

European Cuisine in St. Petersburg

By [The Moscow Times](#)

August 26, 2014



Tatin Restaurant was named after the French "tarte Tatin" — an upside-down tart with fruit caramelized in butter and sugar.

ST. PETERSBURG — A short stroll from St. Petersburg's Sportivnaya metro station and tucked away against a bustling Bolshoi Prospekt on the Petrograd side, Tatin Restaurant is a pleasantly quaint and cozy place that will immediately draw diners' attention away from the outside world if only for an evening of relaxation and dining.

Tatin, named after the French "tarte Tatin" — an upside-down tart with fruit caramelized in butter and sugar — prides itself on its European home cuisine.

Rustic, industrial chic and small, Tatin's somewhat clustered interior, including a small bar, creates an extremely relaxing atmosphere. It's seasonal offerings, including the more traditional dishes like pastas, soups and salads, also keeps the menu fresh and exciting.

To begin the evening, my companion and I enjoyed two refreshing summer-themed appetizers: bruschetta with halved cherry tomatoes and a satisfyingly tangy tomato and red

onion salad (both 160 rubles, \$4.40), over a glass of French chardonnay (150 rubles, \$4) and a Hefe Blonde (200 rubles, \$5.50).

Fish was the order of the evening. The salmon with parsnips (540 rubles, \$15) and the sea bass (450 rubles, \$12.44) were both attractive choices with both fillets of fish cooked to absolute perfection, flaky and cooked through.

The panna cotta creme desert (190 rubles, \$5.25) and the house cheesecake (250 rubles, \$7) ended a wonderful meal.

Tatin, St. Petersburg, 1 Bolshoi Prospekt. Phone: 812-925-1319.

Original url: <https://www.themoscowtimes.com/2014/08/26/european-cuisine-in-st-petersburg-a38741>