

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

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)

CAVIAR JOURNEY

Egg in Egg Evolution

version 2017

signature dish of Caviar Bar and Restaurant
truffle ice cream, black meringue, red onion marmalade,
Borodinsky bread crunch and polugar jelly
topped with oscietra and salmon caviar — 5 g of each

3.5.13

1 900

Egg in Egg

version 1997

signature dish of L'Europe Restaurant
three egg shells, truffle flavored scrambled eggs,
oscietra, sterlet and salmon caviar — 5 g of each

3.5.13.16

3 400

Avocado & sour cream parfait

smoked salmon in smoke, oscietra caviar — 10 g

3.5.13

2 900

Caviar macaroon

goat cheese, pressed caviar

2.3.5.13.16

by piece — 850

White chocolate mousse

yuzu caviar, sturgeon caviar (5 gr)

3.5.13

1 200

SPIRIT OF RUSSIA

Russian sturgeon caviar

sour cream, blinis or tosts, egg, minimum portion - 10 g

3.5.13.16

	<i>10 g</i>	<i>25 g</i>	<i>50 g</i>	<i>100 g</i>
Beluga caviar	6 400	16 000	31 000	60 500
Beluga Classic	5 000	12 500	24 000	47 500
Oscietra malossol	4 100	10 250	19 900	38 900
Russian Oscietra	2 800	7 000	13 600	26 500
Sevruga caviar	2 500	6 250	12 150	23 500
Siberian Oscietra	2 200	5 500	10 500	20 900
Sterlet Classic	2 000	5 000	9 750	19 000
Sterlet caviar	1 600	4 000	7 700	15 000
Oscietra Standard	1 500	3 750	7 300	14 100

«Golden caviar»

Albino Sterlet caviar

sour cream, blinis or tosts, egg, minimum portion - 10 g

3.5.13.16

<i>10 g</i>	<i>25 g</i>	<i>50 g</i>
5 100	12 750	24 700

Oscietra Imperial

sour cream, blinis or tosts, egg, minimum portion - 28,6 g

3.5.13.16

9 200

Historical Blend

Pressed sturgeon caviar

sour cream, blinis or tosts, egg, minimum portion - 10 g

3.5.13.16

	<i>10 g</i>	<i>25 g</i>	<i>50 g</i>
«Astrahanka»	2 900	7 250	14 000
Pressed caviar	2 000	5 000	9 750

Russian red salmon caviar

25 g, sour cream, blinis, egg

3.5.13.16

1 250

Pike caviar

25 g, boiled potato, sour cream

3.5.13.16

1 050

PURE RUSSIAN EXPERIENCE

All the shades of Caviar

a fine selection of Russian caviar:

Beluga Classic, Oscietra malossol, Russian Oscietra, Sterlet Classic, «Astrahanka» ,
Salmon and Pike caviar

— 10 g of each —

served with traditional condiments, blinis, toast, potatoes, sour cream and chopped eggs
accompanied by tasting set of premium vodkas:

Onegin, Spelta 2014, Viche Pitia , «Bread wine», Organic Truffle
(2 cl of each)

or 2 glasses of Temelion 2013

3.5.13.16

18 500

Caviar Bar Cocktail

a fine selection of Russian caviar:

Oscietra malossol, Siberian Oscietra, Sevruga, Sterlet Albino, Pressed caviar

— 10 g of each —

served with traditional condiments, blinis, toast, potatoes, sour cream and chopped eggs
accompanied by tasting set of premium vodkas:

Mamont, Onegin, «Bread wine», Viche Pitia

(2 cl of each)

or glass of Taittiner Brut Reserve

3.5.13.16

15 900

Caviar Delights

a fine selection of Russian Oscietra caviar:

Oscietra malossol, Russian Oscietra, Siberian Oscietra, Oscietra Standard

— 5 g of each —

served on blinis with sour cream accompanied by tasting set of premium vodkas:

Onegin, Kremlin Vintage, «Bread wine», Viche Pitia

(2 cl of each)

3.5.13.16

5 900

Imperial Cocktail

a fine selection of Beluga, Siberian Oscietra and Salmon caviar

— 5 g of each —

served on blinis with sour cream accompanied by tasting set of premium vodkas:

Beluga Noble, Onegin, «Bread wine»

(2 cl of each)

3.5.6.13.16

4 600

COLD APPETIZERS

Kamchatka crab salad

Avocado cream, pickled cucumber and tomato caviar

5.13

1 800

Composition of Baltic salmon and Atlantic trout

red beetroot parfait, marinated yellow beetroot, salmon caviar sorbet

3.5.6

1 200

Strasbourg pate

marinated pear compote, nut brioche

2.13

900

Baked buzhenina

Baked veal fillet marinated in beer and garlic,
mustard seeds and black pepper, paprika ragout

6

750

HOT APPETIZERS

Siberian pelmeni

Homemade dumplings stuffed with 3 types of meat, served in broth with smetana and herbs

5.16

500

Hot smoked sturgeon

green buckwheat blinis, Russian sauce old style

5.16

1 200

Quail fricassee

baby vegetables, Madeira sauce and bulgur with truffle oil

5.6.9.15.16

950

SOUPS

Cream of crayfish Moscow style

with traditional sterlet pie

3.5.12.16

650

Classic cep mushroom soup

with barley and smetana

5

650

Malorossiyskiy borsch

Beetroot and cabbage soup with smoked duck and prunes

5

650

FROM THE SEA

Pike perch old Russian style

patty, brioche crumbs, vegetable filling, clams and cucumber gravy, pike caviar

3.4.5.13.16

1 200

King crab coulbiac

Kamchatka crab, pastry, rice and vegetable pilaf, Massandra champagne sauce

3.5.9.13.16

2 600

Beluga fillet

vegetables, rich sturgeon caviar sauce

3.5

4 200

Halibut

slowly cooked in dill with warm seafood salad and crayfish butter sauce

3.14.12

2 500

FROM THE LAND

Beef Stroganoff

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

5.6.16

2 600

Pozharsky chicken cutlet

fried in bread crouton, potato pure, baked apple and smoked sauce

5.13.16

1 200

Duck Wellington Grand Hotel Europe style

Duck leg confit, slow cooked buckwheat with parmesan, spinach and mushroom sauce

5.16

1 300

Russian Prime beef from Bryansk region

spelta and bell pepper ragout, goulash sauce

13.15.16

3 100

VERY IMPORTANT PLEASURES

White chocolate mousse

yuzu caviar, sturgeon caviar (5 gr)

3.15.13

1 200

Caviar macaroon

goat cheese, pressed caviar

2.3.5.13.16

by piece — 850

Russian pancakes with Cognac

with wild berries

5.13.16

600

Golden hazelnut

Delicate hazelnut biscuit, whipped hazelnut ganache, soft caramel

2.5.13.16

500

Blueberry smetannik

2.5.13.16

450

Napoleon

with cranberry sorbet

2.5.13.16

550