

SEAFOOD BAR

OYSTERS	6/12 pc.	2280/4560
KAMCHATKA CRAB	800/160/120 гр.	5950
SHRIMP PLATE	for two/for four	2290/3490
MAREA PLATE	for two	5150

COLD STARTERS

PICANHA CURADA <i>Dry-cured beef starter from our Chef.</i>	75/60 gr.	790	
TARTARE «BUTCHER» <i>Tartare with a Russian character: toasted rye bread, pickled cucumber, onion, garlic, parsley and, of course, beef sirloin.</i>	200/80/30 gr.	990	
BLUEFIN TUNA TARTARE <i>Finely chopped fillet of bluefin tuna with shallots and chives, mini capers, sesame seeds and Asian sauce.</i>	140/60 gr.	1190	
BEEF CARPACCIO <i>Served with spicy sauce, rucicola and Tete de Moine cheese.</i>	100/70 gr.	890	
FRESH VEGETABLES <i>Tomatoes, cucumbers, radish, herbs.</i>	500 gr.	990	
NORWEGIAN HERRING <i>Seasoned in vegetable oil with dried dill and onion.</i>	190 gr.	570	
SMOKED SALMON <i>Slices of smoked salmon with sweet white onion, capers and bread chips.</i>	100/60/30 gr.	670	
PORCINI MUSHROOMS	170 gr.	750	
OLIVES	100 gr.	390	
CHEESE PLATE	160/60/10 gr.	870	

HOT STARTERS

CHEF'S STARTER <i>Roasted cheese and prawns, in sweet onion.</i>	350 gr.	570	
GARLIC BLACK BREAD CROUTONS	100/65/30 gr.	530	
SINGAPORE CALAMARI <i>Fried calamari with hot tomato sauce, chili peppers and sesame seeds.</i>	280/60 gr.	790	
TIGER PRAWNS <i>Fried with hot sweet-and-sour sauce.</i>	200/60 gr.	1190	
KAMCHATKA CRAB <i>Boiled legs of Kamchatka crab. Served with Asian and citrus sauces.</i>	3/5 pc.	3500/5800	



SALADS

TUNA SALAD <i>Roasted tuna, sesame seeds and salad leaves seasoned with Dijon mustard.</i>	210 gr.	1090
CLASSIC CAESAR SALAD	300 gr.	680
AVOCADO AND TIGER PRAWNS SALAD	270 gr.	990
CAPRESE <i>A generous portion of mozzarella with tomatoes and green basil sauce.</i>	280 gr.	710
FRESH VEGETABLE SALAD <i>Seasoned with olive oil or sour creme, your choice.</i>	270/30 gr.	680
GOAT CHEESE AND SOFT SMOKED BEET SALAD	280 gr.	830
TOMATOES WITH CHEESE SAUCE <i>With sweet onion and blue cheese.</i>	300 gr.	690
BURRATA CHEESE WITH SMOKED SALMON <i>Tender farmer's cheese with tomatoes, rucicola and salmon.</i>	1 piece/140 gr.	1210
EGGPLANT SALAD <i>With tomatoes, stracciatella and grilled red pepper sauce.</i>	360 gr.	980
KAMCHATKA CRAB WITH «BURRATA»	280 gr.	1610

SOUP

OKROSHKA	350/30 gr.	650
SPANISH SPICY SOUP WITH MEATBALLS	590 gr.	630
THICK SEAFOOD SOUP <i>Tomato soup with pieces of halibut, salmon, squid, shrimp and tuna shavings.</i>	400/60 gr.	980
RICH OXTAIL SOUP <i>Served with finely chopped shallot, chili pepper, coriander and garlic.</i>	550/60 gr.	630
GOULASH <i>Served in a loaf of black bread with stalks of green onion.</i>	1piece/310 gr.	550

SAUCES

«BUTCHER» <i>Prepared at your table.</i>	80 gr.	120
HOT <i>Pepper, mushroom.</i>	60 gr.	120
COLD <i>Chef's herbs, macho sauce.</i>	60 gr.	120

STEAKS

WE SHOW YOU THE MEAT CARD YOU CHOOSE YOUR STEAK

«Meat card» — a tray presenting all types of steaks from the menu. The waiter will tell you about the features of each steak in detail, and you will easily choose the one you like.

CLASSIC STEAKS

BUTCHER JUMBO STEAK

*Cooked Texas style, with bourbon and spices.
A rib eye steak made of premium beef. Grain-fed for 150 days.
Black Angus bulls.*

420 gr.

3100



FILET STEAK

*Tender steak made of grass-fed tenderloin beef. Uruguay.
Best accompanied with Pinot Noir from New Zealand.*

300 gr.

2540

FILET PRIME STEAK

*A steak made of premium grain-fed beef loin. Black Angus bulls. Uruguay.
Pairs best with Catapult from Australia.*

300 gr.

3100

BLACK ANGUS RIB EYE STEAK

*Steak from Uruguay beef, 100 days of grain feeding,
100% Black Angus meat.
Best accompanied with Altozano from Spain.*

350 gr.

2480

RUSSO RIB EYE STEAK

*Marbled steak made of Russian beef. 200 days of grain feeding.
Black Angus bulls.
Pairs best with Malbec from Argentina.*

400 gr.

2740



NEW YORK STEAK

*Made of prime grade Uruguayan grain-fed beef. Black Angus bulls.
Best accompanied with Carmenere from Chili.*

350 gr.

2580

ALTERNATIVE STEAKS

HUNTER'S STEAK

Royal deer tenderloin or rib eye. New Zealand. Please ask your waiter!

200 gr.

3350

MACHETE STEAK

*Unusual structure and original form make machete a really manly steak.
Grain-fed for 200 days. Black Angus bulls. Russia.*

300 gr.

2480

MARUCHO ARGENTINA STEAK

A steak made of the most delicate shoulder muscle of a grain-fed beef.

300 gr.

2710

LAMB RACK (7-8 RIBS)

New Zealand classic.

350 gr.

2400

Don't forget to choose a sauce for your steak.

We state the weight of rare steaks. The weight of your steak will depend on the chosen preparation grade.

We recognize four grades of steak preparation:

RARE — roasted on the outside, bloody on the inside;

MEDIUM RARE — roasted on the outside, red and pink on the inside;

MEDIUM — well-roasted on the outside, pink on the inside;

MEDIUM WELL — strongly roasted on the outside, light pink on the inside.

For each of our steaks we recommend the grade of cooking that will allow you to discover its flavor at its best. Please consult your waiter.

*If you are not satisfied with how your steak looks, or how it is cooked, or if you had to wait for it too long — tell us, and we will cook another steak for you or return the money.
The estimated cooking time for a steak in «BUTCHER» steak houses is up to 20-35 minutes.*

HOT DISHES

BEEF STROGANOFF <i>With mushrooms and mashed potatoes.</i>	510 gr.	1090
CHEESE BEEFSTEAK <i>A beefsteak served on a layer of cheddar sauce with slices of cheese which melt on your plate.</i>	300/60 gr.	1190
«BUTCHER» BURGER <i>A patty made of choice beef, cheddar and gruyere cheese, onion crisps, two signature sauces and sweet onion.</i>	500 gr.	1130
TEXAS BURGER	550 gr.	1290
«BEEF» ON A CAST IRON SKILLET <i>Pieces of beef tenderloin with vegetables and spices.</i>	400 gr.	1090
WILD CHILI SALMON	270/60 gr.	1420
BARRAMUNDI <i>Tender pan-fried filet of white sea bass.</i>	180/60 gr.	1450

SIDE DISHES

ASPARAGUS AND BABY-CORN <i>With cheese and sour cream sauce.</i>	180/50 gr.	790
TOMATOES WITH GREEN SAUCE	260 gr.	590
MASHED POTATO WITH BLACK PEPPER	200 gr.	460
FRIED POTATOES WITH MUSHROOMS	230 gr.	440
FRIED YOUNG POTATOES	180 gr.	390
GRILLED VEGETABLES <i>With cheese and garlic oil.</i>	170 gr.	490

DESSERT

CHEF'S DESSERT <i>Meringue, prune, peanuts and pecan nut.</i>	1 piece	630
CHOCOLATE BUTCHER <i>Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.</i>	1 piece	590
VERY BERRY <i>A refreshing light dessert with airy cream made of mascarpone cheese, sorbet, berry sauce and fresh berries.</i>	1 piece	860
BUTCHER CHEESECAKE <i>Tender cheese, Madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	180/80/90 gr.	830
CHEF-BRULEE <i>Custard with caramelized milk and crust.</i>	1 piece	490
LEMON PIE <i>A Californian bestseller – a nut crust with cream made of Sicilian lemons, a slightly seared meringue and a twig of mint.</i>	1 piece	690
FRESH PINEAPPLE WITH RASPBERRY SAUCE	160 gr.	450
ICE CREAM: <i>Vanilla, strawberry, chocolate.</i>	50 gr.	200
SORBET: <i>Green lemon, mango.</i>	50 gr.	230

VODKA / GRAPPA

VEDA	50 ml	260
BELUGA	50 ml	390
BELUGA GOLD LINE	50 ml	690
GRAPPA	50 ml	550

COGNAC / CALVADOS / ARMAGNAC

COURVOISIER V.S.	50 ml	650
HENNESSY V.S.O.P.	50 ml	770
CAMUS X.O.	50 ml	1840
CALVADOS PERE MAGLOIRE V.S.O.P.	50 ml	570
ARMAGNAC	50 ml	490

RUM / GIN

DICTADOR 20 YEARS OLD	50 ml	600
BRUGAL ANEJO	50 ml	340
MATUSALEM PLATINO	50 ml	390
MATUSALEM CLASICO 10 YEARS OLD	50 ml	440
BEEFEATER	50 ml	310

TEQUILA

LEYENDA DEL MILAGRO TEQUILA ANEJO, 100% BLUE AGAVE	50 ml	580
ORENDAIN	50 ml	370
SAUZA SILVER	50 ml	350

VERMOUTH / BITTERS / LIQUEURS

MARTINI BIANCO	100 ml	360
BELUGA HUNTING	50 ml	330
JAGERMAISTER	50 ml	330
BECHEROVKA	50 ml	330
SAMBUCA	50 ml	300
LIMONCELLO	50 ml	300

WHISKEY

AUCHENTOSHAN AMERICAN OAK <i>Scotland</i>	50 ml	450
CHIVAS REGAL 12 YEARS <i>Scotland</i>	50 ml	540
JAMESON <i>Ireland</i>	50 ml	380
JIM BEAM DOUBLE OAK <i>USA</i>	50 ml	390
THE MACALLAN 12 YO FINE OAK <i>Single malt, Spaceside.</i>	50 ml	690
THE MACALLAN 12 YO DOUBLE CASK <i>Single malt, Spaceside</i>	50 ml	690
THE MACALLAN 18 YO FINE OAK <i>Single malt, Spaceside.</i>	50 ml	1700
LAGAVULIN 16 YEARS <i>Single malt, Isle of Wight.</i>	50 ml	800

APPETITIVES

Aperitive - a great way to escape from the worries of the day and start the meal. We have selected for you some classic cocktails popular on both sides of the ocean.

WHISKEY SOUR <i>Bourbon, sour mix</i>	150 ml	410
KIR ROYAL <i>Cava, Creme de cassis.</i>	150 ml	430
BUTCHER'S BLOODY MARY <i>Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon juice, spices.</i>	200 ml	420
GIN & TONIC WITH CUCUMBER <i>Gin, tonic, cucumber, lime.</i>	360 ml	430
PISCO SOUR <i>Pisco, lemon, and powdered sugar.</i>	100 ml	410
APEROL SPRITZ <i>Aperol, Cava, soda, orange.</i>	150/30 ml	400

POPULAR COCKTAILS

MAI TAI <i>Rum light, rum dark, Cointreau, peach liqueur, orange juice, grenadine.</i>	350 ml	530
DAIQUIRI <i>Rum, lime juice, powdered sugar.</i>	150 ml	440
MARGARITA <i>Tequila, lime juice, Cointreau, powdered sugar.</i>	150 ml	440
STRAWBERRY MARGARITA <i>Strawberry, tequila, lime juice.</i>	200 ml	530
MOJITO <i>Fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	490
STRAWBERRY MOJITO <i>Strawberry, fresh mint, rum, brown sugar, lime juice, sparkling water.</i>	300 ml	520
LONG ISLAND ICED TEA <i>Tequila, rum, gin, vodka, Cointreau, cola, lime juice.</i>	300 ml	790
B-52 <i>Coffee liqueur, Baileys, Cointreau.</i>	50 ml	390
MULLED WINE <i>Red wine, honey, cinnamon, clove, orange, apple.</i>	150 ml	390

BEER

HACKER-PSCHORR MUNICH GOLD <i>Light, Bavaria.</i>	300/500 ml	360/440
BELHAVEN SCOTTISH STOUT <i>Staut, Scotland.</i>	250/500 ml	330/460
FREIBIER / EGGENBERGER <i>No alcohol, bottled beer, Austria.</i>	330 ml	350

JUICE

ORANGE / TOMATO / APPLE / CHEF'S CURRANT DRINK	250 ml	180
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FRESHLY SQUEEZED JUICE

ORANGE / APPLE / CARROT / GRAPEFRUIT	250 ml	320
PINEAPPLE	250 ml	540

SOFT DRINKS

GASTEINER <i>Austria.</i>	330/750 ml	230/610
COLA / SPRITE / TONIC	250ml	180

NON ALCOHOL COCKTAILS

JERRY <i>Mango, orange juice, cream, grenadine.</i>	300 ml	410
MILK SHAKE <i>Chocolate / Strawberry / Vanilla.</i>	300 ml	320
EDWIN <i>Strawberry, mango, orange juice.</i>	300 ml	390
VIRGIN MOJITO <i>Fresh mint, brown sugar, lime juice, sparkling water.</i>	300 ml	410
VIRGIN STRAWBERRY MOJITO <i>Fresh mint, strawberry, brown sugar, lime juice, sparkling water.</i>	300 ml	440

LEMONADES AND COMPOTE

FRESH FRUIT LEMONADE <i>Orange / Strawberry / Lemon.</i>	1000 ml	640
COMPOTE	1000 ml	640



COFFEE

ESPRESSO	40 ml	230
DOUBLE ESPRESSO	80 ml	390
AMERICANO	120 ml	230
CAPPUCCINO	200 ml	330
LATTE MACCHIATO	250 ml	330
LATTE WITH SYRUP <i>Vanilla, chocolate, melon.</i>	250 ml	360
GLAYSSE	150 ml	310

LEAF TEA

EARL GREY <i>Bergamot-flavored tea, India.</i>	400 ml	450
ASSAM MOKALBARI <i>Black, India.</i>	400 ml	510
PUER 20 YEARS <i>Ages black tea, China.</i>	400 ml	630
SENCHA <i>Green, Japan.</i>	400 ml	450
GINSENG OOLONG <i>Green, Taiwan.</i>	400 ml	470
MILK OOLONG <i>Green, Taiwan.</i>	400 ml	440
RUSSIAN TRADITIONS <i>Herbal tea with chamomile, melissa, thyme and black currant leaves.</i>	400 ml	460
GINGER <i>Ginger drink with orange, lemon, honey and spices.</i>	400 ml	530
SEA-BUCKTHORN <i>A warming drink made of sea-buckthorn, apples and nutmeg.</i>	400 ml	490

TEA

GOLDEN ASSAM <i>Black, India.</i>	400 ml	270
JASMINE <i>Green, China.</i>	400 ml	270

From noon to 4 p.m. on weekdays
20 percent discount on the menu
Offer is not valid for alcohol

Dear guests,

*We are open for you from noon to midnight.
The kitchen is open to 11 p.m.
The bar is open to 11.30 p.m.
We wish you a very pleasant time in our restaurant.*

*The menu with additional information sealed with a stamp
is available upon request.*