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Moscow Restaurants: News and Openings

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Soups from all over Asia at Tochka Dzy **Tochka Dzy**

Grand Eclair

French pastries à la Russe

The eclair is Moscow's latest confectionary obsession.☒After the arrival of French chain L'Eclair☒de Génie, new spots to eat these sweet treats☒keep popping up. Grand Eclair, housed in an art☒deco styled room, sells eclairs "à la Russe," which☒means they have lots of butter and are inexpensive.☒A chocolate spice or a vanilla eclair will set☒you back 250 rubles; raspberry with aloe — 450.☒+7 (495) 510 3050☒grandeclair.ru☒15 Bolshaya Yakimanka☒Metro Polyanka

Kofeprovod

No fuss coffee

You might have seen the Kofeprovod brand before — perhaps at a pop-up stand in Gorky Park or in the Omega Plaza business center. Their newest branch near Kurskaya is a caffeine pit-stop that keeps things to the point. The coffee on offer is simple, no-nonsense, and, best of all, won't break the bank. An Americano costs just 100 rubles.

Tochka Dzy

Pan-Asian cuisine

Maxim Fazylov, a graduate of Le Cordon Bleu culinary school and a former chef at Strana, Kotoroi Net, owned by the prominent Moscow restaurateur Arkady Novikov, just opened his own place near Tsvetnoi shopping mall. At Tochka Dzy you can try all the most popular Asian soups — from Vietnamese pho bo (320 rubles) to Japanese ramen (320 rubles with pork).

Pizza Like Pie and Bike

A slice of Italy

Given that bicycles are absent from its small stall in the Pogozhskaya indoor market, it's unclear where PLPB got its unwieldy name. Happily, its freshly made pizzas baked in a real stone oven are absolutely delicious. Try the "Parma" pizza with artichoke and arugula for the reasonable price of 450 rubles.

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