STRAVINSKIJ BAR

HOTEL DE RUSSIE

COCKTAILS AND FOOD

Open daily 10:00 - 01:00

ROME IN A SIP

THE IMPERIAL ERA

Domus Aurea 26
Bombay Sapphire Gin, Sage, Lemon and Capers Cordial, Verjus. Herbaceous. Fresh. Mineral.

Pantheon Punch 26
Appleton 8 y.o., Diplomático Reserva Exclusiva, Guava Juice, Reàl Coconut Syrup, Lime Juice, Savoia Orancio, Disaronno. Exotic. Enveloping. Tropical.

Vesta 26
Altamura Distilleries Vodka, Mancino Secco, Acqua Bianca, Orange Bitters, Italicus, Scent of Lemon Leaves, Lemon Twist. Silky. Citrusy. Elegant.

Nerone 26
Montelobos Mezcal Espadín, Enemigo Tequila Blanco, Friggitello Pepper, Tomato Water, Lime Juice, Reàl Agave Syrup. Smoked. Vegetal. Savoury.

THE BAROQUE ERA

Caravaggio 28
Woodford Reserve Bourbon, Bitter Fusetti Cacao, Maple Syrup, Angostura Bitters, Orange Bitters. Intense. Spicy. Deep.

Trevi Fizz 26
Tanqueray No. Ten, Italicus, Lime Juice, Reàl Vanilla Syrup, Vegan Ice Cream, Champagne. Creamy. Aromatic. Effervescent.

Obelix 26
Another Hendrick's Gin, Campari, Strawberry Yogurt, Tomato, Lemon Juice, Vanilla. Fruity. Soft. Surprising.

Great Beauty 26
Altamura Distilleries Vodka, Vanilla, Mango Wine, Chinola Passion Fruit Liqueur. Exotic. Velvety. Seductive.

LA DOLCE VITA

Dolce Vita 28
Macallan 12 y.o. Double Cask, Wild Turkey Rye, Mancino Secco, Cherry Heering, Savoia Rosso. Structured. Vinous. Complex.

Cinema Paradiso 26
Matusalem 12 y.o., Brugal 1888, Tia Maria Coffee Liqueur, Pecan Nuts Syrup, Three Cents Grapefruit Soda. Toasted. Citrusy. Enveloping.

Prices in euros (€).

ROME IN A SIP

LA DOLCE VITA · CONTINUED

Aeterna 26
Campari, Condesa Gin, Mancino Bianco Ambrato, Fig Liqueur, Chocolate Bitters, Fig Leaf. Bitter. Umami. Persistent.

Vacanze Romane 26
Altamura Distilleries Vodka, St-Germain, Raspberry Cordial, Three Cents Pineapple Soda. Fruity. Floral. Vibrant.

THE SECRET GARDEN

Secret Whisper | 0% ABV 24
Tanqueray 0.0, Fig and Raspberry Cordial, Three Cents Fig Leaf Soda. Delicate. Fruity. Vegetal.

Hidden Fountain | 0% ABV 24
Everleaf Marine, Saffron and Tarragon Cordial, Cedrata Tassoni. Aromatic. Spicy. Mediterranean.

Villa Sunset | Low ABV 25
Amarico Rosso, Leta Bitter 0.0, Fruit Samba and Orange, Elderflower Syrup, Citric Solution, London Dry Soda. Citrusy. Bitter. Solar.

Prices in euros (€).

THE MAESTRO'S SIGNATURES

Direct Martini 26
Altamura Distilleries Vodka / Beluga Vodka OR Boatyard Gin / No. 3 Gin, Mancino Secco. Dry. Crystalline. Essential.

Spicy Fifty 26
Vanilla Vodka, Lime Juice, St-Germain, Honey Syrup, Hot Chilli Pepper. Sweet. Spicy. Citrusy.

Negroni Svegliato 26
Campari, Coffee-Infused Mancino Rosso Amaranto, Hoxton Dry Gin. Bitter. Toasted. Intense.

Breakfast Martini 26
Bulldog Gin, Cointreau, Lime Juice, Bitter Orange Marmalade. Citrusy. Brilliant. Unique.

Bourbon Pick Me Up 26
Wild Turkey 101, Brancamenta, Angostura Bitters, Lemon Juice, Mint Leaves. Balsamic. Fresh. Structured.

Americanello 26
Campari, Mancino Rosso Amaranto, Pomegranate Juice, London Dry Soda. Bitter. Fruity. Refreshing.

Prices in euros (€).

THE STRAVINSKIJ CLASSICS

Stravinskij Bloody Mary 26
Altamura Distilleries Vodka, Lemon Juice, Spicy Mix, Tomato Mix, Smoked Salt. Savoury. Spicy. Decisive.

Stravinskij Spritz 26
Prosecco DOC, Homemade Liqueur, Red Fruits, Splash of Soda. Fruity. Elegant. Festive.

Cardinale 26
Campari, Mancino Secco, Mancino Rosso Amaranto, Hoxton Dry Gin. Dry. Bitter. Refined.

Rapscallion 26
Macallan 12 y.o. Double Cask, Talisker Port Ruighe, Sherry PX, Absinthe. Peaty. Rich. Complex.

Beluga Gold Martini 26
Beluga Gold Line Vodka, Mancino Secco. Pure. Silky. Clean.

Paper Plane 26
Aperol, Amaro Nonino, Wild Turkey 101 Bourbon, Lemon Juice. Balanced. Citrusy. Smooth.

Prices in euros (€).

COCKTAIL OF THE MONTH

November

November Rain — 24

Diplomatico Reserva Exclusiva, Cointreau, Cocoa Vincotto, Verjus

Prices in euros (€).

FOOD MENU

from 12pm to 10.30pm

BREAKFAST

FROM 10AM TO 12PM

Viennoiserie	12
Pancakes with maple syrup or almond cream	14
Yoghurt	6
Cereals	8
Avocado toast with cherry tomatoes	18
Eggs Benedict with ham or salmon or spinach	21
Omelette with ricotta cheese, zucchini and mint	20
Gricia scrambled eggs	20
Country-style eggs with spring onion, chilli, tomato and basil	20
Omelette, scrambled, poached or fried eggs with your choice of garnish	18
Smoked salmon, herbed sour cream and brown toast	20
Sliced fresh fruit	16

STARTERS AND SALADS

Quinoa with vegetables, almonds and seeds	28
Sea bream crudo, pears and capers	34
Red cherry tomatoes, tarragon strawberries and stracciatella cheese	29
De Russie salad with lobster, green beans and orange sauce	58
Caesar Salad	29

Prices in euros (€).

FOOD MENU

STARTERS AND SALADS · CONTINUED

Chicken Caesar salad	34
Veal in tonnato sauce, radishes	33

FIRST COURSES

Cream of the day	25
Spaghetti with tomato and basil	31
Lasagnetta with traditional ragout	33

MAIN COURSES

Catch of the day, creamed potatoes, cardoncelli mushrooms	40
Chicken Milanese, vanilla-infused tomatoes, rocket salad	34
Hamburger	40

BRUSCHETTE AND SANDWICHES

Apulian bread, mozzarella, tomato, Parma ham	28
Rye bread, avocado, smoked salmon, yoghurt dressing	31
Ham and cheese toastie	28
Club Sandwich	46

DESSERT

Tiramisù Stravinskji	18

Prices in euros (€).

FOOD MENU

DESSERT · CONTINUED

Chocolate mousse and raspberries	18
Sorbets	18
Ice-creams	16

Prices in euros (€).

LATE NIGHT FOOD MENU

from 10.30pm to 11.30pm

SALADS

Red cherry tomatoes, tarragon strawberries and stracciatella cheese	29
Caesar salad	29
Chicken Caesar salad	34

BRUSCHETTE AND SANDWICHES

Rye bread, avocado, smoked salmon, yoghurt dressing	31
Ham and cheese toastie	28
Hamburger	40

MAIN COURSES

Spaghetti with tomato and basil	31
Lasagnetta with traditional ragout	33

DESSERT

Stravinskij Tiramisù	18
Sorbets	18
Ice-creams	16

Prices in euros (€).