

WELCOME TO BIBLIOTEKA!

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PEREDELKINO'S HISTORY

Welcome to Peredelkino, a renowned writers' colony.

Boris Pasternak, Isaac Babel, Valentin Kataev, Korney Chukovsky, Andrei Voznesensky, Bella Akhmadulina, Lilya Brik, Fazil Iskander, Yuri Mamleev, Bulat Okudzhava, Vasily Aksenov, Arseniy Tarkovsky and many other writers of the XXth century worked and lived there.

Prominent writers, poets, translators, playwrights, and literary critics would come to stay at Dom Tvorchestva.

Nowadays Dom Tvorchestva is open as a constant art residence that writers and artists can join via an open call.



pro-peredelkino.org

We are glad to welcome you here!

**Peredelkino Dom Tvorchestva Team,
Biblioteka Restaurant Team**

BIBLIOTEKA RESTAURANT

On 1 June 2022, we opened our restaurant.

Since then the restaurant has become a place where different generations of families and friends meet, a part of the writers' colony and simply an escape from the noise of the big city.

The restaurant's interior was inspired by the historical library of Peredelkino Dom Tvorchestva, writers' cabinets, and Mies van der Rohe's architectural solutions. The architects of the restaurant made the gloss varnish of writers' tables the highlight of the interiors. Glossy ceiling panels reflect all lighting changes. The bookshelves are the central part of the interiors: at Biblioteka Restaurant you can and should read, and the collection of books and albums is constantly being replenished.

In creating the restaurant's menu our team has studied recipes from Old Russian cuisine and picked local and farm-fresh Russian products as a part of the restaurant's sustainable development. We use seasonal and local products to guarantee their freshness and quality.

At our restaurant you can hold private events and ceremonial banquets.

You can hold presentations using the restaurant's projector and screen. Our motorized blackout shades allow you to hold events and screenings at any time during the day. There are 80 seats in our restaurant.

We are grateful to:

Architecture Bureau Studio APAA — restaurant's interior
Alexey Penyuk, Anastasia Artemeva — project designers
Marina Orlova — restaurant's idea and concept
Dmitry Goshko — chef
Alexey Zotov — chef sommelier

ETIQUETTE RULES

Dear Guests of Biblioteka Restaurant!

We welcome you at our restaurant and we will be grateful for following some etiquette rules.

You are welcome to take photos for your archives with smartphones.

Professional photography and video recording sessions are not allowed as we want every guest to feel comfortable.

We are happy to have large parties at our restaurant. If there are more than 8 guests in your group, your table will be served by additional wait staff and charged a 10% gratuity. We want you and other guests of the restaurant to feel comfortable, have an atmosphere and get high-quality service.

We always welcome guests with children. But we don't have any children's room so we would be grateful if you paid enough attention to your children. We want them to be safe, for other guests to feel comfortable and keep some interior elements at their places.

We are happy to have guests with their pets at our restaurant. Please make sure your dogs have their muzzles and leashes on to keep other guests safe. If needed, you can ask our staff for some items that help you clean after your pets.

Our restaurant is smoke-free.

We have a special area for smoking near the restaurant. Feel free to ask our staff how to get there.

The tables in our restaurant are arranged in a special way that is safe, convenient, and aesthetically pleasing. Enjoy our interior and table arrangement, if it is necessary to change the location of the tables, we kindly ask you to contact our staff.

We are glad to tell you that there is a coworking space on the territory. We want to preserve the concept and atmosphere of the restaurant, so we ask you to refrain from working with a laptop in our "Library". We invite you to a spacious coworking space with high-quality Wi-Fi, a tea station and private rooms. The coworking space is located in the main building of the Peredelkino Dom Tvorchestva and is open daily from 10:00 to 18:00.

We set 2-hour table time limits to welcome as many people as we can in our restaurant. Please plan your visit according to it.

We created for you traditional and chef dishes made from fresh local products. Please don't bring your food and choose dishes from our menu.

We are constantly expanding our library of books and albums which is built with trepidation. Please treat our furniture and the books carefully. There is a special bookshelf where you can buy books collected by us and Peredelkino Dom Tvorchestva team.

You are welcome to reserve the restaurant for your private events.

We also can arrange a partial reservation for a small banquet. To learn all the details please contact our event managers:

+7 905 728-09-67

MENU

BREAKFAST

daily until 12:00

PORRIDGES

Multigrain Porridge with Honeycomb 790 ₺

Four-grain porridge served with honeycomb, butter and cinnamon

Cornmeal Porridge with Halva and Black Currant 790 ₺

Cornmeal porridge with butter served with bites of halva, black currant berries and cottage cheese mousse

Milk Noodles with Smoked Caramel and Red Currant 690 ₺

Молочную лапшу мы готовим с добавлением копченой карамели и свежей красной смородины

Buckwheat Porridge with Melted Milk, Cherry Mousse and Dried Cranberries 690 ₺

We serve buckwheat porridge with homemade melted milk, cherry mousse and dried lingonberries

Homemade Granola with Black Currant by JuliaRok 890 ₺

We serve granola with yogurt and jam made from seasonal berries without sugar, without gluten and without syrups

EGGS

Classic Omelet | Scrambled Eggs | Fried Eggs 490 ₺

Your favorite egg dish made by us

Classic Omelette with Herbs 650 ₺

Classic French-style omelette made with estragon and parsley

Omelet with King Crab and Tomatoes 1290 ₺

Soft classic omelet with creamy sauce

Egg White Omelet with Spring Salad Mix 550 ₺

Soft egg white omelet with creamy sauce

Poached Egg with Greek Sauce, Fried Tomatoes and Brioche French Toast 850 ₺

Poached egg served with Greek herbal sauce, fried tomatoes and soft brioche French Toast

COTTAGE CHEESE

Syrniki with Sour Cream and Black Currant Jam 850 ₺

Syrniki are made from farm-fresh baked cottage cheese and served with farm-fresh sour cream and black currant jam made by us

Dumplings with Cottage Cheese and Spiced Cherries 790 ₺

Our favorite childhood dish is served with sour cream and spiced cherries

BLINI AND PANCAKES

Zucchini Pancakes with Homemade Salmon and Poached Egg

990 ₺

We cook zucchini pancakes with almond flour and serve with peas

Blini (Russian Pancakes) with Farm Sour Cream

490 ₺

A favorite dish of Russian cuisine, according to the classic recipe, and as an addition, we recommend caviar or jam from our menu

SALADS AND BUTERBRODS

Green Salad with Seeds

850 ₺

Light fresh salad with lemon and honey dressing

Buterbrod with Baked Cheese and Turkey Pastrami

950 ₺

For our Buterbrod we bake a tender brioche with gruyere cheese, bechamel sauce and turkey pastrami

SWEET BREAKFASTS

Milk French Toast with Sour Cream and Cherries with Cardamom

690 ₺

We supplemented those milk croutons with farm sour cream and spicy cherries with cardamom

Croissant with Black Currant Jam and Butter

590 ₺

A fresh croissant, butter and home-made black currant jam

Almond Mini Croissant

290 ₺

A mini croissant with almond filling. And nothing superfluous

EXTRA

Boiled Egg | Poached Egg

190 ₺

Spring Salad Mix 20 g

190 ₺

Cucumber 50 g

290 ₺

Tomatoes 50 g

290 ₺

Homemade Black Currant Jam 50 g

150 ₺

Farm-Fresh Sour Cream 30 g

150 ₺

King Crab 15 g

590 ₺

Pike Caviar 30 g

790 ₺

Red Caviar 30 g

890 ₺

Homemade Russian Salted Salmon 50 g

690 ₺

Homemade Roast Beef 30 g

550 ₺

Turkey Pastrami 50 g

390 ₺

Farm-Fresh Beef Sausage

650 ₺

Psyllium Husk Bagel and Bun with Butter

490 ₺

Artisan Bread with Butter

350 ₺

MAIN MENU

daily from 12:00

STARTERS AND SALADS

| | |
|--|---------|
| Mini Chebureki with Mozzarella, Cottage Cheese and Mint | 850 ₺ |
| Mini Chebureki with Languid Cheeks and Tomato Salsa | 990 ₺ |
| Doughnuts with Farm-Fresh Sour Cream and Red Caviar | 790 ₺ |
| Sandwich with Herring on Borodino Bread | 790 ₺ |
| Artisan Bread Buterbrod with Homemade Roast Beef with Pickled Fried Cucumber | 950 ₺ |
| Tartlets with Salmon Tartare and Goat Cheese | 1 100 ₺ |
| Beef Tartar with Parmesan Mousse and Borodinsky Bread Crisps | 1 100 ₺ |
| Beef Tartare on Potato Rashti | 1 100 ₺ |
| Turkey Liver Pate with Onion Marmalade and Artisan Bread | 790 ₺ |
| Garden Salad with Vegetable Tops | 790 ₺ |
| Green Salad with Honey-Lime Dressing and Seeds | 850 ₺ |
| Olivier Salad with Kamchatka King Crab and Red Caviar | 1 190 ₺ |
| Salad with Cold Smoked Trout for two Guests | 1 900 ₺ |
| Salad with Homemade Roast Beef, Young Potatoes with Cilantro and Mint Salsa | 1 100 ₺ |

SOUPS

| | |
|--|--------|
| Borsch with Duck Meat and Smoked Farm-Fresh Sour Cream | 790 ₺ |
| <small>NEW</small> Valaam Cabbage Soup with Farm Sour Cream | 790 ₺ |
| <small>NEW</small> Spicy Pumpkin Soup | 750 ₺ |
| To further enhance the Pumpkin Soup, we recommend adding Kamchatka crab. | |
| | +590 ₺ |

MAIN COURSE

| | |
|---|---------|
| Fish Cutlets of Ehree Eypes of Fish with Mashed Potatoes and Caviar Sauce | 1 190 ₺ |
| Sakhalin Scallop with Morels and Mashed Parsnips | 1 850 ₺ |
| Duck Breast with Cauliflower Cream and Mushrooms | 1 690 ₺ |
| Filet Mignon with Onion Puree and Lightly Salted Asparagus | 2 200 ₺ |
| Beef Cheeks with Mashed Potatoes and Porcini Mushrooms | 1 690 ₺ |
| Pie with Beef Cheeks, Morel Sauce and Truffle Sour Cream | 1 590 ₺ |
| Homemade Dumplings with Turkey and Farm Sour Cream | 890 ₺ |
| Dumplings with Potatoes, Fried Onions and Farm Sour Cream | 750 ₺ |
| Baked Cauliflower with Cashew Sauce | 750 ₺ |

VEGETABLES

| | |
|---|-------|
| Baked Young Potatoes and Parmesan | 390 ₺ |
| Mashed Potatoes | 390 ₺ |
| Caramelized Carrot with Salty Cheese Mousse and Walnuts | 550 ₺ |

EXTRA

| | |
|---|-------|
| Artisan Bread and Butter with Black Fermented Garlic | 350 ₺ |
|---|-------|

DESSERTS

| | |
|---|-------|
| Buckwheat Honey Cake | 590 ₺ |
| Bird's Milk Cake | 690 ₺ |
| Almond Mini Croissant | 290 ₺ |
| Cranberries with Pine Nuts | 490 ₺ |
| Classic Croissant | 350 ₺ |
| Basque Cheesecake | 550 ₺ |
| Éclair Ring with Baked Cottage Cheese Cream | 550 ₺ |
| Napoleon Cake | 590 ₺ |
| Almond Rogalik (Russian Bread Roll) | 250 ₺ |
| Pavlova with Fresh Berries | 690 ₺ |
| Bird Cherry Honey Cake | 590 ₺ |

DRINKS

WATER

Dausuz 500 ml still | fizzy 390 ₺

Dausuz 850 ml still | fizzy 590 ₺

Borjomi 450 ₺

FRESHLY SQUEEZED JUICE

Orange 490 ₺

Grapefruit 490 ₺

Apple 390 ₺

Carrot 350 ₺

COLD DRINKS

Homemade Mors (Russian Berry Drink) 350 ₺

Homemade Lemonade from Seasonal Berries 550 ₺

Grapefruit-Red Currant Lemonade 550 ₺

HOT DRINKS

Green Matcha 550 ₺

Cocoa 550 ₺

COFFEE I REGULAR

| | |
|-------------------------|-------|
| Espresso | 290 ₺ |
| Americano | 350 ₺ |
| Flat White | 450 ₺ |
| Cappuccino small | 490 ₺ |
| Cappuccino big | 550 ₺ |
| Latte | 550 ₺ |
| Vanilla Raf | 590 ₺ |

COFFEE

| | |
|-------------------------------------|-------|
| Bumble coffee | 550 ₺ |
| Black Currant Espresso Sauer | 550 ₺ |
| Elderberry Espresso-Tonic | 590 ₺ |

Any coffee can be made with almond or coconut milk + 100 ₺

LOOSE-LEAF TEA

Black 450 ₺
Ceylon

Green 450 ₺
Chinese

Buckwheat Tea 450 ₺
Natural taste and aroma of oatmeal cookies and rye bread

Herbal with Pine Buds 590 ₺
Kurul tea with fermented rosebay willowherb, fir feet and pine buds

Richter 590 ₺
Blend of Russian and Georgian teas, fir needles and natural citric oils

The Cherry Orchard 590 ₺
Blend of black teas with cherry leaves

Mint Leo 590 ₺
Blend of green teas with mint harvested in Leo Tolstoy's garden in Yasnaya Polyana

HOMEMADE TEA

Sea Buckthorn Tea with Rose 790 ₺

Black Currant Tea with Orange 790 ₺

Rosehip with Dried Apricot and Honey 790 ₺

NON-ALCOHOLIC COCKTAILS

Cranberry Spritz 850 ₺
The sharp needles in the aroma and first taste, based on non-alcoholic sparkling wine, and the subtle, noble bitterness of cranberries

An Old Friend 850 ₺
The tart taste of whiskey and bitter, lingonberry and honey spice, balanced by refreshing elderberry tonic

Chukovsky Bonfires 850 ₺
The coniferous taste of gin combined with spicy citrus cordial, apple cider and bitter

Переплет 850 ₺
A deep and complex cocktail: spicy notes of whiskey, amaro liqueur, bitter, coffee and creamy toffee, framed by the coniferous taste of elderberry tonic

BOTTLED BEER

Port Pilsner, 330 ml 650 ₺

Crisp and tangy, Port Pilsner is matured for a unique by modern standards 50 days. We use only four canonical ingredients for its production: water, malt, hops, and yeast

Nights stout, 330 ml 650 ₺

Dark unfiltered stout in the English style — as at the court of Catherine II. Oat flakes are used in the manufacture of beer, so the base turns out to be sweet and balanced with a slight hop bitterness.

Staken Schneider, 450 ml 650 ₺

The centuries-old Bavarian Weissbier is made using the best malts, neat hops from Hallertau and branded yeast. It has a balanced banana-clove yeast character.

S-Port Pilsner non-alcoholic 330 ml 590 ₺

Front forward hops are responsible for the fragrant aroma and subtle bitterness

CIDER

Bullevie Rustiq Semi-Sweet 450ml 690 ₺

Bullevie Petit Non-Alcoholic 450ml 650 ₺

КОКТЕЙЛИ

Biblioteka 990 ₺

Rich flavor of peach aperitif reveals pleasant sourness of currants and sweetness of orange, while sparkling wine creates a richness of taste

Sikory 990 ₺

Light and pleasant sweetness with elderflower aroma, sage notes, pomegranate and Riesling acidity

Dialogue 990 ₺

A combination of dry sherry Fino, freshness of shiso and sweetness of peach

Island of Freedom 990 ₺

The deep taste of sherry on hibiscus, bright cherry liqueur and elderberry tonic with spicy notes

Doctor Zhivago 990 ₺

The characteristic aperol has a subtle bitterness balanced by peach. Aftertaste has berry cordial

The Sixteenth Mile 990 ₺

An elegant tandem: delicate berry sherry on Anchan and rich blackberry liqueur with citrus sourness

WINE MENU

The concept of the restaurant's wine menu naturally proceeds from the wider concept of Peredelkino Dom Tvorchestva and is created by mindful choice from the best wineries in Russia and ex-USSR countries

SPARKLING

125 ml

- 2023 Blanc de Blanc 'Magnatum' Brut **Mantra Estate** 990 ₺
Krasnodar Region | Russia
- 2021 'Cuvee de Vitmer' Rose Brut **Zolotaya Balka** 1150 ₺
Crimea | Russia
- 2020 Blanc de Noirs Extra Brut **Rocky Coast Winery** 1300 ₺
Krasnodar Region | Russia

WHITE

- 2024 Sauvignon Blanc de **Gai-Kodzor** 750 ₺
Krasnodar Region | Russia
- 2024 Riesling 'French Barrique' **Belbek Winery** 890 ₺
Crimea | Russia
- 2021 Chardonnay 'Reserve' **Loco Cimbali Winery** 1090 ₺
Crimea | Russia

AMBER

- 2024 'Orange' **Loco Cimbali Winery** 890 ₺
Crimea | Russia

ROSE

- 2024 Rose **Galitsky & Galitsky** 890 ₺
Krasnodar Region | Russia

RED

- 2021 Tempranillo 'Renaissance' **Raevskoye Winery** 790 ₺
Krasnodar Region | Russia
- 2021 Merlot **Belbek Winery** 970 ₺
Crimea | Russia
- 2023 Pinot Noir 'Petrichor' **Shumrinka Winery** 1090 ₺
Krasnodar Region | Russia

SWEET

- 2022 Petit Manseng **Dva Serdtsa Winery** 75ml 690 ₺
Crimea | Russia

SPARKLING

750 ml

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| 2021 Rose 'Bubbles' Nikolaev and Sons Krasnodar Region Russia | 5900 ₺ |
| 2023 Blanc de Blanc 'Magnatum' Brut Mantra Estate Krasnodar Region Russia | 5940 ₺ |
| 2021 'Cuvee de Vitmer' Rose Brut Zolotaya Balka Crimea Russia | 6900 ₺ |
| 2017 Siberian 'Reserve' Extra Brut Vedernikov Don Valley Russia | 7100 ₺ |
| 2020 Blanc de Noir Extra Brut Rocky Coast Winery Krasnodar Region Russia | 7700 ₺ |
| 2022 'Pazori' Brut Denisov Samara Region Russia | 7900 ₺ |
| 2019 Rose 'Temelion' Brut Lefkadia Krasnodar Region Russia | 9900 ₺ |
| 2021 'Grand Cuvee' Brut Usadba Divnomorskoe Krasnodar Region Russia | 10500 ₺ |
| 2022 Blanc de Blancs Brut Konstantin Dzitoev North Ossetia Russia | 11500 ₺ |
| 2022 Rose Tsimlyansky Black Extra Brut Wines of Arpachin Don Valley Russia | 13000 ₺ |
| 2022 Kokur 'Method Classic' Brut Pavel Shvets Crimea Russia | 15000 ₺ |
| 2022 Chardonnay 'Method Classic' Brut Pavel Shvets Crimea Russia | 16500 ₺ |
| 2020 Cuve 'Grand Jete' Galitsky & Galitsky Krasnodar Region Russia | 18500 ₺ |

WHITE

| | |
|--|--------|
| 2023 Muscat de Gai-Kodzor Krasnodar Region Russia | 4500 ₺ |
| 2024 Riesling 'Reserve' Belbek Winery Crimea Russia | 5340 ₺ |
| 2023 Viognier Usadba Markoth Krasnodar Region Russia | 5700 ₺ |
| 2023 Gruner Veltliner Domaine Lipko Crimea Russia | 6100 ₺ |

| | |
|--|---------|
| | 750 ml |
| 2022 Riesling Ferrum Stavropol Region Russia | 6500 ₺ |
| 2022 Sauvignon Blanc Nikolaev and Sons Krasnodar Region Russia | 6900 ₺ |
| 2023 Rkatsiteli Konstantin Dzitoev North Ossetia Russia | 7300 ₺ |
| 2024 Pinot Blanc Oleg Repin Krasnodar Region Russia | 7500 ₺ |
| 2022 Aligote Irina Bogovich Krasnodar Region Russia | 7500 ₺ |
| 2023 Gewurztraminer Usadba Divnomorskoe Krasnodar Region Russia | 7900 ₺ |
| 2023 'Balet Blanc' Galitsky & Galitsky Krasnodar Region Russia | 8900 ₺ |
| 2023 Sauvignon Blanc Mantra Estate Krasnodar Region Russia | 9500 ₺ |
| 2022 Chenin Blanc 'Kacha Valley' Satera Crimea Russia | 10900 ₺ |
| 2023 Chardonnay Dmitry Maslov Crimea Russia | 13500 ₺ |

AMBER

| | |
|--|--------|
| 2024 Traminer Winery STN Crimea Russia | 7900 ₺ |
| 2020 Rkatsiteli 'Rcheuli Qvevri' Tchotiashvili Kakheti Georgia | 8500 ₺ |

ROSE

| | |
|---|--------|
| 2024 Rose Galitsky & Galitsky Krasnodar Region Russia | 5340 ₺ |
| 2022 Rose 'Kacha Valley' Satera Crimea Russia | 7500 ₺ |
| 2022 Rose 'Les Cepages' Irina Bogovich Crimea Russia | 7900 ₺ |

RED

750 ml

| | |
|---|---------|
| 2021 Tempranillo 'Renaissance' Raevskoye Winery Krasnodar Region Russia | 5100 ₺ |
| 2022 'Red Clays' Gunko Winery Krasnodar Region Russia | 5100 ₺ |
| 2022 Malbec Gunko Winery Krasnodar Region Russia | 5500 ₺ |
| 2021 Merlot Belbek Winery Crimea Russia | 5700 ₺ |
| 2023 Blaufrankisch Domaine Lipko Crimea Russia | 6900 ₺ |
| 2021 Pinot Noir 'Carbo Drive' Paradise Garage Crimea Russia | 7900 ₺ |
| 2022 Marselan Reserve Usadba Markotkh Krasnodar Region Russia | 8500 ₺ |
| 2022 Syrah Mantra Estate Krasnodar Region Russia | 8900 ₺ |
| 2020 Cabernet Franc STN Winery Krasnodar Region Russia | 9700 ₺ |
| 2023 'Kazak' Galitsky & Galitsky Krasnodar Region Russia | 10500 ₺ |
| 2020 Sangiovese 'Kacha Valley' Satera Crimea Russia | 10900 ₺ |
| 2020 Cabernet Sauvignon 'Family Reserve' Sikory Krasnodar Region Russia | 10900 ₺ |
| 2020 Petit Verdot 'Kacha Valley' Satera Crimea Russia | 11500 ₺ |
| 2022 Pinot Noir Pavel Shvets Crimea Russia | 13500 ₺ |
| 2019 'Amon' Nikolaev and Sons Krasnodar Region Russia | 15500 ₺ |

DESSERT WINE

375 ml

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|---|--------|
| 2020 Riesling Ice Wine 'Le General Hiver' Galitsky & Galitsky Krasnodar Region Russia | 7900 ₺ |
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GUIDED TOURS

GUIDED TOURS IN PEREDELKINO

Dear guests,

We invite you to join us on guided tours around the legendary places of the writers' village.

The team of Dom Tvorchestva has created several routes around the historical places of Peredelkino.

Route around The Old Peredelkino

A classic guided tour around the Peredelkino writers' village. During the tour you will make stops at Chukovsky's and Kataev's dachas. Konstantin Simonov wrote his immortal poem "Wait for Me" here in August 1941. You will see a miracle tree, the Pasternak House-Museum, and come back to the dacha where Tarkovsky used to spend summers as a child.

The Sixtiers. Mysterious passion

Evenings at Polytekhnichesky, readings at the Monument to Mayakovsky, and, of course, dachas in Peredelkino. During this tour you will learn about Yevtushenko, Rozhdestvensky, Akhmadullina, Okudzhava, Vosnesensky, and many others of the Peredelkino's Sixtiers.

Sign up for tours
on our website

To get a privately guided tour
please call +7 916 110-15-28

