

BENEDICT

breakfasts and not only

YOUR FAVOURITE
FOOD DELIVERY



APPETIZERS

- 🌱 Hummus with focaccia 250
- Salmon tataki with cauliflower and truffle oil 490
- Bruschetta with eel, cucumber tartare and radish 590
- Bruschetta with roast beef and dried tomatoes bruschetta 450
- 🌱 Tomatoes, avocado and basil bruschetta 390
- Assorted bruschetta 490
with eel and cucumber tartar / with roast beef and dried tomatoes / avocado and tomatoes
- Beef tartare with parmesan sauce 490
- Salmon tartare with avocado and horseradish mousse 520

SALADS

- Arugula with shrimp, avocado and zucchini 590
- Burrata with tomatoes and fruit balsamic 650
- Olivier with veal tongue 350
- Caesar with chicken / with shrimps 480/630
- Salted salmon with poached egg, quinoa and tomatoes 450
- 🌱 Crispy fried eggplants with tomatoes and Asian sauce 450
- 🌱 Salad with tomatoes, cucumbers, avocado and kinoa 450

SOUP

- Pumpkin cream soup with ginger and coconut milk 350
- Cream of wild mushroom soup with parmesan espuma 390
- Pho bo 550
- Borsch with veal cheek, baked beans and sour cream 350
- Tom-yum with shrimps, mushrooms and cod fillets 490
- Chicken noodle soup 310

ROMAN PIZZA AND FOCACCIA

HAM and MUSHROOMS 520
mozzarella cheese, Tambor ham, oyster mushrooms, tomato sauce

GORGONZOLA WITH PEAR 490
mozzarella cheese, gorgonzola, hazelnut, walnut, pear, honey

FOCACCIA
parmesan 250
rosemary 190
pesto 290
mozzarella 290

MARGARET 390
mozzarella cheese, Basil, tomato sauce

PASTRAMI and MUSHROOMS 590
mozzarella cheese, oyster mushrooms, beef pastrami, truffle oil, mushroom sauce

add any product that is in the kitchen

FISH

- Pike cutlet with baked potatoes and cucumber 490
- Dorado fillet with spinach 590
- Cod with black rice and green coconut curry 750
- Steak salmon with cauliflower and white wine sauce 720

MEAT & POULTRY

- 🌱 Vegetable burger Beyond Meat 680
- Marble beef burger 590
- Turkey cutlets with spinach and sweet pepper lecho 550
- Baked turkey drumstick with unagi sauce 750
- Calf cheek with fregola 690
- Beef Stroganoff with mashed potatoes and lightly salted cucumber 590
- Ribeye Steak 100 g 890

PASTA & RISOTTO

- Fregola with shrimps and celery in tomato sauce 650
- Spaghetti carbonara with bacon, parmesan cream sauce 450
- Fettuccine with salmon and broccoli in a creamy sauce 520
- Risotto with boletus, parmesan and truffle oil 650

POKE Please choose: rice or quinoa

SALMON 590
rice, trout, avocado, edamame beans, nori seaweed, kimchi-sesame, chili, cilantro, crab sauce

TUNA 590
rice, tuna, avocado, edamame beans, nori seaweed, kimchi-sesame, chili, cilantro, sesame sauce, crab sauce

EEL 750
rice, eel, avocado, edamame beans, nori seaweed, kimchi-sesame, chili, cilantro, unagi sauce

VEGGIES

- 🌱 Fried avocado with wild mushrooms 390
- 🌱 Fried potatoes with chanterelles 350
- 🌱 Cauliflower with curry sauce 390
- Zucchini pancakes with sour cream 300
- 🌱 Baked vegetables 250
beets / potatoes / zucchini / sweet pepper

CONFECTIONERY SHOWCASE

- 🚫 Coconut cheesecake with blackcurrant 450
- Sour cream cake with blueberries 450
- Cheesecake with raspberries 490
- Lemon pie 350
- Medovik 350
- Napoleon 390
- 🚫 Pistachio roll with raspberries 420
- 🚫 Chia pudding with mango 450

ICE CREAM 210
strawberry / vanilla / chocolate / pistachio

- Eclair 190
vanilla / chocolate / pistachio
- Pavlova with raspberry 450
- Tiramisu 360
- Panna cotta with strawberries 350
- Chocolate and prunes soufflé 350
- Persimmon with sour cream custard and chocolate brownie 350

🌱 SORBET 210
mango and passion fruit / lemon with lime / black currant

- 🌱 BERRIES
raspberry 450
strawberry 200
blueberry 280

FOR ALL DESSERTS WITH 20:00 - 23:00. FOR ALL DESSERTS WITH 20:00 - 23:00.
-30%

WRF
DINING & LIFESTYLE SINCE 2010

#benedictcafe
#whiterabbitfamily

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- 🌱 Vegan dishes
- 🚫 Gluten free
- 🚫 Sugarless
- 🌱 Beyond Meat - vegetable meat does not contain SOY, GMO, antibiotics.



If you are allergic to any food, please inform your waiter when ordering meals.
If you have an allergy to any products, please let your waiter know about it.

BREAKFASTS

10 am to 11 pm

EGGS

FRIED EGGS / OMELETTE / SCRAMBLED EGGS 200

and add any ingredient we have on the kitchen

ADD: *tambov ham / pastrami* 150/250
salmon / shrimp 250/350
mozzarella / tomatoes 150/150

Shakshuka 350

eggs, tomatoes, yogurt, spicy oil, cilantro, ciabatta

High protein omelette with avocado, spinach and goat mousse 280

Poulard omelet with avocado, cheddar cheese and ciabatta 350

POACHED

PASTRAMI 450

poached egg, beef pastrami, brioche, hollandaise sauce

BENEDICT 350

poached egg, ham, brioche and hollandaise sauce

CHORIZO HASH 390

the poached egg, chorizo, potatoes, Sriracha chili sauce and crispy shallot

ATLANTIC 450

poached egg, lightly salted salmon, brioche and hollandaise sauce

AVOCADO TOAST 450

poached egg, avocado, goat cheese, cereal bread

BAKERY

Juice with cottage cheese 1 pc 180

Chelsea bun 210

Classic Croissant 180

Croissant with almonds and frangipane 230

Bread basket with lemon oil 200

JAM 150

raspberry / walnut

white cherry / cornelian

SANDWICHES

Sandwich with pastrami and cheese 450

Scramble sandwich with fried bacon and Cheddar cheese 380

Sandwich with chicken and Caesar Sauce 380

Trout, cucumber and cream cheese sandwich 450

PANCAKES

Pancakes with sour cream / condensed milk / honey 190

Zucchini pancakes with sour cream 300

Pancakes with berries and maple syrup 350

PORRIDGE

Rice with white raisins on milk 280

Millet porridge with pumpkin on milk 280

BUCKWHEAT / RICE / OATMEAL

on milk / water 220

almond / coconut / soy 280

lactose-free / oatmeal 280

FRESH 330 ml 350

orange / grapefruit

apple / carrot

pineapple 330 ml 550

DETOX AND SMOOTHIES 330 ml 350

TONE

mango, passion fruit, cranberry

BOUNTY

mango, banana, orange, coconut,

Jerusalem artichoke syrup

RED

strawberry, blueberry, banana, goji

YELLOW

mango, peach, vanilla, bioyoghurt

GREEN

cucumber, celery, kiwi, apple, spinach, honey

DAIRY

Curd gnocchi with cherries and vanilla sauce 000


Cheesecakes with cherries and sour cream 350

Yogurt 1.8% 250

Yogurt with granola, berries and honey 480

HEALTHY LIFESTYLE


Avocado toast with slightly salted salmon and goat mousse 550

 Organic gluten-free oatmeal with coconut milk 390

 Chia pudding on coconut milk with mango 450

 Assai bowl with strawberry, banana and coconut 450

BERRIES

 Blueberry / strawberry / raspberry 280/200/450

DRINKS

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 150/300 ml 250/350

Coffee Raf 150/300 ml 250/350

COFFEE MIX 250/340 ml

Coffee frappe 300 ml 350

Matcha Cappuccino / Latte 270/350
green / blue flower / assai

Tiramisu Coffee 270/350

Fudge Coffee 270/350

Iced Latte with mango & caramel 270/350

Chai Latte 270/350

Singapore Latte 270/350

Glace 270/350

MILK TO CHOOSE 50 ml 60

cow / almond / coconut

soy / lactose-free / oatmeal

TEA

Ceylon / Earl Gray 400 ml 330

Buckwheat 750 ml 470

Ivan - Chai fermented

Ivan - Chai green

Jasmine

Milk Oolong

Sencha

Tie Guan Yin

Da Hong Pa

Pu-ehr

Ginseng Oolong

Collection Tsvetogor

TEA WITHOUT TEA 500 ml 450

Mango - Chamomile - Basil

Cranberries - Pineapple

Raspberry - Ginger

Raspberries - Passionfruit

Moroccan

Rosehip with thyme

Sea buckthorn with pear

CHOCOLATE

Hot chocolate 100 ml 310

Cacao 250/340 ml 270/390

Add marshmallow / halva 10 g 60

BENEDICT

bar menu

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

Matcha Cappuccino 250/340 ml 270/350
Matcha Latte 250/340 ml 270/350
green / blue flower / assai
Coffee Tiramisu 250/340 ml 270/350
Iced Latte
with mango & caramel 250/340 ml 270/350
Chai Latte 250/340 ml 270/350
Latte Singapore 250/340 ml 270/350
Glace 250/340 ml 270/350

MILK TO CHOOSE FROM 50 ml 60
*cow / almond / coconut /
soy / lactose-free / oatmeal / hazelnut*

SYRUP TO CHOOSE FROM 20 ml 60
*vanilla / caramel / chocolate
almond / coconut / strawberry
raspberry / banana*

TOPPING TO CHOOSE FROM 30 ml 60
chocolate / caramel

CHOCOLATE

Hot chocolate 100 ml 310
Cacao 250/340 ml 270/390
Add marshmallow / halva 10 g 60

LEMONADE 300/1000 ml 300/850

Duchess
Ginger - Thyme
Mango - Passion Fruit
Raspberry - Passion Fruit
Cucumber - Basil

FRESH 330 ml 350

orange / grapefruit
apple / carrot / celery
pineapple 330 ml 550

TEA

Ceylon / Earl Gray 400 ml 330
Buckwheat 750 ml 470
Ivan - Chai fermented
Ivan - Chai green
Jasmine
Milk Oolong
Sencha
Tie Guan Yin
Da Hong Pao
Pu-ehr
Ginseng Oolong
Collection of Altai

FRUIT DRINKS 250 ml

Berry 190
Cranberry 160
Sea-buckthorn 160

WATER

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

SOFT DRINK 250 ml 190

Peps / Pepsi Light / 7up / Mirinda
Tonic, Ginger Ale

JUICES 200 ml 200

orange / cherry / apple / peach / tomato

DETOX and SMOOTHIE 330 ml 350

TONE
mango, passion fruit, cranberry

BOUNTY
*mango, banana, orange, coconut,
Jerusalem artichoke syrup*

RED
strawberry, blueberry, banana, goji

YELLOW
mango, peach, vanilla, yoghurt

GREEN
cucumber, celery, kiwi, apple, spinach, honey

TEA WITHOUT TEA 500 ml / 450

Mango - Chamomile - Basil
Cranberries - Pineapple
Raspberry - Ginger
Raspberries - Passionfruit
Moroccan
Rosehip with thyme
Sea buckthorn with pear



BENEDICT

bar menu

ALCOHOL

VERMOUTH

Martini Bianco/ Extra Dry / Rosso/ Fiero 100 ml 460
Martini Reserva Ambrato / Rubino 75 ml 590

FORTIFIED WINES 75 ml

Dalva Ruby Porto 540

VODKA 50 ml

Finlandia classic / grapefruit / nordic berries / redberry 320
ONEGIN 350

Belaya Berezka 250
Belaya Berezka Gold 290
Absolut 320
Absolut Vanilia 320
Grey Goose 590

GIN 50 ml

Beefeater 420
Beefeater Pink 390
Beefeater Blood Orange 390
Bombay Sapphire 620
Sipsmith London Dry 790

RUM 50 ml

Bacardi Anejo 4 530
Bacardi Reserva 8 680
Brugal Anejo 390
Brugal 1888 990
Angostura Reserva 380
Angostura 5 y.o. 520
Angostura 7 y.o. 680

TEQUILA 50 ml

El Jimador Blanco 100% agave 480
El Jimador Reposado 100% agave 530
Patron Reposado 100% Agave 890
Patron Silver 780
Sauza Silver 380
Sauza Gold 420
Olmeca classico 390

COGNAC 50 ml

Courvoisier VS 640
Courvoisier VSOP 960
Frapin XO 1500
Martell VSOP 890
Ararat Apricot 390

WHISKY 50 ml

Woodford Reserve 790
Macallan Triple Cask 12 Years Old 890
Macallan Double Cask 12 Years Old 890
Highland Park 12 y.o. 920
Auchentoshan American Oak 640
The Famous Grouse 12 years old 640
Naked Grouse Blended Malt 760
BenRiach 10 y.o. 590
Chivas Regal 12 y.o. 680
Chivas XV 890
Dewar's 8 / 12 y.o. 420 / 590
Aberfeldy 12 y.o. 1190
Jack Daniels Old №7 460
Jack Daniels Honey 460
Gentleman Jack 740
Jim Beam 380
Maker's Mark 640
Jameson 450

BITTERS 50 ml

Campari 350
Aperol 350
Martini Riserva bitter 490

LIQUOR 50 ml

Jägermeister 350
Becherovka 350
Baileys 350
Kahlua 490

BEER

Hoegaarden, Draft, Belgium
330/500 ml 360/550

Stella Artois, Draft, Belgium
330/500 ml 250/350

Corona Extra, Bottle, Mexico
355 ml 460

Bud Non Alc, Bottle, USA
330 ml 280

WINE

CHAMPAGNE

NV Louis Roederer Brut Premier, France 750 ml 6500

SPARKLING WINE

Prosecco Spumante Abbazia, Italy 150 / 750 ml 390 / 1950

La Gioiosa Rosea, Italy 150 / 750 ml 390 / 1950

Martini Prosecco D.O.E., Italy 187 / 750 ml 850 / 3600

Martini Asti D.O.E.G., Italy 187 / 750 ml 1300 / 3900

Martini Rose, Italy 750 ml 3900

WHITE WINE 150 / 750 ml

🍷+🍷 Pinot Grigio Sant'Orsola, Italy 580 / 2900

2017 Gavi Cantì, Italy 550 / 2750

2017 Pfeifferer Colterenzio, Italy 700 / 3500

2017 Ned Sauvignon Blanc, New Zealand 550 / 2750

2017 Redwood Chardonnay, USA 490 / 2450

2017 Nik Weis Urban Riesling, Germany 510 / 2550

2017 Chardonnay Reserva, Maule Valley, Vina J. Bouchon, Chile 490 / 2450

2017 Soave DOC Zonin, Italy 450 / 2250

ROSE WINE 150 / 750 ml

2017 Pinot Grigio Veneto DOC Cantine Pirovano, Italy 480 / 2400

RED WINE 150 / 750 ml

🍷+🍷 Montepulciano Sant'Orsola, Italy 580 / 2900

2018 Zinfandel Valley Oaks, Fetzer, USA 490 / 2450

2017 Chianti DOEG Azienda Uggiano, Italy 450 / 2250

2017 Fetzer Cabernet Sauvignon Valley Oaks, USA 550 / 2750

2017 Anthony's Hill Merlot Fetzer, USA 430 / 2150

2017 Carmenere /Syrah Reserva, Maule Valley,
Vina J. Bouchon, Chile 490 / 2450

2017 Sante Rive Valpolicella, Italy 490 / 2450

COCKTAILS

Aperol Spritz / Aperol, Prosecco, orange 250 ml 650

Hugo / prosecco, elder liquor, lime, mint, soda 250 ml 550

Bellini / prosecco and peach 150 ml 390

Kir Royale / prosecco and blackcurrant liquor 150 ml 390

Long Island Ice Tea / vodka, orange liqueur, tequila, rum, gin, pepsi 300 ml 450

Mai Tai / rum, almonds, pineapple, orange 300 ml 490

Singapore Sling / gin, pineapple, cherry, Cointreau 300 ml 490

Pina Colada / rum, pineapple juice, coconut paste 250 ml 450

Daiquiri / rum, lime juice, homemade syrup 100 ml 390

Cosmopolitan / ONEGIN, orange liqueur, lemon juice, cranberry juice 200 ml 490

Clover Club / Bombay Sapphire, raspberry, lemon juice, egg white 150 ml 390

White Russian / vodka, coffee liqueur, cream 150 ml 450

Mojito / rum Angostura Reserva, mint, lime, cane sugar, soda 250 ml 550

Mojito strawberry / rum Angostura Reserva, mint, lime, strawberry, soda 250 ml 550

Old Fashioned / Makers Mark, sugar, bitter, orange 100 ml 550

Margarita / Sauza Silver, orange liqueur, lime juice, homemade syrup 150 ml 550

Bloody Mary / vodka Finland, tomato juice, lime, tobasco, Vorchester 250 ml 450

Tinsa- me-not / gin, passion fruit, mango, grapefruit, homemade syrup 150 ml 390

Hello, Honey! / Jack Daniels Honey, prosecco, lime 250 ml 650

Sherry & cherry / Auchentoshan American oak, sherry, cherry 150 ml 650

B-52 / Baileys, coffee liqueur, orange liqueur 60 ml 450

Martini Bianco & Tonic / Martini Bianco, tonic, lime 250 ml 500

FinTonic / Finlandia Grapefruit, tonic, grapefruit, rosemary 250 ml 390

Lynchburg Lemonade / Jack Daniel's Old №. 7, soda, lemon, homemade syrup 250 ml 590

Gentleman Sour / Gentleman Jack, lemon juice, homemade syrup, bitter 100 ml 590

Martini Fiero & Tonic / Martini Fiero, tonic, orange 200 ml 350

Grey Goose Fizz / vodka Gray Goose, tonic, peach liqueur, thyme, grapefruit 160 ml 690

Bombay-Tonic / Bombay Sapphire, tonic, lime 150 ml 590

Patron Margarita / tequila Patron, Triple Sec liqueur, lime juice, homemade syrup 200 ml 950

Dewars 8 Haightball / whiskey Dewars 8, soda water, coconut syrup, lemon juice, lime 200 ml 590

Martini Rubino Negroni

Martini Riserva Rubino, Martini Riserva Bitter, Bombay Sapphire, orange 150 ml 690

HOT COCKTAILS 250 ml

Baileys coffee / Baileys, coffee 490

Irish coffee / coffee, Irish whiskey, cane sugar, cream 490

Mulled wine / classic / ginger / buckthorn 300

Cranberry punch / Jagermeister, Cranberries, Spices 490

Berry punch / raspberry, strawberry, black currant, amaretto, cognac 520

Pear punch / pear, spicy rum, vanilla, thyme, cinnamon 490

Mango punch / mango, pisco, honey, pineapple juice, pinot grigio 520

