



LIGHT STARTERS

Roast beef with potatoes <i>truffle cream, porcini mushrooms, pickled onions</i>	900.-
Crab tartlets <i>corn mousse, lemon gel</i>	1000.-
Scallop tartlets <i>baked eggplant cream, pondu sauce with bernoisette oil, coriander</i>	900.-
Seasonal fruits and berries	1200.-

SALADS AND APPITAISER

Tomatoes with feta cheese <i>zucchini kimchi, kalamata olives, basil oil, ramiro pepper</i>	650.-
Salad with Kamchatka crab <i>crab, avocado, tomatoes</i>	3000.-
Vegetable salad <i>cucumbers, tomatoes, young carrots, celery, radishes, cauliflower, sour cream, avocado, greens</i>	800.-
Beef tartar <i>pickled vegetables, parmesan, pickled kohlrabi, cucumber, onion, mustard, parmesan cheese, served with French fries</i>	1100.-
Grilled asparagus with strachatella cheese <i>raspberries, onion marmalade, pecorino cheese</i>	1200.-
Chicken liver pate <i>hazelnuts, orange chutney, brioche</i>	650.-
Donuts with crab and shrimp <i>golden salad, sauce with horseradish and tomatoes</i>	1100.-
Sakhalin scallop <i>margelan radish sorbet, apple, almond cream</i>	1500.-

CAVIAR

served with traditional condiments: Russian pancakes, shallots, eggs, sour cream & chives

Salmon caviar	28gr	56gr	113gr
	950.-	1800.-	2800.-
Sevruga caviar	28gr	56gr	113gr
	3500.-	7000.-	13000.-
Sturgeon caviar	28gr	56gr	113gr
	4200.-	8400.-	14000.-
Beluga caviar	28gr	56gr	113gr
	14500.-	29000.-	58000.-

Dear guests!
please note that when servicing more than 8 guests, a service fee of 10 %
of the total bill is charged

If you have any food allergies, please let us know

Bellevue

HOT APPETISER

Tart with brie cheese <i>onion marmalade, buckwheat honey, thyme, truffle</i>	1200.-
Potatoes with caviar <i>velute with morels, sour cream</i>	950.-
Langoustines <i>bisque sauce, avocado, coriander</i>	1100.-

SOUPS

Poisson soup <i>seafood, strong crustacean broth, garlic croutons with Rui sauce</i>	1500.-
Green shchi <i>sorrel, confit duck, poached egg</i>	850.-
French onion soup <i>aged cheese, white wine, baked croutons</i>	900.-

MAIN DISHES

Halibut <i>dried tomato, Ber Blanc sauce, vongole, spinach, young peas</i>	1800.-
Salmon <i>sea buckthorn Hollandaise sauce, asparagus, cauliflower</i>	1800.-
Grilled octopus <i>baked vegetables, Chimichurri sauce, Romesco sauce, basil</i>	2100.-
Beef cheek <i>smoked prunes, fried potatoes, spinach, parmesan</i>	1400.-
Lamb <i>young carrots, Zhu sauce with baked cucumber, Raita sauce</i>	2450.-
Beef tenderloin <i>mashed potatoes, milk whey sauce, vegetable caramel</i>	2300.-
Duck fillet <i>jerusalem artichoke, salted plum sauce, pak choy</i>	1300.-
Baked eggplant <i>tomatoes, cream of parmesan cheese, sorrel pesto, herbs</i>	950.-
Venison pelmeni <i>cranberries, smoked sour cream</i>	1600.-

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WINES BY THE GLASS

125 ml

Sparkling wine

Belvila Prosecco DOC Spumante Extra Dry, Villa degli Olmi - *Italy* 1050.-

Lanson Black Label Brut AOC, Champagne - *France* 2800.-

White wine

Albarino, Medusa - *Spain* 950.-

Chardonnay, Foraneo Reserva - *Chile* 950.-

Savignon Blanc, Paddle Creek - *New Zealand* 1150.-



Gavi Villa Sparina - *Italy* 1800.-

Rose wine

Cabernet Franc Rose, Sikory - *Russia* 900.-

Red wine

Syrah/Mourvèdre, Amphitriton - *Russia* 800.-

Tempranillo, Proximo Rioja, Marques de Riscal, *Spain* 850.-

Pinot Noir, Coleccion Privada - *Argentina* 1050.-

Valpolicella Classico, Domini Veneti - *Italy* 1150.-

Malbec du Clos, Clos Triguédina - *France* 1500.-

BEER

330 ml

AF Brew Tram 16 - *Russia* 500.-

AF Brew Black Magic - *Russia* 500.-

AF Brew La Virgen De Maiz - *Russia* 500.-

AF Brew Bus 22 Electro, Non-Alcohol - *Russia* 500.-

AF Brew Ruby Noobie - *Russia* 750.-

AF Brew Raspberry - *Russia* 850.-

500 ml

330 ml

Petrus Red - *Belgium* 950.-

Petrus Dubbel - *Belgium* 950.-

Petrus Bordeaux - *Belgium* 950.-

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SOFT DRINKS

Still water / Sparkling water

San Benedetto - *Italy* 250 ml / 750 ml 370.- / 750.-

Dausuz - *Russia* 500 ml 500.-

Lemonade

Evervess 330 ml 400.-
cola, lime, orange

J. Gasco 200 ml 490.-
cacaocola, ginger beer, tonic

Homemade Lemonade 300 ml 600.-
Mango-Passion fruit, Raspberry, Ginger, Cucumber-mint, Strawberry

JUICES

Bottled 200 ml 380.-
orange, apple, tomato, pineapple, cherry, cranberry

Fresh 300 ml 600.-
orange, grapefruit, pineapple, apple, carrot, celery, mix

TEA 500 ml

Black tea

English Breakfast
Darjeeling 550.-
Earl Grey
Ceylon

Green tea

Jasmine
Sencha 550.-
Milky Ooloong

Herbal and berry tea

Garden berries
Chamomile 550.-
Rooibos

COFFEE

Ristretto 450.-

Espresso 450.-

Espresso macchiato 450.-

Double espresso 500.-

Americano 500.-

Cappuccino 500.-

Flat white 500.-

Latte 500.-

Cocoa 600.-

SELECTED CHINESE TEA 500 ml

Mao Feng - *Yunnan*

Teguanin Gaoshan - *Fujian*

Da Hong Pao - *Fujian*

Xiao Zhong - *Fujian*

Shu Puer Gunting - *Yunnan*

700.-

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