



ERARTA | Restaurant



Winter

*The award-winning restaurant
of Erarta Museum*



Nibbles with wine

Prices are listed in rubles > ₺

Prosciutto / fig candies > 390

Cheese / honeycombs > 250

Green / black olives > 390

Chicken liver pâté with rhubarb and fried milk chips > 390

Appetizers

Fish

Green salad with eel, sweet corn and quail eggs > 550

 *Dry white wine Puklavec & Friends (Riesling)*

Cod liver with avocado cream, apple jelly and dill > 490

Mild-cured trout with tofu cream and two kinds of daikon > 460

 *Semi-sweet white wine Fetzer Monterey County (Riesling)*

Potato waffles with mild-cured salmon, Hollandaise sauce and guacamole > 550

Meat

Beef tartare with sour cream and fried kale > 470

 *Dry red wine Marques de Grinon Summa Varietalis 2012*

Venison tartare with melted butter and soaked cranberries > 490

 *Dry red wine Le Tre Bifore Rosso*

Roast duck salad with green beans and roasted peppers > 490


 *Dry red wine Marcel Lapierre Raisins Gaulois*

Potato waffles with bacon, sweet tomatoes and parmesan mousse > 460



Vegetables

Yellow peppers and yellow beetroot with orange and sea buckthorn dressing > 420

 *Dry white wine Puklavec & Friends (Riesling)*

Roasted pumpkin with homemade yogurt, cilantro and Thai mango sauce > 370

 *Sparkling white brut Villa Sandi*

Tartar of baked and pickled beetroot with gorgonzola ice cream > 390

 *Semi-sweet white wine Fetzer Monterey Country (Riesling)*

Soups

Fish soup with tarragon > 390

Borscht with roast beef and bacon > 390

Classic Thai Tom Yam > 540




Mains

Poultry

Duck breast with carrots and blackcurrant and smoked vegetables sauce > 590

 *Dry red wine Marques de Grinon Summa Varietalis 2012*

Duck confit with parsnip, bulgur wheat and red berry sauce > 690

 *Semi-sweet white wine Fetzer Monterey Country (Riesling)*

Chicken supreme with fried beans, roasted carrots and Béarnaise sauce > 570

 *Dry red wine Le Tre Bifore Rosso*

Meat

“From head to tail” > 790

(tongue, bull tail, Filet mignon)

Beef tongue stewed in sweet mustard sauce, served with fried potatoes and mild-cured cucumber > 750

🍷 Dry red wine Le Tre Bifore Rosso

Filet mignon with pseudo potatoes, mushrooms and truffle sauce > 890

🍷 Dry red wine Marcel Lapierre Raisins Gaulois

Strip steak with broccoli and smoked buckwheat > 810

🍷 Dry red wine Marques de Grinon Summa Varietalis 2012

Fish

Zander with fried cauliflower cream > 650

🍷 Dry white wine Puklavec & Friends (Riesling)

Sea bass baked with sage leaves and capers > 690

🍷 Dry white wine La Ina Fino sherry

Codfish with celery cooked in three different ways and caviar and dill sauce > 640

🍷 Dry white wine Kumala

Pasta

Pasta with calamari and garlic > 440

Truffle pasta with mushrooms and tempered egg yolk > 490

Side dishes

Grilled vegetables with pesto > 250

Potatoes with rosemary > 170

Desserts

Prices are listed in rubles > ₺

Classic

Hazelnut caramel > 350

Black Forest Cake > 350

(cherry cream, cherry compote, chocolate truffle with brandied cherries)

Lime mousse flambéed in orange liquer > 350

Chef's signature éclair > 190

(choice of blackcurrant, pistachio, vanilla, caramel, mango)

Chocolate dessert > 350

(chocolate mousse, caramel, nuts)

Modern

Composition № 7 Suprematism > 350

(mango cheesecake, passion fruit mousse, mango coulis)

Composition № 2 Tender onion > 350

(caramelized red onions, onion sablé, chocolate, fried milk chips)

Composition № 1 > 350

(rum baba, caramel syrup, vanilla mousse, chocolate, blueberries)

Cosmos 2.0 > 350

(lemon cream, aloe and sorrel coulis)

Rated as the best desserts
in St. Petersburg on  tripadvisor

Bread

A basket of warm bread with homemade butter > 150

Head Chef Artem Grebenshchikov

 Recommended wine pairing from our sommelier

10% discount only for Erarta Museum Annual Pass holders

We care about your opinion!

We do our best to make each of your visits as enjoyable as possible. Please do not hesitate to share your impressions, ideas and suggestions with our Guest Department.

+7 (812) 334 32 36
feedback@erarta.com

Thank you!
Erarta Team

10% discount for Erarta Museum Annual Pass holders

Erarta Annual Passes provide 1, 3 or 5 years of unlimited access to the museum permanent collection and all temporary exhibitions as well as other great privileges and discounts. Join us today at the Reception!

St. Petersburg,
2, 29th line, Vasilievsky Ostrov



#erarta_restaurant

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restaurant.erarta.com

If you're calorie-conscious, please ask your waiter for a special menu with a detailed breakdown for each dish.