GOOD EVENING MENU

after 18:00

new

Cheburek with meat — 8.5
Eastern European dough turnover with tender pork filling, salty coriander, lemon wedge and adjika[1,2,4]

+ 1 extra cheburek (+6.5)

Borsch — 11.5
Eastern European red beet soup with slow-cooked beef. Sour cream and a bun with garlic butter are optional[1,2,4]

+ Salo (smoked pork fatback) (+2.0)

main

Potato pure & Chicken Kyiv — 21.5
potatoes, chicken, champignons, butter, dill, parmesan, bacon[1,2,4]

bliny

Choose your pancake base: wheat or buckwheat (gluten free) flour

Marriage of Convenience — 14.5
chicken, Gouda cheese, pickles, mustard, garlic oil[1,2,4]

Meat the paprika — 18.5
ground beef with mozarella and tomatoes, slightly burned bell pepper with feta[1,2,4,5,7]

Formaggio Blinaggio (Vegetarian) — 14.0
Gouda cheese, mozzarella, blue cheese, parmesan, pine nuts, nutmeg[1,2,4,5]

Caviar Cartel — 21.0
2 pancakes, butter, red salmon caviar from Alaska[1,2,3,4]

Noble Legacy — 17.5
gravlax salmon, cream cheese, cucumber, a bit of caviar[1,2,3,4]

sweet

Chocolate Blin Cake — 6.5
our signature thin bliny layered with chocolate ganache, garnished with strawberries[1,2,4]

Caramel & Cottage Cheese — 6.5
cottage cheese pancake, salted caramel, hazelnuts[1,2,4,5]

Holy Berry pancake (nice to share) — 14.5
whipped mascarpone, fresh berries, maple syrup, almonds[1,4,5]

Secret Affair — 13.5
Belgian chocolate, caramelized banana, ice cream, pecan nuts[1,2,4,5]

red

light & crispy

Valpolicella Classico — 6.5 / 26
Italy, Luciano Arduini Fontana del Fongo

Bergerac Rouge (natural) — 8.5 / 34
France, Château Barouillet

complex & full

Tre Saggi Montepulciano d'Abruzzo — 8.5 / 34
Italy, Talamonti

white

light & crispy

Custoza — 6.5 / 26
Italy, Cantina di Custoza

Bergerac Blanc Sec (natural) — 8.5 / 34
France, Château Barouillet

complex & full

L'A Limoux Réserve Chardonnay — 6.5 / 26
France, Domaine Astruc

orange

complex & full

Brisat Xarel·lo (natural) — 8.5 / 34
Spain, Oniric

sparkling

Cidre Tradition Brut — 6.5 / 23
France, Distillery du Gorvello

Cidre Poire Brut Domfront — 6.5 / 23
France, Pacory

Sparkling wine (cava) — 6.5 / 25
Cava Flama d'Or / Cava Codorniu Zero (non-alco)

Dacha Kir Royal cocktail — 9.5
homemade blackcurrant-raspberry confiture, brandy, cava

Allergens: 1 – gluten 2 – egg 3 – fish 4 – milk 5 – nuts 6 – sulphites

All the other drinks

plant-based milk +0.5, decaf +0.5

			m	l
Espresso	3.8	Cappuccino	4.0	4.8
Americano	3.8	Latte		4.5
Filter (batch)	3.8	Raf Coffee		4.8
Bumble	5.5	Ice Latte		5.0
Espresso Tonic	5.5	Matcha Latte *hot / iced*		6.0
Flat white	4.2	Iced Strawberry matcha		7.0
Green tea	4.5	Chai Latte		4.5
Black tea	4.5	Hot Choco		4.5
Mint tea	4.5	Oblepiha tea		6.5
Ginger tea	4.5	red berries tea		6.5
Herbal tea	4.5			
Orange Juice	5.0	Beer Brewery 't IJ		5.5
Apple Juice	5.0	Ginger Beer		5.0
Lemonade *orange/ strawberry/ lemongrass-ginger*	5.0	Kombucha		5.0