



Black Sea Menu

Mussels with dorblu/ provence sauce ^{500g}

690P

Fried black sea mullus with house sauce

^{200/20g}

450P

Black sea flounder fried with wild rice

650P for 100g

Baked black sea garfish ^{230g}

550P

NEW Roasted horse mackerel ^{200g}

290P

Burgers & Sandwiches

All our burgers go best with local Saperavi wine

Kimchi - burger 

with a juicy beef chop, national Korean cabbage
kimchi, lettuce leaf ^{390g}

350P

Club sandwich with chicken

Ciabatta with herbs, fried chicken breast, bacon,
egg, tomato, lettuce, french fries, sauce ^{460/20g}

400P

Festival burger «Oh yes!» ^{330g}

390P

Molly Aunty

A delicate burger: roll, feta cheese, red onion, tomato,
lettuce, olives, meat rissole, Italian seasoning,
French frie ^{460/20g}

450P

Steaks and Meat

Prime T-bone Steak

Wine pairing: Bordeaux blend

750P for 100g

Prime Ribay Steak

Wine pairing: Bordeaux blend

750P for 100g

Machete – steak ^{200/50g}

Wine pairing: Cabernet Sauvignon

700P

Fillet mignon ^{200g}

Wine pairing: Cabernet Sauvignon

960P

Pork ribs in honey glaze

Wine pairing: Metlot

240P for 100g



Starters & Appetizers

Brookwin wine plate

Parmesan cheese, dorblu, chorizo, mozzarella, dried tomatoes, dry-cured ham ^{120g}

450P

Cheese plate

Parmesan cheese, mozzarella, dorblu, grapes, honey ^{130/30g}

380P

Chopped beef tartar with rye roll ^{120/30g}

400P

Salmon Tartar ^{120g}

380P

Prosciutto ^{50g}

290P

Borodino toasts with garlic ^{100/30g}

220P

Warm pate

With smoked chicken and turkey with Borodino toasts ^{140/150g}

450P

Prawns with creamy bisque sauce

8 x Prawns, creamy sauce ^{150/50g}

670P

Eggplant chili in Blue Cheese sauce ^{400g}

460P

Baked Camembert with berry sauce ^{220g}

590P

Salads

Warm salad with salmon

Mixed salad, fried salmon slices, tomatoes slice, potato slices, cream sauce with spicy herbs ^{510g}

390P

Warm salad with gingered veal

Mixed salad, veal, tomatoes, bell pepper, honey-ginger dressing ^{365g}

430P

Salad with eel and mustard seasoning

Mixed salad, smoked eel, gherkin, cherry tomatoes, parmesan cheese, olives, mustard seasoning ^{335g}

395P

Salad with mozzarella and pear ^{330g}

490P

Caprese

Tomatoes, mozzarella cheese, mix salad, pesto sauce ^{370g}

450P

Greek salad

Tomatoes, gherkin, bell pepper, feta cheese, olives, olive oil ^{230g}

300P



Pasta & Noodles

NEW

Fettuccine with salmon ^{400g}

430P

NEW

Fettuccine with prawns
and spinach ^{370g}

470P

NEW

Spaghetti Diablo
with Kuban beef ^{370g}

490P

Risotto with seafood ^{250g}

450P

Pasta with mussels ^{400g}

490P

Beef à la Thai 

*Udon noodles, vegetables, beef,
milk cream, curry, potherbs* ^{250g}

550P

Main dishes

Turkey medallions
with asparagus puree ^{370g}

450P

Pike perch with quinoa risotto ^{360g}

470P

Country-style crispy schnitzel with potatoes

Pork fillet, potatoes ^{250/20g}

530P

Baked Salmon
with Pesto and fried citrus ^{280g}

520P

Duck confit ^{250g}

490P

Stewed beef cheeks ^{250g}

With jam from apples and celery

490P

Soups

Spicy soup "Pho" with beef ^{350g}

350P

Creamy mushroom soup
with bacon chips ^{300g}

280P

Noodle soup with chicken ^{350g}

240P

Garnish

Potato gratin ^{150g}

200P

Potato segments / french fries ^{150g}

150P

Steamed / grilled asparagus ^{150g}

250P

Grilled / steamed vegetables / steamed
broccoli ^{150g}

200P



Children's menu (until 8:00 pm)

Chicken noodle soup ^{200g}

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**200P**  
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Pasta with cheese ^{150g}

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**250P**  
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French fries with ketchup ^{100/20g}

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**200P**  
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Chicken nuggets ^{120g}

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**200P**  
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Bakery

French wheat roll / Rye roll with coriander ^{30g}

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**50P**  
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Ciabatta with pesto sauce ^{150/30g}

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**250P**  
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Desserts

The availability of desserts, check with the waiter

Dessert from Brookwin

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**300P**  
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Dessert from Natalia Volkonskaya

@volkonskaya.n

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**350P**  
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Craft beer

«English light ale»,

250 / 500 ml

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**150/200P**  
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«German unfiltered»,

250 / 500 ml

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**150/200P**  
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«Arnie» unfiltered,

Vienna Lager, Brewery "Ant" from the southern city of Krymsk, founded in 2014

250 / 500 ml

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**200/250P**  
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Nonalcoholic beer

«Bacalar», 0.33l

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**200P**  
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Tea

All below teas are served in 400 ml teapots

Black Assam	200P
Assam with thyme	200P
Sencha green tea	200P
Green tea with jasmine	200P
Milk Oolong tea	200P
Wild berry tea	200P
Royal Earl Grey	200P
Fresh herbs	200P
Ginger tea	300P
<i>Sencha, lemon, honey, ginger</i>	
Morocco tea	300P
<i>Assam, orange, cinnamon, honey, anise-tree</i>	
Peppermint & cloves	300P
<i>Peppermint, chamomile, verbena, anise-tree, cloves, wild rose hip tea</i>	

Coffee

Espresso	100P
Americano	100P
Cappuccino	150P
Latte	200P
<i>Additional syrup+30P</i>	

Hot winter drinks

Grog

350P

Mulled wine

350P

Soft drinks

Pepsi Cola, 250 ml	150P
7UP, 250 ml	150P
Mirinda, 250 ml	150P
Aqua Minerale, sparkling, 260 ml	150P
Aqua Minerale, still, 260 ml	150P
4 water Abrau, sparkling, 370 ml	200P
<i>Grape</i>	
4 water Abrau, still, 370 ml	200P
Evervess, 250 ml	150P
Badoit, 330 ml	200P
Evian, natural, 330 ml	200P
Cranberry drink, 250 ml	150P
Juice "Ya", 250 ml	100P
<i>Pineapple, apple, cherry, orange, tomato juices</i>	