

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

Four-grain porridge served with honeycomb, butter and cinnamon

790 ₽

Cornmeal Porridge with Halva and Black Currant

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

790 ₽

Milk Noodles with Smoked Caramel and Red Currant

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

690 ₽

Buckwheat Porridge with Melted Milk, Cherry Mousse and Dried Cranberries

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

690 ₽

Homemade Granola with Black Currant by JuliaRok

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

890 ₽

EGGS

Classic Omelet | Scrambled Eggs | Fried Eggs

Your favorite egg dish made by us

490 ₽

Classic Omelette with Herbs

Classic French-style omelette made with estragon and parsley

650 ₽

Omelet with King Crab and Tomatoes

Soft classic omelet with creamy sauce

1290 ₽

Egg White Omelet with Spring Salad Mix

Soft egg white omelet with creamy sauce

550 ₽

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

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

850 ₽

COTTAGE CHEESE

Syrniki with Sour Cream and Black Currant Jam

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

850 ₽

Dumplings with Cottage Cheese and Spiced Cherries

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

790 ₽

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	1100 ₽
Beef Tartar with Parmesan Mousse and Borodinsky Bread Crisps	1100 ₽
Beef Tartare on Potato Rashti	1100 ₽
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	1190 ₽
Salad with Cold Smoked Trout for two Guests	1900 ₽
Salad with Homemade Roast Beef, Young Potatoes with Cilantro and Mint Salsa	1100 ₽

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	1190 ₽
Sakhalin Scallop with Morels and Mashed Parsnips	1850 ₽
Duck Breast with Cauliflower Cream and Mushrooms	1690 ₽
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 ₽
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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 Backed 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 ₽
Kuril 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	
Переплёт	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 Perekhino Dom Tvorchestva and is created by mindful choice from the best wineries in Russia and ex-USSR countries

SPARKLING

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

WHITE

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

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

AMBER

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

ROSE

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

RED		750 ml
2021 Tempranillo 'Renaissance' Raevskoye Winery	5100 ₽	
Krasnodar Region Russia		
2022 'Red Clays' Gunko Winery	5100 ₽	
Krasnodar Region Russia		
2022 Malbec Gunko Winery	5500 ₽	
Krasnodar Region Russia		
2021 Merlot Belbek Winery	5700 ₽	
Crimea Russia		
2023 Blaufrankisch Domaine Lipko	6900 ₽	
Crimea Russia		
2021 Pinot Noir 'Carbo Drive' Paradise Garage	7900 ₽	
Crimea Russia		
2022 Marselan Reserve Usadba Markotkh	8500 ₽	
Krasnodar Region Russia		
2022 Syrah Mantra Estate	8900 ₽	
Krasnodar Region Russia		
2020 Cabernet Franc STN Winery	9700 ₽	
Krasnodar Region Russia		
2023 'Kazak' Galitsky & Galitsky	10500 ₽	
Krasnodar Region Russia		
2020 Sangiovese 'Kacha Valley' Satera	10900 ₽	
Crimea Russia		
2020 Cabernet Sauvignon 'Family Reserve' Sikory	10900 ₽	
Krasnodar Region Russia		
2020 Petit Verdot 'Kacha Valley' Satera	11500 ₽	
Crimea Russia		
2022 Pinot Noir Pavel Shvets	13500 ₽	
Crimea Russia		
2019 'Amon' Nikolaev and Sons	15500 ₽	
Krasnodar Region Russia		

DESSERT WINE		375 ml
2020 Riesling Ice Wine 'Le General Hiver' Galitsky & Galitsky	7900 ₽	
Krasnodar Region Russia		

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 Polytehnichesky, 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

