

ERARTA | RestoBar

Menu

RESTAURANT MENU

 Vegetarian

 Healthy choice


 Gluten free

 Lactose free


Appetizers

Tuna ceviche with margarita sorbet  > 690

Chicken liver pâté with rhubarb, strawberries and charred bread  > 680


Warm halloumi salad  > 580


Roasted eggplant salad with basil mousse  > 540

Roasted bell peppers with homemade mascarpone  > 440

Soups


Cucumber gazpacho with crab meat  > 780


Tom yum with shrimp  > 640


Wild mushroom soup  > 560


Mains

Crab phalanx with coconut crème  > 1950

Roe venison with carrot crème and berry sauce  > 1680

Filet mignon with baked potatoes, wild mushrooms and truffle sauce  > 1380

Sea trout with asparagus and apple purée  > 1290

Cod with mussel and spinach ragout  > 990

Confit duck leg with parsnip and apple purée > 890

Rabbit mille-feuille  > 790

Grilled watermelon steak with farm cheese  > 650

Bread

A basket of warm bread with homemade butter  > 350

Prices are listed in rubles > ₺

BAR MENU


Nibbles

Farm cheese platter  > 880

Olives, sun-dried tomatoes and artichoke antipasto  > 710

Beef tenderloin tartare taco  > 660

Tuna tartare taco  > 660

Pear and blue cheese bruschetta  > 480

Parma ham with melon and wine-poached pear  > 380

Bresaola with watermelon  > 360

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DESSERTS

Berry mille-feuille > 600

crispy puff pastry layered with caramel, crème Chantilly and garden berries

Chocolate dessert with almonds > 500

chocolate mousse, soft caramel coated almonds, chocolate sponge cake

Caprese > 450

chocolate ganache with cheese, tomato coulis, basil ice cream

Lime mousse > 450

lime mousse, shortcrust pastry, Italian meringue, orange liqueur

Cosmos 2.0 > 450

lemon cream, aloe and sorrel coulis

Carrot semifreddo > 450

carrot ice cream bar with orange coating, carrot sponge cake, salted caramel

Erarta's signature éclair > 350

choose your favourite from blackcurrant, pistachio, vanilla, caramel or mango

An assortment of 5 éclairs in a takeaway gift box > 1200

Homemade ice cream and sorbets, various flavours > 290

Golden chocolate truffle > 220

dark chocolate, brandy, cocoa, cream, edible gold

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Rated as the best desserts in St. Petersburg according to restaurant guides

☆ GALA desserts

only at Erarta

The Mystery of the Pharaoh > 1950

banana mousse with banana filling coated with velvet chocolate and chocolate truffles

An Evening by the Campfire > 1950

chocolate roll cake filled with prunes and walnuts. Topped with maple syrup and served with redcurrant

Dolce Vita > 1950

dark or milk chocolate fondue.

Served with strawberries, apricots, pear and banana slices and coconut biscuits



MAKE SURE TO TRY OUR
GALA COCKTAILS – YOU WILL
FIND THEM IN THE SPECIAL
SECTION OF THE DRINKS MENU

Up to 15% discount for Members and registered Ticket holders
Log in to MY ERARTA account to check your personal benefit level or simply ask your waiter