



D I N N E R



MENU



CAVIAR SELECTION

SERVED WITH BLINIS
AND CONDIMENTS

Baeri 30 gr 345	Baeri 100 gr 1,140
Baeri 50 gr 570	Baeri 250 gr 2,850
Oscietra & O Royal 30 gr 430	Beluga 30 gr 1,395
Oscietra & O Royal 50 gr 715	Beluga 50 gr 2,255
Krystal 30 gr 370	Oscietra Royal 50 gr 475
Krystal 50 gr 585	Kassie 250 gr 2,475
Krystal 250 gr 3,000	



STARTERS

House Tarama, Truffle, Blinis 95
French Foie Gras Terrine, Toasted Brioche 170
Smoked Salmon, Classic Garnish 95
Stracciatella di Burrata, Asparagus, Truffle, Pistachio (V) 95
King Crab Salad, Avocado, Baby Gem 155
Sea Bream, Green Apple Dressing 80
Heirloom Tomato Salad, Kale, Baby Spinach, Sunflower Seeds (V) 70
Loch Fyne Center Cut Salmon, Horseradish, Dark Rye Toast 95
Galician Shellfish Carpaccio, Virgin Olive Oil, Grapefruit, Mint 125
Beef Tartar 90 g, Potato Chips, Caviar 240

PELMENI 5 PCS

Duck, Foie Gras **85**

Salmon, Sour Cream **75**

Potato, Sheep Cheese (V) **60**



SIGNATURE CAVIAR DISHES

- Capellini, Lemon Butter *30 g* **295**
Raspoutine Potato, Sour Cream *30 g* **305**
Celeriac Millefeuille, Truffle *30 g* **290**



MAIN DISHES

- Whole Lobster, Champagne Sabayon **330**
Pappardelle, Smoked Salmon, Crème Fraiche, Bottarga **130**
Dover Sole 'Véronique', Hazelnuts, Grapes, Veal Jus **280**
Salmon Coulbiac, Beurre Blanc Sauce **180**
Chicken Breast 'Rossini', Foie Gras, Truffles **150**
Sirloin of Wagyu Beef "Raspoutine" **295**
Grilled Lamb Chops, Zhug **180**
Beef Cheek, Horseradish, Carrot Puree **150**



SIDES

- Seasoned French Fries **40**
Baby Gem Salad **35**
Asparagus **45**
Truffle Mashed Potatoes **75**



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Gigi - Mun - Coco - Girafe - Monsieur Bleu
Apicus - Louie - Perruche - Bambini - Le Piaf

PARIS

LOS ANGELES



MIAMI

DUBAI