



Caviar Menu in the Radisson Royal Moscow





Golden Caviar best quality 1g (coast price 205, - rub)
Black Caviar best quality 1g (coast price 100, - rub)
Imperial Ossetra Caviar 1g (coast price 50, - rub)
Pasteurized black 1g (coast price 39, - rub)
Salmon caviar 1g (coast price 3, - rub)
Trout caviar 1g (coast price 3, - rub)

Vodka and Caviar Parings

(as well we prepare for you as a take away gift box with your choice of Vodka or Champagne and Caviar)

- One short of Beluga Vodka with your choice of Caviar served with traditional condiments
- One bottle of Beluga Vodka with your choice of Caviar served with traditional condiments

- One glass of champagne with your choice of Caviar served with traditional condiments
- One bottle of champagne with your choice of Caviar served with traditional condiments



Caviar Menu

Starter

Trilogy of fresh made scramble egg with your choice of black pearls served with blinis and sour cream

Your choice or the whole selection of pearls served with homemade blinis and traditional condiments

Pan fried scallops with truffle cauliflower mash and herb verbena your choice of black pearls

Soups

Chilled with potato soup with black caviar of your choice and Alba truffle oil

Green Peas and garden spinach soup with poached lobster medallion and black pearls

Sandwich

Fresh made beef tartar served in a vanilla brioche with black pearls and lemon verbena

Royal caviar burger with your choice of black pearls served with shallots, herbs, eggs and tartar sauce



Main Courses

Beluga fish ravioli with white tomato velouté

Pan-fried fillet of seabass with judion beans apple sultana strudel
and smoked paprika sauce

Mild spicy glazed salmon fillet with Thai basil green pea
and roasted bell pepper risotto

(served with your choice of caviar)

Dessert

Strawberry tiramisu with lychee oil caviar

Traditional crepe suzette with your choice of ice cream
and sweet melon caviar