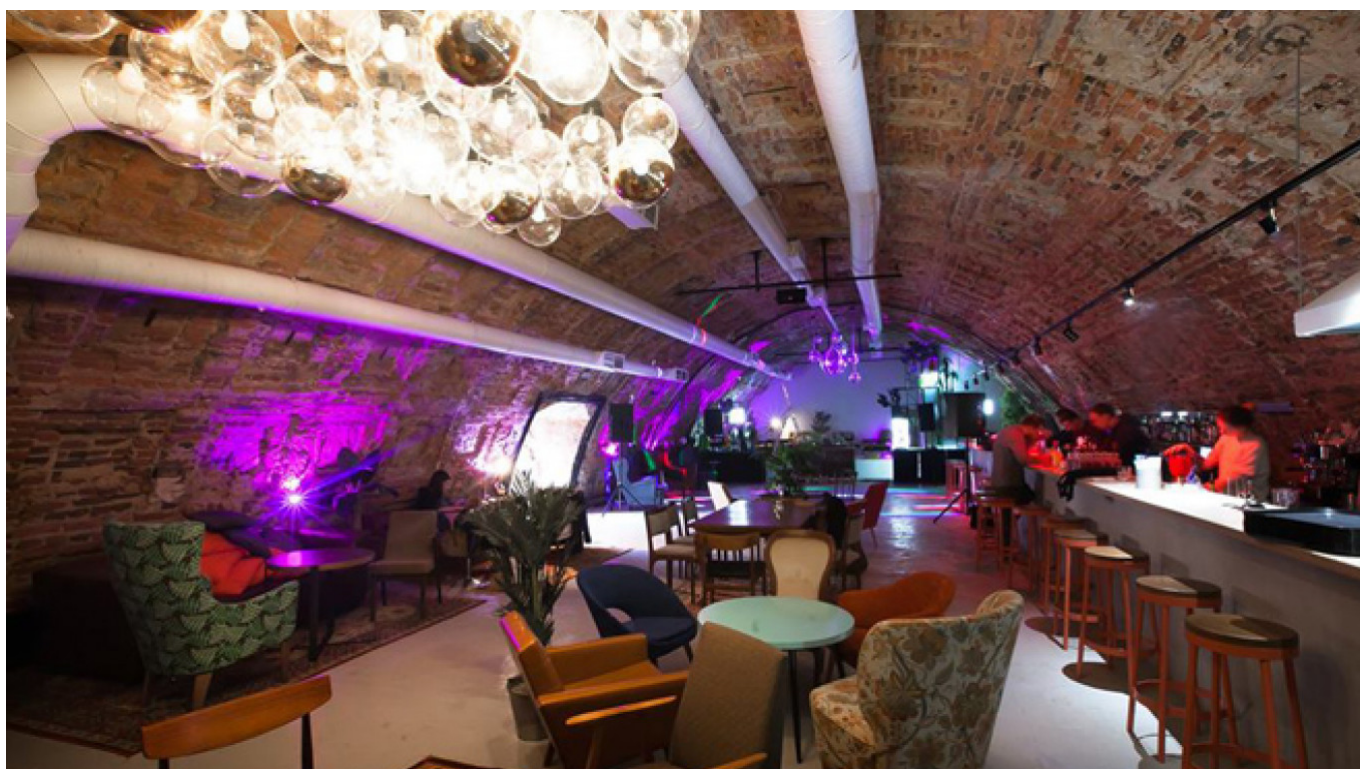


Dining Out in the White Nights: Four Restaurants Not to Be Missed

By [The Moscow Times](#)

June 16, 2016



Duo Gastrobar



Duo Gastrobar

Upscale dining at affordable prices

Duo Gastrobar was the first project of Dmitry Blinov and Renat Malikov, now legendary

in gastronomic circles. The intimate restaurant is located right in front of the stunning Annenkirche, a Lutheran church currently under restoration. It's an unfussy eatery serving up serious food — try the risotto with smoked salmon (390 rubles) or veal cheeks with bacon mousse (490 rubles).

+7 (812) 994 5443

duobar.ru

8a Ulitsa Kirochnaya. Metro Chernyshevskaya

Tartar bar



Tartar bar

Innovative, striking dishes

A second venture from Blinov and Malikov, the menu features various tartars — beef, lamb, deer. There is also beautifully cut Spanish ceviche. Choose from tuna, salmon or octopus or Japanese tataki — beef with foie gras (everything from 390 to 590 rubles). If you prefer hot meals, try the oxtail (450 rubles), veal brains with mushrooms (350 rubles) and other, no less exotic, dishes.

+7 (911) 922 5606

tartarbar.ru

15 Vilensky Pereulok. Metro Chernyshevskaya

Tantsploshchadka

Hippest hangout in town

This new bar and nightclub was opened by Kirill Ivanov, the front man of immensely popular band SBPCh. It has quickly becoming the newest "it" place for St. Petersburg's party people. The best DJs — both local and from Moscow — spin records and you can dance all night in a courtyard decorated with fairy lights and a basketball hoop. The food isn't half bad either.

+7 (911) 922 5606

facebook.com/tancploshadka

2a Konyushennaya Ploshchad. Metro Nevsky Prospekt

Chekhov



Chekhov

A window to the past

This restaurant looks like a stage set from a Chekhov play: wooden furniture, a birdcage, and waiters wearing 19th-century dress. Try borscht or a fish soup called ukha, and don't miss the traditional kvas (a fermented drink made from rye bread), mors (slightly fermented berry juice) or kisel (sweet juice thickened with starch). The house vodka infusions are also very good.

+7 (812) 234 4511

restaurant-chekhov.ru

4 Petropavlovskaya Ulitsa. Metro Petrogradskaya

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