

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
Pumpkin aspic with mushroom jelly and sturgeon caviar	1 290
Muksun sugudai, apple snow, spicy tomato sauce	1 390
Far Eastern scallop in soy emulsion, corn chips, Kaluga caviar	2 990
Olyutorskaya herring, fresh cheese, hazelnuts, red cabbage puree, pickled beetroot	690
Catfish soufflé and red currant jelly	1 190
Beef fillet tartare with warm zhymchiki	990
Khanty-Mansi venison, foie gras, porcini mushrooms, lemongrass	1 090
Meat delicacies (deer, duck, maral, bear)	1 190

SALADS

Kamchatka crab, avocado sisle, watermelon radish	1 950
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 290
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 490
Fried rump salad, spinach, chard, tomatoes	1 240

SALTED AND SMOKED FISH

Cured toothfish lard	690
Lightly salted trout infused with white wine	1 190
Siberian muksun	1 390
Hot smoked starry sturgeon	1 790
Cold smoked halibut	2 100

If you have any allergies, please inform your waiter.

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

HOT STARTERS

Jerusalem artichoke pancake, lightly salted cucumber, pike caviar, sour cream	820
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

SOUPS

Gubnitsa with forest mushrooms, spelt and smoked sour cream	970
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

Corn porridge, Kamchatka crab, pine nuts	1 990
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 850
Murmansk trout, celery, fennel	2 140
Halibut, smoked pork belly sauce, cauliflower, mushrooms	2 430
Kulebyaka with coal fish mousse, kamchatka crab, trout caviar	2 950
Sterlet baked in salt with Abkhazian lemons	/ 100 g 890
Beluga cabbage roll with morel sauce	2 290
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
Rack of lamb with eggplant cream, black chanterelles, rosehip sauce	3 900

DESSERTS

"Steppe" Hay ganache, marinated dried apricots, melted cottage cheese ice cream	690
Tatin apples, herbal jelly, nettle sorbet	690
"Shades of Red" Dried beetroot, raspberry foam with black garlic, hibiscus sorbet	690
Bell pepper, boiled condensed milk, red currant	690
Fir Pavlova, mint mousse, Crimean strawberry, cocoa marshmallow	690
Gingerbread sponge cake, condensed milk mousse, chicory	690
Pistachio meringue, cream cheese, raspberry	790
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	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
