

RESTAURANT
BELUGA



Modern Russian gastronomy and the term «Russian delicacy» went beyond established stereotypes about traditional products and dishes. Nowadays they are trying the ultra-fashionable trends, but still respect the national heritage. This is the modern Russia that gourmets can taste at the «Beluga» restaurant.

The geography of the menu corresponds with the size of the country. The guest can enjoy 15 kinds of caviar for the lowest price in Russia, the richest collection of vodka and champagne.

In the first 6 months after its opening, the restaurant became a place of attraction for the capital's haute cuisine experts. In 2021 it was awarded with a Michelin star; every year it is one of the top-10 popular places in Moscow according to many respected editions and it is also on the list of the world best restaurants La Liste.

CHEF
ROMAN CHISTOV

Roman Chistov is a representative of the modern Russian school of chefs.

He began his career in the White Rabbit Family team at the Ikra Gastrotheater in Ples, and then in the same project in Sochi. Since 2025, he has been heading the cuisine of the Beluga restaurant. Roman's author style combines the use of traditional cooking techniques and an appeal to old Russian cuisine, using seasonal local ingredients.



Премиальный сервис и партнёр
группы Рестораны Раппопорта

STARTERS

Oysters (Japan)	/ 1 pc 890
Murmansk sea urchin	490
Brown bread sandwich with mullet bottarga	1 490
Bread with black caviar	2 890
Pumpkin aspic, mushroom jelly, sturgeon caviar	2 690
Muksun sugudai, apple snow, spicy tomato sauce	1 690
Far Eastern scallop in soy emulsion, corn chips, Kaluga caviar	3 300
Olyutora herring, cottage cheese, hazelnuts, red cabbage puree, pickled beetroot	1 100
Catfish soufflé, red currant jelly	1 450
Tyurya on kvass, lightly salted trout, cured toothfish lard	1 650
Beef fillet tartare, warm zhymchiki	1 650
Roast beef, porcini mushrooms caviar, mustard	2 790
Meat delicacies (wild boar, goose, red deer, bear)	2 190
Chicken liver pate, cider jelly, spelt chips	990

SALADS

Salad with roasted rump, beetroot leaves, tomatoes	1 550
Olivier (Russian salad) from baked vegetables, Kamchatka crab, homemade mayonnaise with sweet chili sauce	2 990
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 650
Kamchatka crab, avocado ciselé, watermelon radish	3 300

SALTED AND SMOKED FISH

Cured toothfish lard	990
Lightly salted trout in white wine	1 450
Siberian muksun	1 870
Hot smoked starry sturgeon	2 190
Cold smoked halibut	2 590

If you have any allergies, please inform your waiter.

PICKLES

Pickled cucumbers	650
Pickled tomatoes	650
Fermented cabbage (sauerkraut)	650
Honey mushrooms / butter mushrooms salted	990
Porcini mushrooms marinated	1 290
Milk mushrooms in sour cream	1 290

HOT STARTERS

Kostroma cheese dumplings, dried pear	990
Jerusalem artichoke dranik, lightly salted cucumber, pike caviar, sour cream	1 050
Scallop, oatmeal, corn puree, citrus beurre blanc	2 290
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 620
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	1 420

SOUPS

Poshekhonsky cheese soup, chicken, camembert leaf	1 100
Gubnitsa with forest mushrooms, spelt and smoked sour cream	1 200
Sturgeon fish soup, trout dumplings, pike perch	1 750
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	1 190

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MAIN COURSE

Kamchatka crab, sour spelt, pickled cowberry	3 750
Black Sea rapa whelk, wheat, fluffy fennel	1 870
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	2 090
Murmansk trout, celery, fennel	2 450
Halibut with malt, asparagus, Borodinsky porridge	3 190
Kulebyaka with black cod mousse, Kamchatka crab, trout caviar	3 450
Sterlet baked in salt with Abkhazian lemons	/ 100 g 1 100
Cabbage roll with beluga, morel sauce	2 590
Nizhny Novgorod duck breast, sour cherry, sweet potato puree	1 790
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 870
Grilled rump steak with pepper and dried morel sauce	2 950
Bear meat patty, sauerkraut, sour cowberry	2 700
Lamb loin with eggplant cream, black chanterelles	4 900

DESSERTS

«Steppe» Hay ganache, pickled dried apricots, melted cottage cheese ice cream	890
«Spectrum of Perception» Pistachio, jalapeno, dried gooseberry	950
Tatin apples, herbal jelly, nettle sorbet	850
Pepper, condensed milk, red currant	950
Gingerbread sponge cake, condensed milk mousse, chicory	850
Prague cake, sturgeon caviar, sour cream ice cream	2 490
Pistachio meringue, cream cheese, raspberry	1 090
«More than honey» Ice cream with Altai honey, honey cake, lemon mousse, mead	850
Apple, spruce, strawberry	850
Carrot cake, black chanterelles, Karelian cloudberry sauce	890

All of the prices are 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.

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