BREAKFAST IN PARIS

Turkey liver pate, farm egg, ham, Durr cheese,
caviar butter, croissant, red caviar, green salad

270 g 2200

BREAKFAST IN MONACO

Choux ring with cottage cheese cream, egg, black
caviar, red caviar, stracciatella,
zucchini pancakes, strawberries, blueberries

330 g 2400

GLASS OF SPARKLING WINE FOR A SPECIAL PRICE

125 ml 790

BONJOUR!

Big healthy breakfast NEW	*430 g*	1580
Zucchini pancakes with turkey pastrami	*280 g*	950
Toast with red caviar	*90 g*	1320
Toast with salmon	*175 g*	980
Club sandwich with turkey pastrami	*230 g*	1250
Avocado toast with red caviar	*200 g*	1350
Zucchini pancakes with salmon	*190 g*	1450
Cheesecakes	*230 g*	790

ŒUFS EGGS

Egg, black caviar	*125 g*	1150
Shakshuka with goat cheese	*340 g*	1190
Omelette/scramble/fried eggs	*180 g*	450

- truffle *1 g* 250
- avocado *50 g* 220
- tomato *50 g* 190
- Dürr cheese *20 g* 250
- stracciatella *50 g* 320
- morels *50 g* 180
- bacon *30 g* 320
- ham *50 g* 190
- mushrooms *50 g* 190
- sausages *100 g* 250
- turkey pastrami *50 g* 250

This menu is promotional material. All prices are indicated in roubles. Payment is accepted in roubles or by credit cards. Please inform your waiter if you have any food allergy.
Head chef – Eduard Arkhipov.

DESSERT

Curd snack	*35 g*	390
Madeleine	*40 g*	190
Brioche, cinnamon	*140 g*	490
Crêpe suzette	*320 g*	890
Classic croissant	*70 g*	620

- cream brûlée sauce *50 g* 150
- raspberry jam *50 g* 200
- milk chocolate sauce *50 g* 250

CAFÉ COFFEE

Espresso	*40 ml*	460
Espresso Calva (with calvados)	*60 ml*	990
Espresso decaf	*40 ml*	460
Double espresso	*100 ml*	550
Americano	*180 ml*	460
Cappuccino	*180 ml*	560
Double cappuccino	*350 ml*	740
Alternative milk cappuccino	*180 ml*	580
Latte	*220 ml*	550
Alternative milk latte	*220 ml*	630
Flat white	*180 ml*	550
Alternative milk flat white	*180 ml*	630
Raf	*350 ml*	690
Lavender raf	*350 ml*	690
Peanutbutter raf	*350 ml*	690

Coffee beans

Signature coffee by Maison Dellos	*250 g*	1790

Milk at your choice (banana, almond, coconut)

This menu is promotional material. All prices are indicated in roubles. Payment is accepted in roubles or by credit cards. Please inform your waiter if you have any food allergy.
Head chef – Eduard Arkhipov.

JUS FRAIS FRESH JUICE

Orange	*250 ml*	690
Grapefruit	*250 ml*	690

THÉ TEA

	400 ml	*900 ml*
Green tea	690	990
Milk oolong	690	990
Jasmine pearl	690	990
Classic black tea	690	990
Earl grey	690	990
Green tea Dragon Well	790	1200
Shu Puer Ging Ting	690	990
Dianhong with rosebuds	690	990

Not tea

Buckwheat	690	990
Altai herbs	690	990
‘Boulogne forest’	690	990
Chamomile	690	990
Willow-herb	690	990
Berry tea ‘Russkiy’ herbs and berries	690	990

HERBS, BERRIES, FLOWERS

Rose-hip / Lavender / Thyme / Linden / Sagán dali / Fresh mint	80

WATER

Still

Baikal Pearl	*530 ml*	690
Vorgol	*500 ml*	550
Vorgol	*330 ml*	450
Acqua Panna	*750 ml*	1290
Acqua Panna	*250 ml*	850
Tassay	*750 ml*	990

Sparkling

Baikal Reserve	*530 ml*	690
San Pellegrino	*750 ml*	1290
San Pellegrino	*250 ml*	850
Tassay	*750 ml*	990
Saint-Geron	*750 ml*	1990
Saint-Geron	*375 ml*	1090

The privilege card Maison Dellos

Feedback and suggestions

This menu is promotional material. All prices are indicated in roubles. Payment is accepted in roubles or by credit cards. Please inform your waiter if you have any food allergy.
Head chef – Eduard Arkhipov.