ЭРИТАЖ

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THE RESTAURANT TAKES ITS NAME FROM THE ENGLISH WORD “HERITAGE”
AND OFFERS A FRESH PERSPECTIVE ON TRADITIONAL
DISHES WITH A RICH HISTORY.

OUR RECIPES DRAW INSPIRATION
FROM THE SHORES OF THE BLACK SEA TO
THE NORTHERN REACHES OF THE PACIFIC OCEAN.

MOSCOW

APPETIZERS
SALADS

chicken liver pate (80/40/50 g) *with sea buckthorn jelly and tomato marmalade*	750
house-made salo with horseradish ice cream (80/40 g)	1050
russian pickles (150 g) *cabbage, tomatoes, cucumbers*	600
milk mushrooms with sour cream (250 g)	1650
selection of farmhouse cheeses (125/60 g) *with grapes and honeycomb*	2300
fish platter (120/50 g)	2700
beef tartare (130 g) *served on a beer-infused potato waffle*	1600
mimosa salad with smoked muksun and burbot liver (130 g)	950
olivier salad with slow-cooked goose and red caviar (150 g)	1150
green salad with grilled beef (210 g) *pear in wine with kohlrabi*	1550
green salad with tuna and plum (170 g)	1450
baked beetroot salad (200 g) *with pomegranate seeds, pine nuts, sorrel and pickled peppers with soft cheese*	850

Please inform us of any allergies or special dietary restrictions

All prices are quoted in Russian rubles and include 22% VAT

vegetarian dishes

contain hot spices

CAVIAR with blinis, egg and spring onion (180/85 g)

salmon (25 g/50 g)	2500/5000
sturgeon (25 g/50 g)	8000/16000

HOT APPETIZERS

pelmeni with venison (130/35 g)	1050
pelmeni with crab and shrimp (120 g)	1650
pelmeni with beef (150/30/30 g)	950
meat posikunchiki with horseradish (150/50 g) *traditional russian meat pies*	850
piroshky (120 g) *with cabbage and eggs, potatoes and mushrooms, giblets*	600
black sea rapana in creamy sauce with potatoes (155 g)	1450

SOUPS

rassolnik with oxtails (280/60/30 g) *with whipped pickle brine and rasstegai*	900
forest mushroom soup gubnitsa (300 g) *with borodinsky bread toast and sour cream*	950
pea soup with pork ribs (300/120 g) *malt bread bruschetta with smoked meats*	1450
shchi «nikolayevskiye» with sour cream (240/30 g)	800

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MAINS

beef cheeks with celery mousse (165/130 g) *juniper sauce*	2300
stewed duck leg with spelt and baked apple (120/110/50 g) *sauce jus*	2100
beef stroganoff and potato mash (320 g)	2450
sea bass with root vegetables (140/100/40 g) *shellfish sauce*	3750
halibut fillet with ptitim and spelt popcorn (130/80/30 g) *morel sauce*	2850
stuffed bell pepper with bulgur and coconut sauce (300 g)	900

JOSPER

ribeye steak (250/30 g)	4950
filet mignon (150/30 g)	3950
barbecue beef ribs (250 g)	3250
chicken kebab (180/50/30 g)	1650
chicken shashlik (280 g)	1450
rack of lamb (165/50 g)	4250
salmon fillet (160/60 g)	4200

SIDES

baked mini potatoes with herbs (150 g)	600
potato mash (150 g)	600
grilled seasonal vegetables (150 g)	600
wild mushrooms fried with sour cream (150 g)	950

SAUCE

champagne sauce (50 g)
satsebeli (50 g)
sour cream sauce (50 g)
black pepper sauce (50 g)
chilled pink tomato sauce with herbs (50 g)

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DESSERTS

hyatt regency signature dessert (120 g)	1000
sea buckthorn panna cotta (120 g)	850
«moskva» cake (180 g)	950
berry tart (150 g)	1150
tiramisu (250 g)	1050
ice cream (50 g) *vanilla, chocolate, strawberry, pistachio*	380
sorbet (50 g) *lime & lemon, raspberry & strawberry, mango & passion fruit*	380
fresh fruit and berries (300 g)	1100

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Эритаж restaurant
36/33, Leningradsky Avenue
Moscow, Russian Federation
+7 (495) 479-12-30