

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 try at the restaurant “Beluga”

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’s 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. His advanced and progressive culinary ideas Vikentev brings 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).

THE NEW SET FROM EVGENII VIKENTEV

THE THEORY OF NEW DELICACIES^o

8 000

Salicornia. Eel. Tomato.

Ostrich. Sea Urchin. Rose.

Turbot. Rapa Whelk. Spruce.

Octopus. Coconut Kefir. Eggplant.

Russian Sturgeon Caviar. Salmon. Vongole.

Vodka. Porcini Mushrooms. Cilantro.

Grape Snails. Grape Leaves. Buckwheat.

Horse Meat. Pumpkin. Peanuts.

Honeysuckle. Cocoa cookies. Koji.

Ground Elder. Rhubarb. Sour Cream.

WINE PAIRING^o

6 000

The set is available for order daily at 19:00.

Booking 48 hours in advance is required.

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

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

CAVIAR °

	* Tasting serving	Serving	Double serving
Classic osetra caviar	1 200	2 200	4 400
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	2 100	4 000	8 000
Pressed osetra caviar «Astrakhanka»	2 100	4 000	8 000
Astrakhanskaya sterlet caviar	2 125	4 050	8 100
Sevruga lightly salted caviar	2 150	4 100	8 200
Albino caviar	4 500	8 800	17 600
Kaluga	3 100	6 000	12 000
Beluga black pearl	4 200	8 200	16 400
Beluga imperial caviar	4 600	9 000	18 000
Iranian Beluga caviar	7 100	14 000	28 000
Trout caviar	450	700	1 400
Pink salmon caviar	450	700	1 400
Caviar chum salmon	450	700	1 400
Pike caviar	330	460	920
Tasting set of three types 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 °

Osetra caviar // 1 kg

60 000

«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 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» sturgeon

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PICKLES

Honey mushrooms	450
Butterlets	450
Porcini mushrooms with cloves	600
Royal mushrooms	600
Marinated white cucumbers	380
Lightly salted pickled cucumbers	380
Fermented cabbage (sauerkraut)	380
Lightly salted pickled tomatoes	380

STARTERS

Oysters (Japan)	/ 1 pc	750
Sea urchin		420
Sea urchin, osetra caviar, bone marrow mousse		600
Brown bread sandwich with mullet bottarga		850
Bread with black caviar		1 500
Raspberry tart, tomatoes, Karelian trout caviar ice cream, black currant shoots		650
Shrimp, demi-salted cucumber, peas with tarragon, Astrakhan watermelon		620
Olyutorskaya herring, cottage cheese, hazelnuts, red cabbage puree, pickled beetroot.		570
Murmansk mackerel, pistachio sauce, pepper jelly, cilantro		820
Far Eastern scallop, cloudberry, pike caviar, horseradish cream		950
Salmon, Far East shrimp sauce, ryazhenka, raspberries		840
Voronezh chopped beef, hazelnuts, cowberry, goat cheese, mushroom stock		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

Polar halibut	540
Cured Arkhangelsk toothfish lard	560
Salmon Gravlax	950
Hot-smoked starry sevruga	1 000
Caspian beluga balyk	1 150

SALADS

Lamb lettuce, asparagus, pumpkin, raspberry powder	840
Vinaigrette salad (Russian beet salad), mushroom oil, sour cream with beets	580
Green salad, stracciatella, south morel mushrooms, sorrel, melissa	950
Olivier salad with simmered sturgeon, baked vegetables and herb mayonnaise	1 200
Lettuce leaves, smoked salmon, poached egg, red caviar	1 380

HOT STARTERS

Buckwheat pancakes, kaluga caviar, poached egg, romano and dandelion sauce	1 530
Murmansk 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	1 820
Malted crepes with stewed duck leg, hazelnuts, Sochi black chanterelles, red onion sauce	900

SOUPS

Mushroom soup, celery root, chard, egg, hazelnuts	750
Viziga broth, fried pies (rasstegai), pickled radish	1 200
Pomor fish soup with halibut, 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	1 660
Murmansk salmon, pickled carrot sauce, oyster leaf, BBQ carrots	1 850
Halibut, smoked pork belly sauce, cauliflower, mushrooms	1940
Sterlet baked in salt with Abkhazian lemons	/ 100 g 520
Astrakhan beluga, almond sauce, sturgeon caviar, elderberry	2 950
Nizhny Novgorod duck breast, celery root sauce, fried chard, pickled beets	1 750
Voronezh beef bavet, roasted pepper sauce, raspberries	1 900
Beef cheek, spinach, sea buckthorn sauce, pine nut	1 260
Stavropol lamb, coffee sauce, celery, trumpets	1 940

DESSERTS

Warm sbiten, apples from Yasnaya Polyana, caramelized butter	550
Pistachio meringue, cream cheese, raspberry	550
"More than honey" Ice cream with Altai honey, honey cake, lemon mousse, mead	550
Tomsk porcini mushrooms cheesecake, chocolate sauce, berries, crunchy moss	550
Honeysuckle sorbet, cocoa biscuits, koji mousse	550
Chocolate, not chocolate, crushed sorrel ice cream, Peruvian mint	550
Chocolate ice cream, cherry, coriander cream, crunchy malt	550
"The most Moscow dessert" Champagne sorbet, black caviar, seaweed, olive oil	1 400

Prices are quotes in rubles. Rubles and credit cards are accepted for payment (VISA, Maestro, Mastercard, MIR, AmEx).

This material is for your information.

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

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