

<b>CAVIAR °</b>	* 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
Beluga caviar «Imperial»	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

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\* «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.

## BARGEMAN'S BREAKFAST<sup>o</sup>

77 000

Sturgeon caviar // 1 kg

«Beluga Gold Line» vodka // 1L or  
Russian sparkling wine Tet de Cheval Brut 1.5 l

Wheat brioche soaked with cream

Roasted egg with Far Eastern scallop  
and "citrus sour cream"

Quail eggs cooked in onionskins

Pancakes

Lightly salted cucumbers, white barrel cucumbers

Brine white forest mushrooms with pickled onions

Pampushki with "tomato caviar" and smoked duck

Zhimchiki Ikryannik

Borodinsky croutons with home-smoked smelt

Homemade «canned» beluga in tomato sauce

Smoked bream pate

Whipped butter with Kostroma salt

Smoked sour cream with parsley butter

Pies with salted barrel cucumber,  
duck, 0potato, sturgeon and visiga

Fried potato ribbon with creamy cheese

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If you have any allergies, please inform your waiter.