

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 most popular places in Moscow according to many respected editions.

CHEF
ROMAN CHISTOV

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

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.

IVAN SUSANIN °

16 130

The Ivan Susanin set is the story of the chef and his home region conveyed through the products, legends and heroes of the Kostroma Region.

Ten courses reveal stories about linen factories, Kostroma cheeses, Tsar`s fish, and the small town of Kologriv, famous for its geese.

Beluga's head sommelier Alexei Zavertkin selected only Russian wines for the degustation menu pairing, masterfully implementing the idea of using only one grape variety, presenting the full spectrum of its styles, from fresh and very restrained wines with a pronounced mineral component to rich wines with notes of tropical fruits and a strong oak influence.

- **Mead and Crayfish**
homemade mead, crayfish tails, viziga
- **Lednik**
smoked bream, soused apples, sour cream, horseradish
- **Volga Putina**
sturgeon, wild mushrooms, peas
- **Kostroma Gold**
cheese, redcurrants, fermented baked milk
- **Dry Ukha, Rooster Broth**
zhimchiki, sturgeon sausage, pike caviar
- **Kologrivsky Goose**
goose, gooseberry, spruce
- **Tsar`s Fish with Lingonberries**
sterlet, beurre blanc, crystal grass
- **Vekoshnik with Venison**
venison, cherry, green tops
- **Varenets and Tyupochka**
moose milk, blackcurrants, varenets
- **The Susanin Trail**
flowers, morels, chocolate

WINE PAIRING °

9 000

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

If you have any allergies, please inform your waiter.

The degustation menu is available to order every day at 7 p.m. 24-hour advance booking and 50% prepayment is required. The prepayment will not be refunded for the orders cancelled less than 24 hours before the scheduled time of the visit.

By pre-ordering the «Ivan Susanin» degustation menu, the guest acknowledges that the ingredients for preparing the dishes will be purchased individually for each pre-order, up to the amount of the prepayment. Therefore, in the event of a late cancellation of the pre-order or a no-show, the prepayment will not be refunded, in accordance with Article 32 of the Law of the Russian Federation of February 7, 1992, No. 2300-1 «On the Protection of Consumer Rights».