «Krasnaia Gorka» Galitsky & Galitsky Russia, Kuban		7500.-

OTHER COUNTRIES

	125ml.	750ml.
Chenin Blanc «Cape Original» Stellenbosch SAR, Western Cape	700.-	4200.-
Sauvignon Blanc «Misty Cliff» New Zealand, Marlborough	850.-	5100.-
Macabeo «Ecologico» Parajes del Valle Spain, Manchuela	1000.-	6000.-
Alvarinho «Belenus» Quinta Das Arcas Portugal, Minho		6600.-
Chardonnay «Prototype» Raymond Vineyards USA, California		7100.-
Riesling «Überblanc» Glaetzer-Dixon Australia, Tasmania		9500.-
Sauvignon Blanc «Little Beauty» New Zealand, Marlborough		12800.-

ROSE & ORANGE

Shiraz Rosé «Great Expectations» Goedverwacht South Africa, Robertson Valley	850.-	5100.-
Orange Loco Cimbali Russia, the Crimea	900.-	5400.-
Zweigelt Rose Nastl New Zealand, Marlborough		6000.-
Xarel-lo «Metamorphika» Costador Spain, Catalonia		8500.-
Gewürztraminer Pavel Shvets Russia, Sevastopol		15000.-



RED
FRANCE

	125ml.	750ml.
Cotes-du-Rhone «Cicada» Domaine Chante Cigale France, The Rhone Valley	900.-	5400.-
Cabernet Franc «Anjou Rouge» Joseph Verdier France, The Loire Valley	1100.-	6600.-
Haut-Medoc «Moulin de La Lagune» France, Bordeaux		9600.-
Bourgogne Domain Doudet-Naudin France, Burgundy		10200.-
Bourgogne Hautes-Cotes de Nuits «Les Dames Huguettes» Albert Bichot France, Burgundy		13200.-
Chateauneuf-du-Pape «Les Cedres» Paul Jaboulet Aine France, The Rhone Valley		18600.-
Pomerol «Fugue de Nenin» France, Bordeaux		22000.-
Saint-Emilion Grand Cru Chateau Villemaurine France, Bordeaux		39500.-
Nuits-Saint-Georges «Au Bas De Combe» Jean Tardy & Fils Nuits France, Burgundy		42500.-
Vosne-Romanee "Vieilles Vignes» Domaine Michel Magnien France, Burgundy		70000.-

TDRI

ITALY

125ml. 750ml.
1100.- 6600.-

Corvina «Scaia» Tenuta Sant'Antonio
Italy, Veneto

Primitivo «Zinfandel» Conti Zecca
Italy, Salento

1300.- 7800.-

Pinot Nero «La Cupola» Tenute Neirano
Italy, Piedmont

6000.-

Barbera d'Alba Fabio Oberto
Italy, Piedmont

7800.-

Chianti Classico «Riecine»
Italy, Tuscany

11700.-

Sangiovese «Sassi Chiusi» Bertinga
Italy, Tuscany

13300.-

Etna Rosso Planeta
Italy, Sicily

15000.-

Barbaresco «Reyna» Michele Chiarlo
Italy, Piedmont

21300.-

Amarone della Valpolicella «Corte Giara» La Groletta
Italy, Veneto

22000.-

Avignonesi Desiderio Toscana
Italy, Tuscany

31500.-

Brunello di Montalcino San Polo
Italy, Tuscany

37000.-

Barolo «Dagromis» Gaja
Italy, Piedmont

38000.-

Montepulciano «Kurni» Oasi degli Angeli
Italy, Marche

46500.-

Sangiovese-Merlot «50&50» Avignonesi-Capannelle
Italy, Tuscany

51000.-

RUSSIA

«Koldun» Red Chateau Pinot
Russia, Krasnodar Region

800.- 4800.-

Shumrinka Petrikor
Russia, Kuban

1000.- 6000.-

Pavel Shvets, «Cler Nummulite» Pinot Noir
Russia, Sevastopol

18600.-

SPAIN

Alcohol-free	125ml.	750ml.
Contrasena Monastrell Bodegas Luzon Spain, Murcia	550.-	3300.-
Finca Resalso Emilio Moro Spain, Ribera del Duero	1400.-	8400.-
Priorat «Clos Gebrat» Spain, Priorat		7000.-
Rioja Crianza Beronia Spain, Rioja		7900.-
Tinto de Toro «Almirez» Teso la Monja Spain, Castile and León		11500.-

OTHER COUNTRIES

Malbec «Fuzion» Zuccardi Argentina, Mendoza	800.-	4500.-
Reserva Cabernet Sauvignon «Carolina» Santa Carolina Chile, The Central Valley	800.-	4500.-
«Fortissimo» Casa Santos Lima Portugal, Alentejo	1100.-	6600.-
Pinotage «Pick of the Bunch» Simonsig SAR, Western Cape	1200.-	7200.-
Shiraz «Angel's Share» Two Hands Australia, Southern Australia		11200.-
Malbec «Old Vine» Luca Winery Argentina, Mendoza		12400.-
«Epu» Vigna Almaviva Chile, The Central Valley		30000.-

SWEET

	50ml.	375ml.	500ml.
Sauternes Chateau Villefranche France, Bordeaux	800.-	6000.-	
Recioto della Valpolicella Albino Armani Italy, Veneto	1200.-		12000.-



FORTIFIED WINE

Port wine Kopke Fine Ruby / Fine White	75ml./ 900.-
Port wine Andresen Colheita	75ml./ 2450.-
Sherry Alexandro Oloroso	75ml./ 900.-
Sherry Alexandro Pedro Ximenez	75ml./ 900.-
Sherry Barbadillo Amontillado	75ml./ 1000.-

VERMOUTH

Martini Fiero	50ml./ 450.-
Martini Extra Dry	50ml./ 450.-
Martini Rosso	50ml./ 450.-
Martini Bianco	50ml./ 450.-
Nordes Rojo	50ml./ 600.-

BRANDY & CALVADOS

Brandy Torres 10 Years Old Gran Reserva	50ml./ 750.-
Boulard XO Pays d'Auge	50ml./ 2600.-
Calvados Christian Drouin Selection	50ml./ 900.-

GRAPPA & PISCO

Nonino Il Moscato di Nonino	50ml./ 1300.-
Sibona Riserva Sauternes Wood Finish	50ml./ 1400.-
Barsol Quebranta	50ml./ 600.-
Tabernero La Botija Puro Quebranta	50ml./ 800.-

RUM & CACHAÇA

Oakheart Original	50ml./ 450.-
Barcelo Gran Anejo	50ml./ 650.-
Beach House White Spice	50ml./ 700.-
Barcelo Imperial	50ml./ 800.-
Cartavio Solera 12 years old	50ml./ 1000.-
Lamas Cigar Rum	50ml./ 1200.-
Diplomatico Reserva Exclusiva	50ml./ 1300.-
Zacapa Solera Gran Reserva 23 years old	50ml./ 1700.-
Cachaça Velho Barreiro Gold 5 years old	50ml./ 700.-

TEQUILA & MEZCAL

Jose Cuervo Especial Silver	50ml./ 700.-	Mezcal Koch El Artesanal Espadin	50ml./ 1350.-
Espolon Reposado	50ml./ 850.-	Los Tres Tonos Anejo	50ml./ 1800.-
Los Tres Tonos Blanco	50ml./ 1350.-	Arte Azul, Reposado Rosa	50ml./ 3600.-

COGNAC

Courvoisier VS	50ml./ 1050.-	Francois de Martignac VSOP	50ml./ 2000.-
Courvoisier VSOP	50ml./ 1400.-	Courvoisier XO	50ml./ 4200.-
Camus Ile de Re Fine Island	50ml./ 1600.-	Hine Antique XO Grand Champagne	50ml./ 5900.-

SCOTCH WHISKY

SPEYSIDE

Singleton 12 years old	50ml./ 1100.-	Glenfiddich 18 years old	50ml./ 3200.-
The Glenlivet Excellence 12 years old	50ml./ 1400.-	Glenfarclas 15 years old	50ml./ 3400.-
Macallan 12 years old	50ml./ 2800.-	Macallan 18 years old	50ml./ 8700.-

HIGHLAND

Glenmorangie Quinta Ruban 14 years old	50ml./ 1500.-
Aberfeldy 21 years old	50ml./ 3900.-

CAMPBELTOWN

Glen Scotia Single Malt 12 years old	50ml./ 2000.-
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ISLAY ISLAND

Laphroaig 10 years old	50ml./ 1400.-
Lagavulin 16 years old	50ml./ 3300.-

TDI

BLENDED WHISKY

Dewar's White Label	50ml./	450.-
Dewar's 8 years old	50ml./	550.-
Chivas Regal 12 years old	50ml./	850.-

IRISH WHISKY

Jameson	50ml./	650.-
The Irishman Single Malt	50ml./	1800.-

AMERICAN WHISKY

Jack Daniel's Tennessee	50ml./	750.-	Abasolo Alma de la Tierra	50ml./	1300.-
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GIN

Bombay Sapphire	50ml./	650.-
Ginato Pompelmo	50ml./	800.-
Roku	50ml./	900.-
Mare Capri	50ml./	950.-
Nordes	50ml./	1050.-
Hendricks Neptunia	50ml./	1100.-
Ukiyo Tokyo Dry	50ml./	1200.-
Aqva Luce Weiss	50ml./	1500.-

VODKA

Beluga Transatlantic	50ml./	550.-
Gray goose	50ml./	600.-
Koskenkorva	50ml./	800.-
Spelta	50ml./	1000.-
Beluga Gold Line	50ml./	1050.-
Reyka Small Batch	50ml./	1200.-

TINCTURES & LIQUEURS

Honesuckle & Apricot & Altai herbs tincture	50ml./ 350.-
Plum & Blueberry & Thyme & Chamomile Liqueur	50ml./ 350.-
Banana & Cream Limoncello tincture	50ml./ 350.-
Grilled Cherry & Pu-erh & Whiskey Liqueur	50ml./ 500.-
Nixta	50ml./ 1050.-
Campari	50ml./ 550.-
Aperol	50ml./ 600.-
Sarti Rosa	50ml./ 700.-
Yoshino Monogatari Shiso / Strawberry	50ml./ 700.-
Suze	50ml./ 700.-

DIGESTIVES

Jägermeister	50ml./ 600.-
Chinar	50ml./ 600.-
Branca Menta	50ml./ 700.-
Amaro Averna	50ml./ 600.-
Beluga Hunting Herbal	50ml./ 450.-
Beluga Hunting Berries	50ml./ 450.-

BEER

DRAFT

Ayinger Lager Hell	500ml./ 950.-
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BOTTLED

Cernovar	500ml./ 900.-
Maisels Alkoholfrei	500ml./ 800.-
Wieninger Weissbier Hell	500ml./ 900.-

JUICES

Orange fresh squeezed	250ml./ 450.-
Grapefruit fresh squeezed	250ml./ 500.-
Apple fresh squeezed	250ml./ 300.-
Carrot fresh squeezed	250ml./ 300.-
Juice ZUEGG	200ml./ 450.-
Apple/ Cherry / Peach / Tomato / Pineapple / Orange	
Lingonberry morse	250ml./ 200.-

TONIC BEVERAGES

ALCOHOL-FREE

Hibiscus, Pomelo, Açaí, Pineapple-Coconut	175ml./ 480.-
Pomegranate, Raspberry, Lemongrass	175ml./ 480.-
Grapefruit, Barberry, Bing Cherry	175ml./ 480.-
Green Banana-Pineapple Tepache	175ml./ 480.-

TEA

SIGNATURE

Rooibos, Chokeberry, Rose, Thyme	500ml./ 600.-
Ginger lemon tart, Peach, Tibet camomile, Vanilla	500ml./ 600.-
Pomegranate, Hibiscus, Siberian Cranberry	500ml./ 600.-

BLACK

Assam	500ml./ 350.-
Earl Gray	500ml./ 300.-
Pu'er	500ml./ 500.-
Hohloma	500ml./ 650.-
Perfect Russian	500ml./ 650.-

GREEN

Sencha	500ml./ 300.-
Mo Li Hua Cha	500ml./ 350.-
Ginger Lemon	500ml./ 400.-
Hojicha	500ml./ 500.-

O O L O N G

Milk Oolong	500ml./	400.-
Tieguanyin	500ml./	350.-
Alishan	500ml./	600.-
Da Hong Pao	500ml./	400.-

T H E I N E - F R E E

Camomille	500ml./	400.-
Shaman's herbs	500ml./	450.-
Vanilla rooibos	500ml./	400.-
Buckwheat Ku Ciao	500ml./	350.-
Siberian forest tisane	500ml./	500.-

C O F F E E & N O T C O F F E E

Espresso / Americano	30ml./ 150ml./	280.- / 300.-
Capuccino	250ml./	360.-
Flat White	250ml./	400.-
Latte	400ml./	460.-
Raf	400ml./	500.-
Coconut milk Taro Latte	400ml./	500.-
Banana milk Matcha Latte	400ml./	450.-
Espresso-tonic	250ml./	500.-
Champurrado	250ml./	550.-
Plant-based milk: hazelnut, almond, coconut, banana		190.-

W A T E R & T O N I C S

Borjomi	500ml./	500.-
Shambala sparkling / still	585ml./	520.-
San Benedetto sparkling / still	750ml./	840.-
Nunchi Original Dry Tonic	200ml./	400.-
Nunchi Peach, Jasmine Tonic	200ml./	400.-
Fever-Tree Premium Indian Tonic	200ml./	750.-
Karibu Kombucha Raspberry-Mint / Cedar-Tarragon / Coffee	330ml./	550.-
Mate Club Tea Drink	330ml./	750.-