





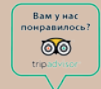
Рэстаран беларускай
і літвінскай кухні

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Welcome to «Kuhmistr» restaurant!

In the very center of Minsk, at the Karl Marx street (former Podgornaya), near the House of Officers, the symbol of Minsk constructivism style, «Kuchmeister» restaurant is located since 2011. This German word meaning «master of kitchen» – was used in the times of the Polish-Lithuanian Commonwealth to denote chefs. These chefs, commanding the royal and princely kitchens, were first invited from Italy and France, but gradually were replaced by their local colleagues. We call ourselves a restaurant of Belarusian and Slavic Lithuanian cuisines. «Belarusian» is usually referred to peasant cuisine, mostly that of Eastern Belarus, with a predominance of potato, pork, mushrooms.

Slavic Lithuanian is the cuisine of the gentry, townsfolk, clergy of the former Grand Duchy of Lithuania, typical rather for the north-west of Belarus, for the once-glorious area between the two ancient capitals – Vilnius and Novogrudok. However, there is no sharp border between these two cuisines. They always were influencing each other. For example, the age-old Orthodox Christmas dish – Kutia – became a cult dish for Catholics of Lithuania and Belarus, too. While Lithuanian gentry's wereszczaka, kumpiak, kindziuk became a part of the traditional Orthodox Belarusian menu. This mutual penetration continues to this day: it may be said that «Kuchmeister» restaurant is located in its very center.

We strive to be open to all culinary traditions of the Grand Duchy, not excluding notable minorities who left a bright trace in our history – the Jews and Tartars. Here you can try traditional Tartar lamb kalduny and famous syrnik – curd dessert, brought by local Jews to America and became known there as «cheesecake». And, of course, Wereszczaka – thick meat gravy with slices of homemade sausages and pancakes, and «vantrabyanka» – delicious sausage from veal liver and buckwheat. You are welcome to drink Belarusian / Lithuanian gentry kvas and sharp peasant aperitif – khrenovukha. Explore the geography of Belarus, by tasting «Ruzhansy» beef medallions in the style of Princes Sapieha, Slutsk-style spicy pancake rolls and Vileyka-style kalduny. And, of course, many other Belarusian and Lithuanian celebrated delicacies. We also made sure that the music and visual atmosphere of our restaurant match our menu, so that you not just have a good food here, but also get some impression of the history and culture of our country which was for centuries located at the junction of two civilizations, and still remained a hospitable home for many religions and cultures.

So, being «armed» with a knife and fork, please go on an exciting journey through time and space, around Belarus and the Grand Duchy of Lithuania, from the gentry manor to the peasant hut, from the Tatar camp yurt to the Jewish tavern! Our friendly and discreet staff will be happy to be your amiable guide.

Смачна есці – Bon Appétit !



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Belarusian cuisine tasting sets / Дэгустацыйныя сеты беларускай кухні

We have developed these tasting sets of national cuisine, above all, for those guests who find it difficult to navigate their choice among the variety of our menu. Hopefully, these sets – cold and hot – will successfully complement the tasting set of national alcoholic and soft drinks, which has long been loved by our guests.

Cold tasting set /

Дэгустацыйны сет халодны



335

24,00

- «Khalyavki» – sandwiches with bacon and pickled cucumber
- Poultry rolls of 2 types: with carrots and prunes
- Home-made pork sausage
- Homemade pickled cucumbers and peppers, spicy carrots, sauerkraut, horseradish, mustard, greens

Cold tasting set /

Дэгустацыйны сет гарачы



775

50,00

- Home-made potato fritters with fried bacon
- Grilled sausages: “finger-shoved” with pork and with beef liver and buckwheat groats
- “Kalduny” meat (dumplings) with pork – fried and baked
- Country style potato wedges – as well as sour cream and tartar sauce

Vegetarian menu navigator /

Навігатар па меню для вегетарыянцаў



vegan

vegan dish



egg

vegetarian, contains eggs



milk

vegetarian, contains milk



egg+milk

vegetarian, contains milk and eggs



honey

vegetarian, contains honey



honey+milk

vegetarian, contains milk and honey



option

vegetarian option available on request



top selling dish



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Cold Snacks

Village style herring to vodka / Селядзец пад гарэлачку Marinated herring fillet, pickled onion and fried potato wedges	100/70/150/ 20/20/20/15/3	14,00
Eggplant rolls / Баклажаны «Абы хутчэй» Eggplant rolls with cheese, garlic, mayonnaise and greens	 150/20/5/3	12,00
Salted pork lard with onion, cucumbers and spicy sauce / Свиное сала з цыбуляй, агурком, аджыкай і зелянінай	100/100/30/ 20/15/50/3	14,00
Fresh vegetables platter / Талерка з гародніны Sweet pepper, tomatoes, cucumbers, black olives, greens	 240/20/20/3	12,00
«Belarusian cellar» appetizer / Беларуская піўніца Home-made pickled vegetables: sweet pepper, cucumbers, cabbage, carrots & garlic, salted milk mushrooms and sour cream-garlic sauce	 380/5/3	20,00
Pickled mushrooms with onions / Грыбочкі кансерваваныя з цыбуляй	 200/50/10/13	12,00
Sandwich with minced herring / Луста беларуская з фаршмакам Minced herring, bread, fresh cucumbers and tomatoes, onions, cranberries, greens	100/210/13	14,00
Home-style meat platter / Хатняя закуска Roast pork, chicken rolls made with prunes and carrots, home-made pork sausage, pickled tomatoes & cucumbers, cured and prepared by ourselves	200/60/40/ 20/3	25,00
Assorted snack platter to khrenovukha (horseradish vodka) / Талерка для хрэनावухі Bacon, salted pork lard, pickles, «haliavki» canape, mushrooms, greens, horseradish sauce, mustard. Can accompany other liquors, too :-)	150/220/ 120/3	28,00



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Salads / Салаты

**Nobleman's salad /
Салата «Шляхецкая»** 285/3 15,00

Light salad with grilled chicken breast, fresh vegetables, eggs, croutons and cheese & garlic dressing

**Salad with salmon /
Салата «З сёмгай»**  345/3 20,00

Salmon fillet, eggs, paprika, tomatoes, lettuce, leeks, black olives, lemon, olive oil, soy sauce

**«Honey and orange» salad /
Салата «Мядова-апельсінавая»**  290/10/3 14,00

Refreshing salad with apples, celery, walnut, sweet pepper, lettuce, oranges, cucumbers, honey&mustard dressing

**Boiled beetroot salad with
homemade cottage cheese /
Салата з буракоў
з хатнім сырам**   240/35/4 14,00

Beetroot, own-made home cheese, orange, herbs, walnut sauce

**«Pan Tadeusz» salad /
Салата «Тадэвуш»** 340/3 16,00

Fresh vegetable, egg, cheese, olives, beef, sweet corn, honey & mustard dressing

In 2019, the rebellion for the freedom of the peoples of the Commonwealth under the leadership of Tadeusz Kosciuszko, the national hero of Belarus, Poland, Lithuania and the United States, will celebrate 225th anniversary. In his honor, we named this salad


**Herring «Under the fur coat»
(Seasonal) / Селядзец «Пад футрам»** 360/50/30/
15/13 16,00

One of the most famous salads of Soviet cuisine – herring fillet pieces under layers of boiled vegetables (potatoes, beetroot and carrots) coating, with addition of sliced fresh onions, cucumbers, apples, boiled eggs, mayonnaise, and greens

Serves two! In Spring & Summer please ask your waiter if we have it now.



Hot snacks / Гарачыя закускі

«Shepherd's bag» / «Торбачка» Delicate home-style crêpes filled with chicken pieces & creamy mushroom sauce, baked in foil	200/50/3	12,00
Garlic & cheese crackers to beer / Часночныя сухарыкі Pastry with minced meat	 240/3	8,00
Stuffed pies / Піражкі Pastry with minced meat	3/240	9,00

Soups / Супы

Ukrainian style borsch (beetroot soup) with garlic buns / Боршч українскі з пампушкамі <i>Same as the Ukrainians, Russians and Poles, Belarusians are fond of borschch – a thick and rich beetroot soup. Some 1,000 years ago, when the Slavonic people were not yet familiar with beets, and even in early XXth century, they cooked borschch from hogweed – wild sour grass. But eventually cooking borschch from beetroot became more typical. Depending on the local traditions and wealth, such vegetable as cabbage, carrots, onions, beans, pickled cucumbers and later potatoes were added to borschch, in addition to meat, fish, and mushrooms. The soup was almost always eaten «whitened» – either with sour cream or, formerly, with hempseed «milk». The variety of ingredients and intensive work this dish required usually meant that it was served in special occasions. On Christmas Eve borschch is made with small mushroom-filled dough dumplings</i>	 250/40/50/ 15/30/3	14,00
Krupnik – pearl barley soup with mushrooms / Крупнік з баравікамі і панцаком <i>This soup was the most popular dish for Belarusians, Lithuanians, and even for the local Jews, for many centuries. It is made from cereals (krupy), usually barley. After adding carrots and mushrooms the vegetarian version of the soup can be «whitened» with milk or buttermilk. But don't get confused! «Krupnik», oddly enough, was also the name given to the local famous hard liquor of rye spirit, honey and spices. Could there be a hidden hint here that the alcoholic krupnik is as necessary for one's well-being as the thick filling soup of the same name?</i>	300/30/50/ 50/3	15,00
Home-style solyanka / Хатняя селянка <i>Thick, spicy and sour, traditional East Slavonic soup with pickled / salted vegetables and 3 kinds of meat – baked pork, bacon and beef (the best afterparty soup ever!)</i>	300/60/50/ 20/3	13,00

Potato dishes / Стравы з бульбы

«Dumplings with souls»
aka Belarusian Zeppelins /
Клёцкі з душамі

400/200/10/3 25,00

Big boiled potato dumplings stuffed with minced pork

Stuffed potato fritters /
Калдуны «Вілейскія»

280/50/50/3 15,00

Potato fritters stuffed with minced pork served in a pot, with mushroom
sauce and sour cream

Bulbyaniki with fried sausage /
Бульбянікі з кілбасой



200/380/50/
30/3 25,00

Bulbyaniki – fritters from mashed boiled potato stuffed with fried onion,
served with fried home-made pork sausage and pickled vegetables,
mushroom sauce and greens

Draniki / Дранікі

*Draniki (pan-fried grated potato fritters) are the most famous
Belarusian dish. It would probably be the first word you'll hear upon
enquiry for some basic information about the country. The name
comes from the verb drat' (to grate). There are many kinds of draniki,
with multiple fillings and ways to serve it. Almost every family has
its own recipe. The Jewish version is known as latkes (sometimes
«bulba latkes») which comes from Belarusian aladki (fritters)
underscoring both the role of Jews in the history of Belarusian cuisine
and the role of Belarus as the largest «metropoly» of the Ashkenazi
Jews who immigrated to the West a century ago. Although draniki
are usually topped with savory garnishes such as sour cream or pork
scratchings. Some traditionalists prefer to eat them plain, straight
from the frying pan!*

Home-style draniki with sour cream



400/80/3 12,00

Home-style draniki with sauce made from fried bacon,
onion and sour cream



400/150/3 15,00

Lenten draniki with fried onion and mushrooms



240/150/50/3 14,00



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Beef dishes / Стравы з ялавічыны

**Ruzhany-style beef medallions /
Медальёны «Ружанскія»** 160/150/50/ 38,50
90/23

Beef fillet with bacon and mushrooms sauce with mashed potatoes and fresh vegetable named after Ruzhany domain of the famous Sapieha family of the Grand Duchy of Lithuania. We accrue 10% of the sales of this dish to the restoration of the Sapieha Palace in Ruzhany

**«Vantrabyanka» – beef liver &
buckwheat sausage /
Вантрабянка**  190/150/130/ 27,00
50/3

Home-style beef liver&buckwheat sausage served on a pan with fried potato slices, pickled vegetables and tartar sauce

Mighty Ox / Дужы вол 190/140/100/3 40,00

Juicy slices of beef sirloin cooked with red wine and rosemary, on a «bed» of potatoes and vegetables

**«Old mayor's secret» /
Таямніца старога войта** 400/50 22,00

Beef stew with bacon, mushrooms, potatoes, onions, carrots, kidney beans in tomato and sour cream sauce. *Served in a pot covered with pastry.*

**Goulash «Haiduk's luck» /
Гуляш «Гайдуцкае шчасце»** 350/50/50/30/3 30,00

Beef tenderloin, spices, sour cream, pickled cucumbers, onion bread

Goulash came to the Grand Duchy of Lithuania, probably at the end of the 16th century, along with the Hungarian infantry, the haiduks, of the glorious King Stefan Batory, an outstanding commander and statesman who loved good food, wine, hunting and the city of Grodno, which was the unofficial capital of the Polish-Lithuanian Commonwealth under him. Many Hungarians have settled in Belarus during his reign, being, since then, dissolved in the total mass, and only the surnames, like of Kardash or Bekesh, sometimes remind of those times of yore. Well, and probably goulash.



Pork dishes / Стравы са свініны

**Vereshchaka (also called Machanka) /
Верашчака** 160/150/150/3 25,00

Traditional Belarusian creamy meat gravy with homemade sausages and pork bits. Tradition says that at the court of Polish king August II (mid-18th century) in Warsaw a chef named Wereszczaka invented a new way of cooking sausage, boiling it in beer diluted with water and serving it with spicy gravy. Gradually the dish author's name was applied to other similar meat-and-gravy dishes that were typically served as addition to flour or potato pancakes. Perhaps the popularity of Wereszczaka was also boosted by the fact that Adam Mickiewicz's beloved one, who also lived in Western Belarus, was called Maryla Wereszczaka. The Belarusian word for a dip is machanka, and in modern Belarusian language these two names for this dish are used interchangeably.

«Winged boar» / «Крылаты вяпрук» 280/130/
120/20/3 27,00

Giant winged boars which terrorized the peaceful citizens were the heroes of ancient Shumer and ancient Greek mythology. In our case, this name refers to a tasty cutlet made of 2 kinds of meat (pork and chicken) baked with cheese and mushrooms, served with sauerkraut, pickled vegetable and pickled mushrooms.

**Lithuanian style roast pork /
Смажаніна па-літвінску** 160/150/30/3 26,00

Roast pork stuffed with pickled onion, served with potato slices baked with milk

Hot pan / Гарачая патэлья 480/50/3 26,00

Sizzling hot pan with a lavish amount of fried potatoes, smoked bacon, leeks, mushrooms, and home-made pork sausage. The name of this dish also hints to a Belarusian folk game, a kind of «reverse Sumo»: the players hold each other's hands a form a circle of people, then they strive to pull one of the players into a circle of tied belts which represents a «hot pan»

Mutton dishes / Стравы з бараніны

**Tartar Style Lamb-stuffed pie /
Бэліш татарскі з баранінай**  450/50/50/3 38,00

Belish, Puff pastry stuffed with lamb with spices, in the style of Belarusian & Lithuanian Tartar, a small Moslem minority dating back to late XIV century famous with their military courage, gardening skills and Oriental cuisine

**Mutton stew with potatoes and
vegetables / Патраўка з бараніны
з бульбай і гароднінай** 1/500 27,00



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Chicken dishes / Стравы з курыцы

«Bird of luck» tender chicken breast / 150/50/150/ 25,00
Далікатнае курынае філе 30/3

«Птушка ўдачы»

Tender chicken fillet with broccoli, cheese & garlic sauce, mustard, greens, seasonings

Slutsk-style pancake rolls / 250/20/30/ 20,00
«Слуцкі кручонік» 3/50

«Слуцкі кручонік»

Traditional Slavonic pancake roll with spicy chicken, vegetables and mushrooms filling. Named after Slutsk county in the South of Belarus. A bit like Mexican burrito

Chicken breast stuffed with pears / 260/163/50/ 25,00
Курынае філе «Зажураны Пятрусь» 30/3

«Зажураны Пятрусь»

Baked chicken fillet stuffed with pears and served with berry sauce, comes with oranges and baked vegetables – tomatoes, eggplants and mushrooms

Fish dishes / Стравы з рыбы

Grilled atlantic salmon / 150/150/50/ 35,00
Сёмга на грылі 30/5

Сёмга на грылі

Grilled Atlantic salmon with baked vegetable and sauce

Fried carp with potatoes and tomatoes / 170/200/50/ 22,00
Смажаны карп з гароднінай 20/6

Смажаны карп з гароднінай

Fried carp served with fried pre-boiled potatoes, ketchup, greens, spices, lemon juice, butter

«Fish & chips» / Белая рыба 165/150/30/ 24,00
ў фрыцюры з бульбянымі 50/30/3

«Fish & chips» / Белая рыба ў фрыцюры з бульбянымі скрылькамі

White fish fillet, deep fried, with potato wedges and homemade ketchup







Meat-stuffed dumplings / Калдуны

Kalduny is one of the most mysterious Belarusian dishes. In Slavonic languages the word kaldun means «a magician» or «a wizard». Some claim that the word came to us from the West (Germany or the Czech Crown) in 15th century. (In medieval Latin, calduna meant the «still warm bowels of a freshly killed animal».) But the Belarusian Tatars who settled in the country in 14th and 15th centuries insist that kalduny are the descendants of a similar Tatar dish, kundumy. The large dumplings cooked for the major Muslim feasts have a lavishly-spiced mutton or veal filling – they are eaten with a spoon so as to avoid tearing the dough wrap and letting out the delicious broth. Traditional Tatar kundumy were deep fried in a good amount of melted sheep grease.

Regardless of where the truth is these dough dumplings with meat, mushroom or other fillings are indeed related to similar dishes both in the West and East, ranging from Italian ravioli to Russian pelmeni and Uzbek manty. Kalduny may be served as a main course or a dessert, depending on the filling (meat, fish, cottage cheese or dried fruits can be used). Most kalduny taste the best when boiled in a large shallow saucepan on small fire in well-salted water. Some types are meant to be baked or fried. An infinite number of combinations of dough, filling and sauces provide space for an unlimited creative potential which has yet to be fulfilled by the adventurous cook!

Home-style dumplings stuffed with pork and baked with sour cream and cheese	350/3	15,50
Tartar-style dumplings stuffed with lamb and served with garlic – sour cream sauce	330/50/10/10	17,50
Dumplings with potatoes, fried onion and sour cream	 300/50/30/15/3	10,00
Dumplings with potato and pork scratchings	300/50/30/ 40/15/3	11,00

Vareniki (sweet stuffed dumplings) / Варэнікі

With cottage cheese, sour cream and berry sauce	 300/10/50/50	11,00
With cherries, sour cream and honey	 200/30/50/10	11,00



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Desserts / Дэсерты

Cheesecake with fruits (Belarusian style) / Тварожны дэсерт



200/120/20/
204/3

14,00

Marysia's Secret / Сакрэт Марысенькі



180/50/25/3

17,00

Baked pear with orange liqueur, served with ice-cream

Oranges were brought to the Polish-Lithuanian Commonwealth by

«Marysieńka» – Marie Casimire Louise de La Grange d'Arquien, a wife of Polish King and the Grand Duke of Lithuania, Jan III Sobieski. The Royal couple became famous for their love letters, written mostly from 1665 to 1683, when they were parted either due to King's military engagements or her trips to Paris. She frequently referred to sweet les oranges, as to a symbol of their love, in these letters. Can a dessert be as sweet as love?

Ice cream with fruits /

Марозіва з фруктамі



280/3

11,00

Assorted ice cream with fruits, nuts and chocolate topping

Seasonal berry pie /

Пірог з сезоннымі ягадамі



200/40/6/3

12,00

Seasonal berry pie with meringue on top, served with candied oranges and whipped cream

Farmer cheese fritters with poppyseed & sour cream sauce /

Сырнік з макава-смятаным соусам



300/120/3

18,00

Syrniki are also found in Polish, Russian, Lithuanian and Ukrainian cuisines. Farmer cheese fritters, served with sour cream, jam or honey. Syrniki are made with full-fat creamy cheese, flour, eggs, milk, sugar and sometimes raisins and fried on a pan. They're crispy on the outside and warm and creamy inside

Side dishes / Гарніры

Boiled broccoli with butter /

Капуста брокалі з маслам



150/5

5,00

Baked vegetables / Гароднінапечаная

Tomato, sweet pepper, aubergines with lemon & orange sauce



150/13

9,00

Mashed potato / Бульбяное пюрэ



150/1

4,00

Potato village style /

Бульба па-вясковаму



150/1

5,00



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Sauces / Соўсы

Sour cream / Смятана	1/50	2,00
Sauce «Tartar» / Соус «Тартар»	1/50	2,00
Mushroom sauce / Соўс грыбны	1/50	2,00
Berry sauce / Соўс ягадны	1/50	2,00
Home-made Ketchup / Кетчуп хатні	1/50	2,00

Drinks / Напоі

Kvass is a fermented mildly alcoholic beverage usually made from bread (but sometimes also from fruits or berries, or occasionally flavored with fruit, berries, raisins, birch sap) is one of the most typical Slavonic drinks known since very ancient times. In Soviet Union times it was consumed widely and in almost every city there were kvass vendors on the streets. For homemade kvass black rye bread is used (usually dried or fried) with addition of sugar or fruits (such as apples or raisins) and a yeast for the fermentation process. Kvass contains only about 1% alcohol or less and tastes similar to non-alcoholic beer

Bread Kvass	1/300	5,00
Apple Kvass	1/300	5,00
Cranberry water «Mors» / Морс журавінавы	1/300	5,00
<i>Mors is an East Slavonic soft drink made from fermented (or boiled) and then clarified berry juices blended with sugar syrup and drinking water</i>		
All soft drinks tasting set	 3 x 100	5,00
Apple and bread kvass, cranberry mors		

Bread / Хлеб

Onion bread / Лукавы хлеб	1/60	1,00
«Halyauki» sandwiches / «Халяўкі»	35/1	1,00
<i>Bread with salted pork lard and pickled cucumbers (perfectly smoothes the taste of Khrenovukha liquor)</i>		
Dark bread	1/60	0,30
«Plait» white bread, baked in restaurant	2/100	2,50

Директор / Director

Бухгалтер / Accountant

Зав. Производством

Меню с / as of _____, 2019 г.

*ВЫХОДЫ БЛЮД УКАЗАНЫ В ГРАММАХ (dishes' weights are shown in grams)

Bar menu / Меню бара

Special self-made liquers / Фірмовыя настойкі

Tasting set / Дэгустацыйны сэт

30 ml each of tinctures: Horseradish liquor – plain and with honey, Cranberry, Cherry, Bison Grass liquors and Krambambulia. 100 ml each of natural drinks, excellently quenching thirst and extinguishing the effect of alcohol: Bread and Apple koasses and Cranberry mors.



6 x 30

15,00

«Khrenavukha» (horseradish liquor)

50

4,50

«Zhuravinauka» (cranberry liquor)

50

4,50

Cherry liquor / Вішнёвая

50

4,50

Krambambulia (honey and spices liquor)

50

4,50

Bison grass liquor / Зуброўка

50

4,50

«Khrenavukha» (horseradish & honey liquor)

50

4,50

Lemon liquor / Цытрыноўка 

75

6,00

Tequila / Тэкіла

Olmeca Gold
Mexico / Мексіка

0,7 140,00

50 10,00

Olmeca Silver
Mexico / Мексіка

0,7 126,00

50 9,00

Gin / Джын

Beefeater
England / Вялікая Брытанія

1,0 160,00

50 8,00



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Whisky / Віскі

Jameson 3 года <i>Ireland / Ірландыя</i>	1,0	240,00	50	12,00
Chivas Regal 12 лет <i>Scotland / Шатландыя</i>	1,0	300,00	50	15,00
White&Mackay Special <i>Scotland / Шатландыя</i>	1,0	200,00	50	10,00

Cognac / Каньяк

Ані / АНИ <i>Armenia / Арменія</i>	0,5	120,00	50	12,00
Meukow VSOP <i>France / Францыя</i>	0,7	280,00	50	20,00

Port wine / Партвейн

Sandeman Porto Ruby strong red / Сандеман Руби креп.кр. <i>Portugal / Партугалія</i>	0,75	90,00	150	18,00
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Red wine / Віно чырвонае

Torridoro Primitivo Di Manduria semi dry <i>Italy / Італія</i>	0,75	120,00		
Médoc Chateau Canteloup dry <i>France (Médoc) / Францыя (Медок)</i>	0,75	90,00		
Fetzer Cabernet Sauvignon dry <i>USA (California) / ЗША (Каліфорнія)</i>	0,75	80,00	150	16,00
Bordeaux (Cadet d Oc Merlot) dry <i>France / Францыя</i>	0,75	75,00	150	15,00
Kindzmarauli (medium sweet) Duruji Valley <i>Georgia / Грузія</i>	0,75	80,00	150	16,00
Saperavi dry Duruji Valley <i>Georgia / Грузія</i>	0,75	80,00	150	16,00



Vezzani Rosso Puglia semi dry <i>Italy / Італія</i>	0,75	80,00	150	16,00
Pata Negra Toro Roble dry <i>Spain / Іспанія</i>	0,75	72,50	150	14,50
Gato Negro Cabernet Sauvignon dry <i>Chile / Чылі</i>	0,75	72,50	150	14,50
Monastic Log Hut semi dry <i>Belarus / Рэспубліка Беларусь</i>	0,7	35,00	140	7,00

White wine / Віно белое

Spy Valley Sauvignon Blanc dry <i>New Zealand / Новая Зеландыя</i>	0,75	80,00		
Vezzani Terre Siciliane semi dry <i>Italy / Італія</i>	0,75	80,00	150	16,00
Bordeaux (Cadet d Oc Merlot) Chardonnya dry <i>France / Францыя</i>	0,75	75,00	150	15,00
Cinandali (dry) Duruji Valley <i>Georgia / Грузія</i>	0,75	77,50	150	15,50
Alazanskaya dolina Duruji Valley semi sweet <i>Georgia / Грузія</i>	0,75	77,50	150	15,50
Pata Negra Sauvignon Blanc dry <i>Spain / Іспанія</i>	0,75	72,50	150	14,50
Gato Negro Chardonnay dry <i>Chile / Чылі</i>	0,75	72,50	150	14,50
Monastic Log Hut semi dry <i>Belarus / Рэспубліка Беларусь</i>	0,7	35,00	140	7,00

Pink wine / Віно ружовае

Fetzer Zinfandel semi sweet <i>USA (California) / ЗША (Каліфорнія)</i>	0,75	80,00	150	16,00
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Sparkling wines / Шумлівыя віны

Cava Jaume Serra brut white <i>Spain / Іспанія</i>	0,75	60,00
Lambrusco Dell Emilia Dolce Bianco sweet white <i>Italy / Італія</i>	0,75	35,00
Soviet (Medium sweet, medium dry) <i>Belarus / Рэспубліка Беларусь</i>	0,75	20,00

Liqueurs / Лікёры

Becherovka <i>Czech Republic / Чэхія</i>	0,7	133,00	50	9,50
Jägermeister <i>German / Германія</i>	1,0	200,00	50	10,00
Triple Sec <i>Italy / Італія</i>	0,7	98,00	50	7,00
Kahlúa <i>Mexico / Мексіка</i>	1,0	170,00	50	8,50

Rum / Ром

Santiago de Cuba Carta Blanca <i>Cuba / Куба</i>	0,7	112,00	50	8,00
Santiago de Cuba Anejo <i>Cuba / Куба</i>	0,7	126,00	50	9,00

Belarusian brandy / Каньяк беларускі

«Aist» / «Аист» <i>Belarus / Рэспубліка Беларусь</i>	0,5	35,00	50	3,50
Araspel three-year / Араспел <i>Belarus / Рэспубліка Беларусь</i>	0,5	50,00	50	5,00



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Draught beer / Пiва разліўное

Warsteiner Premium Verum light <i>Belarus / Рэспубліка Беларусь</i>	300	6,00	500	7,00	1000	11,00
Lidskaye Wheat unfiltered <i>Belarus / Рэспубліка Беларусь</i>	300	5,00	500	6,00	1000	10,00
Lidskaye dark <i>Belarus / Рэспубліка Беларусь</i>	300	5,00	500	6,00	1000	10,00

Bottled beer / Пiва бутэлькавае

Lidskaye N/A / Лідскае «Нулевочка» (б/а) <i>Belarus / Рэспубліка Беларусь</i>	500	5,00
Lidskaye «Pilsner» light / Лідскае «Pilsner» светлае <i>Belarus / Рэспубліка Беларусь</i>	500	5,00
Lidskaye «Koronet» light / Лідскае «Koronet» светлае <i>Belarus / Рэспубліка Беларусь</i>	568	5,00

Belarusian herbal liquors / Беларускія бальзамы і настойкі

«Black Wizard with ginseng» herbal liqueur <i>Belarus / Рэспубліка Беларусь</i>	0,5	30,00	50	3,00
«Black Wizard. Siberian» herbal liqueur <i>Belarus / Рэспубліка Беларусь</i>	0,5	40,00	50	4,00

Distilled grain spirits / Збожжавыя дыстыляты

Pervogon. Distilled rye spirit 40% / «Первогон. Ржаной» 40% <i>Belarus / Рэспубліка Беларусь</i>	0,5	75,00	50	7,50
Distilled rye spirit / Admiral Husso Жытнёвы <i>Belarus / Рэспубліка Беларусь</i>	0,5	75,00	50	7,50
Distilled wheat spirit / Admiral Husso Пшанічны <i>Belarus / Рэспубліка Беларусь</i>	0,5	75,00	50	7,50



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Belarusian vodka / Беларуская гарэлка

«Svayak Standart» / «Сваяк. Стандарт» <i>Belarus / Рэспубліка Беларусь</i>	0,5	25,00	50	2,50
«Svayak On birch buds» / «Сваяк. На бярозавых пупышках» <i>Belarus / Рэспубліка Беларусь</i>	0,5	25,00	50	2,50
«Svayak Bread» / «Сваяк. Хлебная» <i>Belarus / Рэспубліка Беларусь</i>	0,5	25,00	50	2,50
Naliboki «Krynichnaya» / «Налібокi. Крынічная» <i>Belarus / Рэспубліка Беларусь</i>	0,5	25,00	50	2,50
Naliboki «Traditional» / «Налібокi. Традыцыйная» <i>Belarus / Рэспубліка Беларусь</i>	0,5	25,00	50	2,50
Saimaa, Flavoured Saimaa <i>Finland / Фінляндыя</i>	0,5	80,00	50	8,00

Juices / Соки


Orange freshly squeezed	250	8,00
Orange <i>Russia</i>	250	3,00
Cherry <i>Russia</i>	250	3,00
Grapes <i>Russia</i>	250	3,00
Grapefruit <i>Russia</i>	250	3,00
Tomato <i>Russia</i>	250	3,00
Apple <i>Russia</i>	250	3,00




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Soft drinks / Безалкагольныя напоі

Pepsi cola	250	4,00
Pepsi cola light	500	7,00
Mirinda	250	4,00
7-up	250	4,00
Aura Belarus <i>Drinking water, sparkling/plain</i>	500	3,00
Воржомі / Боржомі <i>Sparkling mineral water</i>	330	5,00

Coffee / Кава

Espresso	1/50	4,00
Americano	1/100	4,00
Cappuccino	1/150	4,50
Latte	1/200	5,00

Tea / Гарбата

Black Tea Althaus English Breakfast St. Andrews	1/350	7,00
Black Tea Althaus Mountain Herbs	1/350	7,00
Black Tea Althaus Royal Earl Grey	1/350	7,00
Green Tea Althaus Jasmine Ting Yang	1/350	7,00
Green Tea Althaus Oolong	1/350	7,00
Green Tea Althaus Sencha Senpai	1/350	7,00
Red Tea Althaus Red Fruit Flash	1/350	7,00
Herbal Tea Althaus Fancy Chamomile	1/350	7,00



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Herbal teas / Зёлкавыя гарбаты

Carefully selected by knowledgeable herbalists, these herbal teas let you smell and taste the authentic aromas of Belarus, feeling the unique breath of this land.

Fatherland /Бацькаўшчына Raspberry leaves, currant berries, thyme grass	1/700 6,50
Myadzel treasury / Мядзельская скарбніца Rosehip berries, thyme grass	1/700 6,50
Monastery recipe/ Манастырскі рэцэпт Black tea, mint, lemon balm, raspberry leaves	1/700 6,50
Pharmacy garden / Аптэкарскі сад Bergenia, calendula, melissa, Ivan-tea, rosehip	1/700 6,50
Sea buckthorn berries / Абляпіхавы	1/700 8,50

Mulled wine / Глінтвейны

Lotus Mulled wine Red wine, rum, honey and spices	200 9,50
Honey Mulled wine with orange Red wine, honey, oranges, apples, spices	200 8,00
Apple Mulled Wine Apple juice, red wine, lemon and spices	200 8,00
Autumn Mulled Wine Red wine, brandy, lemon and spices	200 8,50
Winter Mulled Wine Red wine, black tea, honey, lemon and spices	200 8,00

Бухгалтер / Accountant

Директор / Director

Бармен / Bartender

Меню с _____, 2019 г.

*выходы напитков указаны в миллилитрах (drink volumes are shown in milliliters)