

ERARTA | Restaurant

Spring

*The award-winning restaurant
of Erarta Museum*

In our menu, dessert comes first for a reason!
When choosing your appetizer and main course,
make sure to save room for our famous desserts,
rated as the best in St. Petersburg for a number of years

Desserts

Classic

Lime mousse > 350

(lime mousse, shortcrust pastry, Italian meringue, orange liqueur)

Erarta's signature éclairs > 200

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

All 5 éclairs in a takeaway gift box > 950

Erarta's signature mini cupcakes inspired by *The Valley of Colours* book > 100

(choose your favourite from blackcurrant, raspberry, orange, pistachio, Alpine blueberry or mango)

All 6 mini cupcakes in a takeaway gift box > 500

Chocolate dessert with almonds > 450

(chocolate mousse, soft caramel coated almonds, chocolate sponge cake)

Homemade ice cream and sorbets, various flavours > 150

Rated as the best desserts
in St. Petersburg on  **tripadvisor**

Modern

Composition No. 7. Suprematism > 350

(mango cheesecake, passion fruit mousse, strawberries, mango coulis)

Cosmos 2.0 > 350

(lemon cream, aloe and sorrel coulis)

Composition No. 1 > 450

(rum baba, chocolate sphere, vanilla cream, Alpine blueberries, hot caramel)

Rated as the best desserts
in St. Petersburg by

TimeOut

Appetizers

Nibbles with wine

Prosciutto with wine-poached pear > 450

Cheese/honey/strawberries > 390

Green/black olives > 380

Burrata with oranges and beets > 480

Emilia-Romagna, Italy

Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2018

> 680 (125 ml) > 3900 (750 ml)

trebbiano modenese, sauvignon blanc

Pearl wine with a flavour of green apples, pears and citruses made according to pre-Champagne methods

Catalonia, Spain

Metamorphika Xarel-lo Brisat 2017

> 650 (125 ml) > 3900 (750 ml)

charelló

Orange wine with a vibrant flavour of garden fruit, candied peel, wild herbs and floral honey

Burgenland, Austria

Claus Preisinger Zweigelt Kieselstein 2018

> 680 (125 ml) > 4000 (750 ml)

zweigelt

Dry red wine with hints of ripe blueberries, dried raspberries, tobacco leaf and sweet spices



Fish

Salmon tartare with daikon > 660

🍷 *Medium dry white wine Txomin Etxaniz Zuri 2017*

Tuna tataki > 590

🍷 *Medium dry white wine Txomin Etxaniz Zuri 2017*

Pickled mackerel and European radish salad > 390

🍷 *Dry orange wine Metamorphika Xarel-lo Brisat 2017*

Atlantic salmon and mandarin orange salad > 570

🍷 *Dry white wine Pierre Chainier Cour de Pocé Muscadet 2018*

Octopus with three styles of potatoes > 780

🍷 *Pearl brut Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2018*

🍷 Recommended wine pairing from our sommelier

🌿 Vegetarian

🤍 Healthy choice

Meat

Beef tenderloin tartare with quail egg and black garlic crème > 590

🍷 *Dry red wine Travaglini Cinzia*

Potato waffle with bacon, sweet tomatoes and parmesan mousse > 480

Roast beef salad > 680

🍷 *Dry red wine Bodega Nodus En la Parra Tinto Joven Ecológico Valencia DO 2017*

Duck and pear salad with goji berries 🤍 > 650

🍷 *Dry orange wine Metamorphika Xarel-lo Brisat 2017*

Chicken liver pâté with rhubarb, strawberries and crispy onion bread > 490

Vegetables

Roasted pumpkin with homemade yoghurt, cilantro and Thai mango sauce 🌿 > 390

Roasted eggplant salad with basil mousse > 400

🍷 *Medium dry white wine Txomin Etxaniz Zuri 2017*

Pickled pear with bell pepper jam and farmer cheese 🌿 > 490

🍷 *Sparkling brut Cava Mas Fi Brut NV*

Cabbage steak with smoked prunes 🌿 > 420

🍷 *Dry red wine Claus Preisinger Zweigelt Kieselstein 2018*

Asparagus on carrot purée bed with poached egg and onion mousse 🤍 > 650

🍷 *Pearl brut Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2018*

Prices are listed in rubles > ₺

Mains

Poultry

- Confit duck leg with pumpkin pie and redcurrants > 780**
🍷 *Dry red wine Travaglini Cinzia*
- Duck breast with celery parmentier and cherries > 680**
🍷 *Dry red wine Bodega Nodus En la Parra Tinto Joven Ecológico Valencia DO 2017*
- Grilled turkey with mandarin oranges and yoghurt sauce ♡ > 580**
🍷 *Dry white wine Pierre Chainier Cour de Pocé Muscadet 2018*
- Chicken breast with spinach, mushrooms and pears > 580**
🍷 *Dry orange wine Metamorphika Xarel-lo Brisat 2017*

Meat

- Beef tongue stewed in sweet mustard sauce with mild-cured cucumber > 760**
🍷 *Dry red wine Travaglini Cinzia*
- Filet mignon with pseudo potatoes, wild mushrooms and truffle sauce > 950**
🍷 *Dry red wine Claus Preisinger Zweigelt Kieselstein 2018*
- Beef Stroganoff with mushrooms and potato crème > 650**
🍷 *Dry red wine Bodega Nodus En la Parra Tinto Joven Ecológico Valencia DO 2017*
- Lamb loin with baby vegetables > 1100**
🍷 *Dry red wine Claus Preisinger Zweigelt Kieselstein 2018*

Fish

- Black salmon with lingonberries and apple purée > 980**
🍷 *Dry red wine Claus Preisinger Zweigelt Kieselstein 2018*
- Fried cod with mussel and spinach ragout > 780**
🍷 *Medium dry white wine Txomin Etxaniz Zuri 2017*
- Whole sea bass baked with herbs ♡ > 860**
🍷 *Dry white wine Clearwater Cove Sauvignon Blanc 2019*
- Grilled sturgeon with basil ice cream > 1300**
🍷 *Medium dry white wine Txomin Etxaniz Zuri 2017*

- 🍷 Recommended wine pairing from our sommelier
- 🌿 Vegetarian
- ♡ Healthy choice

10% discount only for Erarta Members

Prices are listed in rubles > ₺

Pasta

Pasta Carbonara > 480

 *Dry red wine* Claus Preisinger Zweigelt Kieselstein 2018

Salmon pasta > 640

Oyster mushroom and pine nut pasta  > 390

  *Recommended wine pairing from our sommelier*

 *Vegetarian*

 *Healthy choice*

Soups

Borscht with roast beef and bacon > 390


Tom yum soup with coconut milk, shrimp and octopus > 550

 *Medium dry white wine* Txomin Etxaniz Zuri 2017

Fish soup with sturgeon and mussels > 490

Side dishes

Grilled vegetables  > 250

Baby potatoes with rosemary  > 190

Bread

A basket of warm bread with homemade butter > 170

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 at

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

Thank you!
Erarta Team

10% discount only for Erarta Members

Erarta Membership provides 1 or 2 years of unlimited access to the museum's 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

+7 (812) 334 68 96
restaurant.erarta.com

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

FAMOUS ERARTA ÉCLAIRS IN OUR SIGNATURE BOX TO TAKE AWAY!



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floor 1

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