

## WINE PAIRING

ABRAU-DURSO  
Brut Imperial

VIOGNIER  
«The Bachelor Collection» Lefkadia

CHARDONNAY  
Reserva Alma Valley

RKATSITELI  
Orange ESSE

MARSELAN  
Usadba Divnomorskoe

KRASNOSTOP  
Zolotovskiy Vedernikov

MASSANDRA  
Muscat White Red Stone

4000 ₺

## VODKA PAIRING

MOONSHINE MARTINI  
Samogon, maraschino, martini dry vermouth, absinthe

VODKA SPELTA

POLUGAR WHEAT

VODKA TITOS

VODKA BELUGA

VODKA KOSKENKORVA

DIGESTIVE BELUGA  
Hunting herbal and hunting berry, lemon

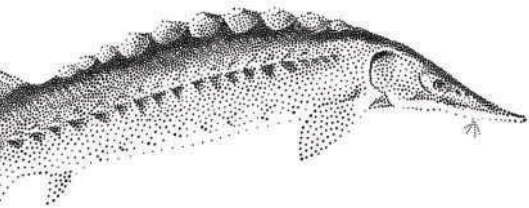
3000 ₺



I suggest trying or discovering the best Russian delicacies, from caviar to gingerbread, from a new perspective.

To demonstrate the most fully rich taste of the Russian best products, we used the techniques unusual for traditional Russian cuisine.

ANTON KOVALKOV  
Chef  
of the Beluga Restaurant



## INTRO

### PRESSED CAVIAR OREO

Crispy Borodinsky (pumpernickel) bread, presses caviar, butter

### SEA SCALLOP AND THAI FRAGRANCES

Sea scallop, maniok chips, mint

### PERSIMMON AND SEA URCHIN

Marinated persimmon, smashed pumpkin, uzu, sea urchin

### STEAMED VIZIGA SOUFFLÉS WITH WHITE CAVIAR AND LEMON CONFITURE

Viziga, albino sturgeon caviar, dashi kombucha

### SATSIVI WITH BLACK CAVIAR

Bazhe sauce with miso, walnut milk, rampson oil, marinated black currant leaves, kohlrabi

### POTATOES AND SMOKED FISH

Potatoes baked in salt and ash with seaweed oil, bonito mousse, fresh bonito

### TOPINAMBUR

Seed broth, topinambur cream, crispy topinambur, black pepper savory sauce, Stracciatella, marinated topinambur, black caviar, milk

### BREAD

#### «TERIBERKA» SOUP

Sea scallop broth, crab, seaweed, sea urchin, egg

### SEASONAL KOMBUCHA

### WAGYU AND BORSCHT (BEET SOUP)

Dehydrated beets, black garlic, cream of greens, potato roll, wagyu slices, beet dashi

### BUCKWHEAT WITH MEAT

Donabe buckwheat with cured wagyu, marinated broccolini and beef skewers

### CORNELIAN CHERRY

### BORODINSKY BREAD

### MY FAVORITE DESSERTS

Ptichye moloko, gingerbread, nut pie with rose hip, dulcet de leche cannoli



6000 ₺