

WHITE
125 ml

2022 Muscadet, Domaine De La
Grenaudiere
Loire, France
- 690 -

2020 En La Parra
Bodegas Añadas, Cariñena,
Spain
- 750 -

2023 Riesling, Cliffhanger
Mosel, Germany
- 890 -

2017 Chardonnay, Villa Victoria,
Семигорье, Россия
- 950 -

2022 Petit Chablis, Domaine
Schaller, Bourgogne, France
- 1500 -

BEER & CIDER

Port Pilsner
450 ml - 650

Sport Pilsner N/A
450 ml - 550

Tram 16
330 ml - 650

Ingria
330 ml - 700

Black Magic
330 ml - 700

Cider Strelka
330 ml - 700

LEMONADES
300 ml

Spicy with basil
- 350 -

Lavender
with rose and grapefruit
- 350 -

Citro
- 350 -

Evervess
- 450 -

WATER

Dausuz
500 ml - 350

Dausuz
850 ml - 500

Saint Geron Gazeuse
750 ml - 1100

WINE

- BY THE GLASS -

NV Prosecco
Valdo
Origine Brut,
Veneto, Italy
- 950 -

SPARKLING
125 ml

NV Cava, Bach, Brut,
Catalonia, Spain
- 750 -

CHAMPAGNE
125 ml

NV Lucien Dagonet & Fils
Brut Tradition, Champagne, France
- 2200 -

NV Cremant
de Limoux Rose
Brut, Valentin
N°69, Languedoc
- 1150 -

RED
125 ml

2022 Pinot Noir, Anterra,
Sicilia, Italy
- 690 -

2022 Chianti, Monteguelfo,
Checci, Toscana, Italy
- 750 -

2021 XINO-XANO, Oriol Rossell,
Penedes, Spain
- 950 -

2022 Côtes du Rhône, Domaine
Grand Nicolet,
Rhône Valley, France
- 1250 -

2021 Givry 1er Cru,
Domaine Chofflet,
Bourgogne, France
- 2300 -

ROSE
125 ml

2020 Syrah Rose,
'L'Autantique', Foncalieu,
Languedoc-Roussillon, France
- 750 -

DESSERT
60 ml

2019 Château Villefranche,
Sauternes, France
- 850 -

2018 Tokaji 'Szamorodni',
Gizella, Tokaji, Hungary
- 1300 -

700 ml TEA

Sencha - 600
Jasmine - 600
Ceylon - 600
Earl Grey - 600
Herbal - 600

HOT BEVERAGES 700 ml

Jasmine with lavender
and lemongrass - 650

Spicy with bergamot
and chili - 650

COFFEE

Espresso - 250
Americano - 250
Double Espresso - 300
Cappuccino - 350
Flat White - 350

DRINKS
by
Reborn

COCKTAILS

FLEUR MYSTIQUE

Elderflower liqueur, sherry manzanilla,
spilantes flowers, lavender cordial, tonic

- 800 -

RUBY HERB

Cocchi "americano" rosa,
gin, cranberry-rosemary,
jasmine, sparkling wine,
tonic, lemon

- 800 -

PINE TINI

Onegin vodka,
lavender cordial,
pine liqueur, jasmine,
anchan

- 800 -

STREGA BENEVENTO

Strega liqueur, jasmine,
vanilla-cardamom syrup

- 750 -

EASY NEO GIMLET

Sake, kombu seaweed,
shiso, chili syrup, lemon

- 750 -

PICKLED MARTINI

Vodka, dry vermouth,
pickled gherkins

- 850 -

PINK GRASS SOUR

Gin, jasmine, lemongrass-grapefruit
syrup, hibiscus, egg white, lemon

- 750 -

KUMMEL SOUR

Grey Goose vodka, banana
liqueur, caraway liqueur,
gooseberry, egg white,
bergamot

- 850 -

PEPPER EMBER

Tequila, orange
liqueur,
bulgarian
pepper cordial

- 850 -

CHAMOMILE
FIZZ N/A

Jasmine, chamomile,
lemon, honey,
soda

- 550 -

PINK GRASS
SOUR N/A

Jasmine, lemongrass-
grapefruit syrup,
hibiscus, lemon, egg white

- 600 -

TEA LYCHEE
PUNCH N/A

Lavender, anchan,
lychee, pineapple,
tarragon, lemon

- 550 -

Web version
of the menu

English version
of the menu



SOUPS

CHICKEN BROTH
WITH RAVIOLI
- 650 -

SEA SOUP WITH
HALIBUT AND SALMON
- 1100 -

MINCED BEEF SOUP
WITH SMOKED PAPRIKA
- 800 -

SALAD WITH
DUCK CONFIT
*pomelo and gochujang
sauce*
- 850 -

KOREAN BBQ
CHICKEN
- 850 -

FOIE GRAS
WITH APRICOT
and amaretto
- 2100 -

CHICKEN
IN LEMON SAUCE
- 1250 -

CHICKEN
PATE
*with pecan and
coffee sauce*
- 650 -

FOR STEAK WE OFFER SAUCE: TOMATO,
CACIO E PEPPE OR SMOKED PARMESAN

STEAKS

MARBLED GRAIN-FED BEEF
FROM THE VORONEZH REGION

STRIPLOIN
• 1200 •

BAVETTE
• 850 •

TOMAHAWK
• 1650 •

STEAK PRICES ARE LISTED
PER 100 GRAMS

T-BONE
• 1300 •

RIBEYE
• 1500 •

FILET MIGNON
• 1600 •

BEEF

SMOKED CHEEK PIE
AND SOUR CREAM
• 800 •

TATAKI WITH PEPPER SAUCE
AND CELERY CREAM
• 1200 •

RAVIOLI WITH BRAISED
CHEEK AND PARMA HAM
• 950 •

CHEESE CROQUETTE
WITH MARBLE BEEF TARTARE
AND BLACK TRUFFLE
• 1050 •

BONE MARROW
WITH GREMOLATA
• 950 •

CARPACCIO
WITH SPICY
EGGPLANT
AND SESAME AIOLI
• 950 •

BEEF TENDERLOIN
CEVICHE
WITH RAMIRO PEPPER AND CHILI
• 950 •

LOOKING AT
MEAT
FROM ANY OTHER
DIFFERENT SIDE

CHATEAUBRIAND STEAK
WITH CACIO E PEPE SAUCE
• 2700 •

BEEF BOURGUIGNON
WITH MASHED POTATOES
• 1350 •

SMOKED BEEF RIB
ON THE BONE
• 2200 •

STIR-FRIED
MARBLE BEEF TENDERLOIN
• 1200 •

BEEF WELLINGTON
- 3300 -

Green salad 850
with sesame dressing

Tomato carpaccio 1150
with basil cream
and capers

RABBIT

RABBIT PUFF PASTRY 850
with smoked cheese

CABBAGE ROLLS 1100
with rabbit and white mushrooms

PORK

TERRINE *with smoked brisket and chorizo* 650

BELGIAN WAFFLE *with mortadella* 850

RIGATONI *alla amatriciana with smoked bacon* 950

VEGETABLES

French toast 750
with onion confit
and Gruyère

Broccoli and green 650
onion pate
with mascarpone

Fried haloumi 900
with pistachios
and tamarind sauce

Roasted zucchini 850
with tomato sauce and
mascarpone

GARNISH

Mashed potatoes 650
with meat sauce
and fried onions

Fresh tomato 950
salad with
red onions

Roasted 650
vegetables with
pesto and feta

Green 750
asparagus 100 gr

LAMB

LAMB TARTARE *with egg yolk* 950

CHOPPED LAMB STEAK *with romesco sauce* 950

LAMB CHOPS *with olive tapenade* 100 g 1500

WHOLE LAMB SHOULDER *целиком* 800 g 6900

SEAFOOD

Toast with Cantabrian anchovies 850

Far Eastern scallop sashimi with shiso dressing 1250

Far Eastern scallops with pike caviar and asparagus 1900

Salmon fillet with kale and broccoli 2250

Murmansk halibut with acqua pazza sauce 2250

The

REBORN

Meat by
Duo

Special
by Chef

BATTUTA
FROM MARBLE CUT - 1200

*With sturgeon caviar
25 grams - 3500*

STEAK DIANA
- 3200 -

BIRD