



Servus!

Welcome to the Paulaner Bräuhaus Petrozavodsk!

We warmly welcome you on a «trip to Munich»! On this trip you will experience typical Bavarian hospitality which is based on centuries-old traditions and which we directly imported for you to Petrozavodsk. You will experience an atmosphere which is casual while remaining stylish and sometimes also quite unconventional. You will discover that visiting us is always a gastronomic and cultural experience.

Look forward to a variety of food on offer that includes Munich Originals as well as Bavarian classics, accompanied by our chefs' local and international favourites. Our platters are served on large wooden boards, in lush bowls or big cast iron pans because eating together is a lot of fun.

Whichever dish you choose, our home-brewed Paulaner beer is always an excellent supplement. Our Paulaner brew master is always happy to talk to you if you have any questions about our home-brewed beers. Just ask him, and of course, if you like, he will gladly take you behind the scenes of his high brewing arts.

Enjoy your taste of the cosy hospitality of our Paulaner Bräuhaus and discover the typical Bavarian way of life. Whether you are dancing till late in the evening or just having a relaxing meal with friends. Enjoy your time with us!

Your service team of the Paulaner Bräuhaus Petrozavodsk.



The brewing process

Der Brauprozess

- Malting, gristing, mashing and refining
- Boiling the wort
- Fermentation
- Storage

Here at our Paulaner Bräuhaus our brew master guarantees a 100% freshly brewed Paulaner beer.



Homebrewed Paulaner beer specialties

Selba g'macht's Bier

Paulaner Bräuhaus 0,3l 0,5l 1,0l
«Hell» (lager) RUB 160,- RUB 210,- RUB 410,-
Unfiltered, original wort: 11,5 %, alcohol volume: 4,9 %
Gloriously golden blond, extremely elegant and full-bodied - the bubbles fizz perfectly in the glass. This lager tastes sparkling, light and slightly hoppy using only finest «Hallertau Perle» hops. Natural and unfiltered it is a distinctive Paulaner Bräuhaus classic.
Paulaner Bräuhaus

Paulaner Bräuhaus 0,3l 0,5l 1,0l
«Hefe-Weißbier» (wheat beer), RUB 160,- RUB 210,- RUB 410,-
Naturally cloudy, original wort: 12,5 %, alcohol volume: 5,5 %
The soul of this refreshing Bavarian specialty is the top fermenting yeast that creates its unmistakable character: tangy, light and fruity. The unfiltered brewing method allows it to retain its natural authenticity along with the many vitamins, minerals and trace elements.
Paulaner Bräuhaus

Paulaner Bräuhaus 0,3l 0,5l 1,0l
«Dunkel» (dark beer) RUB 160,- RUB 210,- RUB 410,-
Unfiltered, original wort: 12,5 %, alcohol volume: 5,0 %
Our dark beer gets its fiery dark, golden colour and rich, full taste from the traditional bottom-fermented brewing process with dark top-quality barley malt. The hearty malt aroma and a pleasant hop flavour create a pleasing, light and sweet taste.

Paulaner Bräuhaus 0,3l 0,5l 1,0l
«Special beer»
(seasonal speciality).....RUB 160,- RUB 210,- RUB 410,-

The restaurant menu is valid till 01.09.2019
Nutrients and energy content may be found in the information menu of the restaurant in consumer information corner.
The recipes of all the dishes of the restaurant are original and creator-owned.
Some products may cause allergy due to the personal peculiarities.
Last order for food at 00:00. Last order for drinks at 00:30.
The time may be changed, please check with the restaurant supervisor if needed.



Our brand

Paulaner

Generations of master brewers have been able to create with passion and skill something that today is exported to around 70 countries. The recipe for success? Dedication and experience, craftsmanship and skill – since 1634. At Paulaner, beer is a matter of the heart.





Paulaner Bräuhaus

3 x 0,1l

«Beer sampler»RUB 160,-

Choice of our 3 homebrewed beer specialities lager, wheat beer and dark beer as a sampler, served in small glasses on a wooden board

Our home brewed beer is also available in the following party keg* sizes:

10l
RUB 3500,-

20l
RUB 7000,-

* it should be ordered in advance

Paulaner beer from Munich, Bavaria, Germany

Bier von dahoam

Paulaner Original Münchner

0,5l

«Hefe-Weißbier» (wheat beer) non-alcoholic» RUB 450,-

Original wort: 6,5 %, alcohol volume: less 0,5 %

It has a typical tangy, light and fruity taste. The ingredients are all 100% pure and of the very best quality.

Paulaner mixed beer drinks

G'mischt schmeckt unser Bier a guad

Paulaner

0,5l

1,0l

«Radler»RUB 220,- RUB 400,-

The thirst quenching refreshment is made of Paulaner Bräuhaus «Hell» (lager) and lemonade. The «Radler» was served for the first time in Munich in 1922 to satisfy and refresh cyclists.

Paulaner

0,5l

1,0l

«Russ'n»RUB 220,- RUB 400,-

The very lively version made of Paulaner Bräuhaus «Hefe-Weißbier» (wheat beer) and lemonade was invented in Munich around 1918 for the refreshment of the former revolutionaries. The goal was to not make them drunk quickly.



*„Als Schweinebraten in der Bratensulz
ist die Sau am Zenit ihrer Erfüllung.“*

*«As a pork roast the sow is at the zenith of its fulfilment.»
Gerhard Polt, Bavarian comedian*



Small dishes and appetizers

Für'n gloana Hunger oder als Vorspeise

- Fresh vegetables platter (280 g) RUB 255,-
Choice of cucumbers, tomatoes, bell-pepper, radish, red onion and lettuce salad.
- Russian pickled vegetables and herb platter (280 g) RUB 255,-
Choice of gherkins, salted pepper, white cabbage, tomatoes, greens.
- Mixed cheese plate (230 g) RUB 380,-
3 cheeses (Mozzarella, Grana Padano, Edam) with grape, walnuts.
- Homemade boiled pork.....(100/20/30 g) RUB 290,-
Slices of boiled pork with gherkins radish and horseradish.
- Homemade roast beef(70/20/30 g) RUB 490,-
Slices of roast beef with and mustard.
- Cold-smoked mackerel..... (100/100/20 g) RUB 195,-
Cold-smoked mackerel with boiled potatoes and greens.
- Pickled herring (110 g) RUB 195,-
Pickled herring fillet with carrots, gherkins, red onion, served with garlic sticks.
- Salty trout (70/20/15 g) RUB 360,-
- Cold-smoked salmon..... (70/20/15 g) RUB 360,-





What's this?

Brotzeit

«Brotzeit» is a Bavarian specialty and relates to a hearty snack that was originally eaten between breakfast and lunch or more often between lunch and dinner. At a time when manual labour was common place the hearty «Brotzeit» was a welcome strengthening snack between meal periods.

Today the «Brotzeit» is usually just a small snack but can also be eaten in abundance to replace lunch or dinner and is popular in Munich beer gardens. A typical «Brotzeit» consists of bread, baked goods, cheese, meat and sausage, as well as vegetables and spices.

Paulaner beer snacks

Was gloans zum Bier



Choice of warm bites(600 g) RUB 690,-
*Deep fried garlic sticks, baked spareribs, Edam cheese croquets
and deep chicken wings with sour-cream and garlic sauce and BBQ sauce.*

Home-made pretzel crisps (100 g) RUB 95,-

Deep fried garlic sticks
with sour-cream and garlic sauce (110/50 g) RUB 165,-

Baked spareribs (160 g) RUB 270,-

Chicken wings BBQ(150/50 g) RUB 190,-

Chicken nuggets.....(150/50 g) RUB 190,-

Deep fried squid rings with sour-cream and garlic sauce (100/50 g) RUB 270,-

Fried vendace..... (250 g) RUB 260,-

Edam cheese croquets
with sour-cream and garlic sauce (110/50 g) RUB 165,-

Breaded smoked cheese(100/50 g) RUB 165,-

Bavarian «Brotzeit»

A g'scheide Bayrische Brotzeit

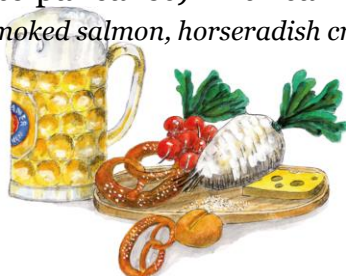
Julienne with mushrooms and chicken.....(90g) RUB 190,-

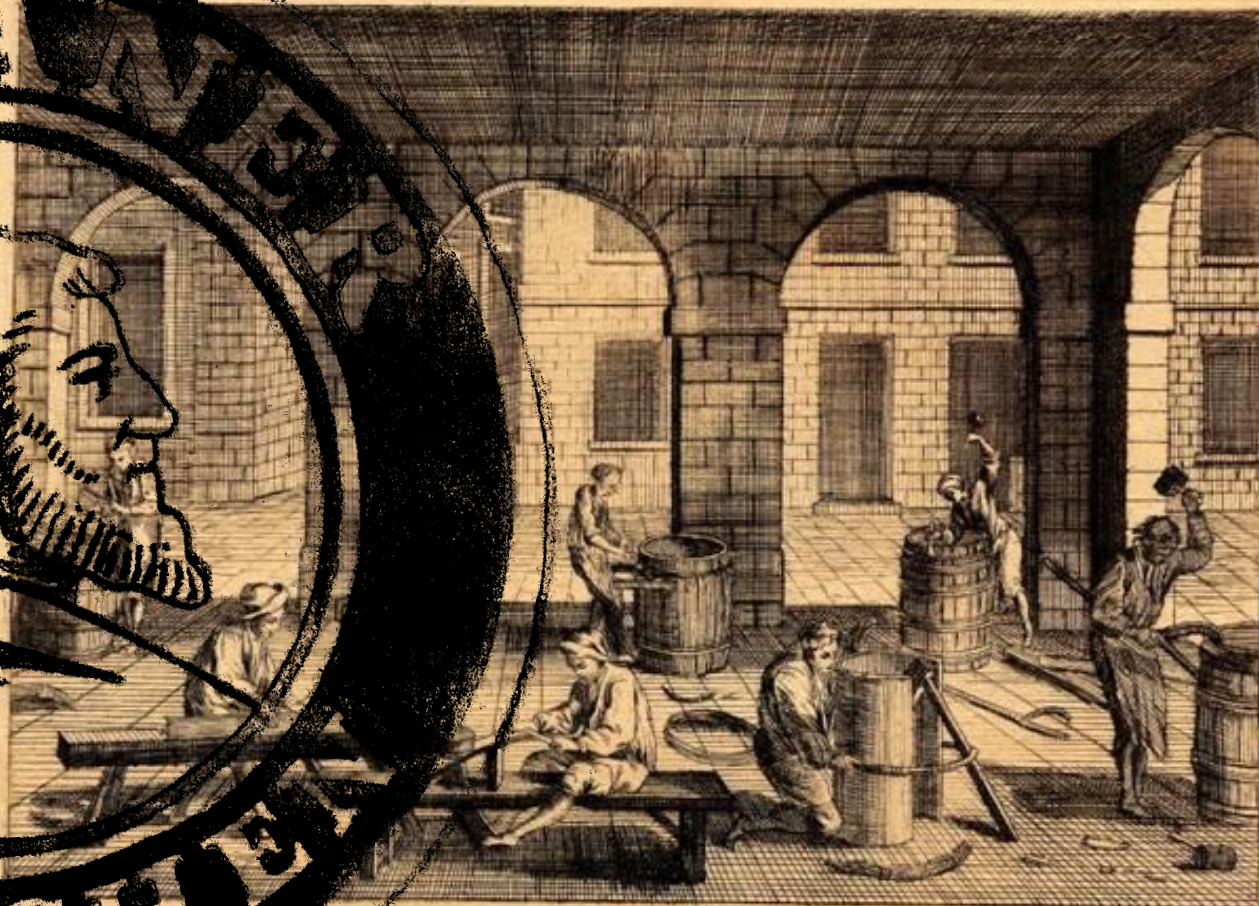
Bavarian style shrimps (250 g) RUB 750,-
Shrimps with tomatoes and wine on pan, served with salad and crispy bread.



«Reiberdatschi»(potato pancakes) (400 g) RUB 290,-
Baked potato pancakes with mushrooms and herbs, glazed with cheese

Crispy «Reiberdatschi»(potato pancakes) with salmon (310 g) RUB 390,-
*Fried potato pancakes topped with smoked salmon, horseradish cream
and red onion.*



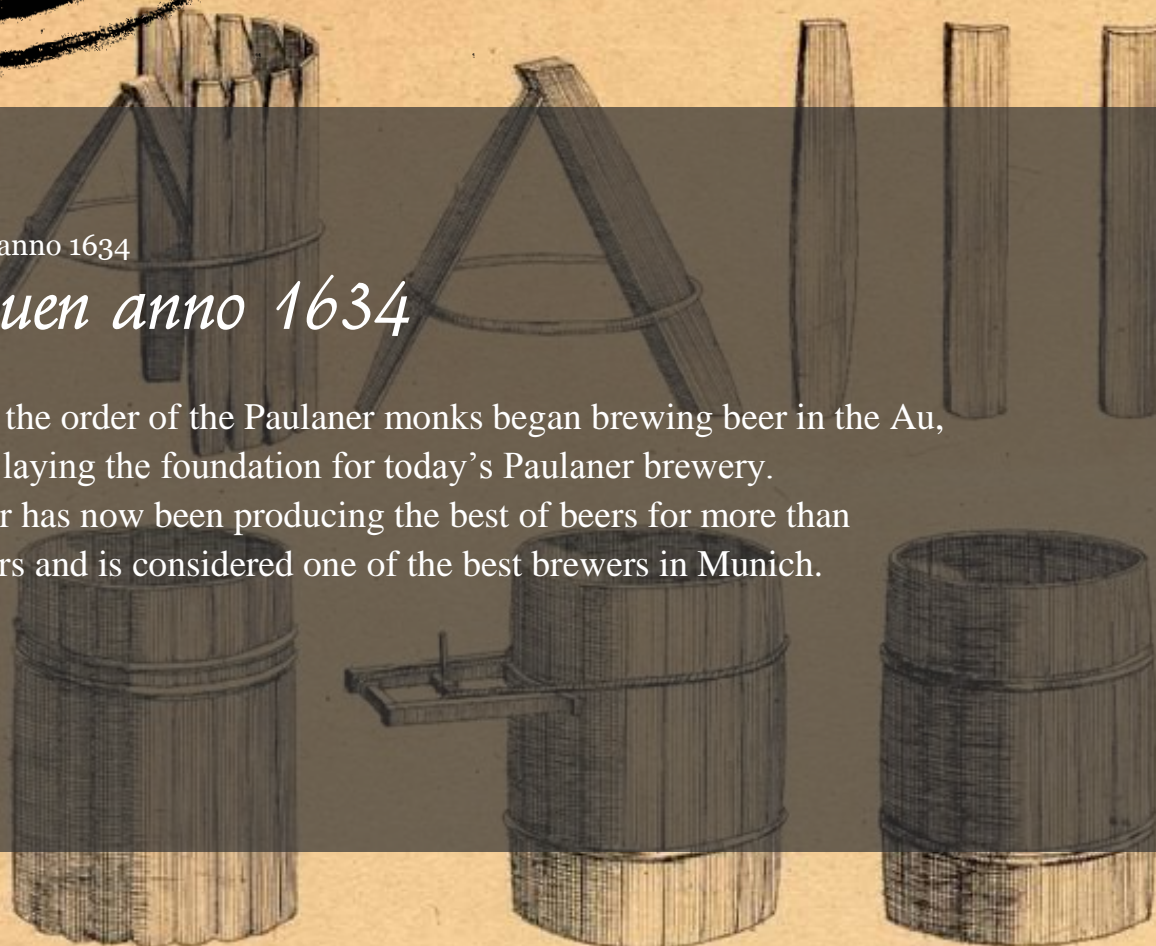


Brewing anno 1634

Brauen anno 1634

In 1634 the order of the Paulaner monks began brewing beer in the Au, thereby laying the foundation for today's Paulaner brewery.

Paulaner has now been producing the best of beers for more than 375 years and is considered one of the best brewers in Munich.



Tasty and fresh Paulaner salads

Wos Grüns deafs a sei



Garden salad «Viktualienmarkt» (290 g) RUB 290,-
Grilled tomatoes, bell pepper and zucchini with mixed garden greens, walnuts,
sunflower seeds, sesame and crispy pretzel-chips. Seasoned with vinegar dressing.



Greek salad (210 g) RUB 260,-
Tomatoes, bell-pepper, cucumbers, salad, olives, basil, red onion,
Feta cheese and olive oil

Bavarian Caesar Salad

Caesar garlic dressing, crispy bread, parmesan cheese, cherry tomatoes

with smoked pork or chicken.....(210 g) RUB 360,-

with shrimps or smoked salmon.....(210 g) RUB 390,-

Salad with boiled pork..... (200 g) RUB 360,-

Boiled pork bits, pickled cucumber, red beans and salad leaves.

Salad is served with olive oil.

Olivier salad with boiled pork (220 g) RUB 295,-

Potatoes, green peas, eggs, carrot, pickled cucumber, boiled pork.

Salad is served with mayo.

«Rindfleischsalat» (beef salad)..... (220 g) RUB 390,-

Salad with roast beef and fresh vegetables, dressed with vinaigrette sauce.

Mackerel salad (230 g) RUB 290,-

Smoked mackerel bits and boiled potatoes topped with red onion,
cherry tomatoes and green beans, served with mustard dressing.

Grilled salmon salad (230 g) RUB 390,-

Warm salmon served with bell-pepper, zucchini, tomatoes, salad and onion.

Warm salad with chicken fillet..... (250 g) RUB 370,-

Chicken fillet with mushrooms, carrot, tomatoes, mixed salad, greens and garlic.

Served with white wine dressing.

Warm salad with chicken liver..... (220 g) RUB 290,-

Breaded chicken liver, salad leaves, tomatoes and red onion.

Salad is served with wine dressing.

Warm salad with sausages (250 g) RUB 360,-

«Käsekrainer» sausages bits with boiled potato,

pickled cucumbers and red onion. Salad is served with mustard dressing.





A Munich specialty

Die Weißwurst

The traditional Munich «Weißwurst» (white sausage) is a real Bavarian specialty, created in 1857 in Munich. The original recipe, still followed today, is lean half meat, bacon, herbs and spices, the freshness of a lemon and parsley.

Traditionally, it is made very early in the morning and preferably prepared and eaten mainly in the morning until 12:00. It was eaten fresh as there were no refrigerators 150 years ago and so the traditional has remained.

A topic that is hotly debated is the way the sausage should be eaten. Bavarians «zuzeln» (suck out) the «Weißwurst». However, this is not everyone's cup of tea. Others are happy to grab a knife and fork and peel off the skin before eating. Enjoy with sweet mustard, a crispy pretzel and a fresh Paulaner «Hefe-Weißbier».

From the steaming soup kettle

Aus'm Suppentopf



Mushroom cream soup* (300 g) RUB 250,-
Creamy soup with mushrooms and cream.

Hearty beef goulash soup* (300 g) RUB 250,-
Braised beef, bell-pepper and potatoes.

«Lohikeitto»* (300 g) RUB 360,-
Finnish traditional fish soup with salmon, codfish, cream and vegetables.

Solyanka* (300 g) RUB 250,-
Traditional Russian thick, spicy and sour meat soup.

* Soup is served with loaf bread.

Bread and pretzels

Aus'm Backofen



Bavarian «Brez'n» (pretzel) (1 pc. / 100 g) RUB 90,-

Mixed bread basket (220 g) RUB 100,-
Our house bread and traditional German pretzel.

Our house bread (120 g) RUB 30,-

«Kalitka» with potatoes (80 g) RUB 50,-
Traditional Karelian pastry. It's an open-faced pie made of rye dough with potatoes.

Butter (10 g) RUB 10,-





„Bier, das absolut beste Getränk der Welt.“

*«Beer, it's the best damn drink in the world.»
Jack Nicholson, US-American actor and producer*

Chef's favourite platters (for 2 persons or more)

Große Pfand'l & Bred'l für Mehra



«Schlachtplatte» (grand platter) (1900 g) RUB 2300,- p. 2 Pers.

Roast pork knuckle, Bavarian meat loaf, roasted spareribs served with «Sauerkraut» with bacon, fried potatoes, radish, cherry tomatoes, mustard.

«Wüerst'l-Pfanne» (sausage platter)(1380 g) RUB 2100,- p. 2 Pers.

Munich white sausages «Weißwurst», pork sausages with cheese «Käsekreiner», pork and beef sausages «Nuremberger», pork sausages «Thüringer» as well as «Bavarian meat loaf», served with «Sauerkraut» with bacon, mashed potatoes, radish, cherry tomatoes, demi-glace sauce and mustard.

Paulaner sausages

Weil's Wurscht is'

Munich «Weißwurst» (130/100/30 g.) RUB 390,-
Boiled veal sausages in broth, served with traditional pretzel and mustard.

«Nuremberger» (100/300/100 g.) RUB 460,-
Roast pork and beef sausages. Served with «Sauerkraut» with bacon, mashed potatoes, demi-glace sauce and mustard.

«Thüringer»(140/300/30 g.) RUB 460,-
Roast pork sausages with «Sauerkraut» with bacon, fried potatoes and mustard.

«Käsekreiner»(180/60/60 g.) RUB 470,-
Roast pork and cheese sausages with cabbage salad with «Sauerkraut» with bacon, horseradish and mustard.


«Currywurst»(180/60/60 g.) RUB 470,-
Chicken curry sausages with mashed potatoes, fresh tomatoes, cucumbers and BBQ sauce.

XL sausage with pink pepper(180/160/80 g.) RUB 470,-
Roast pork and beef homemade sausage. Served with potatoes pancakes and pink pepper sauce.

«Leberkäse» (180/200/30 g.) RUB 390,-
Bavarian meat loaf with fried egg, mashed potatoes, tomatoes and mustard.

Sausage plate (200/200/80 g.) RUB 590,-
A selection of sausages: Käsekreiner, Thüringer, Nuremberger. Served with sauerkraut with bacon, mashed potatoes and demi-glace sauce, mustard. sauce





The 1516 purity law

Das Reinheitsgebot 1516

The Bavarian Purity Law of 1516 puts an end to «experimenting». The ingredients permitted in beer were specified and the importance of optimizing the process was brought to the fore.

The Bavarian Purity Law is the oldest food law in history. Duke Wilhelm IV of Bavaria passed this law which stipulated that only barley, hops, water and yeast may be used to brew beer.

Original Munich and Bavarian specialties

Münchner Originale & Paulaner Klassiker

Crispy baked «Schweinshaxe» (680/150/70 g.) RUB 1100,-
Classic crispy pork knuckle with sauerkraut with bacon and demi-glace sauce.

Bavarian «Schweinsbraten» (220/160/80 g.) RUB 610,-
Classic pork roast with potato pancakes and mushroom sauce.

«Bräuhaus-Pfander'l» (150/240/100 g.) RUB 610,-
*Fried pork tenderloin. Served in iron pan with mushroom cream sauce and «Spätzle»
(cooked with ground nutmeg) with onion and cheese.*

«Bräuhaus-Ripper'l» (350/210/70 g.) RUB 890,-
*Grilled pork ribs. Served with baked potatoes with horseradish sour cream sauce, fresh vegetable
salad (Iceberg lettuce, cucumber, radish) and Demiglas sauce.*

Munich «Schnitzel» (220/270/60 g.) RUB 490,-
*Pork escalope, coated with sweet mustard and horseradish, breaded and pan fried in
butter, served with French fries and fresh vegetables, sour-cream and garlic sauce.*

From the river and the sea

Frisch von da Angel

Codfish ragout (300 g) RUB 490,-
*Codfish ragout with cauliflower, mushrooms, cheese, leek, cream, sesame
and sesame oil.*

Baked codfish..... (110/120/80 g) RUB 490,-
With tomato and black olives sauce, served with mashed potatoes.

Grilled salmon steak..... (170/50/100 g) RUB 790,-
With potato chips, spinach and cream sauce and cherry tomatoes..

Karelian vendace (250 g) RUB 390,-

Hot-smoked mackerel (400 g) RUB 490,-
*Homemade hot-smoked mackerel with baked potatoes with sour-cream and
horseradish sauce, greens and radish.*



The first «star brewer»

Der erste "Star-Brauer"

was Brother Barnabas, who managed the Paulaner brewery from 1773. The Holy Father of Beer and his artistry, showed in the «Salvator.» This double bock which fills one up and probably makes one a little tipsy, is drunk throughout the world today. Its characteristics are strong and dark, not too sweet, full-bodied, malty and unique.



Local and international specialities

Schmanker'l aus da Region & von Außerhoib

Ribeye steak.....(300 g. of raw meat) RUB 1300,-
Beef steak with fried onion and demi-glace sauce.

Pepper steak (filet of beef) (150/250/100 g) RUB 990,-
With French fries, mixed salad, fresh vegetables and pepper sauce.

Pork-loin steak.....(160/170/50 g) RUB 460,-
*Pork tenderloin steak with baked potatoes
pickled cucumbers and sour cream sauce with horseradish.*

«Pyttipannu» with turkey (500 g) RUB 390,-
*Traditional Finnish dish, consisting of pan fried potatoes, onions, cream and
chopped turkey, served with a fried egg, pickled gherkins.*

Beef stroganoff.....(180/150/40/40 g) RUB 590,-
*Filet of beef pies with mushrooms, onion and sour-cream. It is served with
mashed potatoes, beetroot and fresh cucumbers.*

Country beef (280/50/30 g) RUB 590,-
*Beef tenderloin with potatoes and onions in sour cream.
Served with cornichons and sauerkraut.*

Chicken steak with grilled vegetables (150/150/50 g) RUB 390,-
Grilled Chicken fillet steak with grilled tomatoes, zucchini, garlic and salsa sauce.

German burger (330/120 g) RUB 450,-
*German style burger. Made of homemade bread roll with meat patty. Served with fried
egg, tomato, salad, pickled cucumbers and red onion. French fries with pink sauce is for
garnish.*

Grilled vegetables(200/30 g) RUB 290,-
Grilled onion, bell-pepper, tomatoes, zucchini, mushrooms, garlic. Served with soya

«Spätzle» with mushrooms..... (250 g) RUB 210,-
Egg noodles (cooked with ground nutmeg) with mushrooms, leek and cream.





Modernity

Die Moderne

New eras were dawning. With the discovery of the yeast cell and invention of the refrigerator in the 19th century came «modernity». This was characterised by an increasing number of varieties of beer, high quality standards and globalisation.

Sauces

Soßen

Ketchup	(30 g)	RUB 30,-
Sour-cream and garlic sauce	(30 g)	RUB 30,-
BBQ sauce	(30 g)	RUB 30,-
Pepper sauce	(50 g)	RUB 30,-
Salsa sauce	(50 g)	RUB 30,-
Mayo	(30 g)	RUB 30,-
Horseradish	(30 g)	RUB 30,-
Mustard.....	(30 g)	RUB 30,-
Sour-cream	(30 g)	RUB 30,-
Soy sauce.....	(30 g)	RUB 30,-
Olive oil	(30 g)	RUB 30,-
Balsamic vinegar.....	(20 g)	RUB 30,-
Butter	(10 g)	RUB 10,-

Toppings

Fresh cucumbers	(30 g)	RUB 50,-
Fresh tomatoes	(30 g)	RUB 50,-
Pickled gherkins	(30 g)	RUB 100,-
Pickled cherry tomatoes	(30 g)	RUB 100,-
Fresh cherry tomatoes.....	(50 g)	RUB 100,-
Bell-pepper	(50 g)	RUB 100,-
Radish	(30 g)	RUB 100,-
Olives	(30 g)	RUB 100,-

Side orders

Und dazua

«Sauerkraut» with bacon	(150 g)	RUB 100,-
«Spätzle» homemade egg noodles (cooked with ground nutmeg) with onion	(180 g)	RUB 100,-
Fried potato wedges	(150 g)	RUB 100,-
French fries.....	(150 g)	RUB 100,-
Mashed potatoes.....	(150 g)	RUB 100,-
Potato pancakes.....	(160 g)	RUB 100,-
Fried potatoes	(150 g)	RUB 100,-





For the sweet tooth

Und zum Schluss was Süß

«Apfelstrudel»(250 g) RUB 210,-
Warm apple strudel with vanilla sauce or ice cream.

«Bayrisch' Krem» (200 g) RUB 210,-
Creamy panna cotta with cherry compote and homemade cookies.

«Käsekuchen»(230 g) RUB 230,-
Baked cheese cake with cherry compote and whipped cream.

Chocolate rolled cake..... (190 g) RUB 230,-
Chocolate sponge cake made with hazelnut rolled with chocolate cream, served with vanilla sauce.

Chocolate fondant with ice-cream cream (120 g) RUB 190,-

Cherry strudel with ice-cream.....(250 g) RUB 230,-

Napoleon.....(150 g) RUB 210,-



Baked apple(140 g) RUB 190,-
Apples, walnuts, honey, icing sugar

Ice-cream (1 pc. /50 g) RUB 60,-
At your choice – vanilla, chocolate, strawberry.

Fruit plate (520 g) RUB 350,-
Apple, mandarin, pear and grape.

Fruits as your choice..... (100 g) RUB 100,-
Apple / Mandarin / Pear / Grape.

Vanilla sauce(50 g) RUB 50,-

Cherry compote(50 g) RUB 50,-

Paulaner Bräuhaus
Dessert platter (650 g) RUB 590,- p. 2 Pers.

A bit of everything, ... «Apfelstrudel» (apple strudel), «Bayrisch' Krem» (Bavarian cream), cheese cake, chocolate rolled cake, fruit salad, ice cream, vanilla sauce and cherry compote.





The soul of the beer: its precious contents

Die Seele des Bieres: seine edlen Inhaltsstoffe

A German brewer is only permitted to use four ingredients – no more.

According to the Bavarian Purity Law of 1516, these are hops, malt, water and now yeast.

The Paulaner master brewers only use the best ingredients. The hops approved for Paulaner come from the Hallertau region of Bavaria, the yeast from its own pure culture. Additionally they use precious brewing malt and purest, softest brewing water.

The higher the quality of the ingredients, the better the beer. The Paulaner experts therefore check everything thoroughly using their considerable experience and good noses.

Champagne and sparkling wine

An Sekt & an Champagner

	by glass 0,15 l	by bottle 0,75 l
Cava Mistinguett Brut (Spain) Dry white 11.5%.....		RUB 2000,-
Lambrusco dell'Emilia (Italy) Semisweet white 7,5%.....		RUB 1250,-
Lambrusco dell'Emilia (Italy) Semisweet red 7,5%		RUB 1250,-
Russian Champagne Brut 13%.....	RUB. 180,-	RUB 900,-
Russian Champagne Semisweet 13%.....	RUB 180,-	RUB 900,-

White wine

An Weiß'n

	by glass 0,15 l	by bottle 0,75 l
Tetroni (Azerbaijan) Dry 13%.....	RUB 250,-	RUB 1250,-
Tetroni (Azerbaijan) Semisweet 13%	RUB 250,-	RUB 1250,-
Pinot Grigio (Italy) Dry 13%	RUB 360,-	RUB 1800,-
Camino del Vino. Visigodo. Verdejo Rueda (Spain) Dry 13%...	RUB 360,-	RUB 1800,-

Red wine

An Rod'n

	by glass 0,15 l	by bottle 0,75 l
Tetroni (Azerbaijan) Dry 13%.....	RUB 250,-	RUB 1250,-
Tetroni (Azerbaijan) Semisweet 13%	RUB 250,-	RUB 1250,-
Camino del Vino. Lagar de Robla Vintage	RUB 360,-	RUB 1800,-
(Spain) Dry 13%		
Barbera d`Asti Superiore. (Italy) Dry 12.5%		RUB 1900,-
Shiraz Reserva. Central Valley. Terra Unica (Chile) Dry 13.5%		RUB 2100,-



*"Mit Bier fühlst Du Dich so, wie Du
Dich eigentlich ohne Bier fühlen solltest."*

«Beer makes you feel the way you ought to feel without beer.»

Henry Lawson, Australian author and poet



Hot beverages

Zum Aufwarma

	cup 120/200 ml
Espresso	RUB 100,-
Double espresso	RUB 140,-
Cappuccino	RUB 150,-
«Caffè Latte»	RUB 150,-
«Caffè Americano»	RUB 100,-

Premium "Newby" tea bags:

Black tea Assam	RUB 80,-
Green tea Green Sencha	RUB 80,-
Fruit tea Rosehip and Hibiscus.....	RUB 80,-

Premium loose-leaf tea "Newby":

	pot 400 ml
Black tea English breakfast.....	RUB 150,-
Black tea Earl Grey	RUB 150,-
Black tea with Thyme	RUB 150,-
Green tea Green Sencha	RUB 150,-
Green tea Jasmine Blossom	RUB 150,-
Fruit tea Fruity berries.....	RUB 150,-

Additional

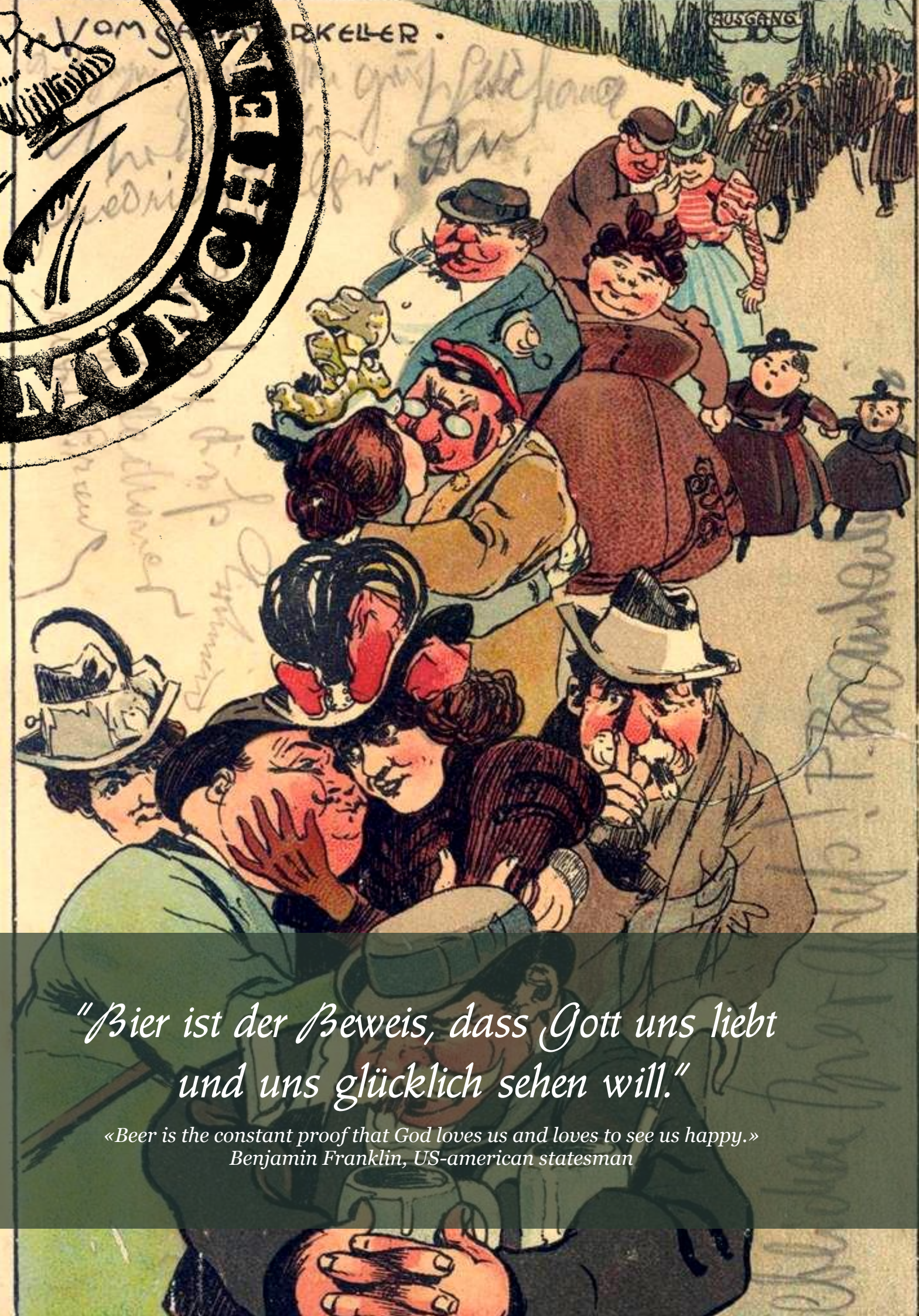
Milk (30 gr)	RUB 20,-	Cream (30 gr).....	RUB 20,-
Lemon (10 gr)	RUB 10,-	Honey (30 gr)	RUB 40,-

Non-alcoholic thirst quencher

Zum Obkühl'n

Fruit juices	0,2l RUB 60,-	1,0l RUB 240,-
<i>Apple, Orange, Tomato, Cherry</i>		
Cranberry juice	RUB 60,-	RUB 240,-
Fresh juice	RUB 150,-	
<i>Fresh orange or grapefruit juice</i>		
«Apfelschorle» (apple juice spritzer).....	0,25l RUB 150,-	1,0l RUB 400,-
<i>Very popular Bavarian thirst quencher, made of apple juice and sparkling water</i>		
Soft drinks.....	RUB 150,-	
<i>Pepsi, Mirinda, 7 Up</i>		
«Spezi».....	RUB 300,-	RUB 600,-
<i>Most popular Bavarian soft drink, made of Pepsi and Mirinda</i>		





*"Bier ist der Beweis, dass Gott uns liebt
und uns glücklich sehen will."*

*«Beer is the constant proof that God loves us and loves to see us happy.»
Benjamin Franklin, US-american statesman*

Water

A Wasser

0,33 l

Evian still waterRUB 300,-

Badoit sparkling waterRUB 300,-
0,5 l

Still water.....RUB 60,-

Sparkling water.....RUB 60,-

Cocktails Munich Style

Cocktails Münchner Art

0,15 l

«Weinschorle» (wine spritzer)..... RUB 250,-
Dry white wine, filled up with sparkling water

Campari «Spritz» RUB 300,-
Russian dry sparkling wine, Campari, lemon and orange zest, topped up with sparkling water

Premium quality Bavarian distillates and bitters

A Bayrisch's Feuerwasser

by glass 50 ml

by bottle 0,7 l

«Williamsbirnen», Bauer (0,7) 36% RUB 400,- RUB 5600,-
Pear schnapps

«Himbeergeist», Bauer (0,7) 38% RUB 400,- RUB 5600,-
Raspberry schnapps

«Zwetschken», Bauer (0,7) 36% RUB 400,- RUB 5600,-
Plum schnapps





*"Zeige mir eine Frau, die wirklich Geschmack
am Bier findet, und ich erobere die Welt."*

*«Show me a women who loves beer and I will conquer the world.»
Kaiser Wilhelm II., last German emperor*



Other spirits

Was Hochprozentigs

by glass 50 ml

by bottle 0,5/0,7/1,0 l

Vodka

Vodka Five Lakes (0,5) 40%	RUB 120,-	RUB 1200,-
Vodka Husky (0,5) 40%	RUB 150,-	RUB 1500,-
Vodka Kalevala (0,5) 40%.....	RUB 150,-	RUB 1500,-
Vodka Russian Standard Original (0,5) 40%	RUB 170,-	RUB 1700,-
Vodka Koskenkorva Original (0,5) 40%.....	RUB 250,-	RUB 2500,-

Koskenkorva Oak cranberry (0,5) 21%.....	RUB 270,-	RUB 2700,-
Vodka Koskenkorva (0,7) 37,5%.....	RUB 270,-	RUB 3780,-
Lemon Lime Yarrow		

Whiskey

Whiskey William Lawson's (0,7) 40%	RUB 240,-	RUB 3300,-
Whiskey Jonny Walker Black Label (0,7) 40% ...	RUB 600,-	RUB 8400,-
Whiskey Jack Daniel's (0,5) 40%.....	RUB 500,-	RUB 5000,-
Whiskey Kilbeggan (0,7) 40%.....	RUB 350,-	RUB 4900,-
Whiskey Macallan 12 y.o. (0,7) 40%.....	RUB 850,-	RUB 11900,-
Whiskey Chivas Regal 12 y.o. (0,5) 40%.....	RUB 600,-	RUB 6000,-

Cognac and brandy

Cognac Remi Martin VSOP (0,7) 40%.....	RUB 800,-	RUB 11200,-
Cognac Martell XO (0,7) 40%	RUB 2800,-	RUB 39200,-
Brandy Metaxa 5* (0,5) 38%.....	RUB 350,-	RUB 3500,-

Gin

Gin Befeater (1,0) 47%	RUB 300,-	RUB 6000,-
Gin Gordons (0,75) 47,3%.....	RUB 300,-	RUB 4500,-



Other spirits

Wos Hochprozentigs

by glass 50 ml

by bottle 0,5/0,7/1,0 l

Rum

Rum Bacardi Carta Blanca (0,7) 40%	RUB 270,-	RUB 3780,-
Rum Havana Club 7* (0,7) 40%	RUB 500,-	RUB 7000,-

Tequila

Tequila Camino Real GOLD (0,75) 40%	RUB 350,-	RUB 5250,-
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Vermouth

Vermouth Martini Bianco (1,0) 15%	RUB 180,-	RUB 3600,-
Vermouth Martini Rosso (1,0) 15%	RUB 180,-	RUB 3600,-
Vermouth Martini Dry (1,0) 18%	RUB 180,-	RUB 3600,-

Liqueur

Anise liqueur Sambuca (0,7) 40%	RUB 300,-	RUB 4200,-
Liqueur Becherovka (1,0) 38%	RUB 280,-	RUB 5600,-
Liqueur Campari (1,0) 25%	RUB 280,-	RUB 5600,-

«Jägermeister» (0,5) 35%

Popular German herbal liqueur

RUB 350,-

RUB 3500,-

Karelian Balsam (0,5) 40%

RUB 150,-

RUB 1500,-

Sweet liqueur Cloudberry (0,5) 21%

RUB 150,-

RUB 1500,-

Sweet liqueur Cranberry (0,5) 21%

RUB 150,-

RUB 1500,-



"Die Bayern sind ein derbes, aber gemütliches Volk, sie ließen eher Holz auf sich spalten, als dass sie zu einem Aufstand zu bringen wären; aber man nehme oder verkümmere ihnen ihr Bier, und sie werden wilder revoltieren als irgendein anderes Volk."

«The Bavarians are an uncouth but sociable folk, they would prefer to have wood hacked on them rather than be brought to a state of rebellion; but if you should seize or spoil their beer, they will revolt more wildly than any other folk.»

Posted by a newspaper in Paris 1880

