

PICKLES

Pickled cucumbers	380
Pickled tomatoes	440
Fermented cabbage (sauerkraut)	390
Honey mushrooms / butter mushrooms salted	590
Porcini mushrooms marinated	790
Milk mushrooms in sour cream	990

STARTERS

Oysters (Japan)	/ 1 pc	790
Murmansk sea urchin		420
Sea urchin, new season carrot mousse, Karelian trout roe, honey		590
Brown bread sandwich with mullet bottarga		1 090
Bread with black caviar		2 690
Raspberry tart, Uzbek tomatoes, trout caviar ice cream, blackcurrant shoots		990
Murmansk salmon, sea-buckthorn sauce, ryazhenka cream cheese, buckwheat chips		990
Sakhalin scallop, melon, goat cheese cream, almond		1 490
Olyutorskaya herring, fresh cheese, hazelnuts, red cabbage puree, pickled beetroot		690
Murmansk mackerel, pistachio sauce, bell pepper jelly, cilantro		1 490
Voronezh beef tartare, sorrel, honey, dried beef, green pea sauce		890
Khanty-Mansi venison, foie gras, porcini mushrooms, lemongrass		1 090
Meat delicacies (deer, duck, maral, bear)		1 190

If you have any allergies, please inform your waiter.

SALTED AND SMOKED FISH

Cured toothfish lard	690
Salmon Gravlax	1 190
Siberian muksun	1 390
Hot smoked sturgeon	1 790
Cold smoked halibut	2 100

SALADS

Vinaigrette salad (Russian beet salad), mushroom oil, sour cream with beets	790
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 290
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 490
Lettuce leaves, smoked salmon, poached egg, red caviar	1 990

HOT STARTERS

Buckwheat pancakes, sturgeon caviar, poached egg, romano and dandelion sauce	1 990
Far Eastern Octopus, coconut kefir, baked eggplant	1 490
Scallop, Krasnodar rice, pumpkin sauce, chamomile mousse	1 950
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 190
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	1 090
Potato, enoki mushrooms, lavender sour cream, crispy jerusalem artichoke.	870

SOUPS

Mushroom soup, celery root, potatoes, egg, bulgur	990
Viziga broth, fried pies (rasstegai), pickled radish	1 490
Okroshka, sea urchin, scallop	1 290
Pomor fish soup with halibut, salmon, cream, pink salmon caviar	1 590
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	970

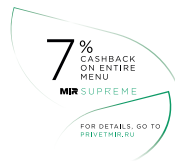
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MAIN COURSE

Baked eggplant, sorrel, spinach and milk oolong sauce	950
Corn porridge, Kamchatka crab, pine nuts	1 990
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 850
Murmansk salmon, vongole broth, celery dumplings	2 490
Halibut, smoked pork belly sauce, cauliflower, mushrooms	2 430
Far Eastern black cod, bulgur, asparagus, rapana broth, fir oil	2 370
Sterlet baked in salt with Abkhazian lemons	/ 100 g 890
Cabbage roll with Astrakhan beluga sturgeon, mushroom sauce, sturgeon caviar	2 690
Nizhny Novgorod duck breast, pumpkin and rose sauce, eggplant cream, pecan	1 790
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 590
Voronezh beef bavet, roasted bell pepper sauce, raspberries	2 290
Dagestan rack of lamb, broccoli, spinach mint and anchovy sauce, pistachio.	3 690

DESSERTS

Cottage cheese casserole, Karelian cloudberry sauce, chocolate, crispy seaweed	790
Fir Pavlova, mint mousse, Crimean strawberry, cocoa marshmallow	690
Gingerbread sponge cake, condensed milk mousse, chicory	690
Ice cream, blueberry, waffle, cocoa crumble	690
Pistachio meringue, cream cheese, raspberry	790
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	690
Porcini mushroom mousse, malt ice cream, fried white chocolate, peach jelly	690
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	690
Cherry ice cream, sturgeon caviar (12g), olive oil, chocolate cookies	1 490



All of the prices in Russian rubles. We accept payments in cash or cards: (Mir, VISA, Maestro, Mastercard, UnionPay).

This material is for your information.

A menu with description of the food composition and output are available at the customer's desk.

BELUGA
