

# MENU

Green salad	550.-
Baba Ganoush with «Borodino» bread toast	350.-
Burger with vegetarian patty on buckwheat bun and cole slaw salad	550.-
Fried potatoes with mushrooms	410.-
Spaghetti with vegetarian meatballs in tomato sauce	580.-
Vegan cheesecake with black currant	500.-

## NON-ALCOHOLIC WINE

	750 ml	125 ml
Pinot Noir Hans Baer Rose / Germany, Rheinhessen	1900.-	290.-
Sparkling wine Codorniu Zero / Spain, Catalonia	2500.-	

# MENU

08:00 AM – 04:00 PM

## WITH BREAD

Tuna sandwich with avocado, poached egg and red caviar	750.-
Corn bread sandwich with poached egg, trout and potato cream	690.-
Trout with poached egg, avocado and pumpkin bread	840.-
Creamy tuna pate with brioche	490.-

## SANDWICHES

### BREAD SANDWICH

Parma ham, Camembert cheese , cranberry tartine	560.-
Various kind of tomatoes, stracciatella cheese , anchovies, classic tartine	420.-

### CROISSANT SANDWICH

Scrambled eggs, bacon, Cheddar cheese	410.-
Chicken thigh, tomatoes, vitello-tonnato sauce	450.-
Trout, avocado, parmesan cream, arugula	790.-

## EGGS

Scrambled eggs with Mortadella and Parmesan cheese	750.-
Scrambled eggs with eel	570.-
Scrambled eggs with Parma ham and stracciatella cheese	690.-
Omelette with vegetables and chorizo	490.-
Omelette with shrimps and tomato salsa	710.-

## PORRIDGE

Millet porridge “ Four cheeses” with poached egg	410.-
Oatmeal porridge with mousse «Ice cream» and fresh berries	330.-
Pearl barley porridge with bacon, tomatoes and chechil cheese	370.-

# MENU

08:00 AM – 04:00 PM

## SALADS

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| Salad with cherry tomatoes, arugula, cucumber and cashew nuts    | 350.- |
| Shrimp salad with baked sweet potatoes, avocado and citrus sauce | 670.- |
| Salad with chicken thigh, broccoli and Parmesan cheese           | 590.- |

## SOUP

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| Our waiters will inform you about the soup of the day | 390.- |
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## MAIN COURSE

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| Pumpkin gnocchi with gorgonzola cheese and pine nuts                                    | 510.- |
| Chicken thigh fillet with mousse parmesan and broccoli                                  | 730.- |
| Murmansk cod with baked potatoes, tomato salsa and creamy garlic sauce                  | 750.- |
| Spaghetti with beef, baked eggplant and spicy tomato-oyster sauce                       | 620.- |
| Spaghetti with shrimps and tomatoes   | 770.- |
| Penne with bacon and chicken thigh  | 580.- |
| Pasta Fresca is crafted e from two types Italian flour in the restaurant "Park Kultury" |       |
| Chef's Pie<br>Everyday we bake a new cake   | 250.- |

## BAKERY

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| Cottage cheese pancakes with raspberry sauce, fresh berries and cream cheese | 530.- |
| Croissant with raspberry sauce and cream cheese                              | 300.- |
| Cheesecake "Royal"   | 350.- |
| Poppy brioche  | 250.- |
| Banana «not a donut»   | 250.- |

All our desserts are presented at the counter.  
Please ask our waiters for more details.

From the creators of the "Park Kultury" restaurant  
and the specialty coffee house "TEMP"

neyepka

A delicious place that skillfully changes  
its role throughout the day.

In the morning this is a bakery with an attractive  
aroma of fresh bread and muffin. The work of bakers,  
which can be watched endlessly, this is a special,  
no equivalent performance.



In the evening, this space transforms into  
a restaurant. Dim lights, special menu and music,  
elegant atmosphere.