



ERARTA | Restaurant

Spring 2017

*The award winning restaurant
of Erarta Museum*



Nibbles with wine

Prices are listed in rubles > ₺

Prosciutto / fig candies > 330

Cheese / honeycombs > 190

Green / black olives > 250

Fowl liver paté with pistachio cream and Pedro Ximenez syrup > 390

Appetizers

Sea

Green salad with eel, sweet corn and quail eggs > 490

Cod liver with avocado cream, apple jelly and dill > 540

Salmon tartare with daikon and pickled onions > 490

Farm

Old school beef tenderloin tartare > 440

Venison tartare with melted butter and soaked cranberries > 490

Roast beef salad with green beans, roasted peppers and narsharab sauce > 570

Garden

Sweet beetroot mousse with cream of silk tofu,
roasted peppers and orange > 380

Roasted pumpkin with homemade yogurt, cilantro and Thai mango sauce > 350

Burnt cauliflower with truffle emulsion, cream of artichoke and hazelnuts > 360

10% discount only for Erarta Museum Annual Pass holders

Main courses

Prices are listed in rubles > ₺

Poultry

Duck breast with cherry, celery parmentier and orange > 590

Millefeuille of duck confit and crispy parsnip
with sweet carrot cream > 690

Chicken breast with green pea pods and Béarnaise sauce > 510

Meat

“From head to tail” > 790
(three parts of Angus bull / three onion states)

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

Filet mignon with pseudo potatoes, mushrooms and
truffle sauce > 850

Fish

Salmon with cauliflower and onion soup mousse > 810

Sea bass baked with sage leaves and capers > 650

Turbot with shrimp bisque and Jerusalem artichoke > 670

Nice and simple

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Hot Appetizers

- Potato waffles with bacon, sweet tomatoes and parmesan mousse > 460
- Homemade truffle pasta with mushrooms and tempered egg yolk > 460
- Potato waffles with mild-cured salmon, hollandaise sauce and guacamole > 490
- Barley risotto with porcini and smoked reindeer > 490
- Homemade spinach pasta with salmon > 590

Soups

- Creamy soup with salmon and tarragon > 420
- Borsht with roast beef and bacon > 370
- Classic Thai Tom Yam > 540

Bread

- A basket of warm bread with homemade butter > 150

Side dishes

- Vegetable ratatouille > 250
- Potatoes with rosemary > 150

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Desserts

Prices are listed in rubles > ₺

Modern

Composition №7 Suprematism > 330
(mango cheesecake, passion fruit mousse, mango coulis)

Composition №9 Nine textures of raspberry > 330

Composition №1 > 330
(rum baba, caramel syrup, vanilla mousse, chocolate, blueberries)

Cosmos 2.0 > 330
(lemon cream, aloe and sorrel coulis)

Classic

Hazelnut caramel > 330

Black Forest Cake > 330
(cherry cream, cherry compote, chocolate truffle with brandied cherries)

Lime mousse flambéed in orange liqueur > 330

Chef's signature éclair > 190
(choice of blackcurrant, pistachio, vanilla, caramel, mango)

Head Chef Artem Grebenshchikov

Rated as the best desserts
in St. Petersburg on  tripadvisor

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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!
Team Erarta

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 Desk!

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



#erarta_restaurant

+7 (812) 334 68 96
erartacafe.com

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