# DUO GASTROBAR

Spring 2026

## APPETIZERS

| | |
|---|---|
| **Salad with sour cream** *and pike caviar* | 790 |
| **Green salad** *with sesame sauce* | 750 |
| **Roasted beet salad** *with pecan* | 550 |
| **Burrata** *with pear and miso sauce new* | 850 |
| **Oxtails** *with parmesan mousse* | 690 |
| **Chicken liver pâté** | 590 |
| **Gratin** *with mortadella and parmesan new* | 590 |
| **Salad with duck** *and bean sprouts* | 750 |
| **Yellowfin tuna ceviche** *since 2014* | 850 |
| **Sea scallops** *with mango and citrus sauce new* | 790 |
| **Beef tartare** *on Borodinsky bread new* | 750 |
| **Beef tartare** *with corn chips and pecorino* | 690 |
| **Salad** *with tomato and pomegranate new* | 850 |
| **Bruschetta** *with smoked salmon and sour cream new* | 950 |

## MAIN COURSES

| | |
|---|---|
| **Chicken thigh** *with polenta and mortadella new* | 750 |
| **Scallops** *with buckwheat and smoked duck breast since 2014* | 950 |
| **Squid** *with nero venere rice* | 850 |
| **Flounder** *with celery croquette and spinach* | 850 |
| **Cabbage** *in cheese sauce with truffle* | 650 |
| **Chicken liver** *in wine sauce new* | 750 |
| **Bavette steak** *with beans and truffle sauce new* | 850 |
| **Orzo pasta** *with veal cheeks* | 850 |
| **Zander** *with gorgonzola and zucchini new* | 850 |
| **Veal cheeks** *with spelt* | 950 |
| **Duck breast** *with morels and potato gratin* | 890 |
| **Lamb** *with eggplants and feta* | 890 |

## SOUPS

| | |
|---|---|
| **Spicy soup** *with duck and noodle* | 590 |
| **Cold Soup** *with smoked salmon* | 850 |
| **Langoustine bisque** | 650 |

Bread 290

## DESSERTS

| | |
|---|---|
| **Passion fruit mousse** *with gorgonzola since 2014* | 650 |
| **Prunes with salted caramel** *and pecan* | 650 |
| **Chocolate ganache** *with blackcurrant* | 590 |
| **Berries with lemon sorbet and basil** *new* | 750 |
| **White chocolate ganache** *with passion fruit* Альфа Банк AlfaOnly | 750 |

Альфа Банк AlfaOnly Cashback of up to 10% on your first order per month for Alfa Only and A-Club customers.

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## GLASSES

### SPARKLING WINE

| | | |
|---|---|---|
| 2024 | **'Sin' Low Alcohol, Vina Albali** *Castile&Leon, Spain* | 750 |
| NV | **Prosecco by Duoband Brut, Bruni** *Veneto, Italy* | 790 |
| NV | **Magnatum Blanc de Blanc** *Kuban, Russia* | 990 |
| NV | **Bernard Remy 'Carte Blanche'** *Champagne, France* | 1490 |

### WHITE WINE

| | | |
|---|---|---|
| 2025 | **Gewurztraminer, Dr.Schmitt** *Pfalz, Germany* | 690 |
| 2023 | **Rkatsiteli Sur Lie, Esse** *Crimea, Russia* | 850 |
| 2023 | **Riesling, Johann Topf** *Niederosterreich, Austria* | 890 |
| 2024 | **Sauvignon Blanc, Moon Twist** *Marlborough, New Zealand* | 950 |
| 2023 | **Beaujolais Lancié** *Burgundy, France* | 1490 |

### RED WINE

| | | |
|---|---|---|
| 2025 | **Malbec, Trapiche** *Mendoza, Argentina* | 690 |
| 2023 | **Pinot Noir, Amodo** *Lombardia, Italy* | 750 |
| 2024 | **Zweigelt, Wein Klang** *Niederosterreich, Austria* | 790 |
| 2024 | **Chianti, Geografico** *Tuscany, Italy* | 850 |
| 2022 | **Sancerre Rouge, Berthier** *Loire, France* | 1690 |

## NON-ALCOHOLIC DRINKS

| | |
|---|---|
| **Espresso** | 250 |
| **Americano** | 300 |
| **Cappuccino** | 350 |
| **Latte** | 390 |
| **Espresso tonic** | 390 |
| **Iced latte** | 390 |
| **Lavender raf** | 450 |
| **Black tea / Earl Grey** | 390 |
| **Green tea / jasmine** | 390 |
| **Herbal tea** | 390 |
| **Earl Grey** *with orange and cinnamon* | 550 |
| **Cranberry** *with ginger and thyme* | 550 |
| **Iced teas** *Jasmine & mango 300ml* *Hibiscus & pineapple 300ml* | 350 |
| **Homemade lemonades** *350ml* | 390 |
| *Cranberry, pineapple, tarragon* *Lemon, rosemary, sage* *Orange, grapefruit, ginger* | |
| **Evervess Tonic** 250ml | 390 |
| **Coca-Cola** *classic/zero* 330ml | 550 |
| **Krasota water** 750ml | 250 |

## COCKTAILS

**Pearl Sour** 690
*Gin, orange liqueur, chili pepper syrup, egg white, rice crisps*

**Violet Fizz** 690
*Gin, Monin Creme de Violette, lavender, rose, tonic*

**Citrys Tini** 690
*Vodka Grey Goose, Limoncello, orange, lemongrass, ginger, buckwheat tea*

**Another Hugo** 690
*Vodka Beluga Noble, Martini Extra Dry, Monin Fleur De Sureau, lavender, tonic*

**Negroni** 690
*Gin, Martini Rosso, Martini Bitter*

**Herbal Smash** 690
*Gin, lemon, hibiscus, basil, verbena*

### MOCKTAILS

**Citrys Tini n/a** 450
*Orange, lemongrass, ginger, buckwheat tea*

**Herbal Smash n/a** 450
*Gin n/a, birch sap, lemon, hibiscus, basil, verbena*

## BEER & CIDER

| | | | |
|---|---|---|---|
| **dutch. IPA** 330 ml | 590 | **DTB Sport Pilsner n/a** 330 ml | 490 |
| **dutch. Blanche** 330 ml | 590 | **Toksovo Cidery, Svyatoy Domkrat** 330 ml | 650 |
| **DTB Port Pilsner** 330 ml | 550 | | |