

Created by: Debra C. Argen

Beau Rivage

The **Beau Rivage** at the [Kempinski Hotel Moika 22](#) in Saint Petersburg, Russia, provides guests with a romantic ambience combined with the culinary artistry of French Executive Chef Philippe Bossert.



Edward F. Nesta and I had a romantic dinner at the Beau Rivage in November 2006, where just as Erik our waiter seated us at our table, the violin and guitar trio segued into the song, *La Vie en Rose*. I closed my eyes and I felt like I was in Paris. When the waiter asked us if we would like an aperitif in his charming Russian-accented English, I returned from my reverie and remembered that I was in the beautiful city of Saint Petersburg, Russia at the gorgeous Kempinski Hotel Moika 22 that opened in February 2006.



The French fine-dining restaurant features an elegant décor with oil paintings in ornate gold frames lining the walls, tables are dressed with crisp white linens, rolled napkins, sparkling crystal, and white tapers burn in silver candelabras, wood chairs upholstered with red fabric, banquettes upholstered with crushed velvet fabric with a gold, red and blue striped pattern feature decorative red velvet pillows, there is a hunter green carpet with gold laurel leaves, sconces on the walls provide an intimate light, and palm trees create a dramatic ambience.

We began the evening with an aperitif of Veuve-Cliquot Ponsardin to accompany the Amuse Bouche of a salmon rose with a tiny triangle of lemon on radicchio with frisée and a quartered cherry tomato drizzled with olive oil.



For his first course, Edward had Tartare de langoustines et ecrevisses, vinaigrette au caviar Sevruga (Scampi and Crayfish Tartar, Sevruga Caviar Vinaigrette). The course arrived under a silver dome, and was an enticing presentation of a generous disk of scampi and crayfish tartar on a bed of thinly sliced cucumbers, garnished with endive, radicchio, frisée and a chive stalk, alternating crayfish tails and

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quartered tomatoes surrounding the tartar, and pools of caviar vinaigrette.

I selected the Bisque d'ecrevisses et sa petite brunoise de legumes (Crayfish bisque with small vegetables), which was creamy and very rich with flavor.



Edward's second course of Magret of Duck arrived as the trio segued into the song, *Sunrise, Sunset*. The duck was presented on a bed of cauliflower, broccoli, baby carrots, zucchini, and asparagus, garnished with fresh herbs, with peaches and sauce, and slices of new potato disks artfully arranged on the plate, and sprinkled with chopped chives. Paired with a 2004 Bourgogne Passetout-grain Les Hobereaux, Henri de Villamont, 12 % alcohol with tobacco, leather and cherry nose, and light pepper and spice with medium tannins en bouche, this dish was sensational.



For my second course, I had the Homard Bleu de Bretagne "Prince Vladimir" gratinée avec sa timbale d'epinards tendres (French Brittany Blue Lobster "Prince Vladimir" gratinated with spinach timbale, that paired very well with a Beau Rivage Bordeaux, Borie-Manoux, 12 % alcohol, with its light nose, and vanilla and pears en bouche. The lobster was presented in the center of the dish, with 2 claws, and the lobster removed from the shell and cut into medallions, mixed with spinach, surrounded with a rich sauce.

It was a very memorable and enjoyable dinner at Beau Rivage.

Read other articles on the **Kempinski Hotel Moika 22** in the **Hotels and Resorts**, and **Restaurants** sections, as well as **Chefs' Recipes** where Executive Chef Philippe Bossert shares his exciting recipes for a tempting three course dinner.

The restaurant is closed on Sunday and Monday. There is a violin and guitar duo from Tuesday - Friday, and a violin and guitar trio on Saturday.



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