Dear guests,
Welcome to our restaurant!

Our menu is composed of traditional Russian cuisine, seasonal Ural produce and recipes which we are happy to offer to all the residents and guests of Yekaterinburg. Don't miss out on our desserts, that are made in the restaurant by our pastry-chefs, as well as on our signature bar menu. We have a special menu for children and a playroom for kids of all ages.

Come with friends, parents, the whole family.
Be happy together!

BREAKFAST

monday through Thursday: all day
friday and Saturday: 11 AM to 4PM

Big mortadella breakfast 1090.-
Two scrambled eggs, mortadella, truffle brie cheese, avocado and a classic croissant

Big salmon breakfast 1290.-
Two poached eggs, lightly salted salmon, guacamole, light green salad and a classic croissant

Potato hash browns with light green salad, sour cream and a poached egg 490.-
with lightly salted salmon 950.-
with mortadella 730.-

Two scrambled eggs 510.-
served with a light green salad, artisanal flaxseed oil and truffle butter
with avocado 690.-
with lightly salted salmon 1150.-
with mortadella 710.-

Two sunny side up eggs with meatballs, white mushrooms and pesto sauce 850.-

Shakshuka with poached eggs *Served with a crispy ciabatta* 670.-

Warm croissants with ham and cheese 680.-

Buckwheat porridge with duck and a poached egg 650.-

Big breakfast blin with meat filling and creamy mushroom sauce 560.-

CAVIAR

Served with blinis and sour cream

Sockeye salmon caviar 1690.-

Sturgeon caviar 9900.-

Perfect with a glass of champagne!

Champagne M. Hostomme Cuvee Tradition Brut, *France* 1490.-

Champagne Michel Loriot Apollonis Meunier Brut, *France* 1490.-

If you have any food allergies, please inform the waiter.

Rice porridge with fresh berries	650.-
Millet porridge with zesty pumpkin	490.-
Classic croissant	350.-
Croissant with whipped butter and homemade strawberry jam	590.-
Croissant with bourbon vanilla cream and fresh strawberries	750.-
Two classic blinis	290.-
Syrniki, made in-house	510.-
Add:	
sour cream	90.-
condensed milk	90.-
homemade strawberry jam	190.-

SPARKLING WINE AND COCKTAILS

Champagne M. Hostomme Cuve`e Tradition Brut, France	1490.-
Prosecco Brut Decordi, *Veneto, Italy*	750.-
Cremant de Limoux Grande Cuvee 1531 Aimery Sieur d'Arques, *Languedoc-Roussillon, France*	1090.-
Porn Star Martini	690.-
Strawberry Spritz	690.-
Fuzzy Bellini	660.-

If you have any food allergies, please inform the waiter.

BEVERAGES

Espresso	240.-
Americano	240.-
Cappuccino	330.-
Latte	460.-
Raspberry and vanilla latte	490.-
Raf	490.-
Flat White	390.-
Matcha Latte	410.-
Hot cocoa with marshmallow	350.-

Plant-based milk +100.-
almond, coconut, oat, hazelnut

We can make any coffee without caffeine

A pot of fragrant tea 380.-
Assam/Earl Grey/Jasmin/Milk Oolong

Signature Ivan-chai 470.-
served with homemade strawberry jam

Signature fruit tea 590.-
Sea buckthorn berry-Mango-Orange/
Currant-Mint / Raspberry-Blackberry

Fresh-pressed juice *200/300мл* 410/550.-
Orange / Apple / Carrot / Celery

If you have any food allergies, please inform the waiter.

RUSTIC BREAD

Rustic sourdough bread basket with butter 420.-

Assortment of spreads
squash caviar, muhammara, babaganoush, tuna pate, tzatziki and freshly baked pita bread
1150.-

SEAFOOD

Casablanca oyster 700.-

Fin de Clare / Pink Jolie oyster 700.-

Sea urchin caviar 490.-

Sakhalin scallops with shiso Beurre Blanc sauce 1590.-

seafood platter «Schastlivy Vmeste»
4 oysters, sea urchin caviar, tuna, scallop and salmon tartare, Magadan shrimps
4590.-

**without sea urchin caviar, 4 oysters, tuna, scallop and salmon tartare, Magadan shrimps*
3650.-

TARTARE AND CRUDO

Tartare trio: salmon, sea bass and scallop 1250.-

Classic veal tartare with potato gratin 1450.-

Classic veal tartare for two 1290.-
served at the table

Add black truffle +250.-

If you have any food allergies, please inform the waiter.

RUSSIAN TABLE

Norwegian herring with potatoes	770.-
Pickled milk mushrooms with sour cream	860.-
Homemade barrel pickles	450.-
Homemade pickled vegetables platter: piquant barrel pickled cucumbers, sauerkraut, marinated vegetables	950.-
Lightly salted salmon with cream cheese and herbs	1290.-
Homemade veal aspic	840.-
Fish platter: smoked muksun and oilfish, lightly-salted salmon	1990.-
Grandma's blinis	
with pike caviar	1490.-
with red caviar	1690.-
with black caviar	9900.-

ENTREES FROM ALL OVER THE WORLD

Olives "Bella di Cerignola"	540.-
Crispy eggplants with oyster chilli sauce and soft cheese	650.-
Ramiro peppers with tonnato sauce	610.-
Eggplant roll-ups with walnut filling	690.-
Marinated roast beef with roasted Ramiro peppers cream	1050.-
Cheese platter Tete de Moine, Gorgonzola, Camembert, Grana Padano	1150.-
single serving of any cheese	390.-
Pil-pil shrimps	1150.-
Foie gras with meat sauce and fresh berries	2250.-

If you have any food allergies, please inform the waiter.

HOMEMADE PIROZHKI

Egg and green onion	170.-	Two minced beef pirozhki	410.-
Cabbage	170.-	Mashed potatoes	150.-
Trout and halibut	420.-	Chicken and roasted mushrooms	190.-

SALADSI

Uzbekistan tomatoes and sweet red onion salad	790.-
Calamari, cucumber and green peas salad	640.-
Elegant Greek salad	930.-
Machete steak-salad with marbled beef and red onion	1100.-
Olivier salad with veal tongue, keta caviar and roasted quail	1050.-
Herring under a fur coat with pike caviar	890.-
Kamchatka crab, stracciatella, tomato and avocado salad	1990.-
Big Caprese salad for two, made with fresh burrata and the best seasonal tomatoes	1950.-
Nicoise salad with tuna tataki, tomatoes and green beans	1100.-
Bora bora salad with avocado, shrimp and baby spinach	860.-

Big Caesar salad

historically accurate 1924 recipe.

~ For two or for a big party~

with grilled chicken breast	1450.-
with tiger shrimp	1590.-

If you have any food allergies, please inform the waiter.

PASTA
PELMENI
VARENIKI

Ural pelmeni	590.-
Vareniki with potatoes and pork cracklings	590.-
Spaghetti with shrimp and pistachios	870.-
Spaghetti Carbonara	870.-
Risotto with black truffle	1100.-

Cacio e Pepe spaghetti
made in a wheel of Pecorino cheese
price for one guest
990.-

SOUPS

Pumpkin soup with Ecuador shrimp	550.-
Chicken soup with homemade noodles	690.-
Borstch with homamade salo	990.-
Uha soup, made with three kinds of fish soup	960.-
French onion soup	1190.-

If you have any food allergies, please inform the waiter.

FISH AND SEAFOODI

Shrimp in Chkmeruli sauce		1250.-
Black cod with green vegetables and Beurre Blanc sauce		1650.-
Crab leg and halibut patties with leek julienne		1270.-
Sea bass fillet with green vegetables and Beurre Blanc sauce		1650.-
Steamed five-minute salmon with bok choy cabbage		1850.-
Kamchatka crab leg in Thermidor sauce	*price for 100g*	1550.-

FOR COMPANY

Salt-coated sea bass	*price for 100g*	680.-
Cacio e Pepe spaghetti made in a wheel of Pecorino cheese	*price for one guest*	990.-
Big Caprese salad for two, made with fresh burrata and the best seasonal tomatoes		1950.-
Kamchatka crab leg in Thermidor sauce	*price for 100g*	1550.-

If you have any food allergies, please inform the waiter.

MEAT AND POULTRY

Pozharsky cutlet with airy mashed potatoes		650.-
Turkey and zucchini pattie with mashed potatoes		780.-
Big beef patty with mashed potatoes and mushroom sauce		820.-
Ekaterinburger		1190.-
Marbled beefsteak		1250.-
Tapaka chicken with squash caviar		1190.-
Filet Mignon with gratin, mushroom sauce and potato straws		1650.-
Rib eye steak with pepper sauce	*price for 100g*	1290.-
Duck leg confit with potato gratin		1290.-
Beef stroganoff with potato puree		1100.-
Tagliata with zucchini and foie gras		2250.-

SIDES AND VEGETABLES

Gratin with mushroom sauce and potato straws	680.-
Broccoli, spring peas and spinach	490.-
Seasonal vegetables, grilled	630.-
Airy mashed potatoes	350.-
Roasted potatoes with white mushrooms	610.-
French fries	390.-

If you have any food allergies, please inform the waiter.

DESSERTS

JUST A BITE

small and fast

Raspberry love	550.-
The best chocolate tartlet	730.-
Mango dessert	590.-
Hazelnut and chocolate	670.-
Muraveynik	390.-
Cottage cheese ring with strawberries	450.-
Cottage cheese ring with mango	450.-
Almond cookie	170.-
Chocolate cookie	490.-

SCHASTLIVY VMESTE

our specialties

Grand Napoleon	690.-
The best pistachio roulade	1090.-
Pavlova layerd with strawberries	1350.-
Chocolate cloud	990.-

If you have any food allergies, please inform the waiter.

DESSERTS

HOMEMADE CLASSIC

Strawberry tart	890.-
Blueberry tart	890.-
Honey cake	430.-
Esterhazy	630.-
Poppy cake	710.-
Chocolate–banana cake	590.-
Carrot cake with cherry	550.-
Mille-feuille	850.-
San Sebastian cheesecake	590.-
Strawberry fields for rabbit	550.-

ICE CREAM

Vanilla ice cream with white chocolate ganache and fresh berries	500.-
Chocolate ice cream with strawberries and crumble topping	500.-
Mango sorbet with mango-passion fruit sauce	450.-

If you have any food allergies, please inform the waiter.

Счастливы Вместе

РЕСТОРАН

BEVERAGES

NATURAL HOMEMADE LEMONADES

Duchess	450ml	420.-
Mango-passion fruit		
Cream-soda + secret ingridient	1500ml	1190.-

SOFT FRUIT DRINKS

Cranberry and lingonberry mors	250ml	200.-
Dried fruit drink	1000ml	680.-
Stewed cherry drink		

FRESH-PRESSED JUICE

Orange	200ml	410.-
Apple		
Carrot	300ml	550.-
Celery		

JUICE RICH®

Apple/ Orange/ Cherry/ Tomato	200ml	370.-

MINERAL WATER

Borjomi, *Georgia*	200ml	470.-
San Benedetto, *Italy*	250/750ml	510/900.-
Legends of Baikal, *Russia*	750ml	560.-

T E A

Assam/ Earl Grey /Sencha Jasmin/ Milk Oolong	600ml	380.-

SIGNATURE BERRY TEA

Sea buckthorn-mango-orange	600ml	590.-
Currant-mint		
Raspberry-blackberry		

TISANES

tea without tea

	900ml
Tisane Mint Lion	450.-
Tisane Silence	450.-
Tisane Buckwheat	450.-
Ivan-tea	470.-

C O F F E E

Espresso	40ml	240.-
Americano	100ml	240.-
Cappuccino	180ml	330.-
Latte	300ml	460.-
Latte Raspberry and Vanilla	300ml	490.-
Raf	300ml	490.-
Flat White	180ml	390.-

Alternative milk of choice *almond, coconut, oat*	+100.-

We can make any coffee without caffeine

Matcha Latte	300ml	410.-
Hot cocoa with marshmallows	300ml	350.-

MILKSHAKES

With popcorn	300ml	450.-
Mango milkshake	300ml	450.-
Strawberry milkshake	300ml	450.-

MOCKTAIL

Gin Tonic	350ml 660.-
Spritz	350ml 660.-

COCKTAILS

Aperol Spritz	450ml 680.-
Double Aperol Spritz	600ml 950.-
Campari Tonic	450ml 660.-
Martini Fiero Tonic	450ml 550.-
Bombay Sapphire Tonic	350ml 690.-
Negroni	150ml 770.-
My Almond	150ml 690.-
Margarita	120ml 750.-
Fuzzy Bellini	150ml 660.-
Porn Star Martini	150ml 690.-
Strawberry Spritz	150ml 690.-
Raspberry Rose	150ml 690.-

MARTINI
ВКУС ИТАЛЬЯНСКОЙ ЖИЗНИ

MARTINI
FIERO & TONIC SET
3 cocktails
Martini Fiero & Tonic
1090.-

BOTTLED BEER

Dreamteam Brew S-Port Pilsner, *Russia*	450ml 690.-
Mort Subite *cherry, Belgium*	250ml 750.-
Hofbrau Dunkel, *Ireland*	500ml 850.-
Maisel's Weisse, *Ireland*	500ml 890.-
Guinness Draught, *Ireland*	440ml 890.-
Abrau-Durso Apple *semi-sweet apple cider, Russia*	750ml 1050.-

DRAUGHT BEER

Bayreuther Hell, *Germany*	300ml 610.- 500ml 890.-

NON-ALCOHOLIC BEER

Dreamteam Brew S-Port Pilsner, *Russia*	330ml 690.-
Will-Brau Weizen, *Germany*	500ml 790.-

HOMEMADE INFUSED LIQUORS

Cherry
Horseradish
Limoncella
Gin and black currant
Cranberry Orange
Vodka and sea buckthorn

50ml 310.-

Set of 6 infused liquers
300ml 1550.-

VODKA

Belaya Berezka, *Russia*	50ml 310.-
Chistye Rosy, *Russia*	50ml 440.-
Mamont, *Russia*	50ml 440.-
Onegin, *Russia*	50ml 520.-
Grey Goose, *France*	50ml 530.-

GRAPPA

Dellavalle Villa Isa Grappa Moscato, *Italy*	50ml 860.-

COGNAC

Ararat 3 stars, *Armenia*	50ml	490.-
Ararat 5 stars, *Armenia*	50ml	540.-
Bisquit & Dubouche VS, *France*	50ml	950.-
Bisquit & Dubouche VSOP, *France*	50ml	1350.-
Hine VSOP, *France*	50ml	1390.-
Hine Cigar Reserve XO, *France*	50ml	2350.-

WHISKEY

William Lawson's, *Russia*	50ml	450.-
Dewar's White Label, *Scotland*	50ml	530.-
Jameson, *Ireland*	50ml	710.-
Jack Daniels, *USA*	50ml	700.-
Chivas Regal 12 y.o., *Scotland*	50ml	990.-
Glenmorangie The Original, *Scotland*	50ml	1350.-
Macallan12 Years Old, *Scotland*	50ml	2490.-
Glenmorangie 18 y.o., *Scotland*	50ml	2690.-

RUM

Beach House White Spice, *France*	50ml	810.-
OakHeart Original, *USA*	50ml	450.-

GIN

Bombay Sapphire, *Great Britain*	50ml	550.-

TEQUILA

Espolon Blanco, *Mexico*	50ml	820.-

VERMOUTH

Martini Fiero, *Italy*	100ml	490.-
Martini Bianco, *Italy*	100ml	490.-
Martini Rosso, *Italy*	100ml	490.-
Martini Extra Dry, *Italy*	100ml	490.-

BITTER / LIQUOR

Martini Riserva Speciale Bitter, *Italy*	50ml	550.-
Campari Bitter, *Italy*	50ml	550.-
Jagermeister, *Germany*	50ml	550.-
Baileys Original, *Germany*	50ml	550.-
Aperol, *Italy*	50ml	550.-

Счастливы Вместе

РЕСТОРАН

WINE

BY GLASS 125ml

NON-ALCOHOLIC WINE

Glera Spumante Oddbird, *sparkling, Italy* 950.-

Riesling Hans Baer, *Mozler, Germany* 590.-

CHAMPAGNE AND SPARKLING WINE

Champagne Hostomme Cuvee tradition *Brut, France* 1490.-

Champagne Michel Loriot Apollonis Meunier, *Brut. France* 1490.-

Martini Prosecco DOC, *Veneto, Italy* *187ml* 1200.-

Martini Asti DOCG, *Piemont, Italy* *187ml* 1200.-

Cremant de Limoux Grande Cuvee 1531 de Aimery Aimery Sieur d'Arques, *Languedoc-Roussillon, France* 1090.-

Prosecco Brut Decordi, *Veneto, Italy* 750.-

WHITE WINE

Chardonnay Sikory Family Reserve, *Novorossiysk, Kuban, Russia* 720.-

Gewurztraminer Hans Baer, *semi-sweet, Rheinhessen, Germany* 720.-

Pinot Grigio Organic Corvezzo, *Veneto, Italy* 770.-

Muscat Gai-Kodzor, *Anapa, Kuban, Russia* 720.-

Muscadet l'Emotionnel Jean Aubron, *Val de Loire, France* 870.-

Sauvignon Blanc Kotuku, *Marlborough, New Zealand* 850.-

ROSE WINE

Cabernet Franc Rose Sikory, *Novorossiysk, Kuban, Russia* 630.-

Syrah Le Rose Domaine de l'Ocre Rouge, *Provance, France* 990.-

BY GLASS 125ml

RED WINE

Kindzmarauli Besini, Kakheti, Georgia 720.-

Montepulciano d'Abruzzo Barba Colle Morino, *Abruzzo, Italy* 750.-

Mencia Joven El Castro De Valtuille Castro Ventosa, *Bierzo, Spain* 720.-

Malbec Pure Trapiche, *Mendoza, Argentina* 850.-

Chianti Classico Il Maggio Piemaggio, *Toskana, Italy* 900.-

Coteaux Bourguignons Rouge Domaines Dominique Piron, *Burgundy, France* 900.-

DESSERT WINE

Petit Manseng Nikolaev&Sons, *Krymsk, Kuban, Russia* 50мл 590.-

BY BOTTLE 0,75l

NON-ALCOHOLIC WINE

Riesling Hans Baer, *Mozler, Germany* 3540.-

Glera Spumante Oddbird, *sparkling, Italy* 5700.-

CHAMPAGNE AND SPARKLING WINE

RUSSIA

Muskat Balaklava Zolotaya Balka, 2700.-
semi-sweet Sevastopol, Russia

WINE DEVELOPED SPECIFICALLY FOR THE RESTAURANT

Bubbles Brut, 2600.-
Tamagne peninsula, Kuban, Russia

Riesling Brut, 2600.-
Tamagne peninsula, Kuban, Russia

Bubbles Brut Rose, 2600.-
Tamagne peninsula, Kuban, Russia

Queen Rose, semi-dry, 2600.-
Tamagne peninsula, Kuban, Russia

BY BOTTLE 0,75l

CHAMPAGNE AND SPARKLING WINE

GERMANY

Sekt Riesling Extra Dry Brut Bart, 6900.-
Rheingau, Germany

ITALY

Bio Bio Bubbles Cielo, *Sicily, Italy* 3900.-

Prosecco Brut Decordi, *Veneto, Italy* 4500.-

Martini Prosecco DOC, *Veneto, Italy* 4900.-

Martini Asti DOCG, *Piemont, Italy* 4900.-

Prosecco Valdobbiadene Giall'Oro Ruggeri, *Veneto, Italy* 6900.-

FRANCE

Cremant de Limoux Grande Cuvee 1531 de Aimery Aimery Sieur d'Arques, *Languedoc-Roussillon, France* 6540.-

Champagne Hostomme Cuvee Tradition Brut, *France* 8940.-

Champagne Michel Loriot Apollonis Meunier Brut, *France* *375ml* 8940.-

Champagne Goutorbe Cuvee Tradition Brut, *France* 14500.-

Champagne Piollot Pere et Fils Pinot Blanc Extra Brut, *France* 18000.-

Champagne Laherte Freres Blanc de Blancs Brut Nature, *France* 21900.-

Champagne 2012 Dom Perignon Vintage Brut, *France* 69000.-

WHITE WINE

RUSSIA

WINE DEVELOPED SPECIFICALLY FOR THE RESTAURANT

Grape Dance, semi-dry, 2600.-
Tamagne peninsula, Kuban, Russia

Pinot Grigio, 2600.-
Tamagne peninsula, Kuban, Russia

Chardonnay Sikory Family Reserve, *Novorossiysk, Kuban, Russia* 3540.-

Muscat Gai-Kodzor, 4320.-
Anapa, Kuban, Russia

Sauvignon Blanc Nikolaev and Sons, *Krymsk, Kuban* 5940.-

Riesling Galitsky&Galitsky, 6250.-
Krasnaya Gorka, Kuban, Russia

Riesling OAK Pavel Shvets, 13500.-
Savastopol

SOUTH AFRICA

Riesling Village Elgin Paul Cluver, 5200.-
Western Cape, South Africa

Chenin Blanc Reyneke, 6900.-
Western Cape, South Africa

FRANCE

Folle Blanche Gros Plant Sur Lie Huteau Boulanger, *Val de Loire, France* 4200.-

Muscadet l'Emotionnel Jean Aubron, *Val de Loire, France* 4500.-

BY BOTTLE 0,75l

WHITE WINE

ITALY

Pinot Grigio Organic Corvezzo, *Veneto, Italy* — 4140.-

Sauvignon Blanc Lafoa Colterenzio, *Trentino-Alto-Adige, Italy* — 14900.-

GERMANY

Riesling Qvinterra Kuhling-Gillot, *Rheinhessen, Germany* — 5300.-

Gewurztraminer Hans Baer, *semi-sweet, Rheinhessen, Germany* — 4320.-

Riesling Peter Weinbach, *semi-dry, Mozel, Germany* — 3900.-

SPAIN

Gew rztraminer Falcata Pago Casa Gran, *Valencia, Spain* — 4500.-

NEW ZEALAND

Sauvignon Blanc Kotuku, *Marlborough, New Zealand* — 5100.-

ARGENTINA

Torrontes Organic Cuma, *Mendoza, Argentina* — 4300.-

ORANGE WINE

RUSSIA

Muscat/Rkatsiteli Orange Blend Yaiyla, *Sevastopol, Russia* — 4920.-

ROSE WINE

RUSSIA

WINE DEVELOPED SPECIFICALLY FOR THE RESTAURANT

Grape Dance Rose, semi-dry, *Tamagne peninsula, Kuban, Russia* — 2600.-

Cabernet Franc Rose Sikory, *Novorossiysk, Kuban, Russia* — 3780.-

FRANCE

Syrah Le Rose Domaine de l'Ocre Rouge, *Provence, France* — 5940.-

RED WINE

RUSSIA

WINE DEVELOPED SPECIFICALLY FOR THE RESTAURANT

Syrah, Tamagne peninsula, *Kuban, Russia* — 2600.-

Pinot Noir №1 Paradise Garage, *Sevastopol, Russia* — 4900.-

Merlo Galitsky&Galitsky, *Krasnaya Gorka, Kuban, Russia* — 6250.-

Syrah Nikolaev and Sons, *Krymsk, Kuban, Russia* — 6500.-

Pinot Noir Cler Nummulite Pavel Shvets, *Sevastopol, Russia* — 13500.-

Pinot Noir Cler Nummulite Pavel Shvets, *Sevastopol, Russia* — 27000.-

BY BOTTLE 0,75l

RED WINE

GEORGIA

Kindzmarauli Besini, 4320.-
semi-sweet, Kakheti, Georgia

SOUTH AFRICA

Cornerstone Reyneke, 8200.-
Cabernet Sauvignon,
Cabernet Franc, *Merlot, South Africa*

FRANCE

Coteaux Bourguignons Rouge, 5400.-
Domaines Dominique Piron,
Burgundy, France

ITALY

Montepulciano D'Abruzzo 4500.-
Barba Colle Morino, *Abruzzo, Italy*

Chianti Classico Il Maggio 5400.-
Piemaggio, *Toscana, Italy*

Etna Rosso Ghiaia Nera 7300.-
Tenuta Tascante, *Sicily, Italy*

Brunello di Montalcino 17600.-
Agostina Pieri, *Tuscany*

Bertinga Bertinga, sangiovese, 18900.-
merlot, Tuscany, Italy

SPAIN

Mencia Joven El Castro 4320.-
De Valtuille Castro Ventosa,
Bierzo, Spain

Tempranillo Crianza El Ilusionista, 6400.-
Ribera del Duero, *Spain*

Pardelasses Aixala I Alcait, 9900.-
Grenache, Carignan, *Priorat, Spain*

Vina Bosconia Reserva 2011 12600.-
Lopez de Heredia, *Rioja, Spain*

NEW ZEALAND

Pinot Noir Scott Base Allan Scott, 7200.-
Central Otago, *New Zealand*

ARGENTINA

Torrontes Organic Cuma, 5100.-
Mendoza, Argentina

DESSERT WINE

Sauternes Chateau *500ml* 6230.-
Villefranche, *France*

Ice Wine Riesling *375ml* 6230.-
Le General Hiver,
Galitsky&Galitsky,
Krasnaya Gorka, Kuban, Russia

loyalty card