

# BENEDICT

breakfasts and not only

## APPETIZERS

- 🌿 Humus with pita 200 g 250
- 🌿 Bruschetta with tomatoes with avocado and basil 170 g 320
- Bruschetta with roast beef and sun-dried tomatoes 150 g 420
- Chicken liver pate with chestnut honey and toasted brioche 130 g 350
- Tuna Tartare with avocado and Asian sauce 150 g 590
- Salmon Tartare with cucumbers and Ponzo sauce 150 g 630
- Burrata with tomatoes with basil cream sauce 230 g 650
- Beef carpaccio with arugula and parmesan 140 g 620

## SALADS

- 🌿 Salad with tomatoes, cucumbers, avocado and kinoa 220 g 380
- Olivier with veal tongue 240 g 390
- Salad with fried zucchini, young spinach, poached egg and goat cheese 130 g 350
- Caesar with chicken / with shrimps 230 g 480 / 220 g 630
- 🌿 Crispy fried eggplants with tomatoes and Asian sauce 250 g 450
- Caprese with mozzarella, Baku tomatoes and basil 190 g 480
- Fried shrimps with arugula, courgettes and nut sauce 135 g 550
- Salted salmon with poached egg, quinoa and tomatoes 205 g 550

## SOUP

- Sorrel soup with poached egg 300 g 350
- Chicken noodle soup 350 g 310
- Borsch with veal tongue, baked beans and sour cream 330 g 350
- Tom-yum with shrimps, mushrooms and cod fillets 400 g 490
- Pike perch soup with potatoes and green onions 330 g 390
- Pumpkin cream soup 260 g 380

## PASTA & RISOTTO

- Spaghetti carbonara with bacon, parmesan cream sauce 260 g 410
- Spaghetti bolognese from a duck 270 g 450
- Linguine with wild mushrooms and truffle-cream sauce 280 g 520
- NEW** Fettuccini with salmon and squid 240 g 590
- Risotto with mushrooms, champignons, parmesan and truffle oil 230 g 470

## VEGGIES

- 🌿 Fried potatoes with mushrooms and green onions 180 g 300
- Mashed potatoes 150 g 210
- Cauliflower with green curry 150 g 290
- Courgettes fried with sour cream 160 g 250
- Spinach with cream and parmesan 100 g 290
- 🌿 Baked vegetables beets / potatoes / zucchini / sweet pepper 180 g 250

## FISH

- Pike cutlets with pike and fried potatoes and cucumber 280 g 450
- Cutlets from salmon with crab and saute from young corn 220 g 550
- Dorado with spinach and cream sauce 190 g 650
- Cod with black rice and green coconut curry 300 g 750
- Salmon with cauliflower and white wine sauce 230 g 720

## MEAT & POULTRY

- Beef Stroganoff with mashed potatoes and lightly salted cucumber 300 g 590
- Calf liver with mashed potatoes and sweet mustard sauce 270 g 490
- Turkey chops with spinach and sweet pepper lecho 200 g 510
- NEW** Duck, apple sauce and fried spinach 200 g 790
- Calf cheek with young potatoes, sorrel and Yalta onion 240 g 750
- Ribeye Steak Primebeef 100 g 890

## DESSERT

- Mini eclair 50 g 130  
vanilla / chocolate
- NEW** Mango mousse with meringue 190 g 400
- Nuts with condensed milk 3 pcs 150
- Curd ring with poppy seeds 180 g 350
- Cake of Prague 120 g 290
- Mille-feuille with custard 170 g 380
- Raspberry cheesecake 200 g 490
- Sour cream cake with blueberry 220 g 450
- Strawberry panna cotta 200 g 350
- Tiramisu 160 g 360
- Meringue with pistachio and raspberry 100 g 390
- Apple strudel with vanilla ice cream 150/50 g 350
- NEW** Persimmon, salty brownies and sour cream 210 g 350
- Lemon tart 150 g 350
- Medovik with flower honey 170 g 350
- ICE CREAM 50 g 210  
strawberry  
vanilla  
chocolate
- 🌿 SORBET 50 g 210  
mango and passion fruit  
lemon with lime  
black currant

TAKE OUR DESSERTS WITH YOU AFTER 20:00 -30%

# BREAKFASTS

10 am to 11 pm

## BEVERAGES

### FRESH 250 ml

orange / grapefruit / apple / carrot / celery 250

### FRESH MIXES 250 ml

WAKE / orange, grapefruit, mandarin, ginger 350

DETOX / cucumber, celery, apple, pineapple, vitragrass 350

ENERGY / banana, strawberry, pear, lingonberry 350

MOOD / pear, apple, pineapple, cinnamon 350

IMMUNITY / beetroot, carrot, apple, black currant,

ginger, turmeric 350

### SMOOTHIES 350 ml

BERRY BERRY 350

strawberry, blueberry, banana, goji

BAUNTI 350

mango, pineapple, coconut, honey

GREEN 350

cucumber, celery, kiwi, apple, spinach, honey

### CHOCOLATE

Hot chocolate 100 ml 310

Cacao 250/340 ml 270/390

Add marshmallow 10 g 40

### COFFEE

Ristretto 20 ml 200

Espresso 40/80 ml 200/280

Americano 100/200 ml 200/280

Macchiato 60/120 ml 200/280

Cappuccino 150/300 ml 250/350

Latte 250/340 ml 250/350

Flat White Coffee 150/300 ml 250/350

Coffee Raf 150/300 ml 250/350

### COFFEE MIX 250/340 ml

Coffee Tiramisu 270/350

Fudge Coffee 270/350

Iced Latte with mango & caramel 270/350

Chai Latte 270/350

Latte Singapore 270/350

Glace 270/350

☞ Matcha cappuccino 270/350

☞ Jasmine cappuccino 270/350

### MILK TO CHOOSE FROM

cow / almond / coconut / soy / lactose-free 50 ml 60

### TEA

Ceylon / Earl Gray 400 ml 330

Jasmine 750 ml 470

Milk Oolong 750 ml 470

Sencha 750 ml 470

Tie Guan Yin 750 ml 470

Da Hong Pao 750 ml 470

Pu-ehr 750 ml 470

### TEA WITHOUT TEA 250/400 ml

Berries 350/490

Sea-buckthorn 350/490

Pear with ginger 350/490

Moroccan tea 350/490

Boreal mix 350/490

Rosehip with thyme 350/490

### JAM 50 g

raspberry / walnut / white cherry /

cornelian 150

## SANDWICHES

Croque Monsieur with ham and cheese emmental 220 g 420

Sandwich with ham and cheese 150 g 450

Chicken breast and Caesar sauce sandwich 175 g 350

Salmon, cucumber and cream cheese sandwich 160 g 450

## PANCAKES

Pancakes with sour cream / condensed milk / honey 170 g 150

Pancakes with caviar and sour cream 175 g 450

Zucchini pancakes with sour cream 190 g 300

Pancakes with berries and maple syrup 145 g 350

## BAKERY

Classic Croissant 60 g 180

Chocolate tie 100 g 210

Croissant with almonds  
and frangipane 120 g 230

Chelsea bun 100 g 210

Brioche with ricotta and strawberries 175 g 350

Bread basket with lemon oil 170 g 200



## DAIRY

Yogurt 1.8% 240 g 250

Yogurt with granola, berries and honey 330 g 480

Cottage cheese with wild strawberries 130/30 g 350

Cheesecakes with cherries and sour cream 130/80 g 350

## PORRIDGE

Buckwheat / rice / oatmeal 300 g 220

Rice with white raisins on milk 300 g 280

Millet porridge with pumpkin on milk 300 g 280

## EGGS

### WE CAN PREPARE:

Fried eggs / Omelette / Scrambled eggs 200 g 200

### AND ADD ANY

ingredient we have on the kitchen

Omelette with tomatoes, emmental cheese and parsley 220 g 350

Protein omelette with spiced spinach 160 g 280

Shakshuka / eggs, tomatoes, yogurt, spicy oil, cilantro and ciabatta 280/40 g 350

### POACHED

EGGS BENEDICT 170 g 330  
poached egg, ham, brioche and hollandaise sauce

EGGS FLORENTINE 230 g 390  
poached egg, spinach, rye toast and hollandaise sauce

EGGS ATLANTIC 190 g 450  
poached egg, lightly salted salmon, brioche and hollandaise sauce

CHORIZO HASH 250 g 350  
poached egg, chorizo, potatoes, chile sauce Sriracha and crispy shallots

AVOCADO TOAST 250 g 450  
poached egg, avocado, goat cheese, cereal bread

## HEALTHY LIFESTYLE

Avocado toast with salted salmon 230 g 450

☞ Organic gluten-free oatmeal porridge with coconut milk 300 g 550

☞ Chia pudding with mango on coconut milk 140 g 450

☞ Assai "ball" with strawberry, banana and Chia 250 g 650

## BERRIES

☞ Raspberry 50 g 400

☞ Blueberry 50 g 250

☞ Strawberry 50 g 250

# BENEDICT

## bar menu

### LEMONADES

- Mango & Passion fruit 300 ml 330
- Raspberries with basil 300 ml 330
- Cucumber & Lime 300 ml 310
- Ginger tonic 300 ml 310
- Pear & Mango 300 ml 330
- Birch sap 300 ml 310
- Cranberry juice 250 ml 160
- Sea-buckthorn juice 250 ml 160



### FRESH MIXES 250 ml

- WAKE / orange, grapefruit, mandarin, ginger 350
- DETOX / cucumber, celery, apple, pineapple, vitragrass 350
- ENERGY / banana, strawberry, pear, lingonberry 350
- MOOD / pear, apple, pineapple, cinnamon 350
- IMMUNITY / beetroot, carrot, apple, black currant, ginger, turmeric 350

### WINE

#### SPARKLING WINE 150 / 750 ml

- NV Louis Roederer Brut Premier, France 1300 / 6100
- Cinzano Asti, Italy 540 / 2700
- Cinzano Prosecco, Italy 490 / 2450
- Cinzano Rose, Italy 540 / 2700

#### WHITE WINE 150 / 750 ml

- 2016 Pinot Grigio Canti, Italy 450 / 2200
- 2016 Gavi Canti, Italy 550 / 2600
- 2016 Pfefferer Colterenzio, Italy 700 / 3500
- 2016 Paddle Creek Sauvignon Blanc, New Zealand 550 / 2600
- 2015 Sundial Chardonnay Fetzer, USA 490 / 2450
- 2016 Nik Weis Urban Riesling, Germany 510 / 2500
- 2017 Chardonnay Reserva, Maule Valley, Vina J. Bouchon, Chile 490 / 2450
- 2017 Espiral Vinho Verde DOC, Portugal 390 / 1950

#### ROSE WINE 150 / 750 ml

- 2017 Pinot Grigio Veneto DOC Cantine Pirovano, Italy 460 / 2300
- 2015 Alma Valley Summer Wine, Russia 410 / 2050

#### RED WINE 150 / 750 ml

- 2017 Montepulciano d'Abruzzo IGT Madonna dei Miracoli, Italy 480 / 2400
- 2017 Chianti DOEG Azienda Uggiano, Italy 450 / 2250
- 2015 La Capra Cabernet Sauvignon Fairview, South Africa 550 / 2750
- 2015 Anthony's Hill Merlot Fetzer, USA 430 / 2000
- 2016 Carmenere /Syrah Reserva, Maule Valley, Vina J. Bouchon, Chile 490 / 2450
- 2017 Douglas Green Shiraz, South Africa 540 / 2700
- La Casada Nero d'Avola, Italy 580 / 2850

### FRESH 250 ml

- carrot, grapefruit, apple, orange, celery 250

### JUICES & DRINKS

- Pepsi, Pepsi Light, 7up, Mirinda 250 ml 190
- Tonic, Ginger Ale 250 ml 190
- Juice / orange, cherry, apple, peach, tomato 200 ml 200

### SMOOTHIES 350 ml

- BERRY BERRY / strawberry, blueberry, banana, goji 350
- BAUNTI / mango, pineapple, coconut, honey 350
- GREEN / cucumber, celery, kiwi, apple, spinach, honey 350

### WATER

- Evian, Badoit 330/750 ml 350/550
- Aqua mineral sparkling, Aqua mineral still 260 ml 190

### COCKTAILS

- Aperol Spritz / Aperol, Prosecco, orange 250 ml 650
- Bellini / prosecco and peach 150 ml 490
- Kir Royale / prosecco and blackcurrant liquor 150 ml 490
- Pimm's / strawberry, cucumber, schisandra, amaro, vermouth, ONEGIN, sprite 250 ml 490
- Amaro Fizz / amaro, ginger ale, cucumber 300 ml 490
- Violet moon / herbal gin, violet liquor, plum bitter, maraschino, lavender 150 ml 490
- New Zealander / kiwi, raspberry, herbal gin, banana liquor 150 ml 490
- Litchi Tini / litchi, apple juice, vanilla vodka 150 ml 490
- Strawberry Tini / strawberry, balsamico, cherry, ONEGIN, Eointreau 150 ml 450
- Hemingway special / rum Angostura Reserva, grapefruit, maraschino 150 ml 450
- Singapore Sling / gin, pineapple, cherry, Eointreau 300 ml 490
- Mai Tai / rum, almonds, pineapple, orange 300 ml 490
- Negroni / gin, campari, sweet vermouth 150 ml 450
- Mojito / rum Angostura Reserva, mint, lime, cane sugar, soda 250 ml 550
- Fin Tonic / vodka Finland, tonic, rosemary, grapefruit 250 ml 450
- Hello Honey / jack daniels honey, prosecco, lime 250 ml 650

### HOT COCKTAILS 250 ml

- Berry punch / raspberry, strawberry, black currant, amaretto, cognac 520
- Hot amaro / amaro, honey, orange, thyme, butter 450
- Pear Toddy / pear, spicy rum, vanilla, thyme, cinnamon 490
- Mango Punch / mango, pisco, honey, pineapple juice, pinot grigio 520
- Mulled wine / red or white wine, honey, spices 450
- Irish coffee / coffee, Irish whiskey, cane sugar, cream 490

# BENEDICT

## bar menu

### ALCOHOL

#### VERMOUTH 100 ml

Cinzano Bianco 370

Cinzano Dry 370

Cinzano Rosso 370

#### FORTIFIED WINES 75 ml

Dalva Ruby Porto 540

#### VODKA 50 ml

ONEGIN 350

Belaya Berezka 250

Belaya Berezka Gold 290

Finlandia 320

Absolut 300

#### GIN 50 ml

Gordons 390

Bols Genever 540

Beefeater 420

#### RUM 50 ml

Brugal Anejo 390

Brugal Extra Viejo 680

Angostura Reserva 380

Angostura 5 y.o. 520

Angostura 7 y.o. 680

Appleton Estate Signature Blend 540

#### TEQUILA 50 ml

Sauza Silver 380

Sauza Gold 420

Espolon Blanco 450

Olmecca classico 390

#### WHISKY 50 ml

Macallan 12 yo Triple Matured 890

Macallan Double Cask 12 Years Old 890

Auchentoshan American Oak 640

The Famous Grouse 12 years old 640

Jack Daniels / Honey 460

Jim Beam White 380

Maker's Mark 640

Wild Turkey Bourbon 580

Bushmills Original 450

Chivas Regal 12 years old 680

Jameson 450

#### COGNAC 50 ml

Courvoisier VS 640

Courvoisier VSOP 960

Frapin XO 1500

Martell VSOP 890

#### LIQUOR 50 ml

Jägermeister 350

Becherovka 350

Grand Marnier 600

#### BITTERS 50 ml

Aperol 350

Campari 350

### BEER

Grolsch, Draft, Netherlands

330/500 ml 250/350

Hoegaarden, Draft, Belgium

330/500 ml 360/550

Corona Extra, Bottle, Mexico

355 ml 460

Bud Non Alc, Bottle, USA

330 ml 280

### COFFEE

Ristretto 20 ml 200

Espresso 40/80 ml 200/280

Americano 100/200 ml 200/280

Macchiato 60/120 ml 200/280

Cappuccino 150/300 ml 250/350

Latte 250/340 ml 250/350

Flat White Coffee 150/300 ml 250/350

Coffee Raf 150/300 ml 250/350

Coffee Tiramisu 270/350

### COFFEE MIX 250/340 ml

Fudge Coffee 270/350

Iced Latte with mango & caramel  
270/350

Chai Latte 270/350

Latte Singapore 270/350

Glace 270/350

Matcha cappuccino 270/350

Jasmine cappuccino 270/350

#### MILK TO CHOOSE FROM:

cow / almond / coconut /

soy / lactose-free 50 ml 60

### CHOCOLATE

Hot chocolate 100 ml 310

Cacao 250/340 ml 270/390

Add marshmallow 10 g 40

### TEA 750 ml

Ceylon / Earl Gray 400 ml 330

Jasmine 750 ml 470

Milk Oolong 750 ml 470

Sencha 750 ml 470

Tie Guan Yin 750 ml 470

Da Hong Pao 750 ml 470

Pu-ehr 750 ml 470

Ginseng Oolong 750 ml 470

Xiaozhung 750 ml 470

Collection Tsvetogor 750 ml 470

Collection of Altai 50 ml 470

### TEA WITHOUT TEA 250/400 ml

Berries 350/490

Sea-buckthorn 350/490

Pear with ginger 350/490

Moroccan tea 350/490

Boreal mix 350/490

Rosehip with thyme 350/490

take  
away

### WE CAN ADD

Milk cow / soy / coconut / almond 50 ml 60

Cream / Whipped Cream 50 ml 60

Syrup 20 ml 60

vanilla / caramel / chocolate / almond coconut coconut /

strawberry / raspberry

Topping / chocolate / caramel 30 g 60

Jam 25/50 g 75/150

walnut / dogwood blackberry / raspberry / white cherries

Honey 30/50 g 70/100

Lemon 30 g 60

Herbs / thyme / chamomile / chrysanthemum 1 g 60

rose buds / ginger / mint 1 / 30 / 5 g 60

Marshmallow / Halva 5 / 10 g 60/60