

BRUSCHETTA	
COOKED ON TOASTED CIABATTA BREAD	
Tiger prawn and avocado salsa /185 g	490
Crab, burrata and avocado /190 g	730
Eel and baked eggplant /200 g	780
Baked pumpkin, chevre cheese and pecan /200 g	560
Salmon, avocado guacamole and egg /200 g	510
Smoked roast beef and dijon mustard /155 g	620
Assorted bruschettas (salmon and egg, shrimp and avocado, baked pumpkin, roast beef) /350 g	1 050

FOCACCIA AND BREAD	
CAKES FROM THE WOOD-FIRED OVEN	
Tomato and onion	290
Sea salt and rosemary	290
Sun-dried tomatoes	290
Pesto sauce and garlic butter	290
Garlic and rosemary	290
Parmesan cheese	380
Bread basket for 2 persons / 4 persons	140 / 180
(rustic and rustic with seeds, ciabatta and grissini)	
oil to choose: black salt, sea buckthorn, citrus and parsley	

COLD APPETIZERS	
Oyster Kumamoto (Japan) /1 pcs	390
Pickled Tuscan and Sicilian olives 🌿 /100 g	390
Burrata with tomatoes and pesto sauce /300 g	980
Vitello tonnato /190 g	890
Carpaccio of artichoke /155 g	700
Sea bass carpaccio with ponzu /200 g	770
Scallop carpaccio with watermelon turnip /110 g	900
Tartar of tuna with avocado and mustard dressing /180 g	680
Beef tartar with quail egg and croutons on a branch of ciabatta /170 g	680

SALADS	
Rustic salad of ripe tomatoes, fried ciabatta and sweet onion 🌿 /310 g	570
Salad with roast beef and soaked plum /240 g	780
Fried tuna salad with quail egg and asparagus /170 g	760
Salad with seafood, asparagus and avocado /280 g	980
Salad with shrimp, avocado, rui sauce and vegetables /180 g	690
Warm crab, avocado and mango /200 g	930
Salad leaves with a fried french chicken, avocado, chives and quail egg /200 g	570
Duck, orange, strawberries and fennel salad /230 g	590

HOT APPETIZERS	
Parmigiano eggplant /185 g	490
Roman style artichoke 🌿 /160 g	980
Saute seafood under focaccia, baked in a wood stove /280 g	820
Grilled octopus, tomatoes and pickled pummelo /185 g	1 190
Clams in white wine /350 g	920

SOUPS	
Cream-soup of pumpkin with coconut jelly and fried shrimp /300 g	420
Minestrone with seasonal vegetables and fresh basil /350 g	490
Country soup with porcini mushrooms, potatoes and greens /360 g	670
Fish soup with slices of wild seabass, halibut, salmon and vegetables /400 g	670
Cacciucco fish stew with bass, shrimps, mussels and tomatoes 🌶️ /400 g	740
Young chicken soup with noodles and dill /320 g	330
additional to soups	
Patties with cabbage, chicken and mushrooms, meat, egg and onion /35 g	90

PASTA	
*pasta can be replaced with gluten-free penne / spaghetti	
Penne in a sweet-spicy sauce “Arabyata”* 🌶️ /330 g	550
Tagliatelle with porcini mushrooms in a creamy sauce* 🍷 /270 g	780
Black pasta with northern shrimp and salted salmon /260 g	660
Spaghetti vongole* /300 g	750
Black tagliatelle with shrimps* /280 g	780
Tagliatelle with salmon in a creamy sauce* 🍷 /250 g	850
Spaghetti cacio e pepe with pecorino* 🍷 /260 g	800
Tagliolini Carbonara with smoked bacon and cream sauce* 🍷 /300 g	770
Spaghetti Bolognese with beef* /270 g	730
Pappardelle with beef in a sauce of Gorgonzola* 🍷 /250 g	950
Pumpkin gnocchi with Parmesan mousse /190 g	500
Gnocchi in cheese sauce /250 g	450
Ravioli with king crab /170 g	770
Ravioli with ricotta and parmesan mousse /240 g	630
Ravioli with rabbit and porcini mushrooms /250 g	810
Ravioli with sea fish and shellfish /240 g	550
Caramelle with porcini mushrooms and parmesan cream /250 g	900

RISOTTO	
Porcini mushrooms, mascarpone and cheese cream /230 g	690
Kamchatka crab and pink tomatoes /240 g	1 100
Seafood with tomato sauce /280 g	840
Bianco with lamb and mascarpone /230 g	740

SAUCES	
Tomato, cucumber tar tar, creamy mushrooms sauce, mustard, pepper sauce, ruille /50 g	150

NEAPOLITAN PIZZA	
FROM A WOOD-BURNING STOVE	
Margerita /400 g	550
Quattro formaggi /475 g	780
Burrata with black truffle /530 g	980
Pizza with pear and gorgonzola with truffle oil /530 g	650
Pizza with spicy beef and string beans 🌶️ /450 g	990
Pizza with scallops and spinach /560 g	990
Frutti di Mare /500 g	780
Diablo 🌶️ /690 g	590
Bianca /520 g	720
Peperoni con prosciutto /580 g	790
Prosciutto e funghi /470 g	640
Salami Picante /460 g	640
Calzone with meat /500 g	710

BLACK TRUFFLE /1 g		140
DISHES FOR THE COMPANY		
Antipasti for 2 persons / 4 persons /400 /720 g		1 240 / 2 200
(chorizo, san marco, salami milano, served with olives, sun-dried tomatoes, parmesan, gorgonzola, scamorza and grissini)		
Dorado, sea clams, baked tomatoes /350 g		1 300
Roman pizza for 4 persons		
Quattro formaggi /1 300 g		2 400
Prosciutto e funghi /1 400 g		1 600
Salami Picante /1 400 g		1 900
Margerita /1 300 g		1 500

GRILLED DISHES*	
Sea bass / Gilthead /340 g	890
Back of salmon /250 g	1 330
Farm chicken with herbs /410 g	630
Rack of Lamb /260 g	1 440
Steak mignon of grain-fed beef /250 g	2 400
Ribeye of grain-fed beef /400 g	2 400

FISH DISHES	
Dorado fillet on roasted potatoes with tomatoes sauce /370 g	970
Salmon with fried cauliflower in white wine sauce /300 g	990
Roasted halibut with stewed vegetables /235 g	1 100
Sea bass in beurre blanc sauce with salsa from olives and capers /430 g	980
River flounder, spinach and stewed tomatoes /350 g	710
Baked cod with brussels sprouts /200 g	620

MEAT AND POULTRY	
Young chicken cutlets with a side dish of spinach and mashed potatoes /310 g	680
Duck leg with baked potato /270 g	740
Duck breast with Jerusalem artichoke /230 g	790
Lamb shoulder with baked vegetables /310 g	860
Beef Patty with mashed potatoes /290 g	550
Chicken fillet with broccoli and black pepper /210 g	500
Veal liver with mashed potatoes and mustard sauce /350 g	820

VEGETABLE AND RICE 🌿	
Baked grilled potato /150 g	300
Mashed potatoes /150 g	250
Roasted cauliflower with parmesan mousse /190 g	680
Black Brown rice /150 g	400
Broccoli and sweet chili /175 g	490
Fresh spinach leaves /150 g	550
Grilled vegetables (zucchini, beets, tomatoes, broccoli, peppers and carrots) /265 g	420

DESSERTS	
Baked pear, brioche and coffee mousse /210 g	490
Chocolate “Smetannik” with persimmons and hazelnuts /220 g	400
Boiled sweet condensed milk panna cotta with mango cream /190 g	360
Homemade tiramisu /160 g	350
Vanilla mousse and feijoa tartar /200 g	450
Carrot sponge cake, yogurt cream and kumquat /210 g	450
Hot chocolate cake with vanilla ice-cream /160 g	550
Apple pie with vanilla ice-cream /170 g	420
Strawberry millefeuille with yogurt cream /200 g	530
Cheese platter (Gorgonzola, Parmesan, Camembert Skamorttse, served with honey and nuts) /340 g	1 200
Assorted homemade Italian cookies /140 g	290
Ice cream (vanilla, strawberry, chocolate, pistachio) /1 ball /50 g	180
Sorbets (black currant, mango, lemon-lime, strawberry-raspberry) /1 ball /50 g	180
Fruit platter (plum, grapes, persimmons and tangerines) /400 g	540

*The weight of the dishes is indicated in raw form. All prices are listed in rubles. We accept rubles
🌶️ spicy dishes
🌿 dishes prepared without the use of animal products
🍷 pasta can be cooked in a cheese wheel



This menu is advertising material
The control menu you can found
at the administration

#WHITERABBITFAMILY



#LUCIANOMOSCOW

SOFT DRINKS

mineral water 330/750 ml

Evian	350 / 550
Badoit	350 / 550

juices 200 ml

Orange, cherry, apple, peach, tomato	210
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freshly squeezed juices 200 ml

Carrot / Apple / Orange / Grapefruit	330
Celery	390
Pear / Lemon	410
Tomato	490
Pineapple	630

soft drinks 250 ml

Pepsi / Pepsi Light / 7 Up / Mirinda / Evervess Tonic / Ginger Ale	190
Adrenaline Rush	260

lemonade 350/1000 ml

Matcha and lime leaves / Pear with mango and spices / Citrus and almonds / Raspberry-basil / Ginger and pineapple / Cranberrie / Passion fruit and peach / Birch juice with elderberry and rosemary	320 / 900
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smoothies 350 ml

Mango smoothie with peach and bioyoghurt / Green smoothie	380
Matcha smoothie with vanilla ice-cream and kiwi / Berry smoothie / Strawberry and banana smoothie	400

HOT DRINKS

warming tea 550 ml

Pear with mango / Berry mix / Raspberry with ginger / Dogwood with jasmine / Goji berries with pumpkin / Seabuckthorn with orange / Boreal mix	480
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tea 550 ml

Ceylon / Earl Grey / Sencha	370
Jasmine tea / Linden tea / Dogrose	370
Qu Qiao (tatar buckwheat) / Ginseng oolong	490
Lapsang Souchong / Pu-ehr / White Puer / Da Hong Pao	490
Fermented blooming Sally / Tie Guan Yin / Sagan-daila	490

matcha

Matcha cappucino / lactose-free milk /150 ml	300
Matcha cappucino coconut / soy / almond milk /150 ml	330
Matcha latte / lactose-free milk /250 ml	300
Matcha latte coconut / soy / almond milk /250 ml	330
Spicy matcha tea coconut / almond milk /550 ml	400
Jerusalem artichoke syrup /20 ml	70

coffee

Ristretto /20 ml	200
Espresso / Double Espresso /40 /80 ml	200 / 260
Americano /100 ml	200
Macchiato /50 ml	220
Cappucino /150 ml	270
Cappucino coconut / soy / almond / lactose-free milk /150 ml	330
Latte /250 ml	270
Latte coconut / soy / almond / lactose-free milk /150 ml	350
Raf coffee /250 ml	270
Cold coffee /150 ml	270
Decaffeinated coffee /40 ml	290
Cocoa with marshmallow /250 ml	170
Cocoa with marshmallow на coconut / soy / almond milk /250 ml	270
Cocoa with marshmallow lactose-free milk /250 ml	220
Hot chocolate with pastila /120 ml	380

TEA ADDITIVES

jam 50 g

Pumpkin, quince, rose petals, walnut, blackberry, black mulberry, dogwood, raspberry, white sweet cherry	120
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additives

Buds of roses / thyme / chrysanthemum flower / chamomile / mint / ginger / sagan-daila	60
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SEASONAL COCKTAILS

Ristretto Martini (smoked vermouth, suz, cassis, gin, orange bitter, ristretto) /120 ml	590
Poirot (pear schnaps infused mozzarella, basil syrup, Chartreuse, maraschino) /150 ml	640
Orientale (sake infused Sagan-daila, elderberry liquor, milk oolong syrup, dry vermouth) /120 ml	550
Phantom (smoked vermouth, 15 year old rum, creme de cassis) /150 ml	680

sparkling wine

Martini Prosecco /187 /750 ml	850 / 3 600
Martini Asti /187 /750 ml	1 300 / 3 900
Martini Rose /750 ml	3 900

vermouth

Martini Bianco / Extra Dry / Rosso / Fiero /100 ml	400
Martini Reserva Ambrato / Rubino /75 ml	550
Lillet /50 ml	340

fortified wines 75 ml

Calem White & Dry	450
Graham's Fine Ruby	470
Quinta do Qrasto LBV 2013	490
Quinta do Qrasto Colheita 1998	1 030
Madera Blandy's, "Rainwater" Medium Dry	470
Jerez Fino Marismeno	470
Jerez Amontillado	570
Jerez Pedro Ximenez	590
Pommeau de Normandie, Michel Huard /50 ml	590
Sake Toko Junmai Ginjo Genshu	500

russian distillate 50 ml

Samovar rjanoi / pshenichni / kupecheski	350
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vodka 50 ml

BELUGA NOBLE	
WHITE RABBIT FAMILY RESERVE	420
Ketel one	390
Belaya Berezka / Belaya Berezka Gold	240 / 250
Absolut	280
ONEGIN	370
Finlandia Vodka / Finlandia Grapefruit / Finlandia Nordic Berries / Finlandia Redberry	280
Grey Goose	480

gin 50 ml

Sipsmith London Dry	790
Beefeater	400
Bombay Sapphire	540
Tanqueray № Ten	790
Gordon's Premium Pink	460
Hendrick's	620

rum & cachaca 50 ml

Brugal Anejo	400
Brugal 1888	890
Captain Morgan Spiced Gold	350
Zacapa 23	980
Bacardi Anejo 4	450
Bacardi Gran Reserva 8 Anos	680
El Ron Prohibido Gran Reserva 15 y.o.	520
Sailor Jerry	380
Cachaca	350
Havana Club 7 Anos	720

tequila 50 ml

Sauza Silver / Sauza Gold	400 / 450
Olmecca Classico	400
El Jimador Blanco 100% Agave	450
El Jimador Blanco Reposado 100% Agave	490
Patron Reposado	870
Don Julio Blanco	920
Don Julio Reposado	970

scotch blended whisky 50 ml

Famous Grouse 12 y.o.	690
Naked Grouse Blended Malt	640
Chivas Regal 12 y.o.	680
Johnnie Walker Red Rey Finish	590
Johnnie Walker Black Label 12 y.o.	690
Johnnie Walker Gold Label	1 100
Monkey Shoulder	600

scotch single malt 50 ml

The Macallan 12 years Double Cask	950
The Macallan 12 years Triple Cask	950
The Singleton 12 y.o.	720
The Singleton Tailfire	820
Auchentoshan American Oak	780
Highland Park 12 y.o.	850
Lagavulin 16 y.o.	1 350
Talisker 10 y.o.	890
Glenfiddich 12 y.o.	700
The Glenlivet 12 y.o.	780
Clan Denny Islay Whiskey 8 y.o.	560

american whiskey 50 ml

Jack Daniel's Old №7	480
Jack Daniel's Honey	480
Gentleman Jack	650
Jim Beam	380
Jim Beam Double Oak	490
Woodford Reserve	830
Maker's Mark	580
Bulliet Rye	540
Bulliet Bourbon	550

irish whiskey 50 ml

Jameson	450
Jameson Black Barrel	620
Poitin	820

japan whiskey 50 ml

YAMAZAKI DR	1 210
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cognac, armagnac, brandy 50 ml

Courvoisier VS	620
Courvoisier VSOP	920
Courvoisier XO	2 600
Brandy XO. De Valcourt	420
Baron G. Legrand Bas Armagnac VS	620
Frapin XO	1 900
Calvados Marquis de Montdidier VS	570

grappa, eau de vie, amaro 50 ml

Zanin 1895 Le Opere Grappa Riserva	380
Amaro	490
Pisco	450
Blanche de Normandie	620
Di Pere Williams	890

homemade limoncello 50 ml

With lemon grass and lime leaf	320
With tangerine and sage	350

liqueurs 50 ml

Malibu	300
Baileys	400
Albert Bichot Creme de Cassis	400
Kahlua	440
Amaretto Disaronno	450
Sambuca	400
Jagermeister	450
Becherovka	450
Cointreau	430
Angelus	520

bitters 50 ml

Martini Riserva Bitter	450
Aperol	330
Fernet Branca	540
Absinthe La Fee Hypno	550
Beluga Hunting Berry / Beluga Hunting Herbal	420

draft and bottled beer

Heineken (Netherlands) /250 /500 ml	200 / 380
Guinness (Ireland) /250 /500 ml	290 / 560
Affligem Blonde (Belgium) /330 /500 ml	350 / 490
Heineken (Netherlands) /330 ml	250
Heineken 0,0 (Netherlands) /330 ml	190
Petrus Aged Red (Belgium) /330 ml	470
Blanche de Namur (Belgium) /330 ml	390
Maisels Weisse (Germany) /500 ml	350
Cider Coquerel Brut (France) /750 ml	1 400

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