











BEER&BRUT SPARKLING PUB

STARTERS&SNACKS






Cold snacks

 	Beef tartare with pike caviar	590
	Tuna tartare with Japanese nettle sauce	790
	Salmon tartare with avocado	820
	and parmesan mousse	
	Beef carpaccio	670
	Burrata with tomato ragout	920
	Bruschetta with stracciatella, tomatoes and pesto	590
	Kamchatka crab bruschetta	890
	Lobster bruschetta with guacamole	890
	Smørrebrød with herring and avocado	310
	Rabbit pâté with blackcurrant jam and Tallinn rye bread	460
	Cheese platter	980



Hot snacks

	Dim sum with beef, truffle oil and ponzu sauce	520
	Dim sum with crab and yuzu sauce	690
	Dim sum with shrimp and shiso-ponzu sauce	620
	Bao with chicken	280
	Cheese sticks	520
	Deep-fried camembert with mango chutney	620
	Zucchini waffles with sour cream and pike caviar	590
	Fried pike sticks with spicy sauce	680
	Fresh corn tempura with parmesan	490
	Fish&chips with zucchini	580
	Crab and shrimp croquettes with mango sauce	620
 	Golden chicken wings	590


HOT DISHES

	Mussels with gorgonzola and fennel sauce	980
	Grilled octopus with vegetables	1570
	Shrimp curry	980
	Wok-seared seafood noodles	780
	Crab burger	780
	Ravioli with crab and black pepper sauce	660
	Smoked eel with truffle purée	790
	Squid with fenugreek	760
	Smoked trout with ptitim and unagi sauce	860
	Sea bass fillet with fried zucchini and tomato confit	920
	Roasted cod fillet with mixed vegetables	820
	Baked potatoes with duck	890
	Udon noodles with chicken and black bean sauce	590
	Rabbit cutlet with mashed potatoes and baby carrots	720
	Beef burger	650
	Veal cheeks with mashed potatoes	690
	Lamb neck stew with potato croquette	870
	Rice noodles with beef and kimchi cabbage	630
	Striploin steak	1600


SALADS

	Hawaiian poke salad with sesame dressing	690
	Mizuna leaves with salmon and wasabi	720
	Thai shrimp salad	720
	Lobster salad with Thai mango and ginger sauce	1100
	Dried duck salad with goat cheese, spinach, sorrel and persimmons	720
	Wok-seared chicken salad	520
	Spicy roast beef and roasted pepper salad	690

SOUPS

	Seafood tom yum	620
	Zander soup	520
	Japanese soup with lamb	490

FOURSQUARE PIZZA

	Focaccia	190
	(with rosemary / with garlic)	
	Tuna sashimi with smashed cucumbers	860
	Trout and pak choi	820
	Roast beef with tomatoes and arugula	760
	Beef Stroganoff with oyster sauce	710
	Stracciatella and sweet tomatoes	720
	Pepperoni	670

PERELMAN PEOPLE



Afisha Restaurants' choice



Instagram-worthy dish

BEER&BRUT SPARKLING PUB

BREAKFAST

Daily 12 p.m. – 6 p.m.

Pancakes with meat and farmer sour cream	410
Baked beet and carrot fritters with smashed avocado and poached egg	520
Cottage cheese fritters with blackcurrant jam	420
Potato fritters with poached eggs, pike caviar and béarnaise sauce	490
Scrambled eggs with fried bread, guacamole and lightly salted salmon	490
Omelette with cheese, greens and fried brisket	390
Shakshuka	360
Millet porridge from the oven with stewed apricots	320
Homemade Greek yogurt with dried persimmons, dates, figs, flower honey and granola	260
Herculean porridge with wild berries and Altai honey	340
Whipped cottage cheese with mascarpone, granola, sea buckthorn and Antonovka apple jam	360
Pancakes with lightly salted salmon and cottage cheese mousse	420
Smoked turkey sandwich with crispy vegetables and egg	440
Fried eggs with fried sausages, potatoes and green peas	410

LUNCH

Weekdays 12 p.m. – 5 p.m.

Salad and main course	550
Soup and main course	550
Salad and soup	550
Salad, soup and main course	750

SALADS

Hawaiian salad with chicken breast
Tuna salad

MAIN COURSES

Beef meatballs with mashed potatoes
Perch filet with vegetables
Cordon bleu with blackcurrant sauce

SOUPS

Cheese chowder with bacon and corn
Vegetable minestrone with pesto sauce

PERELMAN PEOPLE

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CRAYFISH & OYSTERS

Crayfish cooked in milk with herbs	0,5 / 1 kg	1370 / 2470
Crayfish cooked in beer	0,5 / 1 kg	1370 / 2470

ON MONDAYS ONLY

Crayfish 1 kg | 1450

Magadan shrimps with piquant cream sauce	0,5 / 1 kg	1280 / 2450
Fried Argentine shrimps with lemongrass and lime leaves	300 g	1050

To accompany crayfish Beer&Brut recommends:


Kronenbourg 1664 Blanc	250 / 400 ml	240 / 390
Riesling Sommerpalais Reichsgraf von Kesselstatt. Germany. Mosel	125 / 750 ml	610 / 3650

Kind oysters 1 piece / dozen 210* / 2520

* 10% of every sold oyster goes to Khabensky Charitable Foundation



DESSERTS

Chocolate brownie with raspberry sauce	470
Apple pie	520
Honey cake with hazelnuts	490
Profiteroles with vanilla cream and caramel	360
 Three cheese cream with caramel	390

Ice cream

Plombir ice cream, milk chocolate, Venice, Snickers	170
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Sorbets

Mango and ginger, Kiwi sorbet, Strawberry-basil sorbet	170
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