

CAVIAR °

	* Tasting serving	Serving	Double serving
Classic osetra caviar	1 900	3 500	7 000
Osetra «grey» caviar	3 630	6 950	13 900
Unpasteurized lightly salted osetra caviar	3 130	5 950	11 900
«Russian» sturgeon caviar	3 380	6 450	12 900
Sturgeon pressed caviar	2 880	5 450	10 900
Pressed osetra caviar «Astrakhanka»	2 880	5 450	10 900
Astrakhanskaya sterlet caviar	2 880	5 450	10 900
Sevruga lightly salted caviar	3 630	6 950	13 900
Albino caviar	4 880	9 450	18 900
Kaluga caviar	3 380	6 450	12 900
Beluga black pearl caviar	4 630	8 950	17 900
Imperial Beluga Caviar	5 630	10 950	21 900
Astrakhan Beluga caviar	10 130	19 950	39 900
Trout caviar	650	995	1 990
Smoked trout caviar	650	995	1 990
Pink salmon caviar	630	945	1 890
Chum salmon caviar	700	1 095	2 190
Pike caviar	630	950	1 900
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			15 900

BARGEMAN'S BREAKFAST °

77 000

Osetra caviar // 1 kg

«Beluga Gold Line» vodka // 1L or
Russian sparkling wine Tete de Cheval Brut 1,5 l

Small pancakes (oladi)

Boiled potatoes with butter oil and dill

Lightly salted pickled cucumbers, Cucumber terrine,

Marinated porcini mushrooms

Sliced loaf of white bread

«Brown» bread – rye-brioche soaked in special cream

Mayonnaise «eggs» with green peas

Boiled quail eggs with scallions

Potato noodles with Stracciatella

Open pies (rasstegai) with viziga

«Tomilinskaya» sprats marinated in homemade style

Homemade «canned» halibut

* «Silver spoon» (25 g) of any kind of caviar is served with
Beluga vodka shot or lemon ice tea.

° Discounts do not apply to this section of the menu.