

# BREAKFAST MENU

N Nuts	C Crustacean	SE Sesame
A Alcohol	E Eggs	LP Lupin
PO Pork	F Fish	MU Mollusks
D Dairy	P Peanuts	SD Sulphur Dioxide
S Shellfish	SO Soya	Y Yeast
V Vegetarian	CL Celery	G Gluten
VG Vegan	MT Mustard	SS Sustainable seafood

All prices are in rubles and include 20% VAT

Porridge: oat, semolina or rice (180g) <b>N D G V</b> Served with berries and nuts.	400	«Crayfish necks» omelet (220g) <b>E C A F</b> Omelet with pickled salmon, tomatoes, bourbon sauce and crayfish.	780
Mug of broth (200g) <b>G CL</b> Chicken broth, quail egg, croutons, herbs.	320	Spicy hummus (260g) <b>D E</b> Two poached eggs, hummus, pomegranate seeds, walnuts, olive oil, smoked paprika, coriander.	450
Eggs cooked to your liking (3pcs) (200g) <b>E</b> Hard-boiled or soft-boiled, fried eggs, scrambled eggs, egg omelette.	400	Waffle with salmon (280g) <b>D G E F</b> Belgian waffle, cream cheese, marinated salmon, poached egg, hollandaise sauce.	900
Please, choose your favorite condiment: ham, cheese, mushrooms, chicken sausages, bacon <b>D, P</b>		Pickled salmon, sour cream, lime (150g) <b>F D</b>	900
“Royal” eggs (200g) <b>E F A Y</b> Baked pampushka, pickled salmon, two poached eggs, seared lemon hollandaise sauce, red caviar.	750	Chicken sausages (150g) Fried or boiled sausages, fresh vegetables.	400
Egg white omelette with broccoli and tiger prawns (240g) <b>E C D</b> White omelet, broccoli, spinach, tiger prawns, mozzarella cheese.	720	Syrniki with coconut cream and chocolate powder (170g) <b>D N</b>	600
		Russian blini (150g) <b>G E D</b> Thin blini, sour cream.	540

## DAIRY PRODUCTS **D**

Fruit or natural yoghurt (110g)	180
Imunele (100ml)	180
Kefir (200ml)	300
Natural milk, soy milk, coconut milk, almond milk (200ml)	300
Cottage cheese with sour cream (200g)	360

## FLAKES (200g)

<p>Подаются с молоком на выбор: натуральное, соевое, кокосовое, миндальное, банановое, Чудо молоко клубничное, Чудо молоко шоколадное.</p> <p>Corn flakes</p> <p>Chocolate pops</p> <p>Honey pops</p> <p>Granola with nuts and chocolate</p> <p>Berry granola</p> <p>Muesli</p>	350
---	-----

## BAKERY BASKET (450g)

Served with fruit jams, honey, butter.	540
Assorted homemade bread	
Confectionery and baking	
White toast	

# INTERNATIONAL BREAKFAST

from 6.00am to 11.00am

## RUSSIAN BREAKFAST **N D Y E PO**

Assorted homemade bread	2 400	Cottage cheese OR kefir
Confectionery and baking		Pickled salmon, sour cream, lime
Wheat or rye toast		Fresh juice: orange, grapefruit, apple, carrot
Fruit jams, honey, butter		Coffee, hot chocolate or leaf and herbal tea
Porridge: oat, semolina or rice (Served with berries and nuts)		
Eggs cooked to your liking (3pcs) Hard-boiled or soft-boiled, fried eggs, scrambled eggs, egg omelette (with ham, cheese, mushrooms, chicken sausages, bacon) OR syrniki with coconut cream and chocolate powder.		

# MENU

from 11.00am to 11.00pm

N Nuts	C Crustacean	SE Sesame
A Alcohol	E Eggs	LP Lupin
PO Pork	F Fish	MU Mollusks
D Dairy	P Peanuts	SD Sulphur Dioxide
S Shellfish	SO Soya	Y Yeast
V Vegetarian	CL Celery	G Gluten
VG Vegan	MT Mustard	SS Sustainable seafood

All prices are in rubles and include 20% VAT

## SALADS AND COLD STARTES

Caesar with chicken (220g) <b>F D E MT</b> Romano leaves, chicken breast, parmesan, croutons and anchovy dressing.	750
Caesar with prawns (220g) <b>F D S E MT</b> Romano leaves, tiger prawns, parmesan, croutons and anchovy dressing.	900
Olivier salad "Grand Karat" (200g) <b>C S E F MT</b> Prawns, crayfish, veal tongue, red caviar, potato, carrot, cucumber, eggs, green peas and gherkins.	950
Caucasian style salad (140g) <b>V</b> Tomatoes, cucumbers, red onion, basil, dill, cilantro, olive oil, vinegar.	400
Burrata (220g) <b>D V N</b> Burrata cheese with pesto sauce, ripe tomatoes, pine nuts and lettuce.	950
Assorted Antipasti (300g) <b>D PO N</b> Prosciutto and cured beef bresaola together with parmesan, brie and gruyere with giant olives, grapes and honey. <i>Recommended for two guests.</i>	2 600
Assorted Black Sea cheeses (130g) <b>D N G</b> Premium cheeses from local producers.	900
Assorted European cheeses (130g) <b>D G</b> Parmesan, gorgonzola, brie, gruyere with crackers, grapes and honey.	900
Fresh vegetable plate (200g) <b>V</b> Cucumbers, tomatoes, red radish, bell pepper, spring onions and tarragon-aioli dip.	350

## SANDWICHES

Classic Cheeseburger "Grand Karat" (310/75g) <b>D Y</b> Prime beef patty, cheddar cheese, lettuce, tomato, red onion, pickled cucumber, french fries.	950
Club Sandwich (310/75g) <b>PO E Y</b> Chicken fillet, tomatoes, bacon, fried eggs, mayonnaise and lettuce, french fries.	750
Salmon Sandwich (170g) <b>F D</b> Wheat toast, pickled salmon, gherkins, cream cheese, red onion, greens.	400
Chicken Sandwich (190g) <b>A D</b> Wheat toast, smoked chicken breast, bourbon sauce, tomatoes, lettuce, greens, parmesan.	400
Sandwich with ham and cheese (140g) <b>D</b> Wheat toast, butter, cheddar, chicken ham.	350

## SOUPS

Traditional Borsch (300g) <b>D PO Y</b> Beef fillet, sour cream, borodinskiy bread, minced bacon with garlic and greens.	700
Mug of broth (200g) <b>G CL</b> Chicken broth, quail egg, croutons, greens.	320

## STEAKS

Price for 100g raw

Beef Rib-Eye Steak <b>D</b>	1 350
Salmon Steak <b>F D</b>	1 100

Choose you accompanying sauce  
Tkemali VG, satsibelly VG, red wine A CL G D, white wine A, D, béarnaise E, A, D, poivrade (pepper)D, G, CL, MT, blue cheese sauce D, A

## MAIN COURSES

Chicken breast (240g) <b>MT</b> Grilled or steamed breast, with mixed lettuce leaves, cherry tomatoes, lemon-honey sauce and balsamic cream.	800
Pelmeni "Grand Karat" (300g) <b>PO D</b> Minced beef and pork, chicken bouillon, sour cream and greens. Served with or without chicken bouillon.	700
Beef Stroganoff (275g) <b>D A</b> Beef tenderloin strips, onion, mushrooms, cream, white wine, mashed potatoes, gherkins and crispy onions.	1 100
Grilled Dorado (330g) <b>F D</b> Deboned Dorado stuffed with herbs, tomatoes and lemon.	1 400
Pasta Carbonara (250g) <b>PO D E A</b> Onion, bacon, cream, egg yolk, white wine and parmesan cheese.	750
Pasta Bolognese (250g) <b>CL D A</b> Minced prime beef with vegetables and spices, tomato sauce, parmesan cheese and greens.	750

## SIDE DISH

Boiled rice (150g)	250
Mashed Potatoes (200g) <b>V D</b>	250
French Fries (150g) <b>VG</b>	250
Green asparagus (70g) <b>VG</b> Rosted or boiled.	600
Broccoli steamed (150g) <b>VG</b>	300

## BREAD

Bread platter (240/40/40g) <b>G Y</b> Wheat bun, rey-wheat bun, cornmeal bun, pumpkin seed bun, butter with rosemary and garlic, butter with gorgonzola and walnuts.	250
---	-----

## DESSERTS

Strawberry (150g) <b>VG</b>	450
Blueberries (100g) <b>VG</b>	450
Assorted fruits and berry plate (300g) <b>VG</b>	750
Ice cream (50g) Selection of ice cream and sorbets (per scoop).	250

Our waiter will be happy to tell you about the range of desserts.

## KIDS MENU

Patties from the stove (100g) <b>D</b> Chicken patties with a choice of: mashed potato, pasta or buckwheat	540
Chicken sausages (100/100g) With a choice of: mashed potato, pasta or buckwheat.	540
Blinis (125/30g) <b>E D</b> 3 blinis with sour cream.	300
Pelmeni (100/50/30g) <b>PO D</b> Minced pork and beef, chicken bouillon, herbs, sour cream.	480
Chicken soup (175g) Chicken, pasta, carrots and herbs.	460
Borsch (175g) <b>D PO Y</b> Sour cream, borodinskiy bread, minced bacon with garlic and herbs.	480
Soup with meatballs (175g) <b>D</b> Chicken bouillon, chicken meatballs, potato.	480
Sliced vegetables (200g) <b>VG</b> Cucumbers and tomatoes.	300

## FRESHLY SQUEEZED JUICE (250ml)

Orange	500
Apple	500
Grapefruit	600
Carrot	600
Pineapple	850

## CHILLED JUICE (200ml)

Pago juice	300
------------	-----

## COFFEE

Espresso (30ml)	350
Americano (150ml)	350
Espresso macchiato (40ml)	350
Cappuccino classic (200ml)	380
Cappuccino with alternative milk (200ml)	420
Latte classic (300ml)	380
Latte with alternative milk (200ml)	420
Double espresso (70ml)	420
Ice coffee	500

All coffees can be prepared with decaffeinated beans

Hot chocolate (200ml)	450
-----------------------	-----

## LEAF AND HERBAL TEA (500ml)

Earl Grey Superior	600
Assam Black Tea Thyme	600
Colhida	600
Tyrolen Blend	600
China Jasmin Tea with Flowers	600
Long Jing	600
Milk Oolong	600
Da hong Pao	600
Buckwheat Tea	600
Herbal Cocktail	600
Camomile	600
Matcha	600

## NON ALCOHOLIC BEER (330ml)

Bacalar	500
---------	-----

## DRAFT BEER

Flensburger Export, Germany (330/500ml)	500/700
Flensburger Weizen, Germany (330/500ml)	500/700

## BEER

Flensburger Pilsener, Germany (500ml)	750
Flensburger Weizen, Germany (500ml)	750
Ename Dubbel, Belgium (330ml)	650
Ename Rouge, Belgium (330ml)	700

## VODKA (50ml)

Baikal	150
Baikal Ice	200
Nerpa	300
Beluga Noble	400
Beluga Allure	950
Beluga Gold Line	1 050

## GIN (50ml)

7 herbs Abrau Durso	350
Bombay Sapphire	700
Rocu	1 100

## TEQUILA (50ml)

Olmecca Altos Plata	850
Espolon Reposado	900

## RUM (50ml)

Brugal Extra	850
Brugal 1888	1 350

## COGNAC (50ml)

Noy Classic 10 years	1 250
Noy Classic 15 years	1 800
Abrau-Durso 1870	600
Hennesy VS	1 100
Hennesy XO	4 300
Hennesy Paradis Imperial	12 100
Louis XIII de Remy Martin	35 850
Courvoisier VSOP	1 750
Courvoisier XO Imperial	6 200
Martell VSOP	1 450
Martell Cohiba	4 100
Francois de Martignac VSOP	1 700
Francois de Martignac XO	6 000

## SINGLE MALT (50ml)

Benriach The Smoky Twelve	1 500
Ardbeg Uigeadail	2 400
X by Glenmorangie	950
Glenmorangie Quinta Ruban 14 years	1 550
Glenmorangie 18 years	2 750
Glenmorangie Signet	4 050
Glendronach Allardice 18 years	3 500

## BLENDED WHISKEY (50ml)

Chivas Regal 12 years	1 050
Chivas Regal 25 years	6 350

## BOURBON (50ml)

Jack Daniels № 7	750
------------------	-----

## CALVADOS (50ml)

Chateau du Breuil 8 Ans d'Age	1 500
-------------------------------	-------

## GRAPPA (50ml)

Sarpa di Poli	1 050
---------------	-------

## LIQUEUR (50ml)

Jagermeister	550
Baileys	500
Limoncello di Sorrento	600
Amaretto Disaronno	600
Kahlua	800

# NIGHT MENU

from 11.00pm to 6.00am

N Nuts	C Crustacean	SE Sesame
A Alcohol	E Eggs	LP Lupin
PO Pork	F Fish	MU Mollusks
D Dairy	P Peanuts	SD Sulphur Dioxide
S Shellfish	SO Soya	Y Yeast
V Vegetarian	CL Celery	G Gluten
VG Vegan	MT Mustard	SS Sustainable seafood

All prices are in rubles and include 20% VAT

## SALADS AND COLD STARTES

Caesar with chicken (220g) <b>F D E MT</b> Romano leaves, chicken breast, parmesan, croutons and anchovy dressing.	750
Caesar with prawns (220g) <b>F D S E MT</b> Romano leaves, tiger prawns, parmesan, croutons and anchovy dressing.	900
Olivier salad «Grand Karat» (200g) <b>C S E F MT</b> Prawns, crayfish, veal tongue, red caviar, potato, carrot, cucumber, eggs, green peas and gherkins.	950
Caucasian style salad (140g) <b>V</b> Tomatoes, cucumbers, red onion, basil, dill, cilantro, olive oil, vinegar.	400
Burrata (220g) <b>D V N</b> Burrata cheese with pesto sauce, tomatoes, pine nuts and lettuce.	950
Assorted Black Sea cheeses (130g) <b>D N G</b> Premium cheeses from local producers.	900
Fresh vegetable plate (200g) <b>V</b> Cucumbers, tomatoes, red radish, bell pepper, spring onions and tarragon-aioli dip.	350

## MAIN COURSES

Traditional Borsch (300g) <b>D PO Y</b> Beef fillet, sour cream, borodinskiy bread, minced bacon with garlic and greens.	700
Mug of broth (200g) <b>G CL</b> Chicken broth, quail egg, croutons, greens.	320
Pelmeni «Grand Karat» (300g) <b>PO D</b> Minced beef and pork, chicken bouillon, sour cream and greens. Served with or without chicken bouillon.	700
Beef Stroganoff (275g) <b>D A</b> Beef tenderloin strips, onion, mushrooms, cream, white wine, mashed potatoes, gherkins and crispy onions.	1 100
Pasta Carbonara (250g) <b>PO D E A</b> Onion, bacon, cream, egg yolk, white wine and parmesan cheese.	750
Pasta Bolognese (250g) <b>CL D A</b> Minced prime beef with vegetables and spices, tomato sauce, parmesan cheese and greens.	750

## SANDWICHES

Classic Cheeseburger «Grand Karat» (310/75g) <b>D Y</b> Prime beef patty, cheddar cheese, lettuce, tomato, red onion, pickled cucumber.	950
Club Sandwich (310/75g) <b>PO E Y</b> Chicken fillet, tomatoes, bacon, fried eggs, mayonnaise and lettuce.	750

## DESSERTS

Strawberry (150g) <b>VG</b>	450
Blueberries (100g) <b>VG</b>	450
Assorted fruits and berry plate (300г) <b>VG</b>	750
Ice cream (50g) Ассортимент мороженого и сорбетов (шарик) Selection of ice cream and sorbets (per scoop).	250

## BREAD

Bread platter (240/40/40g) <b>G Y</b> Wheat bun, rey-wheat bun, cornmeal bun, pumpkin seed bun, butter with rosemary and garlic, butter with gorgonzola and walnuts.	250
---	-----

# WINE CARD

All prices are in rubles and include 20% VAT

## WINES BY THE GLASS

### SPARKLING WINE (150ml)

Prosecco Gaetano Extra Dry, Veneto, Italy 800

### CHAMPAGNE (200ml)

Moët & Chandon Brut Imperial 5 900

Moët & Chandon Rose Imperial 6 900

### WHITE WINE (150ml)

Viognier de Gai-Kodzor, Krasnodar region, Russia 500

Muskat de Gai-Kodzor, Krasnodar region, Russia 500

SanVigilio Pinot Grigio, Trentino Alto Adige, Italy 800

Tiefgang Riesling Kalkstein, Pfalz, Germany 900

GreenLife Sauvignon Blanc, Marlborough, New Zealand 1 450

### ROSE WINE (150ml)

Rose de Gai-Kodzor, Krasnodar region, Russia 500

### RED WINE (150ml)

Terroir de Gai-Kodzor, Krasnodar region, Russia 500

Malbec de Gai-Kodzor, Krasnodar region, Russia 500

SilverGum Shiraz, Victoria, Australia 750

Chianti Cavatina, Toscana, Italy 850

### SPARKLING WINE (750ml)

GreenLife Sauvignon Blanc Bubbles, Marlborough, New Zealand 7 050

Martini Asti, Piedmont, Italy 4 200

Prosecco Toso Millezimitato, Italy 6 500

Abrau-Durso Brut d'Or Blanc de Blancs, Krasnodar region, Russia 6 000

Abrau Durso Imperial Brut Rose, Krasnodar region, Russia 6 800

### DESSERT WINE (375ml)

Muscat de Gai-Kodzor, Krasnodar region, Russia 2 000

### ROSE WINE (750ml)

AIX Rose Coteaux d'Aix-en-Provence, French 7 000

Chateau Saint Hilaire, Provence, French 5 500

Rose de Gai-Kodzor, Krasnodar region, Russia 2 500

### CHAMPAGNE (750ml)

Moët & Chandon Brut Imperial 18 500

Veuve Clicquot Brut 22 000

Moët & Chandon Rose Imperial 19 800

Veuve Clicquot Rose 23 200

### RED WINE (750ml)

Merlot de Gai-Kodzor, Krasnodar region, Russia 1 400

Terroir de Gai-Kodzor, Krasnodar region, Russia 2 500

Malbec de Gai-Kodzor, Krasnodar region, Russia 2 500

Krasnostop Zolotovskiy, Vedernikov, Don Valley 4 950

Cabernet Sauvignon, Abrau-Durso, Krasnodar region, Russia 5 600

Syrah, Usadba Divnomorskoe, Krasnodar region, Russia 7 550

Chateau Grand Rousseau Rouge, Bordo, French 4 750

Jean Lefort Pinot Noir, Bourgogne, French 14 500

Allegro Primitivo Organic, Puglia, Italy 4 050

Chianti Cavatina, Toscana, Italy 4 250

### WHITE WINE (750ml)

Chardonnay de Gai-Kodzor, Krasnodar region, Russia 1 400

Viognier de Gai-Kodzor, Krasnodar region, Russia 2 500

Vedernikov Sibirkovyy, Don Valley 3 200

Riesling Abrau Durso, Krasnodar region, Russia 5 600

Chardonnay Usadba Divnomorskoe, Krasnodar region, Russia 7 000

Charles Sparr Riesling Tradition, Alsace 9 000

Cave de Ribeauville Gewurztraminer, Alsace 11 950

Chartron et Trebuchet Chablis, Bourgogne, French 12 500

Bottega Vinai Sauvignon Blanc, Piedmont 5 800

Gavi Zerbo, Piedmont, Italy 8 200

Cembra Sauvignon, Trentino-Alto Adige 6 400

# MINI-BAR MENU

All prices are in rubles and include 20% VAT

---

Snickers (50g)	180	Still / Sparkling water (330ml)	350
Mr. Potato	300	Selection of juices (200ml)	300
Nuts (100g)	480	Soft drinks (250ml)	300
Handmade Chocolate «Grand Karat»	380	Red Bull (250ml)	450
Bite bar	380		

---

Beer Arcobrau Mooser Liesel (330ml)	650	Whiskey Glenmorangie Original 10 years old (50ml)	1 600
Abrau Durso Brut Rose (375ml)	1 800	Whiskey Jameson (50ml)	950
Gaetano Prosecco (200ml)	1 100	Bourbon Jack Daniels (50ml)	900
White Wine (187ml)	780	Vodka Russian Standart (50ml)	650
Red Wine (187ml)	780	Vodka Beluga Noble (50ml)	800
Champagne Grüet Selection (375ml)	7 000	Rom Havana Club (50ml)	700
		Gin Beefeater (50ml)	850
		Gin Gordon's (50ml)	850
		Cognac Courvoisier VS (50ml)	1 300