

Restaurant

«clair de lune»

Chef: Altunina Ekaterina

Menu

● Aperitifs

No alcohol:

fresh juice 90 pyб.

Alcohol:

Martiny 70 pyб.

Aperol Spritz 140 pyб.

● Starters

Potato pancakes

150 руб.

This dish made with potatoes, eggs and flour, served with sour cream sauce.



Salad with tuna

280 руб.

This dish made with tuna, cherry tomatoes, avocado, served with olive oil and lettuce.

● Main dishes

French meat 350 pyб.

This dish made with sliced meat, potatoes and sour cream, served with cheese and tomatoes



Grilled chicken wings 420 pyб.

This dish made with marinated wings, served with BBQ sauce and baked potatoes

Noodles with seafood

360 pyб.

This dish made with shrimp, octopus, vegetables, squid and served with noodles and sesame.



Creamy mushroom soup

320 pyб.

This dish made with cream, mushrooms, potatoes, served with toast and greens.

● Desserts

Cheesecake «New York» 90 pyб.

This dish made with cream cheese, eggs, butter and shortbread, served with berries.



Eclairs 60 pyб.

This dish made with dough for eclairs and custard, served with glaze and other decorations.

Almond cake

90 руб.

This dish made with from almond dough, eggs, cream, served with berries and almond shavings.



Chocolate cake

50 руб.

This dish made with biscuit with the addition of cocoa, chocolate muss and cherry, served with cherry jam and chocolate shavings.

● Drinks

Coffee:

Cappuccino	120 pyб.
Latte	120 pyб.
Espresso	100 pyб.

Tea:

Classic black	200 pyб.
Classic green	200 pyб.
Berry	230 pyб.
With jasmine	210 pyб.
With lemon	200 pyб.

Welcome to Restaurant «clair de lune»
opening hours:

Weekdays: 10:00 – 21:00

Weekend: 11:00 – 21:00

We wish you a pleasant stay and bon appetit!

Student discounts on weekdays – 5 %

