

# · L' EUROPE RESTAURANT ·

List of measures  
taken by Europe Hotel LLC  
for the safety of guests and employees



Mikhailovskaya Ulitsa 1/7, St Petersburg, Russia

Working hours:  
Wednesday-Saturday  
18:00-23:00



## · FOOD ALLERGIES ICONS ·

To ensure your comfort and enjoyment, our culinary team has designed a menu which lists dishes that may contain allergens. We trust this will assist you when selecting your menu choices. In order for us to assist you further, should you suffer from any food allergies we encourage you to inform our team members when ordering.

- 1 Suitable for vegetarians
- 2 Contains tree nuts
- 3 Contains fish or fish products
- 4 Contains mollusks
- 5 Contains milk or milk products
- 6 Contains mustard
- 7 Contains sulphur dioxide or sulphites > 10ppm
- 8 Contains sesame seed
- 9 Contains celery or celeriac products
- 10 Suitable for vegans
- 11 Contains peanuts
- 12 Contains crustaceans
- 13 Contains eggs or egg derivatives
- 14 Contains lupin
- 15 Contains soya
- 16 Contains cereals (gluten)



## · TIMELESS GLAMOUR ·

For more than a century L'Europe has preserved its unique heritage. First opened in 1896, the interior designs you see today are the original interiors dating back to 1905 when it reopened as the first restaurant in Russia to have electric lights. As dining in public became socially acceptable for polite society at the start of the 20th century, L'Europe became the only place in St Petersburg where it was fashionable for the Russian upper classes to dine in public. The Russian aristocracy used to only the finest life could offer expected no less when dining at the Grand Hotel Europe. Palm Trees like the ones you see today were imported from the south of France to remind them of their holidays, while Russian caviar was served on the finest English bone china.

Sitting in your chair now prior to 1914, you would see the great families of Russia next to you including Rasputin who regularly entertained aristocratic ladies in the restaurant's private boxes upstairs.

After the 1917 revolution Grand Hotel Europe closed and was used for social housing. In the 1930's it reopened and once again French champagne flowed at L'Europe as the new upper classes of Soviet Russia danced the night away. Today the original spirit of Imperial St Petersburg may only be found here at L'Europe protected by the Russian Government as a national monument to be appreciated by future generations of connoisseurs.



## · TASTE OF RUSSIA ·

### **“Egg in Egg”**

egg filled with truffle flavored scrambled egg,  
osietra caviar (5 g)

1, 3, 5, 13

### **Hot smoked sturgeon**

the most famous Russian fish,  
marinated beetroot, horseradish ice cream

3, 5, 13

### **Borsch Moscow style**

traditional Russian beetroot soup,  
sliced beef, smoked sausages

5, 9, 15, 16

### **Steamed Kamchatka crab**

#### **Romanov style**

champagne sauce, salmon caviar

3, 5, 12, 15, 16

### **Beef Stroganoff**

strips of fine Prime beef prepared in a rich creamy  
sauce, beetroot, salted cucumber, mashed potatoes

5, 6, 16

### **Pavlova**

Meringues with fresh berries and whipped cream

5, 13

7 500

Available till 22:00 for the whole table only



## · DEGUSTATION MENU · “GOURMET”

### **Signature dish of Grand Hotel Europe**

two eggs filled with truffle flavoured scrambled eggs,  
sevruzka and salmon caviar (5 g of each)

1, 3, 5, 13

### **APPETIZER TO YOUR CHOICE:**

#### **Langoustine**

in quinoa, parmesan crème brulee,  
asparagus, tomato confit, basil

5, 12, 13

OR

#### **Foie gras**

with Sangria sauce and fruit confit

5, 14, 16

### **MAIN COURSE TO YOUR CHOICE:**

#### **Salmon confit**

asparagus veloute, potato and sesame

3, 5, 8

OR

#### **Milk fed veal fillet**

sweet potato puree, pecan nut pure,  
tomato confit with zucchini, Armagnac sauce

2, 5, 16

#### **Firebird feather**

hemisphere of light cream mousse, apple confit with  
cardamom and coriander, honey sponge cake

2, 5, 9, 13, 15, 16

Tea or coffee is included into menu

5 500



## · BLACK GOLD ·

There are three main types of black caviar, produced by the Beluga, Oscietra and Sevruga. Beluga caviar is the largest and most prized. Today, caviar is often produced in aquaculture farms, where eggs can be harvested by “milking” the sturgeon using non-lethal methods.

### **Beluga**

is one of the largest freshwater fishes that lives in the Caspian, Azov and Black Seas, reaches 1.5 tons of weight and a length of 4.2 m. Beluga caviar has a dark gray color with a silvery tint, a strong smell and a delicate nutty flavor. Beluga eggs are large, they reach 2.5 millimeters in diameter

### **Oscietra**

inhabits the Caspian, Black and Azov Seas, also found in the Volga and the Urals rivers. Reaches a mass of more than 50 kg and a body length of more than 2 meters. The taste of oscietra caviar is brighter, notes of the sea and iodine are distinguishable in it, and the delicacy may also have a nutty aftertaste.

### **Sevruzhka**

is a new bred breed - a mixture of oscietra and sterlet. Its caviar combines pronounced marine flavors of oscietra caviar with a subtle aftertaste of delicate sterlet caviar.



## · ALL ABOUT CAVIAR ·

### **Russian black sturgeon caviar**

smetana, blinis, egg, minimum portion – 10 g

1, 3, 5, 13, 16

	10 g	25 g	50 g	100 g
Beluga caviar	6 400	16 000	31 000	60 500
Russian Oscietra	2 800	7 000	13 600	26 500
Sevruzhka caviar	2 500	6 250	12 150	23 500
Oscietra Standard	1 500	3 750	7 300	14 100

### **Caviar cocktail**

a fine selection of Russian caviar

Beluga, Russian Oscietra, Sevruzhka, Oscietra standard, Salmon (10 g of each) served with traditional condiments, blinis, toast, sour cream, chopped eggs

1, 3, 5, 13, 16

12 000

### **Russian red caviar**

salmon caviar (25 g) served with smetana, blinis, egg

1, 3, 5, 13, 16

1 250

### **“Egg in Egg”**

three eggs filled with truffle flavoured scrambled eggs, sevruzhka, oscietra, salmon caviar (5 g of each)

1, 3, 5, 13

3 400

### **Tsar’s aperitif**

egg filled with truffle flavoured scrambled egg

topped with oscietra caviar (5 g)

and a glass of prosecco or shot of Onegin vodka

1, 3, 5, 13

2 700



## · CHEF'S INSPIRATION ·

### **Hot smoked sturgeon**

the most famous Russian fish,  
marinated beetroot, horseradish ice cream  
3, 5, 13

1 500

### **Salmon tartar**

red caviar, lemon dressing, herbs, horseradish sauce  
3, 6, 16

1 300

### **King crab**

with green apple, sun-dried tomato,  
mustard dressing, apple-ginger espuma  
5, 6

2 200

### **Scallop ceviche**

with pickled fennel, tarragon  
and citrus sauce  
3

1 400

### **Marble beef carpaccio**

with rucola, parmesan and truffle dressing  
5

1 500





## · CHEF'S FAVOURITE ·

### **Langoustine and salmon raviollo**

red caviar, veloute with lemongrass and chervil  
1, 2, 3, 5, 13, 16

1 200

### **Foie gras**

with Sangria sauce and fruit confit  
5, 14, 16

1 950

### **Baked quail**

potato croissant with truffle, green asparagus and  
mushroom sauce  
5, 6, 9, 13, 15, 16

1 350

### **Risotto**

with porcini mushrooms and truffle butter  
1, 2, 5, 13, 16

1 100



## · SOUPS ·

### **Borsch Moscow style**

traditional Russian beetroot soup,  
sliced beef and smoked sausages  
served with smetana

5, 9, 15, 16

750

### **Duck consommé**

ravioli with foie gras and ceps

5, 13, 16

950

### **Game velouté**

wild bird bouillon, vegetables, cream, smoked venison

2, 5, 9, 13, 15, 16

850

### **Crayfish bisque**

with seafood quenelles and oriental spices

5, 12, 16

950



## · VEGETARIAN DISHES ·

### **Green asparagus quinoa patty**

cauliflower & coconut coulis

1, 5

1 650

### **Tortellini with quattro formaggi**

chestnut and black truffle puree

1, 2, 5, 13, 16

1 200

### **Risotto**

with butternut squash, ginger and parmesan

1, 2, 5, 13, 16

950



## · FROM THE SEA AND THE RIVER ·

### **Chilean sea bass**

sautéed spinach, seafood medley  
and bouillabaisse sauce

3, 4, 5, 12, 13

3 750

### **Loup de mer**

risotto croquette, curry cauliflower couscous,  
perfumed leek sauce

3, 5

2 500

### **Salmon confit**

asparagus veloute, potatoes and sesame seeds

3, 5, 8

1 950

## · SIGNATURE DISH ·

### **Steamed Kamchatka crab**

#### **Romanov style**

Champagne sauce, salmon caviar

3, 5, 12, 15, 16

5 100

#### ***Kamchatka Crab***

*The Kamchatka crab, otherwise known as the King Crab, lives in the deepness of the cold clear water of the Bering Sea. It can reach a size of up to one meter and can weigh up to eight kilos, which make it the biggest and the most highly prized crab in the world.*



## · FROM THE LAND ·

### **Prime beef**

vegetable melange, Tete de Moine truffle fondue  
5, 9, 16

3 400

### **Beef Stroganoff**

strips of fine Prime beef prepared in a rich creamy sauce,  
beetroot, salted cucumber, mashed potatoes  
5, 6, 9, 16

2 100

### **Rack of lamb**

white eggplant, cherry tomato & basil ragout,  
Moroccan spicy jus  
2, 5, 9, 16

3 500

### **Milk fed veal fillet**

sweet potato puree, pecan nut pure,  
tomato confit with zucchini, Armagnac sauce  
2, 5, 16

1 900

### **Duck supreme**

with red cabbage confit, potato croquette,  
apple pure and rich duck sauce  
5, 8, 15, 16

1 700

### ***Beef Stroganoff***

*Beef Stroganoff is a favourite Russian dish following the  
XIX century family recipe of Baroness Helene de  
Ludinghausen-Stroganoff donated to the Grand Hotel  
Europe*



## · DESSERTS ·

### **Pavlova**

meringues with fresh berries and whipped cream  
5, 13

550

### **Mango-passion fruit**

creamy mousse based on curd cheese with mango and  
passion fruit fillings, parmesan crumble  
5, 13, 16

600

### **Chocolate sphere**

truffle cream with cognac and crispy praline  
2, 5, 9, 13, 15, 16

600

### **Firebird feather**

hemisphere of light cream mousse, apple confit with  
cardamom and coriander, honey sponge cake  
2, 5, 9, 13, 15, 16

700

### **Yusupov**

raspberry mousse in chocolate tartlet  
with crispy praline  
2, 5, 13, 16

500

