

Cold Starters

Caspian Treasure

Beluga (10g) and Oscietra Caviar (20g)
served in traditional Russian manner
with blinis, Smetana and Premium Vodka

9000

Black Gold of Russia

served in traditional Russian Style
with blinis, smetana, diced Onion and chopped Eggs
(minimum portion – 5g)

	1g	10g	25g	50g
Astrakhan Beluga Caviar	400	4000	9750	19500
Pasteurized Beluga Caviar	325	3250	7900	15800
Astrakhan Oscietra Caviar	275	2750	6700	13400
Pasteurized Oscietra Caviar	225	2250	6000	12000
Oscietra Caviar	200	2000	4750	9500

Trio of Home Smoked Salmon

marinated in Oriental spices, coriander & Dijon seeds,
dried cranberry and pink pepper corns

700

King Crab

salad of crab, shallot confit, tomato marmalade

2200

Oysters of Your Choice

6 pieces, with Caraway Bread

“Fine de Claires” No 2 or “Belon” No 2 1750

“Kremlevskaya” No 2 or “Tzarskaya” No 2 2800

“Gillardeau” No 2 2800

“Perle Blanche” No 2 2400

Salad Santa Maria

green lettuces, warm Chorizo,
tomato confit and Parmesan cheese

650

Duck Foie Gras “mi-cuit”

with eel involved in mango,
hot brioche and apple gelatin

1500

Asparagus

cold composition of marinated white and green asparagus
complimented with “alicante” sauce

650

Warm Starters

Egg in Egg

truffled scrambled eggs, oscietra caviar (10 gr)

2100

Lobster Variation

with spicy cappuccino

900

King Crab à la «Romanov»

steamed fillet, dill and red caviar sauce

Chef's Recommendation

2300

Duck Liver

pan fried escallops, pineapple confit,
chicken jus fresh berries, balsamic di Modena 20 years old

1000

Warm Vegetable Composition

sautéed baby zucchini, baby aubergine, baby carrots,
green and white asparagus, cherry tomatoes ,
all served with pesto

700

Wild Mushroom Risotto

thyme emulsion and Parmesan

750

Quail with Morels Mushrooms

covered by smoked leek cream

1650

Soups

Chicken Broth

fresh vegetables, poultry ravioli

520

Pumpkin Soup

pumpkin cream, melon, sliced of Iberco ham

450

Creamed Spinach Soup

crispy Crab Ravioli and Smoked Bacon Foam

700

The Sea

Norwegian Salmon à la «Bocuse d'Or 2008»

steamed and vodka marinated salmon,
black risotto, cranberry beetroot sauce

Chef's Recommendation

1100

Black Cod Fish

fillet cooked in seaweed, celery puree,
spinach emulsion

1750

Dover Sole

Fillet in Filo pastry parcel served with Apple and
Tomato confit, Basil and Black Pepper Caramel Sauce

1800

Lobster

marinated in sweet wine, quince apple,
green asparagus, morels, sauterne sauce

3200

Scallop Ravioli

stuffed with cod fish and bulgur in lime sauce

1900

The Land

Veal & its sweet Breads

with peach in white Port wine sauce

1990

Prime Beef

pan fried tenderloin, cured ham infused mushrooms,
layered potato and thyme, masandra sauce

1700

Beef Rib Eye à la «Loginov»

Amarena cherry sauce

Chef's Recommendation

1700

Rack of Lamb

pan fried fillet, fruit couscous, veal jus,
fresh blueberry sauce

1350

Duck Variations à L' Europe Style

trio of parmentier, roasted breast and braised leg,
potatoes cooked in chicken broth with herbs

1200

Cheese

French Cheese Collection

port wine chutney

800

Cheese Tête de Moines

pear liquor jelly

680

Desserts

The Trolley

selection of fresh fruits and home made pastries

550

Classical Cheesecake

berry casserole

450

Lime Crème Brulée

pineapple salsa, coconut sorbet

450

Duo of refreshing Strawberry Granite and Cold Strawberry Soup

orange segments, fresh mint

350

Symphony of Home Made Sorbets

Raspberry, Mango and Yoghurt

fresh berries, basil leaves

350

Milk Chocolate & Raspberry Napoleon cake

450

Chef's Tasting Menu

Available for the whole table only
Please, order before 22.30

***Duck foie gras "mi-cuit"**
with eel involved in mango,
hot brioche and apple gelatin



***Lobster variation**
with spicy cappuccino



Quail with morels mushrooms
covered by smoked leek cream



Scallop ravioli
stuffed with cod fish and bulgur in lime sauce



***Veal & its sweet breads**
with peach in white Port wine sauce



Pre-dessert



***Milk chocolate and raspberry Napoleon cake**

4 Course Menu (*) with pre-dessert	4000
6 Course Menu with pre-dessert	7900

Le Club des Chefs des Chefs

Tasting Menu

Troika

of Home Smoked Salmon,
Kamchatka Crab and Matjes Baltic Herring

650



Chilled Beetroot Soup with

Goat Cheese Parfait

550

and Black Pearls of Caviar from Astrakhan (3g)

950



Glazed Veal Chop

Potato Purée, Chanterelles, Summer Truffle,
Pine Nuts, Anchovy Butter

1850



Mousse of local Berries in Chocolate Tie

Orange Brandy Snap

400

Menu with Black Caviar

3600

Menu without Black Caviar

3000

Designed Gourmet

2 Course Menu + 2 wines = 2222 Roubles

Egg in Egg

Truffle flavoured Scrambled Eggs topped
with 5 gr of Baltic Salmon Caviar

Prime Beef

Pan fried tenderloin, cured ham infused mushrooms, layered
potato and thyme, masandra sauce

Milk Chocolate and Raspberry Napoleon

Please choose your starter or dessert



3 Course Menu + 3 wines = 3333 Roubles

Duck Foie Gras “mi-cuit”

with eel involved in mango,
hot brioche and apple gelatin

Scallop Ravioli

stuffed with cod fish and bulgur in lime sauce

or

Veal & its sweet Breads

with peach in white Port wine sauce

Milk Chocolate & Raspberry Napoleon cake

Please choose your main course

WINTER 2011-2012

L' Europe Restaurant at the Grand Hotel Europe, St. Petersburg, Russia

A few words about us

We are pleased to welcome you to L'Europe restaurant, which was mentioned in historical documents as early as in 1896. The restaurant was designed in the art nouveau style in 1905 by architect Carl Makkenzen. The interior is adorned by a stained-glass window entitled "Apollo in his Chariot," by Leon Benois: Apollo — the patron of wayfarers — can be interpreted as welcoming a tired wanderer to seek refuge in the restaurant.

L'Europe was the first restaurant in Russia to be illuminated by electric lightbulbs, and their abundance in the overall design is characteristic of the art nouveau style.

In 1908, a large stained-glass ceiling was unveiled in the restaurant, based on drawings by the painter Carl Edward Brentsen, possibly together with Nikolai Roerich.

Those who have dined at L'Europe include Queen Elizabeth II, Vladimir Putin, Jacques Chirac, Bill Clinton, Jimmy Carter, Catherine Zeta-Jones and Michael Douglas, as well as Pyotr Tchaikovsky, Igor Stravinsky, Theophile Gautier, Fyodor Chaliapin, Ivan Turgenev and Ivan Aivazovsky. Elton John gave an impromptu concert on the stage of L'Europe in 1979.

Without a doubt, the restaurant has always been and remains to this day a key center of the St Petersburg social scene.

We wish you a pleasant dinner.

The Europe Restaurant Team

All listed prices are in Rubles including VAT 18%