

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».

CAVIAR^o

	* Tasting serving	Serving	Double serving
Classic sturgeon caviar	2 280	3 850	7 700
Sturgeon «grey» caviar	5 050	8 950	17 900
Unpasteurized lightly salted sturgeon caviar	3 700	7 100	14 200
«Russian» sturgeon caviar	3 950	7 600	15 200
Sturgeon caviar from Lena river	5 950	11 600	23 200
Sturgeon pressed caviar	4 450	7 850	15 700
Pressed osetra caviar «Astrakhanka»	4 800	8 400	16 800
Astrakhanskaya sterlet caviar	3 500	6 700	13 400
Volgorechenskaya sterlet caviar	4 250	8 200	16 400
Sevruga lightly salted caviar	4 250	8 200	16 400
Albino caviar	6 800	13 300	26 600
Kaluga caviar	4 800	8 400	16 800
Beluga black pearl caviar	5 400	10 500	21 000
Beluga caviar «Imperial»	6 800	13 300	26 600
Astrakhan Beluga caviar	11 700	23 100	46 200
Trout caviar	770	1 240	2 480
Pink salmon caviar	750	1 200	2 400
Chum salmon caviar	830	1 360	2 720
Pike caviar	710	1120	2 240
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			18 400

WITH CAVIAR

Wheat crepes	420
Malted crepes	470
Gluten-free crepes	470
Mini-pancakes	420
Lukhovitsky cucumbers	/ 100 g 420

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

^o Discounts do not apply to this section of the menu.

BARGEMAN'S BREAKFAST^o

88 000

Sturgeon caviar // 1 kg

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

Wheat brioche soaked in cream

Roasted egg with Far Eastern scallop
and «citrus sour cream»

Quail eggs cooked in onion skins

Pancakes

Lightly salted cucumbers, white barrel cucumbers

Brined white forest mushrooms with pickled onion

Pampushki with «tomato caviar» and smoked duck

Zhimchiki

Ikryannik

Pumpernickel croutons with home-smoked sturgeon

Homemade «canned» beluga in tomato sauce

Smoked bream pâté

Marinated Baltic sprat

Whipped butter with Kostroma salt

Smoked sour cream with parsley butter

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

Potato strips with fresh cream cheese

Boiled potatoes with melted butter and dill

^o Discounts do not apply to this section of the menu.

If you have any allergies, please inform your waiter.

The «Bargeman's Breakfast» menu is available to order daily from 1 p.m. to 10 p.m. The number of «Bargeman's Breakfast» sets available per day is limited. Please notify us of your intention to order the «Bargeman's Breakfast» when making your reservation; otherwise, the restaurant cannot guarantee the set will be available.

After 7:00 PM, the «Bargeman's Breakfast» is available by reservation only. A prepayment of 8,000 rubles is required to confirm your reservation. The prepayment will not be refunded for the orders cancelled less than 2 hours before the scheduled time of the visit.

By pre-ordering the «Bargeman's Breakfast» 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».

STARTERS

Oysters (Japan)	/ 1 pc 890
Murmansk sea urchin	490
Brown bread sandwich with mullet bottarga	1 690
Bread with black caviar	3 490
Muksun sugudai, apple snow, spicy tomato sauce	1 950
Far Eastern scallop in soy emulsion, corn chips, Kaluga caviar	3 390
Marinated sturgeon, fresh cheese, whitefish caviar	1 950
Fresh vegetables, goat cheese cream, pressed caviar	2 340
Beef fillet tartare, warm zhymchiki	1 950
Roast beef, porcini mushrooms caviar, mustard	2 950
Kohlrabi with honey mushrooms, nettle adzhika, sorrel	890
Krasnodar tomatoes, buttermilk sauce, cured goose	1 250
Chicken liver pate, cider jelly, spelt chips	1 150
Meat delicacies (wild boar, goose, red deer, bear)	2 390

SALADS

Salad with roasted rump, beetroot leaves, tomatoes	1 850
Olivier (Russian salad) from baked vegetables, Kamchatka crab, homemade mayonnaise with sweet chili sauce	2 990
Mimosa salad with sturgeon, fish soup jelly	1 690
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 750
Kamchatka crab, avocado ciselé, watermelon radish	3 550
Fresh vegetables salad, Yalta onion, roasted sunflower seeds oil	1 450

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SALTED AND SMOKED FISH

Cured toothfish lard	1 200
Lightly salted trout in white wine	1 750
Siberian muksun	1 870
Hot smoked starry sturgeon	2 250
Cold smoked halibut	2 750

PICKLES

Pickled cucumbers	650
Pickled tomatoes	650
Fermented cabbage (sauerkraut)	650
Honey mushrooms / butter mushrooms salted	990
Porcini mushrooms marinated	1 550
Milk mushrooms in sour cream	1 650

HOT STARTERS

Kostroma cheese dumplings, dried pear	1 190
White asparagus, Kamchatka crab, green peas	3 500
Kulebyaka with black cod mousse, Kamchatka crab, trout caviar	2 450
Scallop, oatmeal, corn puree, citrus beurre blanc	2 450
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 620
Crepes with seaweed, beluga, milk mushrooms	1 950
Telnoye (chopped pike), Yalta onion, pike caviar	1 450
Green asparagus, mussels, corn chips	1 750

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SOUPS

Gubnitsa with forest mushrooms, spelt and smoked sour cream	1 300
Sturgeon fish soup, trout dumplings, pike perch	2 450
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	1 190
Kostroma «hangover» shchi (cabbage soup) with veal, baked potato	1 190
Okroshka with beet kvass, sturgeon sausage, seasonal vegetables	1 620

MAIN COURSE

Kamchatka crab, sour spelt, pickled cowberry	4 100
Volga catfish, fennel, broccolini, ramson sauce	1 950
Volga pikeperch patty, white wine sauce, pike caviar	2 450
Murmansk trout, celery, fennel	2 650
Halibut with malt, asparagus, Borodinsky porridge	3 550
Sterlet baked in salt with Abkhazian lemons	/ 100 g 1 200
Cabbage roll with beluga, morel sauce	2 950
Nizhny Novgorod duck breast, sour cherry, sweet potato puree	1 950
Slow cooked goose, gooseberry, parsnip	1 950
Lamb roast, porcini mushrooms, soaked lingonberries	2 050
Grilled rump steak with pepper and dried morel sauce	2 950
Bear meat patty, sauerkraut, sour cowberry	2 750

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DESSERTS

«Sunflower» Halva, apricot, roasted sunflower seeds oil	1 150
«Spectrum of Perception» Pistachio, jalapeno, dried gooseberry	1 100
Tatin apples, herbal jelly, nettle sorbet	950
Corn ice-cream, wheat ganache, pecan nut	1 050
Gingerbread sponge cake, condensed milk mousse, chicory	950
Prague cake, sturgeon caviar, sour cream ice cream	2 650
Pistachio meringue, cream cheese, raspberry	1 350
«More than honey» Ice cream with Altai honey, honey cake, lemon mousse, mead	950
Apple, spruce, strawberry	950
Carrot cake, black chanterelles, Karelian cloudberry sauce	950
Cheesecake, nettle sauce, marinated feijoa	1 090