

Timeless Glamour of L'Europe

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.

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)

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

Steamed Kamchatka crab Romanov style

Champagne sauce, salmon caviar

3.5.12

Beef Stroganoff

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

5.6.16

Traditional Russian honey cake Medovik

5.13.16

6 Course Menu

6 700

Available till 22:00 for the whole table only

RUSSIAN WINE PAIRING FOR THE TASTE OF RUSSIA

Sparkling Balaklava Pinot Noir Rose, Crimea (12,5 cl)
perfectly paired with «Egg in Egg»

Chardonnay Fanagoria, Krasnodar region (10 cl)
perfectly paired with hot smoked sturgeon

Vodka Onegin (5 cl)
perfectly paired with borsch Moscow style

Chardonnay Fanagoria, Krasnodar region (10 cl)
perfectly paired with steamed Kamchatka crab Romanov style

Saperavi Fanagoria, Krasnodar region (12,5 cl)
perfectly paired with Beef Stroganoff

**Sweet Fortified wine Muscat White Red Stone,
Massandra, Crimea (5 cl)**
perfectly paired with Medovik cake

3 700

ALL ABOUT CAVIAR

Russian black sturgeon caviar

smetana, blinis, egg
minimum portion - 10 g

	10 g	25 g	50 g	100 g
Beluga classic	5 000	12 500	24 000	47 500
Oscietra malosol	4 100	10 250	19 900	38 900
Sterlet classic	2 000	5 000	9 750	19 000

Traditional Russian red caviar

smetana, blinis, egg

				25 g
Salmon caviar				1 250

1.3.5.13.16

Imperial cocktail

a fine selection of the most famous varieties of caviar
beluga (15 g), oscietra (15 g) and sevruga (15 g),
traditional condiments, blinis, sour cream, chopped eggs

1.3.5.13.16

15 400

“Egg in Egg”

three eggs filled with truffle flavoured scrambled eggs,
sterlet, 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 Russian Sparkling wine Temelion brut
or Vodka Onegin

1.3.5.13

2 450

CHEF'S SEA INSPIRATION

Langoustine salad

avocado vinaigrette sphere, sweet chili sorbet
3.5.6.12

1 200

Salmon tartar

red caviar, lemon dressing, herbs, horseradish sauce
3.6.16

1 100

Kamchatka crab salad

basil, fresh tomato foam
5.9.12.13.16

1 900

CHEF'S FAVORITE

Hot smoked sturgeon

potato mustard sorbet, organic micro salad
1.3.5.6.13

1 250

Warm goat cheese salad

provencal vegetables, sweet chives sauce
5

1 300

Beef carpaccio & foie gras roll

vegetable couscous, cucumber marinated in mustard and dill
5.6.13.16

1 400

SOUPS

Langoustine corn bisque

perfumed with cognac, shellfish quenelle
5.12.16

850

Game veloute

wild bird bouillon, vegetables, cream, smoked venison
2.5.9.13.15.16

700

French onion soup

caramelized onions in beef stock,
crouton with melted Swiss Gruyere cheese
1.9.13.16

650

FROM THE GARDEN

Green asparagus quinoa patty

cauliflower & coconut coulis
1.5

1 650

HOT APPETIZERS

Pan seared sea scallops

sauteed spinach, mushroom cream sauce
5.12

1 400

Roasted foie gras

beetroot chips, Sangria syrop
5.14.16

1 950

Sauteed quail

endive stuffed with ham, brioche crumbs,
mushroom sauce
5.6.9.15.16

1 100

Tortellini with quattro formaggi

chestnut and black truffle puree
1.2.5.13.16

950

FROM THE SEA AND THE RIVER

Dover sole ballotine

vegetable gremolata, quinoa risotto, mandarin sauce
3.5.13

2 600

Steamed Kamchatka crab Romanov style

Champagne sauce, salmon caviar
3.5.12.16

4 800

Chilean sea bass

seafood silk tagliatelle, garden vegetables,
seaweed consomme
3.4.12.13.

3 600

Halibut

home made squid ink ravioli with prawn & ginger,
mussel saffron foam
3.5.6.9.12.13.16

2 500

Loup de mer

risotto croquette, curry cauliflower couscous,
perfumed leek sauce
3.5.

2 200

FROM THE LAND

Prime beef

vegetable melange,
Tete de Moine truffle fondue
5.9.16

3 100

Rack of lamb

white eggplant, cherry tomato & basil ragout,
Moroccan spicy jus
2.5.9.16

3 100

Milk fed veal fillet

sweet potato puree, pecan nut puree, tomato confit with
zucchini, Armagnac sauce
2.5.16

1 500

Duck supreme

berry confit, peach puree,
gluhwein sauce
5.8.15.16

1 300

SIDE DISHES

Mushroom risotto

1.5

900

Potato gratin

1.5.13

500

DESSERTS

Golden apple

vanilla cream with chocolate,
apple chutney

1.5.13

500

Chocolate almond cake

chocolate sable, almond orange cream,
milk chocolate

2.5.13.14.16

550

Eton mess

meringue, fresh berries, vanilla Chantilly cream

1.2.5.13.16

550

Crepes Suzette

caramelized sugar and butter, tangerine,
orange juice, zest, Grand Marnier

1.5.13.16

850