

# CUISINE

## SALADS & STARTERS

Beef tartare on black bread .....	880,-
Brioche with Parma ham and truffle cheese .....	690,-
Warm salad with beef and baked vegetables .....	730,-
Hummus with artichokes and ciabatta .....	750,-
Caesar with tiger prawns .....	950,-
Caesar with chicken .....	860,-
Set of spicy nuts .....	340,-
Set of crostini with avocado .....	860,-
Set of crostini with salmon .....	950,-

### SETS

Italian wine set .....	1250,-
Italian sausages and cheese, grilled artichokes, olives, grissini	
Russian vodka set .....	5400,-
Three types of caviar with crepes	
Beer set for two .....	1330,-
Spicy chicken wings, fried Thuringian and Chorizo sausages rustic potatoes, chechil cheese	

## SOUPS

Borsch with garlic bread rolls and sour cream .....	750,-
Chicken broth with noodles .....	520,-

## MAIN COURSE

Beef medallions with smashed potatoes .....	1160,-
Beef Stroganoff with potato pancakes .....	1450,-

Homemade meat dumplings with sour cream and mushroom sauce .....	950,-
Sauteed tiger prawns and squid .....	1260,-

## GARNISH

French fries .....	340,-
Mashed potato .....	320,-
Grilled vegetables .....	410,-

## TOPPINGS

Parmesan cheese .....	270,-
Homemade sauces .....	90,-
(ketchup, mayonnaise, pesto sauce)	

## PASTA

Lasagna with mushrooms .....	990,-
Penne all'arrabiata .....	620,-
Spaghetti alla carbonara .....	760,-
Rigatoni cacio e pepe .....	660,-

## DESSERTS

Kurd passion fruit .....	490,-
Almond dacquoise with strawberry .....	480,-
Gelato and sorbets .....	240,-
Cheese plate .....	920,-

## BURGERS & SANDWICHES

Domina  
cheeseburger  
Marbled beef patty  
Cheddar,  
cucumber relish  
1220,-

Italian  
club sandwich  
with vitello tonnato,  
sweet potato fries  
and guacamole sauce  
1180,-

Club sandwich  
990,-

Chicken wrap  
740,-

# COCKTAILS

THE PRICE OF ANY SIGNATURE COCKTAIL IS 850,-

## HAWAIIAN BUTTER

White rum, orange liqueur, passion fruit, elderberry syrup, lime juice

## CICCIOLINA

Limoncello, brut, passion fruit, sugar syrup

## KING JULIAN

Vanilla vodka, mango liqueur, banana liqueur, mango, orange juice, sugar syrup, lime juice

## ALPS

Blue cheese gin, dry white wine, pear, lemon pie syrup, pear syrup, lemon juice

## SICILIAN MULE

Pear vodka, raspberry, basil cordial, ginger juice, lime juice, ginger ale lemonade

## BUCKTHORN NEW WAVE

Tequila, sea buckthorn, almond liqueur, grapefruit juice, cinnamon syrup, coriander

## CRYSTAL CLEAR

Gin, lychee liqueur, raspberry vodka, dry white vermouth, triple sec liqueur

## GOLD DREAMS

Vanilla liqueur, Cointreau, pineapple juice, vanilla syrup, cream

## QOMOLANGMA

Three types of rum, passion fruit, pineapple juice, almond syrup, bitter,

## CUBAN APPLE

Dark rum, coconut liqueur, calvados, pineapple, apple syrup, coconut syrup, lemon juice

## BANANA SOFFIATA

Gin, white vermouth, banana liqueur, lemon juice, egg white

## TRANSPACIFIC

Bourbon, vanilla liqueur, tea cordial, cranberry juice

## ROSE-COLORED GLASSES

Gin, Campari, lychee liqueur, peach liqueur, rose lemonade

## TAIGA

Raspberry vodka, raspberry liqueur, currant liqueur, herbal liqueur, pine cone liqueur, mulled wine syrup, lemon juice, cherry juice, apple juice

## TOUGH GUY

Silver tequila, dry white vermouth, maraschino liqueur, orange liqueur, lemon juice, tonic

## BERRY MARY

Raspberry vodka, spiced syrup, raspberry shrub, coffee liqueur, vanilla foam

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CLASSIC COCKTAILS  
800,-

APEROL SPRITZ  
NEGRONI  
MARGARITA  
DAIQUIRI

ALCOHOL-FREE COCKTAILS  
750,-

WHISKEY SOUR  
APEROL SPRITZ  
TOMMY D SOUR  
NEGRONI

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For other classic and alcohol-free cocktails please ask our bar team.  
Also we will be happy to mix a special cocktail for you upon request