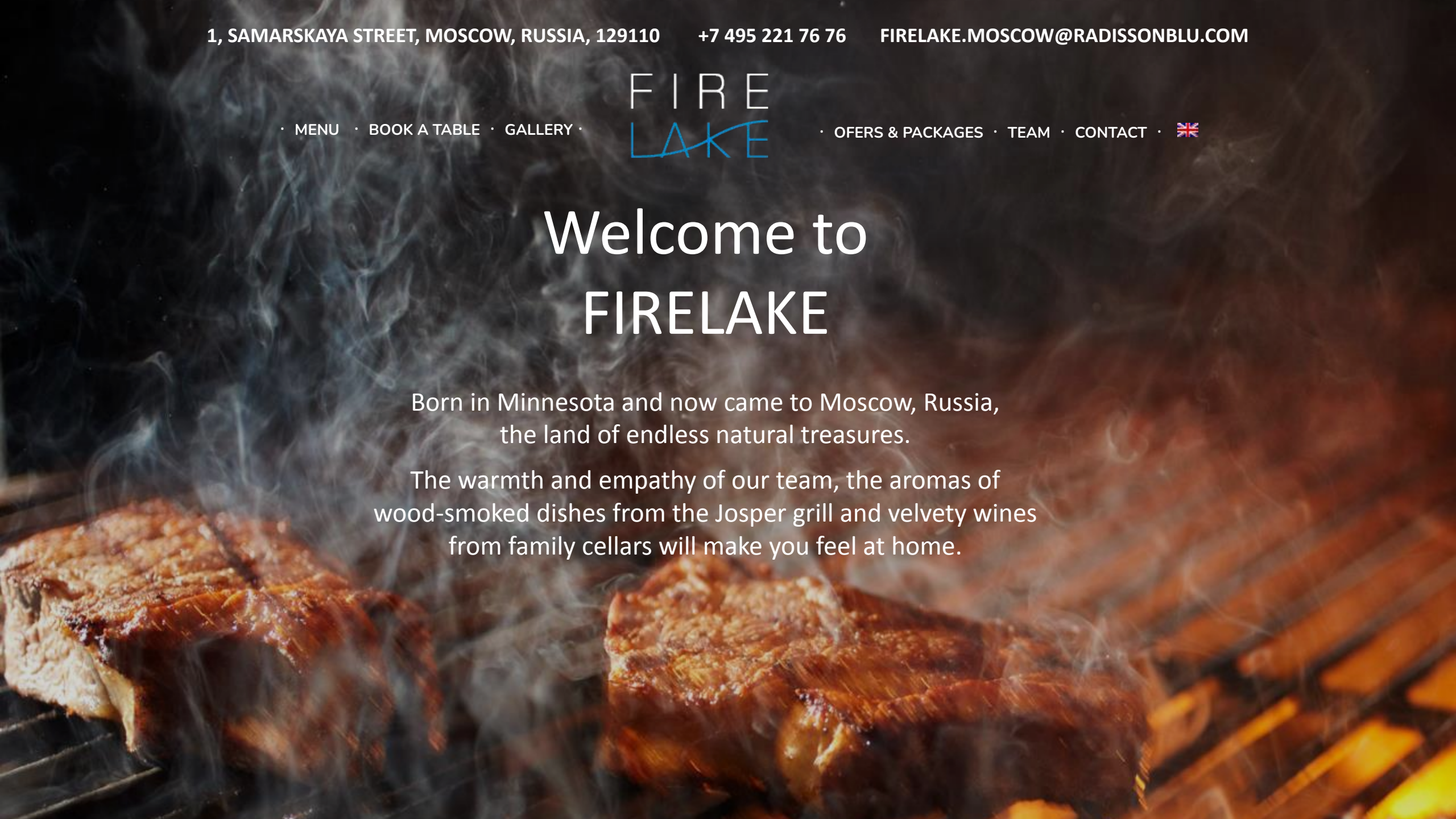




Welcome to FIRELAKE

Born in Minnesota and now came to Moscow, Russia,
the land of endless natural treasures.

The warmth and empathy of our team, the aromas of
wood-smoked dishes from the Josper grill and velvety wines
from family cellars will make you feel at home.





Smoke on the water

In Russia, with its vast and varied landscapes and endless natural treasures, everyone has a personal get away place where one can enjoy tranquility of calming waters accompanied by the warmth of an evening log fire.

To recreate this cozy atmosphere, we offer you a combination of locally inspired mixology with dishes cooked on open fire of the Jospier Grill.

Being our defining feature this master of the smoky flavor adds to meat an unparalleled taste.

With temperatures reaching 350°, the Jospier Grill seals in flavors without drying out or damaging the meat, guaranteeing tender textures.

[VIEW MENU](#)



Behind the scenes

Moscow's first Fire Lake restaurant consists of a team of highly creative chefs led by Rodion Nefedov, embracing true local produce and cooking methods.

Inspired by the "S.O.L." (seasonal, organic, local) concept, they turn simple but high quality ingredients into rich but accessible.

[MEET OUR TEAM](#)



WELCOME TO FIRELAKE

FireLake is a contemporary grill restaurant concept, born in Minnesota and now available in Moscow. Known for its North American roots with a Russian influence – located in the heart of the city, close to Radisson Blu Olympiyskiy Hotel, Moscow

OPENING HOURS

Restaurant

Buffet breakfast
06.30 – 11.00 (Daily)

À La Carte
12.00 – 23.00 (Sun – Thu)
12.00 – 00.00 (Fri – Sat)

ARILD Bar

07.00 – 02.00 (Daily)

GET IN TOUCH

Please share your Fire Lake photos and experience with us and the world on Social Media! And do not forget to #hashtag us #FireLakeMoscow

- [Fb icon](#)
- [Insta](#)

1 SAMARSKAYA STREET, MOSCOW,
RUSSIA, 129110
GIVE US A CALL ON [+7 495 221 76 76](tel:+74952217676)
firelake.moscow@radissonblu.com



MENU

FIRE LAKE

STARTERS

or mingling platters

- SALAD OF HOMEMADE CHEESE & FARM BACON** | 490
with marinated vegetables with spicy croutons and local smoked mozzarella
- OLIVE AND TOMATO SALAD** | 575
with local smoked mozzarella
- AUBERGINE CRUSTED BRUSCHETTA** | 290
- COUPLE OF SAKHALIN OYSTERS** | 320
rice vinegar, gingered juices, croutons and lemon
- KING PRAWNS** | 1190
seasonal veg salsa and capimbur fin
- TROUT THREE WAYS** | 950
gravia, tartar, teriyaki
- *STONE GARDEN*** | 450
Chitan liver and oyster biscuit
- GINGER MARINATED BEEF** | 900
with corn chips

Soup

- CREAMY BEET SOUP** | 300
with homemade rye bread
- SLIGHTLY SPICY BEEF SOUP** | 400
with capicum and malt bread chips

TO START TO FINISH TO SHARE

- BBQ'D CRISPY PORK RIBS** | 750
and baby corn
- BEARED MACKEREL** | 875
with carrot and star anise purée, shaved fennel and seaweeds
- BEEF CHEEKS & CELERIAC RISOTTO** | 900
with braised root juice infused apple using different types of local wood shavings
- *ELEPHANT EAR*** | 2400
braised beef steak, baby vegetables and peppercorn sauce

SIDES

- GRILLED CABBAGE** | 550
with goat cheese sauce
- TORNADO POTATO** | 250
- GREEN BUCKWHEAT TABOULEH** | 250
- COLE SLAW V.2.0** | 350
- TRUFFLE MASH** | 300
- GRILLED VEGGIES** | 300
- FARM FRIES** | 290

THE STORY 10 000 lakes of Minnesota, surrounded by centuries-old forests, served as inspiration for the creation of the Fire Lake Grill House and Cocktail Bar as a global brand. In Russia, with its vast and varied landscapes and endless natural resources, everyone has a personal get away place where one can enjoy tranquility of calming waters accompanied by the warmth of an evening log fire. In an effort to recreate this cozy and homely atmosphere, we offer you a combination of dishes cooked on open fire as well as locally inspired mixology.

Moscow's first Fire Lake restaurant consists of a team of highly creative chefs led by Rodion Nefedov, embracing local produce and cooking methods. Inspired by the "S.O.L." (seasonal, organic, local) concept, they turn simple but high quality ingredients into rich in flavor but accessible dishes.

The warmth and empathy of our team, the aromas of wood-smoked items from the Jasper grill and velvety wines from family cellars will make you feel at home. Welcome to Fire Lake!

dept of fisheries

- SAKHALIN OYSTERS** | 975
with capicum, sundried tomatoes and cream cheese sauce
- ATLANTIC COD FILLET** | 990
roasted tomato, red onion, carrot, zucchini and basil pesto
- MURMANSKY HALIBUT** | 1250
pearl barley risotto with pumpkin-oblapsha berry sauce
- GRILLED TROUT** | 1390
with baby leeks and hollandaise sauce
- THREE WAYS OF LOBSTER** | 1200

BUTCHERS BLOCK

We all know that barbecue is best which is why we've brought charcoal cooking indoors to bring that smoky flavour all over in our grilled meats.

- WHOLE CORN FED BABY CHICKEN** | 350 g | 500
- PORK GHASHLIK** | 350 g | 850
- BREAST OF DUCK** | 320 g | 950
- BEST OF BEEF SAUSAGES** | 410 g | 1200
- RACK OF LAMB** | 370 g | 1490
- TOMAHAWK STEAK** | 285 g | 1885
- FILLET MIGNON** | 270 g | 2290
- RIBEYE** | 285 g | 2400

Peppercorn, Red wine, BBQ, with Kluba berry and brioche, Homemade tomato ketchup, Beernaise, Garlic, parsley and coriander Chimichurri, Sweet Chili, Low Country Mustard / 100

HOME SMOKING

- Smoking is one of the oldest methods of enhancing flavor. Our fragrant smoked meats are prepared using different types of local wood shavings.
- TUESDAY: DUCK (APPLE/CHERRY/ALDER)** | 250
- WEDNESDAY: TURKEY (CHERRY/OAK/PLUM)** | 250
- THURSDAY: TROUT OR SALMON (ALDER/APPLE/PLUM)** | 590
- FRIDAY: BEEF SMOKED 24 HOURS (PEAR/PLUM/OAK)** | 400
- WEEKEND: BEEF RIBS (PEAR/PLUM/OAK)** | 550



LOCALLY GROWN

About us: We use high-quality natural products grown in Russia. Vegetables and mushrooms gathered at the peak of maturity. We are proud of the assortment of Tiger cheese, Karalien trout, meats from farms near Moscow - there are no random products in our dishes. Only the best ingredients grown with passion are being used cooked and served with care.

HAND-HELDS

- SANDWICH WITH ROASTED PORK** | 300
Vietnamese 5 pickled veggies and crispy baguette
- CHICKEN 4 TACOS A.L. CARBON *** | 300
- GRILLED VEGETABLE CIABATTA** | 490
- SMOKED TROUT** | 400
and cream & cheese bagel
- FIRE LAKE BEEF BURGER** | 1200
set your server for safety instructions

BEER

The perfect match for a burger, sausage, shashiki or pork ribs — try our craft beer — just wonderful..

sweet love affair

- SMOKED PUMPKIN ICE CREAM** | 220
with Kluba berry and brioche
- GRANDMA'S GARDEN SOIL** | 350
- BEEFROOT MACARONS** | 275
and smoked cheese
- ALMOND THOUSAND LEAVES** | 290
and orange cream
- PROFITEROLES** | 290
of course with chocolate sauce
- THE FOREST** | 300

FIRE LAKE

WHITE

- DRY, CRISP & REFRESHING -

- HOUSE ON FIRE CHARDONNAY** | 1200
Krasnodar Region, Russia
- SIBIRKOVY, VEDERNIKOV** | 2600
Rostov-on-Don, Russia
- AVTOHTON SIBIRKOVY, FANA GORIA** | 1900
Krasnodar Region, Russia
- RIESLING, TRIMBACH** | 6900
Alsace AOC, France
- GRAME, BA T'BIOLD** | 3500
Gavi da Comune di Gavi DOCG, Italy
- PINOT GRIGIO, ITALO CEBCON** | 3700
Friuli Grave DOC, Italy

- FRUITY & AROMATIC -

- FAMILY RESERVE RIESLING, SIKORY** | 5500
Krasnodar Region, Russia
- LE GRAND NOIR SAUVIGNON BLANC** | 2100
Languedoc-Roussion, France
- REGALELLI, TABCA D'ALMERITA** | 4100
Sicily, Italy
- STEAKWINE, TORRONTES, GRUPO PENA FLOR** | 2100
Mendoza, Argentina, semi-dry
- CAROLINE BAY, SAUVIGNON BLANC** | 3600
Marlborough, New Zealand

- RICH & TEXTURED -

- RENAISSANCE, RAJEVSKOE** | 3000
Krasnodar Region, Russia, semi-dry
- CRU LERMONT CHARDONNAY, FANA GORIA** | 2300
Krasnodar Region, Russia
- SAVARY, CHABLIS PREMIER CRU "VALLONS" AOC** | 6000
France, 2015
- GRAN FEUDO CHARDONNAY, BODEGAS CHIVITE** | 3900
Navarra, Spain
- VIU MAIENT CHARDONNAY RESERVA** | 2500
Central Valley, Chile
- FETZER, GEMURZ TRAMINER** | 2600
Monterey County, California, USA, semi-sweet

Rose

- FLAMINGO LEFKADIA** | 2700
Krasnodar Region, Russia
- BEBINI ROSE** | 1000
Kakheti, Georgia
- ANTHONY'S HILL WHITE ZINFANDEL** | 2300
California, USA, semi-sweet
- ZWEIGELT ROSE, FRESH & SA BY LETH GMBH** | 4100
Lower Austria

FIRELAKE - THE WINES Here at Fire Lake Grill house we invite you to take a wine tour to the southern regions of Russia and beyond. High quality local wines from traditional family cellars have been carefully selected by our team. Our wines perfectly pair with dishes following our S.O.L. — seasonal, organic, local — food concept. From refreshing dry, subtle aromas and fruits, to rich and textured.

Champagne

- LOUIS ROEDERER BRUT PREMIER** | 18000
France
- LOUIS ROEDERER BRUT ROSE VINTAGE** | 24500
France
- LOUIS ROEDERER CRISTAL** | 75000
France

BY THE GLASS

150 ML

- WHITES -

- HOUSE ON FIRE CHARDONNAY** | 240
Krasnodar Region, Russia
- AVTOHTON SIBIRKOVY, FANA GORIA** | 380
Krasnodar Region, Russia
- VIU MAIENT CHARDONNAY RESERVA** | 540
Central Valley, Chile
- CAROLINE BAY SAUVIGNON BLANC** | 720
Marlborough, New Zealand
- PINOT GRIGIO, ITALO CEBCON** | 740
Friuli Grave DOC, Italy

- FIZZ -

- FANAGORIA WHITE SEMISWEET** | 240
Krasnodar Region, Russia
- BALAKLAVA BRUT RESERVE** | 380
Crimea, Russia
- FIESTINO BRUT** | 340
DOC, Piemont, Italy

- CHAMPAGNE -

- LOUIS ROEDERER BRUT PREMIER** | 4200
France

- REDS -

- HOUSE ON FIRE CABERNET SAUVIGNON** | 240
Krasnodar Region, Russia
- AVTOHTON KARSHOSTOP, FANA GORIA** | 380
Krasnodar Region, Russia
- PATRIZIO PRIMITIVO, BOTTER, PUGLIA IGT** | 420
Italy
- J. BOUCHON, RESERVA CARMENERE-SYRAH, MAULE VALLEY DO** | 520
Chile
- LA LINDA MALBEC, MENDOZA** | 520
Argentina

- FIZZ -

- FANAGORIA WHITE SEMISWEET** | 1200
Krasnodar Region, Russia
- BALAKLAVA BRUT RESERVE** | 1000
Crimea, Russia
- FIESTINO BRUT, DOC PIEMONTE** | 1700
Italy
- CAMA CASTELL LLORD** | 2300
Catalunya, Spain

RED

- DRY, CRISP & REFRESHING -

- HOUSE ON FIRE CABERNET SAUVIGNON** | 1200
Krasnodar Region, Russia
- CRU LERMONT PINOT NOIR, FANAGORIA** | 2200
Krasnodar Region, Russia
- LE GRAND NOIR MALBEC** | 2100
Languedoc-Roussion, France, semi-dry
- NERO D'AVOLA *Y*, BAGLIO DI PIANETTO** | 3500
Terre Siciliane IGT, Italy
- PATRIZIO PRIMITIVO, BOTTER** | 2100
Puglia IGT, Italy

- FRUITY & AROMATIC -

- RAJEVSKOE RENAISSANCE** | 3000
Krasnodar Region, Russia
- EBBE SYRAH, SATERA** | 3900
Crimea, Russia
- VEDERNIKOV, TSMILYANSKY CHERRY OAK AGED** | 6400
Rostov-on-Don, Russia
- BOURGOGNE PINOT NOIR AOC, BEJOT** | 6000
France
- CHATEAU DE PARENCHERE** | 5300
Bordeaux, Superieur aoc, France

- RICH & TEXTURED -

- LA LINDA MALBEC** | 2600
Mendoza, Argentina
- LA CAPRA PINOTAGE** | 3500
Paarl, RSA
- FAMILY RESERVE CABERNET SAUVIGNON, SIKORY** | 6500
Krasnodar Region, Russia
- AVTOHTON KRASHOSTOP, FANA GORIA** | 1900
Krasnodar Region, Russia
- CUVEE N°1 RESERVE, USA DBA MARKOTH** | 4000
Krasnodar Region, Russia

PROXIMO, MARQUES DE RISCAL | 4100
Riga DOC, Spain

J. BOUCHON RESERVA CARMENERE-SYRAH | 3100
Maule Valley DO, Chile

CABERNET SAUVIGNON, MURPHY - GOODE | 5000
California, USA

IL GRIGIO CHIANTI CLASSICO RISERVA | 7900
Toscana, Italy, 2014

DESSERT WINE

ICE WINE RIESLING, FANA GORIA | 950
Krasnodar Region, Russia, sweet

ICE WINE SAPERAVI, FANA GORIA | 950
Krasnodar Region, Russia, sweet

All prices are in RUB and include VAT. There is a discretionary service charge for parties of 8 or more. Please note that some of our dishes contain allergens or additives, please ask a member of the team and we'll be happy to explain and provide detailed information. A children's menu is available for our little guests but, just like with the big ones, we're very flexible with the more discerning palates, so please do ask.

Book a table

BOOK NOW

Book your table with us today by clicking on the booking widget below.

If you would like to set up a special event in our restaurant please feel free to call us on +7 495 221 76 76 or write us an email at firelake.moscow@radissonblu.com

We look forward to welcoming you to the Fire Lake.

FireLake Grill House and Cocktail Bar

Choose your date, party size and session:

▼ 2 people Dinner ▼

October 2018 ▶

MON	TUE	WED	THU	FRI	SAT	SUN
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4
5	6	7	8	9	10	11

Book Online ▶▶▶

GALLERY



OFFERS & PACKAGES

To be discussed and
uploaded later

- Lunch
- Brunch
- Loyalty program



TEAM

MEET THE TEAM

Meet the team behind the FireLake scenes. By mixing passion with the best ingredients and a local touch, your experience will be a truly memorable one.



TEAM



OUR VERY OWN EXECUTIVE CHEF RODION NEFEDOV

Raised in the family of Russian aircraft engineers, Rodion never thought he would become a chef one day.

Having a strong will and enough passion to follow his dream he found a way to jump into the culinary art world and it became his main passion and all his life.

Always wearing a welcoming smile and keeping love for cooking in his heart since childhood he inspires his team every day and believes that the most expensive reward for all his efforts is guests' satisfaction.

Following S.O.L. concept Rodion pays a lot of attention to choosing products giving his preference to the local and organic ones. This is also true outside of restaurant as he has his own small vegetables garden at his dacha in Yaroslavl region.

Visit FireLake and meet Rodion, who would love to share with you his cooking secrets.

[VIEW MENU](#)



INTRODUCING MASTER MIXOLOGIST AND BAR MANAGER, ALEXANDER UDOVICHENKO

Born and raised in Moscow, Alexander he lives mixology since he was 16.

Driven by his passion he traveled a lot within the USA, Germany and the Czech Republic finding unusual and interesting flavor combinations.

Alexander respects mixology classics with its multifaceted culture and wide variation. Being local he adores organic ingredients and loves making home-made bitters keeping in heart restaurant's S.O.L. concept.

MEET ARILD. lounge bar

The history of this bar began when Alexander met a simple American pharmacist Arthur Ildon who spent last years of his life in travelling around the world with his son jokingly searching for "youth elixir".

Visit ARILD and listen to the full story from the very beginning..

GALLERY

CONTACT US

We look forward to hearing from you.
Do not hesitate to reach out to the team
if you have any questions or need any
more information.

Please get in touch via social media, give us a call or drop in
to see us.

We are located close to

[Radisson Blu Olympiyskiy Hotel, Moscow](#)

ADDRESS: 1, Samarskaya Street, Moscow, Russia, 129110

TEL: +7 495 221 76 76

E-MAIL: firelake.moscow@radissonblu.com

BOOK ONLINE

