

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.

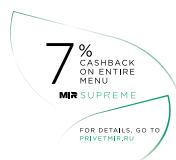
In the first 6 months after its opening, the restaurant became a place of attraction for the capital’s haute cuisine experts. In 2021 it was awarded with a Michelin star; every year it is one of the top-10 popular places in Moscow according to many respected editions and it is also on the list of the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

CHEF

EVGENII VIKENTEV

Evgenii Vikentev is a bright new gastronomic wave representative; he bravely mixes tastes and textures.

There is no space for clichés in his style; his dishes are avant-garde and minimalistic at the same time, and that helps to concentrate on the main product and the combinations with it. Vikentev brings his advanced and progressive culinary ideas to life with the help of seasonal ingredients, collected from all corners of the country. The winner of such awards as “Chef of the year” (Palm Branch), “The best cocktail menu” (BARPROOF Awards 2021).



NOVELS OF CURRENT ART °

11 000

The idea behind this tasting menu is to explore the trends and tendencies in the art scene through the lens of gastronomy to show the close connection between them.

NOVEL ONE: small forms

- prawn, jerusalem artichoke, foie gras
- venison, gingerbread pancake, sea-buckthorn
- cured beetroot, raspberry, beetroot ice cream

NOVEL TWO: FAST FOOD

- squid, sturgeon caviar, eggplant

NOVEL THREE: CONTEXT

- red caviar, pineapple, lavender

NOVEL FOUR: ECLECTIC

- okroshka, sea urchin, scallop
- buckwheat bread, baked potato, horseradish

INTERMISSION

- tequila, chamomile, cardamom

NOVEL SIX: INDIRECTLY

- cod, cod liver, green peas
- beef, mussels, pine nuts

NOVEL SEVEN: EVERYTHING FOR EVERYONE

- pumpkin, rose, red pepper

NOVEL EIGHT: IMMERSIVENESS

- ???

NOVEL NINE: FUTURISM

- chocolate, cured fish
- pear, white chocolate, oyster leaf

WINE PAIRING °

6 000

The set is available for order daily at 19:00. Booking 24 hours in advance is required.

In case you are allergic to any products, please inform us about it while booking.

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

CAVIAR °

	* Tasting serving	Serving	Double serving
Classic osetra caviar	1 420	2 640	5 280
Osetra «grey» caviar	2 600	5 000	10 000
Unpasteurized lightly salted osetra caviar	2 825	5 450	10 900
«Russian» sturgeon caviar	3 100	6 000	12 000
Sturgeon pressed caviar	2 250	4 300	8 600
Pressed osetra caviar «Astrakhanka»	2 100	4 000	8 000
Astrakhanskaya sterlet caviar	2 125	4 050	8 100
Sevruga lightly salted caviar	2 500	4 800	9 600
Albino caviar	4 500	8 800	17 600
Kaluga caviar	3 100	6 000	12 000
Beluga black pearl caviar	4 200	8 200	16 400
Astrakhan Beluga caviar	7 850	15 500	31 000
Trout caviar	500	800	1 600
Smoked trout caviar	500	800	1 600
Pink salmon caviar	500	800	1 600
Chum salmon caviar	550	900	1 800
Pike caviar	550	900	1 800
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			9 900

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

BARGEMAN'S BREAKFAST °

72 000

Osetra caviar // 1 kg

«Beluga Noble» vodka // 1L or
Russian sparkling wine BALAKLAVA RESERVE Brut 1,5 l

Small pancakes (oladi)

Boiled potatoes with butter oil and dill

Lightly salted pickled cucumbers, Cucumber terrine,

Marinated porcini mushrooms

Sliced loaf of white bread

«Brown» bread – rye-brioche soaked in special cream

Mayonnaise «eggs» with green peas

Boiled quail eggs with scallions

Potato noodles with Stracciatella

Open pies (rasstegai) with viziga

«Tomilinskaya» sprats marinated in homemade style

Homemade «canned» halibut

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

PICKLES

Pickled cucumbers / tomatoes	380
Fermented cabbage (sauerkraut)	380
Honey mushrooms / butter mushrooms salted	550
Porcini mushrooms marinated	780
Milk mushrooms in sour cream	830

STARTERS

Oysters (Japan)	/ 1 pc	750
Murmansk sea urchin		420
Sea urchin, osetra caviar, mousse hollandaise		760
Brown bread sandwich with mullet bottarga		850
Bread with black caviar		1 850
Strachatella from Novo-Ivanovo, young peas, blackcurrant leaf sorbet, basil		550
Murmansk salmon, corn milk, grape, basil		870
Far Eastern scallop, cloudberry, pike caviar, horseradish cream		1 420
Olyutorskaya herring, fresh cheese, hazelnuts, red cabbage puree, pickled beetroot		570
Murmansk mackerel, pistachio sauce, bell pepper jelly, cilantro		930
Voronezh beef tartare, sorrel, honey, dried beef, green pea sauce		720
Khanty-Mansi venison, foie gras, porcini mushrooms, lemongrass		980
Meat delicacies (deer, duck, maral, bear)		1 150

If you have any allergies, please inform your waiter.

SALTED AND SMOKED FISH

Cured Arkhangelsk toothfish lard	560
Salmon Gravlax	1 120
Baikal muksun	1 150
Hot-smoked starry sturgeon	1 550
Kaliningrad eel	1 400

SALADS

Cornsalad, southern persimmon, nettle pesto, pine nuts	640
Vinaigrette salad (Russian beet salad), mushroom oil, sour cream with beets	580
Olivier (Russian salad) from baked vegetables, beer boiled king crab, capers, tarragon	1 200
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	1 230
Lettuce leaves, smoked salmon, poached egg, red caviar	1 380

HOT STARTERS

Buckwheat pancakes, sturgeon caviar, poached egg, romano and dandelion sauce	1 630
Far Eastern Octopus, coconut kefir, baked eggplant	1 450
Scallop, Krasnodar rice, pumpkin sauce, chamomile mousse	1 200
Dumplings with Volzhsky smoked pike and foie gras, pike caviar, hay and mushroom broth	2 100
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	980

SOUPS

Mushroom soup, celery root, chard, egg, hazelnuts	900
Viziga broth, fried pies (rasstegai), pickled radish	1 450
Okroshka, sea urchin, scallop	1 260
Pomor fish soup with halibut, salmon, cream, pink salmon caviar	1 580
Borscht soup (beet soup) with duck, black garlic and garlic puffs (pampushka)	950

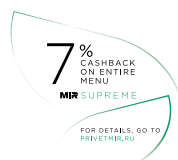
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MAIN COURSE

Baked eggplant, sorrel, spinach and milk oolong sauce	850
Corn porridge, Kamchatka crab, pine nuts	1 900
Volga pikeperch patty, white wine sauce with tarragon, pike caviar	1 760
Murmansk salmon, sea buckthorn sauce, parsnip purée, bbq carrot	2 150
Halibut, smoked pork belly sauce, cauliflower, mushrooms	1940
Sterlet baked in salt with Abkhazian lemons	/ 100 g 720
Cabbage roll with Astrakhan beluga sturgeon, mushroom sauce, sturgeon caviar	2 480
Krasnodar quail, pecan sauce, Jerusalem artichoke	1 270
Nizhny Novgorod duck breast, celery root sauce, fried chard, pickled beets	1 750
Beef cheek from Voronezh, smoked prune sauce, kohlrabi, black garlic	1 360
Voronezh beef bavet, roasted bell pepper sauce, raspberries	1 900
Karachay-Cherkess lamb, broccoli, spinach, mint and anchovy sauce, pistachio	2 970

DESSERTS

Gingerbread sponge cake, condensed milk mousse, chicory	650
Warm sbiten, apples from Yasnaya Polyana, caramelized butter	650
Pistachio meringue, cream cheese, raspberry	750
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	650
Porcini mushroom mousse, malt ice cream, fried white chocolate, peach jelly	650
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	650
Chocolate ice cream, cherry, coriander cream, crunchy malt	650
Cherry ice cream, sturgeon caviar (12g), olive oil, chocolate cookies	1 400



All of the prices in Russian rubles. We accept payments in cash or cards: (Mir, VISA, Maestro, Mastercard, American Express).

This material is for your information.

A menu with description of the food composition and output are available at the customer's desk.

DELUGA
