



## LIGHT STARTERS

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

## SALADS AND APPITAISER

<b>Assorted cheeses</b> <i>Taleggio, Grana Podana, Brie, Gorgonzola, Picante</i>	1500.-
<b>Tomatoes with feta cheese</b> <i>zucchini kimchi, kalamata olives, basil oil, Ramiro pepper</i>	700.-
<b>Salad with Kamchatka crab</b> <i>crab, avocado, tomatoes</i>	3000.-
<b>Buratta with persimmon and physalis pumpkin</b> <i>sorrel and arugula pesto</i>	1400.-
<b>Beef tartare</b> <i>pickled kohlrabi, cucumber, onion, mustard, parmesan cheese, served with French fries</i>	1100.-
<b>Green salad with asparagus and avocado cream</b> <i>romano salad, watercress, zucchini</i>	900.-
<b>Chicken liver pate</b> <i>hazelnuts, orange chutney, brioche</i>	650.-
<b>Sakhalin scallop</b> <i>margelan radish sorbet, apple, almond cream</i>	1500.-

## CAVIAR

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

<b>Salmon caviar</b>	28gr 1100.-	56gr 2200.-	113gr 3300.-
<b>Sevruga caviar</b>	28gr 3500.-	56gr 7000.-	113gr 13000.-
<b>Sturgeon caviar</b>	28gr 4200.-	56gr 8400.-	113gr 14000.-
<b>Beluga caviar</b>	28gr 14500.-	56gr 29000.-	113gr 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

<b>Tart with brie cheese</b> <i>onion marmalade, buckwheat honey, thyme, truffle</i>	1400.-
<b>Donuts with crab and shrimp</b> <i>golden salad, sauce with horseradish and tomatoes</i>	1300.-
<b>Pumpkin gnocchi with walnut pesto</b>	1000.-

## SOUPS

<b>Corn Chowder with shrimp and squid</b>	1800.-
<b>Green shchi</b> <i>sorrel, confit duck, poached egg</i>	1000.-
<b>French onion soup</b> <i>aged cheese, white wine, baked croutons</i>	1100.-

## MAIN DISHES

<b>Halibut</b> <i>dried tomato, Ber Blanc sauce, vongole, spinach, young peas</i>	2200.-
<b>Sea bass</b> <i>jerusalem artichoke, enoki mushrooms, Ber Blanc sauce</i>	1800.-
<b>Salmon</b> <i>sea buckthorn Hollandaise sauce, asparagus, cauliflower</i>	2200.-
<b>Grilled octopus</b> <i>pepper sauce, tomatoes</i>	2800.-
<b>Beef cheek</b> <i>smoked prunes, fried potatoes, spinach, parmesan</i>	1700.-
<b>Pot-au-Feu</b> <i>broth with vegetables, mustard, horseradish sauce</i>	1900.-
<b>Beef tenderloin</b> <i>mashed potatoes, milk whey sauce, vegetable caramel</i>	2700.-
<b>Duck fillet</b> <i>orange polenta, orange sauce, broccoli, pistachio, sesame</i>	1800.-
<b>Coq au Vin</b> <i>stewed chicken in red wine, mashed potatoes</i>	1300.-
<b>Venison pelmeni</b> <i>cranberries, smoked sour cream</i>	1900.-

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## WINES BY THE GLASS

125 ml

### Sparkling wine

La Gioiosa Prosecco DOC Brut, Villa Sandi - *Italy* 1200.-

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.-

Sauvignon Saint-Bris, Jean-Marc Brocard - *France* 1650.-



Gavi Villa Sparina - *Italy* 1800.-

### Rose wine

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

### Red wine

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

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

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

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

Grand Bateau Rouge, Chateau Beychevelle - *France* 1300.-

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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