

MENU

RAW / CURED

Black caviar, sour cream, pancakes	10000
Gillardeau Oyster	1400
You can add black caviar	1000
Red carabinero prawns	1300
Salmon	1300
Scallop	1300
Hamachi	1900
Le Grand Crudo	5500
Wagyu cecina	3000
Jamón 5J Cinco Jotas	5500

COLD APPETIZERS

Marinated olives	1300
Cantabrian anchovies, pickled ramiro peppers	3400
Classic beef tartare	1900
Beef carpaccio	2600
Vitello tonnato	1700
Foie gras pâté, pear, madeira	2700
Wagyu tartare, bone marrow, black caviar	7800

HOT APPETIZERS

Zucchini flowers, scallop, crab	1700
Wagyu tataki, black pepper, hash browns	4800
Scallop, celery, truffle	2400
Katsu sando, wagyu striploin A5	10000
Foie gras, Madeira, caramelized onion	2100
Grilled king prawns with burnt butter	1500

SALADS

King crab, orange, fennel, chicory	4900
Bruno Panzanella, bocconcini	1500
Shrimp cocktail, romaine salad	1800
Green salad	1300

SOUPS

Corn bisque with seafood	1900
Consommé, beef tongue, pesto	1100

MAINS

Beef Wellington, foie gras, jus	4100
Braised lamb shank, mashed potatoes, chimichurri	2500
Wagyu cheeseburger, truffle	2700
Tournedos Rossini, foie gras, truffle	4600
Beef tongue schnitzel, fennel, grapefruit	1900
Duck leg confit, gnocchi, kale	2100
"Steak au poivre", french fries, salad	3600
Octopus, sweet potato, olive caponata (<i>price per 100g</i>)	2800
Chilean sea bass, black caviar, beurre blanc	6200
Salmon, kale, spinach, parsley	2400
Pink sauce pasta, basil	1500

STEAKS (*price per 100g*)

RUSSIA

WAGYU / BLACK ANGUS CROSS

Denver	1500
Striploin	2300
Bone-in Ribeye (30 days Dry Aged)	3500
Porterhouse (30 days Dry Aged)	3500
Club Steak (30 days Dry Aged)	3300

RUSSIA

BLACK ANGUS

Striploin	1800
Bone-in Ribeye (30/60 days Dry Aged)	2500/2800
Porterhouse (30 days Dry Aged)	2800
Club Steak (30 days Dry Aged)	2200
Filet Mignon	3400
Chateaubriand	3500

RUSSIA

LAMB

Rack of lamb	2400
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JAPAN

WAGYU A5

Striploin	10000
Filet Mignon	15000

ARGENTINA

BLACK ANGUS

Ribeye	2500
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ADD ON

Black truffle <i>price per 1g</i>	800
Black caviar <i>price per 10g</i>	2000
Foie gras <i>price per 80g</i>	1900

SIDES

Truffle mashed potatoes	900
French fries, aioli, porcini mushrooms	700
Mac and cheese	900
Tomatoes, basil, lime	1000
Blanched vegetables, lemon	900
Mashed potatoes	800
Baby romaine, sherry, lemon	700
Spinach and cream	900
Grilled vegetables	1500
Asparagus, lemon	1600

SAUCES

Pepper sauce	500
Wild mushroom sauce	500
Jus	600
Béarnaise	500
Chimichurri	400

DESSERTS

Crème caramel	900
Lemon tart	900
Brunomisu	1300
Cheesecake New-York, strawberry, lime	1300
Chocolate fondant, pistachio	1100
Sorbet / Ice cream	500
Citrus mix, Blackcurrant, Mango-passion fruit, Vanilla, Pistachio, Chocolate 54%	
Truffle	300
Dark Chocolate 70%, Milk Chocolate 33%, White Chocolate, pistachio	



COCKTAILS BRUNO

Provence Spritz 4,5% <i>Riesling Urban wine, Tio Pepe Fino sherry, apple, melon, and thyme soda</i>	1250
Hugo 2.0 12% <i>Fiorente Elderflower Liqueur, Brass Monkey Gin, dry white wine, lemon myrtle, mint</i>	1300
Wallbanger Star 10,9% <i>Sir Edmond Vanilla Gin, Galliano liqueur, Bubble Drops, ofresh orange juice infused with milk oolong, banana, sparkling wine</i>	1300
Martini Fiero Tonic 7,4% <i>Martini Fiero vermouth, tonic, orange</i>	1200
Cosmo 18% <i>Beluga Noble vodka, cranberry, mint, vanilla</i>	1200
Roasted Mary 12% <i>El Tequilenio, chipotle, baked pineapple cordial, fermented tomatoes</i>	1200
Kaffir Club 12,4% <i>Bombay Sapphire gin, Martini Fiero vermouth, Martini Extra Dry vermouth, strawberry-raspberry cordial, kaffir lime leaf foam</i>	1250
Kizil Hanky Panky 24% <i>Niki Pure Vodka, 9diDANTE Purgatorio Extra Dry vermouth, Fernet-Branca, Cornelian cherry</i>	1250
La Gauloise Carre 25% <i>Roulet VS Cognac, La Gauloise Jaune liqueur, Amaro Montenegro, Noix de la Saint-Jean liqueur, Tio Pepe Fino sherry</i>	1500
Pistachio Negroni 19% <i>Gin Bombay Sapphire, pistachio, RinQuinQuin, Suze liqueur, Doragrossa Chinotto</i>	1500

MAKE UP CLASSIC COCKTAIL

Irish Espresso Martini 16% <i>Doragrossa Caffè liqueur, Born Irish whiskey, coffee, stout</i>	1300
Gimlet 14% <i>Gin Bobby's Schiedam Dry, lime cordial</i>	1200
Paloma 10,6% <i>El Tequilenio Tequila, Grapefruit Soda</i>	1200

CLASSIC COCKTAILS

GUESTS' CHOICE:

Gin Basil Smash <i>Bombay Sapphire gin, basil, lime, sugar syrup</i>	1200
Whiskey Sour <i>Woodford Reserve Bourbon, Bubble Drops, bitter lemon, sugar syrup</i>	1500
Espresso Martini <i>Niki Pure Vodka, Doragrossa Café liqueur, espresso, sugar syrup</i>	1400
Margarita <i>El Tequileno tequila, Doragrossa Curaçao liqueur, lime, sugar syrup</i>	1400
Daiquiri <i>Takamaka Blanco rum, lime, sugar syrup</i>	1200
French 75 <i>Bombay Sapphire gin, fresh lemon juice, sparkling wine</i>	1300

OUT OF TIME:

Royal Southside <i>Bombay Sapphire gin, mint, sugar syrup, sparkling wine</i>	1200
Brown Derby <i>Woodford Reserve Bourbon, grapefruit, lemon, and sugar syrup</i>	1500
White Russian <i>Niki Pure Vodka, Doragrossa Café liqueur, cream</i>	1300
Tommy's Margarita <i>El Tequileno tequila, agave syrup, lime</i>	1400
Between the Sheets <i>Camus VS Cognac, Takamaka Blanco rum, Doragrossa Curaçao liqueur, lemon</i>	1400
Last Word <i>Bombay Sapphire Gin, Maraschino Liqueur, herbal liqueur, lime</i>	1200

MARTINI

Vodka / Gin 1200
DRY / DIRTY / NAKED / PERFECT / REVERSE

Extra Dry Martini 1200
Bombay Sapphire gin, Dolin Dry Vermouth, olive, pickled onion, biquinho pepper

Fish and Chips Martini 1200
Bombay Sapphire gin, dill, Martini Extra Dry, dry sherry, lime chips, pink pepper

BUBBLE COCKTAILS

Bellini 1600
Peach sorbet, Prosecco DOC Treviso

Royal Bellini 2400
Peach sorbet, Grande Cuvee 1531 Cremant de Limoux

Rossini 1600
Strawberry sorbet, sparkling wine Bio Bio Bubbles

Royal Rossini 2400
Strawberry sorbet, Grande Cuvee 1531 Cremant de Limoux

Sgroppino 1400
Sparkling wine, citrus sorbet, vanilla ice cream

Grand Kir Royal 3500
Gabriel Boudier Creme de Cassis De Dijon, Grande Cuvee 1531 Cremant de Limoux

BAR

VODKA	40 ml
Niki Pure Vodka, 40%	950
Spelta, organic vodka, 40%	1250
Grey Goose, 40%	950
Chisti Rosi, organic vodka, 40%	850
Mamont, 40%	650
Beluga Noble, 40%	700
Beluga Gold Line, 40%	1300

TEQUILA & MEZCAL	40 ml
Patron Silver, 40%	1300
Patron El Alto, 40%	4400
Los Tres Toños Reposado, 38%	1950
Los Tres Toños Añejo, 38%	3500
Carrera Reposado, 40%	1500
Carrera Reposado Cristalino, 40%	1650
Espolon Blanco, 40%	1050
Don Julio 1942, 38%	5950
Jose Cuervo "1800" Guachimonton Anejo, 40%	4850
Clase Azul Reposado, 40%	8800
Guerrero Maya Joven Ensamble Espadin-Tepeztate, 42%	2400
Celosa Joven Rose, 40%	4200

GIN	40 ml
Bobby's Schiedam Dry, 42% (Netherlands)	1300
Bombay Sapphire, 47% (England)	850
Brass Monkey Modern Dry Gin, 45% (Russia)	850
1666 London Burning Small Batch, 41%	700
Ginato Melograno, 43% (Italy)	1100
Hendrick's, 44% (Scotland)	1400
Masahiro Okinawa Recipe 01, 47% (Japan)	1600
Monkey 47, 47% (Germany)	2750
Nordes, 40% (Spain)	1650
Old Pilots, 45% (Croatia)	1800
Sir Edmond Vanilla, 40% (Netherlands)	1450
Etsu, 43% (Japan)	1550
Etsu Double Yuzu, 43% (Japan)	1650
Four Pillars Bloody Shiraz, 37,8% (Australia)	1700

RUM	40 ml
Oakheart Original, 35%	700
Ron Piet 3 YO, 40%	950
Higuana Extra Añejo Gran Reserva Especial 12 YO, 40%	950
Minoki, 40%	1700
Goslings Black Seal, 40%	1200
Matusalem Gran Reserva 23 YO, 40%	2200
Zacapa 23 Solera Gran Reserva, 40%	2400
Angostura 1787 15 YO, 40%	2750
Cihuatán Sahumerio 12 YO, 45,2%	2000
Plantation Stiggins Fancy Pineapple, 40%	1200
Canerock, 40%	1300

WHISKEY	40 ml
Japan	
Kamiki Blended Malt, 48%	2800
Togouchi Peated, 40%	2250
Scotland. Blended Whisky	
Chivas Regal 12 YO, 40%	1150
Chivas Regal 18 YO, 40%	2550
Dewar's White Label, 40%	650
Dewar's 12 YO, 40%	1200
Scotland. Single Malt Whisky	
Aberfeldy 12 YO, 40%	1450
Aberfeldy 21 YO, 40%	6050
Glen Scotia Victoriana 54,2%	3600
Lagavulin 16 YO, 43%	5500
Macallan Double Cask 12 YO, 40%	3400
Macallan Double Cask 18 YO, 40%	13200
Talisker 10 YO, 45,8%	2000
Laphroaig 10 YO, 40%	2200
Tamdhu 15 YO, 46%	5350
The Dalmore 15 YO, 40%	6950
Peat's Beast Single Malt Batch Strength	
Pedro Ximenez Sherry Wood Finish, 54,1%	3300
Ireland	
Born Irish, 40%	1150
Matthew The Fireplace, 46,6%	2550
Matthew The Black Tie, 47,2%	2650
Teeling Blackpitts, 46%	1450
Lambay Single Grain Irish Whiskey, 40%	900
USA	
Woodford Reserve, 43,2%	1450
WhistlePig 10 YO, 50%	2800
Kentucky Owl Takumi Edition, 50%	4300

Russia. Blended whiskey

Richard Chancellor, 43%	850
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Russia. Malt whiskey

Kemlya Double Cask, 43%	1600
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COGNAC

	40 ml
Gilbert VS, 40%	1600
Gilbert Hommage XO, 40%	4950
Francois de Martignac XO, 40%	5850
Camus Ile de Re Fine Island VSOP, 40%	2000
Baron Otard VSOP, 40%	1550
Tesseron, Lot N°90 "Ovation" XO, 40%	4150
Tesseron Lot N°76 XO Tradition, 40%	6600

CALVADOS

	40 ml
Boulard Grand Solage, 40%	1700
Guillaume de Normandie VSOP, 40%	1700
Père Magloire VSOP, 40%	1750

GRAPPA

	40 ml
Il Moscato di Nonino Monovitigno, 41%	1650
Nardini Riserva, 50%	1500
Nardini Tagliatella, 35%	1200
Grappa Sassicaia 2019, 40%	4400

VERMOUTH / APERITIVO

	75 ml
Martini Riserva Speciale Ambrato, 18%	900
Martini Riserva Speciale Rubino, 18%	900
Martini Fiero, 14,9%	750
Martini Bianco, 15%	650
Tete de Cheval Blanc, 15%	900
Beluga Botanicals Pear and Linden, 30%	750

MISTELLE

Christian Drounin Pommeau de Normandie AOC, 17% 75 ml	1400
Dumangin Ratafia Champenois Craft, 18% 40 ml	3850

ACQUAVITE

	40 ml
Pilzer di pere Williams, 41%	2600
Pilzer di Albicocche, 43%	2600

LIQUEUR / ABSINTHE

40 ml

Grand Marnier Cuvee du Centenaire, 40%	2900
Prunella Mandorlata, 33%	1200
Nixta, 30%	1200
Fiorente Elderflower Liqueur, 20%	1000
Genepy le Chamois, 45%	1150
Absinthe 55, 55%	1000

HOMEMADE LIQUEURS

30 ml

Limoncello	1000
Cream de Mezcal	1000
Cherry Brandy	1000
Southern Comfort	1000
Truffle Porto Ronco	1000

AMARO / BITTER

40 ml

Amaro Santoni, 16%	1600
Amaro Montenegro, 20%	850
Cynar, 16,5%	750
Fernet-Branca, 39%	750
Branca Menta, 28%	750
Martini Riserva Bitter, 28,5%	700
Hunting Herbal Bitter, 40%	500

SHERRY

75 ml

Barbadillo, Cucu Oloroso, 19,5%	2650
Gonzalez Byass, Pedro Ximenez, NOE., 15,5%	5600
Barbadillo, Obispo Gascon Palo Cortado, 21,5%	9100
Barbadillo, VORS Cuco 30 YO, 22%	9100

PORTO

75 ml

Dow's Old Tawny Port 30 YO, 20%	8000
Madeira Cossart Gordon 10 YO, 19%	2900
Porto Graham's 10 YO, 20%	3200
Porto Graham's LBV 2020, 20%	2100

BEER

330 ml

Peroni Nastro Azzurro, 5,1%	1000
Dacha #2, Lager, 4,5%	750
Dacha #5, Lager, 5,4%	850
Clausthaler Classic n/a 0,0%	900

SOFT

LEMONADES

	150 ml
Root Beer	750
Burgundee Cream Soda	750
Cherry Amaretto Soda	750
Pink Grapefruit Soda	750

NON-ALCOHOLIC COCKTAILS

Cream Gimlet	1000
<i>Drinksome Dry London Gin N/A, melon, milk oolong</i>	
Smoky Sour	1000
<i>Drinksome Whiskey N/A, pineapple, non-alcoholic fernet, lemon</i>	
Strawberry Aperol	1000
<i>Drinksome Aperol N/A, strawberries, coconut, non-alcoholic sparkling wine</i>	
Tarki-tau Sparkling tea 150 ml	1000

WATER

San Benedetto, Still Water 0,25 / 0,75	950 / 1450
San Benedetto, Sparkling Water 0,25 / 0,75	950 / 1450
Tassay Emerald 750 ml	1300
Tassay Excellent 750 ml	1300
Saint Geron Auvergne 750 ml	2300
Saint Geron Auvergne still 750 ml	2300

JUICES

	200 ml
Rich	600
Apple, Orange, Tomato	

TONICS

	200 ml
Fever-Tree Indian Tonic	950

SOFT DRINKS

	250 ml
Coca-Cola	500
Rich Cola / Rich Cola Zero	450

TEAS

500 ml

Green Tea

Bi Luo Chun Qing Ming, Jiangsu, China 990

Moli Yu Huan, Guangxi, China 990

Oolong Tea

Dong Ding Hong Pei, Taiwan 890

Gaba Shan Lin Xi, Taiwan 990

Wuyi Shui Xian Hua Xian, Fujian, China 890

Red Tea

Hong Jin Luo, Yunnan, China 890

Xiao Zhong, Fujian, China 990

Earl Grey 850

Pu-erh

Shu Pa Sha Gu Shu, 2018, China 990

Tisanes

Tarki-tau, Dagestan 850

Ivan Tea, Sakhachai, Yakutia 850

Medok, Russia 890

Flora, Russia 890

Chamomile, lemon myrtle 990

Matcha

Matcha Latte 640

Matcha Latte with Plant-Based Milk 760

COFFEE

Espresso 30 ml 390

Double Espresso 60 ml 390

Americano 200 ml 390

Cappuccino 260 ml 540

Latte 260 ml 540

Flat White 180 ml 540

Raf Coffee 260 ml 600

Plant-based milk 50 ml 120