

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

Black Forest Cake > 450

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

Lime mousse flambéed in orange liqueur > 350

Erarta's signature éclairs > 200

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

All 5 éclairs in a takeaway gift box > 950

Chocolate dessert with almonds > 450

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

Hazelnut caramel > 450

(chocolate sponge cake, caramel mousse with waffle crumbs, hazelnut praline and milk chocolate)

Modern

Composition No. 7. Suprematism > 350

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

Composition No. 1 > 350

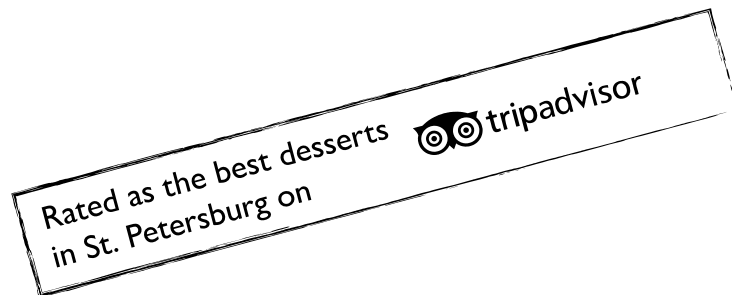
(rum baba, caramel syrup, vanilla mousse, chocolate, blueberries)

Cosmos 2.0 > 350

(lemon cream, aloe and sorrel coulis)

Dessert inspired by the Style Ducati exhibition > 450

(raspberry mousse, brownie, hazelnut praline, raspberry chocolate truffle, berry and paprika jelly candy)



Appetizers

Nibbles with wine

Prosciutto with wine-poached pear > 420

Cheese / honey / strawberries > 360

Green / black olives > 390

Assorted tartares > 650

Three-flavoured duck > 600

Emilia-Romagna, Italy

Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2017

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

trebbiano modenese, sauvignon blanc

Pearl wine made according to pre-Champagne methods in the home region of the legendary Ducati bikes

Rías Baixas, Spain

Attis Sitta Laranxa orange wine 2017

> 600 (125 ml) > 3600 (750 ml)

albariño

Orange wine with a rich flavour of dried fruit, propolis and lime blossom

Piedmont, Italy

Travaglini Cinzia 2016

> 700 (125 ml) > 3900 (750 ml)

nebbiolo, bonarda

Elegant dry red wine made from the hallmark grapes of the Italian Piedmont



Prices are listed in rubles > ₺

Fish

Tuna tartare with salmon caviar > 660

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

Salmon tartare with daikon > 660

Pickled mackerel and European radish salad > 390

🍷 *Dry orange wine* Attis Sitta Laranxa ORANGE WINE 2017

Octopus salad with fennel and rocket leaves > 590

🍷 *Pearl brut* Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2017

Tuna tataki > 630

🍷 *Medium dry white wine* Txomin Etxaniz Zuri 2017

Scallops with pumpkin purée, trout caviar and bacon mousse > 680

🍷 *Pearl brut* Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2017

Meat

Beef tenderloin tartare with quail egg and black garlic crème > 580

🍷 *Dry red wine* Travaglini Cinzia 2016

Warm roast beef salad > 680

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

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

Duck and orange salad > 650

🍷 *Sparkling brut* Cava Mas Fi Brut NV

Vegetables

Roasted eggplant salad with basil mousse > 380

🍷 *Medium dry white wine* Txomin Etxaniz Zuri 2017

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

Pickled pear with bell pepper jam and farmer cheese ♡ > 450

🍷 *Sparkling brut* Cava Mas Fi Brut NV

Garden vegetable salad with sour cream or oil dressing 🍃 > 300

Cabbage steak with smoked prunes 🍃 > 420

🍷 *Sparkling brut* Cava Mas Fi Brut NV

Grilled avocado with pomegranate salsa 🍃 > 390

🍷 *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 > ₺





-   Recommended wine pairing from our sommelier
-  Vegetarian
-  Healthy choice

Mains





Poultry

- Confit duck leg with quince and soused apples > 760**
 *Dry red wine Travaglini Cinzia 2016*
- Duck breast with celery parmentier and cherries > 680**
 *Dry red wine Elfo Rosso Salento IGT 2016*
- Grilled turkey with yoghurt sauce and rocket leaves  > 580**
 *Dry white wine Pierre Chainier Cour de Pocé Muscadet 2018*
- Chicken breast with spinach, mushroom mousse and pear > 520**
 *Medium dry white wine Txomin Etxaniz Zuri 2017*

Meat

- Beef tongue stewed in sweet mustard sauce with mild-cured cucumber > 760**
 *Dry red wine Fable Le Raisin et l'Ange Sec Rouge 2016*
- Filet mignon with pseudo potatoes, porcini mushrooms and truffle sauce > 950**
 *Dry red wine Travaglini Cinzia 2016*
- Chuck roll steak with mashed corn and vegetable salad > 780**
 *Dry red wine Murphy Goode Red Blend 2013*
- Grilled beef with pumpkin crème and oyster mushrooms > 680**
 *Dry red wine Red Baron Fox Creek Shiraz 2015*

Fish

- Fried octopus with potatoes and oyster mushrooms > 780**
 *Pearl brut Podere Il Saliceto Bi Fri Bianco dell'Emilia IGP 2017*
- Whole sea bass baked with herbs  > 860**
 *Dry white wine Pierre Chainier Cour de Pocé Muscadet 2018*
- Fried cod with celery root purée and broccoli > 780**
 *Dry white wine Clearwater Cove Sauvignon Blanc 2017*
- Black salmon with lingonberries and apple purée > 980**
 *Dry red wine Bodega Nodus En la Parra Tinto Joven Ecológico Valencia DO 2017*

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Pasta

Oyster mushroom pasta  > 350

Pasta Carbonara > 480

Salmon pasta > 640

 Recommended wine pairing from our sommelier

 Vegetarian

 Healthy choice

Soups

Creamy salmon soup > 480

Borscht with roast beef and bacon > 350

Tom yum soup with coconut milk and shrimp > 550

 Medium dry white wine Txomin Etxaniz Zuri 2017

Side dishes

Grilled vegetables > 250

Baby potatoes with rosemary > 170

Potatoes au gratin with cheese mousse > 230

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

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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

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restaurant.erarta.com

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