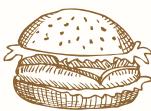


SUMMER 2025



BURGERS



All our burgers are served on a homemade brioche bun.

Bourbon Burger 4799

A juicy chopped beef patty topped with house-made bourbon sauce, Gouda cheese, fresh greens, and vegetables. Served with two types of fries on the side.

EXTRA CHEESE Burger 4899

A true celebration for cheese lovers! You've never seen this much cheese in a burger before.

FINGER FOOD

Jerky 2299

From the Quechua word for dried and cured meat. A classic snack for meat lovers.

Manchester Beer Platter 4199

A savory mix of assorted nuts, Chechil cheese, potato chips, and salsa sauce.

Her Majesty's Hunters' Snack 2999

A traditional assortment of hunter-style cured sausages, hearty and flavorful.

Chicken "Seeds" 3599

Sautéed chicken thighs tossed in spicy Szechuan sauce. Delicious with beer — though just as good without it.

Fish & Chips 3999

Golden battered fish, potato wedges, and sauce. A legendary British classic.

Meat Twigs 2099

Similar to jerky, but with a twist — another take on dried meat.

Duck "Seeds" 3399

Marinated duck fillet pieces, deep-fried, glazed with a sweet and spicy sauce, and topped with fresh dill. Not just tasty — absolutely addictive, especially with a pint of cold ale.

Cured Fish 1999

Ask your server for today's selection of dried fish.

Cured Duck 1999

An elegant delicacy with deep flavor. Tender, aromatic meat with a delicate saltiness and subtle spice notes. Pairs beautifully with wine, cheese, and fresh bread.

Buffalo Wings 3699

The legendary American bar snack — fiery, juicy, and impossible to resist.

Lamb "Seeds" 4799

Fried young lamb ribs coated in rich Louisiana-style sauce.

FOOD

PITAS



The beloved street food of the freedom-loving people of the East and Mediterranean.

Chicken Pita 3499

Marinated chicken fillet with finely chopped tomatoes, cucumbers, onions, and red cabbage, blended with aromatic herbs and a tangy tomato sauce.

Beef Pita 3999

Tender marinated beef, red onions, tomatoes, red cabbage, fresh cucumber, a mix of fragrant herbs, and a bold tomato sauce.

MAIN COURSES

Boneless Ribeye Steak 7169

A premium cut from the marbled rib section of grain-fed beef.

Beef Medallions in Mushroom Sauce 6499

Tender grilled beef medallions served with creamy mashed potatoes and a rich mushroom sauce.

Braised Beef Ribs 7999

Melt-in-your-mouth beef ribs, lovingly slow-cooked for 10 hours with aromatic herbs, then oven-glazed with barbecue sauce. Served with pickles and marinated onions for a perfectly balanced flavor experience. Tender? Absolutely.



Grilled Sausages 4799

Juicy chicken and beef sausages in natural casing, grilled to perfection. Served with airy mashed potatoes, marinated onions, and a classic demi-glace sauce.

Pepper Steak 6969

A succulent beef steak seared with aromatic butter and generously coated in pepper sauce for a bold kick. Served with crispy potato wedges.

SOUPS



Hangover Soup 3299

A new London classic. Light chicken broth with fresh vegetables, rice noodles, and tender chunks of chicken fillet. Perfect comfort food — any time, any mood.

SIDES

Mashed Potatoes 999

Classic, hearty, and satisfying.

Grilled Vegetables 2299

A colorful medley of bell peppers, eggplant, zucchini, mushrooms, and tomatoes.

Mixed Fries 1999

A crispy duo of white potatoes and sweet potatoes, deep-fried to golden perfection.

Parmesan Potato Wedges 1999

Golden potato wedges, now with Parmesan!

SALADS

Panzanella Salad 3269

A light Italian salad made with juicy tomatoes, crispy bread, olive oil, and fresh herbs. Refreshing, aromatic, and full of Mediterranean charm.

Chicken Salad 3369

Tender chicken fillet paired with fresh vegetables, vibrant greens, and a light dressing. Hearty and wholesome.

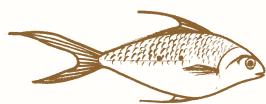
Salmon Salad 4669

Delicate salmon, crunchy cucumbers, avocado, cherry tomatoes, and sesame seeds — all brought together with a flavorful Asian-style dressing.

Roast Beef Salad 3969

Thin slices of aromatic roast beef with crisp vegetables and greens, dressed in a zesty sauce. Satisfying and full of flavor.

FISH



Salmon Fillet with Fresh Salad 5969

Delicate salmon fillet served with a mixed salad in a creamy, herb-infused dressing. A light and healthy choice.

APPETIZERS

Edamame Beans 2899

Lightly boiled and then pan-seared in a sweet and sour glaze.



Grilled Shrimp 4469

Juicy seafood with a crispy crust and a subtle smoky aroma.

Mini Bruschetta Set (Salmon, Shrimp, Braised Beef Tongue) 4769

A trio of mini bruschettas — not just delicious, but divinely so.

Tuna Tartare 3969

A refined appetizer made with fresh tuna and delicate spicy undertones.

Antipasti 6969

A classic Italian starter featuring a variety of marinated vegetables, cheeses, cured meats, and olives. A perfect pairing with your aperitif.

Crispy Cauliflower 1969

Golden florets with a tender center and a perfectly crisp coating.

Broccoli in Nut Sauce 1969

A healthy-eating favorite! Fresh, nutritious, and bursting with flavor.

Cheese Balls 2799

Crispy-coated Gouda cheese bites served with tartar sauce.

Roast Beef with Tuna Sauce 2669

Thinly sliced roast beef, slow-cooked for 10 hours at a low temperature, served with a refined tuna and caper sauce. Oven-roasted cherry tomatoes add a bright, sweet touch to this hearty dish.

OYSTERS

FRESH OYSTERS FLOWN IN DIRECTLY FROM FRANCE.
AVAILABLE ONLY ON SATURDAYS AND IN VERY
LIMITED QUANTITIES.

Ask the bartender for available varieties, pricing, and current stock.

GASTRO BISTRO

Hummus with Olives 1469

An ageless gastrobistro classic! Creamy hummus with tomatoes and olives — the perfect way to start the evening with a glass of wine.

Chicken Liver Pâté 1469

A silky-smooth spread with rich, cheesy undertones and a touch of spice. Best enjoyed with freshly toasted ciabatta.

Gorgonzola Dip 1569

A creamy, savory dip with the bold flavor of Gorgonzola and a hint of spice. Perfectly paired with warm ciabatta.

MAIN COURSES

Duck Breast with Pear 4469

Tender duck breast served with caramelized pear, creating the perfect harmony of sweetness and spice. An elegant and refined dish.

Braised Beef with Mashed Potatoes 3569

Slow-cooked to melt-in-your-mouth tenderness, this juicy beef is perfectly paired with fluffy mashed potatoes.

Seafood Pasta 4269

Delicate pasta tossed with a medley of seafood in a fragrant tomato sauce. Light, savory, and full of coastal flavor.

Aglio e Olio Pasta 2969

A simple yet flavorful classic with pasta, garlic, olive oil, and a touch of chili. Pure Italian elegance on a plate. e

Carbonara Pasta 3869

Creamy pasta with crispy bacon, egg, and Parmesan.

Mussels in White Wine with Ciabatta 6169

Plump mussels simmered with onion, garlic, and parsley in a fragrant sauce of white wine, butter, and olive oil. Served with toasted ciabatta for dipping.

WINE APERITIF



SPANISH JAMÓN / 30g 5969

ASSORTED OLIVES / 50g 1369

BRIE CHEESE / 30g 1769

CAMEMBERT CHEESE / 30g 1769

PARMESAN CHEESE / 30g 1769

DANISH BLUE CHEESE / 30g 1769

PROSCIUTTO DI PARMA / 30g 1269

RECOMMENDED PAIRINGS:

— FOR WHITE AND SPARKLING WINE: BRIE, CAMEMBERT, OLIVES

— FOR RED WINE: PARMESAN, PROSCIUTTO, OLIVES

WINE SIXTY NINE

BAR



!THE CURRENT
DRINKS MENU
IS IN THE BAR

* According to Article 13 of the Law "On Advertising".
Advertising of alcohol is prohibited in the media.