

CAVIAR °

	* Tasting serving	Serving	Double serving
Classic osetra caviar	1 420	2 640	5 280
Osetra «grey» caviar	2 600	5 000	10 000
Unpasteurized lightly salted osetra caviar	2 825	5 450	10 900
«Russian» sturgeon caviar	3 100	6 000	12 000
Sturgeon pressed caviar	2 250	4 300	8 600
Pressed osetra caviar «Astrakhanka»	2 100	4 000	8 000
Astrakhanskaya sterlet caviar	2 125	4 050	8 100
Sevruga lightly salted caviar	2 500	4 800	9 600
Osetra caviar imperial	4 300	8 400	16 800
Albino caviar	4 500	8 800	17 600
Kaluga caviar	3 100	6 000	12 000
Beluga black pearl caviar	4 200	8 200	16 400
Astrakhan Beluga caviar	7 850	15 500	31 000
Trout caviar	500	800	1 600
Smoked trout caviar	500	800	1 600
Pink salmon caviar	500	800	1 600
Chum salmon caviar	550	900	1 800
Pike caviar	550	900	1 800
Tasting set of three varieties of caviar for two persons (sturgeon caviar, sevruga caviar, sterlet caviar)			11 500

* "Silver spoon" (25 g) of any kind of caviar is served with Beluga vodka shot or lemon ice tea.

BARGEMAN'S BREAKFAST °

72 000

Osetra caviar // 1 kg

«Beluga Noble» vodka // 1L or
Russian sparkling wine Tete de Cheval BrutP 1,5 l

Small pancakes (oladi)

Boiled potatoes with butter oil and dill

Lightly salted pickled cucumbers, Cucumber terrine,

Marinated porcini mushrooms

Sliced loaf of white bread

«Brown» bread – rye-brioche soaked in special cream

Mayonnaise «eggs» with green peas

Boiled quail eggs with scallions

Potato noodles with Stracciatella

Open pies (rasstegai) with viziga

«Tomilinskaya» sprats marinated in homemade style

Homemade «canned» halibut

° Discounts do not apply to this section of the menu.