ERARTA RestoBar

Menu

RESTAURANT MENU

Appetizers

Crab meat coin with seaweed and nuts \circ > 1100

Cod liver with apple aïoli > 890

Beetroot gyoza with mascarpone $\bigcirc \bigcirc > 750$

Tuna ceviche with margarita sorbet $\bigcirc \bigcirc > 720$

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

Tossed green salad with kiwi and nut crème $\mathcal{O} \mathcal{O} > 650$

Celery root carpaccio ∅ ♥ > 620

Butternut squash with yoghurt and mango sauce OO > 560

Soups

Beetroot and crab meat soup \bigcirc > 780

Cream of zucchini soup with escargot \circ > 720

Tom yum with shrimp \triangle > 680

Healthy choice

Gluten free

Mains

Venison with carrot crème and chocolate blueberry sauce \bigcirc > 1950

Filet mignon with baked potatoes, wild mushrooms and truffle sauce > 1750

Halibut with vegetables and lemon sauce \bigcirc > 1390

Sea trout with asparagus and apple purée \lozenge > 1280

Duck breast with celery crème and honeysuckle sauce > 990

Escargot and spinach spaghetti ○ > 980

Rabbit mille-feuille ○ > 950

Spaghetti with zucchini and basil \emptyset > 720

Cabbage steak with truffle sauce $\bigcirc \bigcirc > 680$

Bread

A basket of warm bread with homemade butter Q > 350

Mealthy choice

₩ Gluten free

BAR MENU

Nibbles

Farm cheese platter \emptyset > 1100

Olives, sun-dried tomatoes and artichoke antipasto \varnothing > 710

Parma ham with wine-poached pear and strawberries 3 > 660

Bresaola with quinces and feijoa jam 🖔 > 660

Beef tenderloin tartare taco <a> ≥ 660

Tuna tartare taco \bigcirc > 660

Pear and blue cheese bruschetta \emptyset > 550

Cured beef and beetroot bruschetta > 550

Baked oyster with parmesan > 390

Mealthy choice

₩ Gluten free

DESSERTS

Berry mille-feuille > 680

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

Composition No. 7 Cubism > 650

mango cheesecake, passion fruit mousse, strawberries, mango couli

Composition No. 10 > 550

banana flambé with berries, white chocolate flan, oatmeal ice cream

Chocolate orange baumkuchen > 550

honey and almond sponge cake, dark Cointreau ganache, berry sauce

Chocolate dessert with almonds \emptyset > 550

chocolate mousse, soft caramel coated almonds, chocolate sponge cake

Caprese > 450

chocolate ganache with cheese, tomato coulis, basil ice cream

Lime mousse \emptyset > 450

lime mousse, shortcrust pastry, Italian meringue, orange liqueur

Cosmos 2.0 % > 450

lemon cream, aloe and sorrel coulis

Erarta's signature éclair > 400

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

An assortment of 5 éclairs in a takeaway gift box > 1400

Homemade ice cream and sorbets, various flavours > 290

☆ GALA desserts

only at Erarta

The Mystery of the Pharaoh 🥦 > 1450

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

An Evening by the Campfire % > 1450

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

Dolce Vita > 1450

dark or milk chocolate fondue.

Served with strawberries, kiwi, 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

Vegetarian

Healthy choice

Healthy cho

₩ Gluten free

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 dedicated customer service department at

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

Thank you! Erarta Team



Scan this code to view the nutrition facts for each item on the menu