Bellevue

## STARTERS

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|---|---|
| **Tartlet with vegetable salad** | 550.- |
| **Donuts with smoked trout, trout caviar, and sour cream** | 1100.- |
| **Mini Eclair with Crab and Shrimp** | 1100.- |
| **Tartlet with smoked eggplant and scallops** | 750.- |
| **Chicken liver pate with hazelnuts and orange chutney** | 750.- |
| **Hashbrowns with beef tartar**<br>onion mayo and parmesan | 550.- |

## SALADS AND APPITAISER

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|---|---|
| **Garden salad with asparagus and grilled peppers** | 1400.- |
| **Tomatoes with feta cheese**<br>kalamata olives, ramiro peppers, basil oil | 900.- |
| **Chicory Salad with Tiger Shrimp,**<br>scallops and sicilian oranges | 1600.- |
| **Tuna carpaccio with baked ramiro peppers and anchovies** | 1100.- |
| **Donuts with crab and shrimp**<br>green salad, tomato and horseradish sauce | 1500.- |
| **Escargot de Provence snails**<br>baked in butter with sun-dried tomatoes, garlic and Provencal herbs | 1200.- |
| **Escargot de Bourgogne snails**<br>baked in butter with lemon, parsley and garlic | 1200.- |
| **Octopus ravioli in fermented tomato sauce** | 1500.- |
| **Beef tartare**<br>pickled vegetables, mustard, parmesan cheese, served with french fries | 1700.- |

## CAVIAR

**served with traditional candiments: Russian pancakes, shallots, eggs, and sour cream**

| | | | |
|---|---|---|---|
| **Salmon caviar** | 28г<br>1100.- | 56г<br>2200.- | 113г<br>3300.- |
| **Sevruga caviar** | 28г<br>3500.- | 56г<br>7000.- | 113г<br>13000.- |
| **Sturgeon caviar** | 28г<br>4200.- | 56г<br>8400.- | 113г<br>14000.- |
| **Beluga caviar** | 28г<br>14500.- | 56г<br>29000.- | 113г<br>58000.- |

| | |
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| **Fermented Cucumbers DVK FARM**<br>2 complimentary shots of Onegin Vodka | 2600.- |

## SOUPS

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| **Onion soup**<br>croutons and Gruyère cheese | 1400.- |
| **Cilantro and avocado soup with fresh cucumber and langoustines** | 1400.- |
| **Green shchi**<br>spinach, duck confit, poached egg | 1300.- |

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

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## FAVORITE DISHES OF THE IMPERIAL GARDENERS

| | |
|---|---|
| **Sakhalin scallop**<br>sorbet with margelan radish, apple, and almond cream | 1600.- |
| **Green salad with broccolini, herbs, sorrel pesto, and pumpkin seeds** | 1200.- |
| **Braised ox tails**<br>grilled red cabbage, grape gel, and mushroom hollandaise | 1300.- |
| **Cold-smoked Karelian trout, baked potatoes, and pickled cucumbers DVK farm** | 1500.- |
| **Potato cake** | 700.- |
| **Bring a bag of potatoes with you (3 pieces)** | 1500.- |
| **Beetroot Star Tini**<br>vanilla beetroot vodka, passion fruit, lime, sparkling wine | 1100.- |
| **Imperial Adonis**<br>dry sherry, red vermouth, basil, cherry tomatoes, dill-parsley tincture | 950.- |
| **Garden Gin Tonic**<br>gin on carrots and bell peppers, J. Gasco tonic, pastis, sugar syrup, lemon juice | 1200.- |

## MAIN DISHES

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| **Wild sea bass fillet in vinaigrette with tomatoes and olives** | 3200.- |
| **Fried Flounder cooked whole in a sauce with garlic, capers, and parsley** | 2000.- |
| **Trout with scallop mousse**<br>taco with savoy cabbage, fermented kohlrabi, and smoked oil | 2400.- |
| **Grilled octopus with tomatoes and pepper sauce** | 2800.- |
| **Roasted chicken**<br>with green vegetables, fried mushrooms, and velouté sauce | 2500.- |
| **Duck breast**<br>mille-feuille with parsnip, kumquat, and orange sauce | 1800.- |
| **Beef tenderloin with mashed potatoes**<br>buttermilk sauce, and vegetable caramel | 2800.- |
| **Venetian-style veal liver with Pushkin potatoes** | 900.- |
| **Grilled lamb loin**<br>young asparagus in leek and pistachio pesto, Greek yogurt, and jui sauce | 2500.- |
| **Lamb stew with red wine sauce**<br>corn tortillas, raita, and pickled cucumbers | 2200.- |
| **Venison pelmeni**<br>soaked cranberries, and smoked sour cream | 1900.- |

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## Wine by glass

| | 125 ml |
|---|---|

### Sparkling wine

| | |
|---|---|
| La Gioiosa Prosecco DOC Brut, Villa Sandi – Italy | 1400.- |
| Cremant De Loire AOP Rose Brut – Marcel Martin - France | 1700.- |
| Lanson Black Label Brut AOC, Champagne – France | 3100.- |

### White wine

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|---|---|
| Sauvignon Blanc — Misty Cliff— Marlborough — New Zealand | 1200.- |
| Soave Classico — Vigneti di Monteforte — Veneto, Italy | 1300.- |
| Riesling —Nik Weis St. Urbans – Hof – Mosel, Germany | 1300.- |
| Chardonnay — Fairview — Paarl — South Africa | 1500.- |

### Rose wine

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|---|---|
| Vinho Verde - Mare & Grill – Portugal | 950.- |

### Red wine

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|---|---|
| Valpolicella Classico — Domini Veneti — Veneto, Italy | 1200.- |
| Pinot Noir — Sikory — Russia | 1200.- |
| Grand Bateau Rouge, Chateau Beychevelle - France | 1300.- |
| Chianti Classico—Banfi—Toscana, Italy | 1500.- |
| El Picaro — Matsu — Castilla y León, Spain | 1200.- |

### Beer

| | 330 ml |
|---|---|
| AF Brew Tram 16 — Россия | 500.- |
| AF Brew Black Magic — Россия | 500.- |
| AF Brew Bus 22 Electro Б/А — Россия | 500.- |
| Von Witte — Россия | 700.- |
| Petrus — Бельгия | 950.- |

| | | |
|---|---|---|
| Von Witte - Разливное — Россия | 300 / 500ml | 450.- / 650.- |

Обращаем ваше внимание, что при обслуживании от 8 гостей взимается сервисный сбор в размере 10% от общего счёта

Bellevue

## ПРОХЛАДИТЕЛЬНЫЕ НАПИТКИ

### Негазированная вода / Газированная вода

| | | |
|---|---|---|
| **San Benedetto** - Италия | **250 мл / 750 мл** | 370.- / 750.- |
| **Dausuz** - Россия | **500 мл** | 500.- |

### Лимонады и освежающие напитки

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|---|---|---|
| **Evervess**<br>cola, lime, orange | **330 мл** | 400.- |
| **J. Gasco**<br>cacaocola, ginger beer, tonic | **200 мл** | 490.- |
| **Домашний лимонад**<br>тропический, огуречный с мятой, тархун, чабрец-черная смородина, апельсин-каркаде, байкал | **300 мл** | 700.- |

### СОКИ

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|---|---|---|
| **Бутилированные**<br>апельсин, яблоко, ананас, томат, вишня, клюква | **200 мл** | 450.- |
| **Свежевыжатые**<br>апельсин, грейпфрут, яблоко, ананас, морковь, сельдерей, микс | **300 мл** | 700.- |

### ЧАЙ — 500 мл

#### Черный чай

**Английский завтрак**
**Дарджилинг**
**Эрл Грей**
**Цейлон** — **800.-**

#### Зеленый чай

**Жасмин**
**Сенча**
**Молочный Улун** — **800.-**

#### Травяной и ягодный чай

**Садовые ягоды**
**Ромашка**
**Ройбуш**
**Гречишный** — **800.-**

### ОТБОРНЫЙ КИТАЙСКИЙ ЧАЙ — 500 мл

**Мао Фэн** — провинция Юньнань

**Улун Тегуанинь Гаошань** — провинция Фуцзянь

**Улун Да Хун Пао** — провинция Фуцзянь

**Сяо Чжун** — провинция Фуцзянь

**Шу Пуэр Гунтин** — провинция Юньнань

**850.-**

### КОФЕ

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| **Ристретто** | **450.-** |
| **Эспрессо** | **450.-** |
| **Эспрессо Макиато** | **500.-** |
| **Двойной Эспрессо** | **550.-** |
| **Американо** | **550.-** |
| **Капучино** | **600.-** |
| **Флэт Уайт** | **600.-** |
| **Кофе Латте** | **600.-** |
| **Какао** | **600.-** |
| **Глясе** | **750.-** |

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