MENU

STARTERS

Roasted Peppers with Vitello Tonnato	140 g	220
Wood-fired roasted eggplant pâté, served with roasted bell pepper, cherry tomatoes and crispy bread	100/80/30/30 g	380
Chicken liver pâté, served with onion jam, sun-dried tomatoes and crispy bread	180 g	240
Selection of Ukrainian Spreads (Spicy Cheese Spread, Beetroot with Garlic, Vegetable Caviar, Hummus)	330 g	380
Bread Basket with Roasted Pepper Butter (House-Made Buckwheat Bread, Rye Bread, Whole Wheat Bread and Baguette)	40/40/40/40/50 g	120

SHARING MENU

Seasonal marinated mushrooms with red onion and home-made oil	145g	310
Roast beef with vitello tonnato sauce, sun-dried tomatoes, garlic bread and elderflower blossoms	200 g	460
Salmon Tataki with Avocado and Shiso Caviar	170 g	820
Beef tartare with truffle mayonnaise	170 g	750
Herring Tartare with Doneshta Apples	260 g	300
Pike caviar with butter and crispy bread	35/45/20 g	450
Sturgeon Caviar	40/60/50 g	4950
Beef carpaccio with Dijon dressing, capers, fermented elderflower, arugula, sun-dried tomatoes and truffle salt	160 g	810
Salmon Carpaccio	160 g	590
Tongue Carpaccio with Truffle Aioli	200 g	580
Cheese selection (lavender cheese, orange-infused cheese, chèvre with tomatoes, gorgonzola, tête de moine)	215/20/20 g	890
Meat antipasti (truffle sausage with walnuts and olives, matsyk with truffle, nuts and blue cheese, pickled chili pepper)	250/20/20 g	750
Beer platter (basturma, mahan, chicken kurkhan, truffle salami with nuts and blue cheese, pickled chili pepper)	190 g	550
Tuna tartare with shiso sauce	205 g	420
Eggplant Rolls with Spicy Cheese	220 g	240
Prawns in creamy sauce with ginger and garlic confit	220 g	620
Lobster Tail with Fresh Truffle	150 g	2900
Oven-Roasted Pork with White Horseradish	260 g	490
Barrel-Fermented Vegetables (Cucumbers, Tomatoes and Cabbage)	500 g	370

SALADS

Crispy eggplant salad in miso sauce with cashew nuts	280 g	310
Greek-style salad with feta cheese and nut sauce	225 g	360
Crispy Salad with Wood Ear Mushrooms and Duck	300 g	450
Warm Salad with Burrata, Mussels and Chanterelle Mushrooms	305 g	950
Grilled veal salad with spicy sauce	240 g	570
Romaine Lettuce Salad with Shrimp	275 g	660
Mixed greens salad with gravlax salmon, avocado and orange	300 g	580
Niçoise salad	285 g	430
Olivier Salad Based on an 1840 Recipe with Tongue and Crayfish Tails	250 g	320
Salad with Avocado and Roasted Root Vegetables	310 g	480

PASTA & RISOTTO

Carbonara with pancetta and pecorino	300 g	470
Nero risotto with seafood	410 g	560
Tom Yum Risotto with Seafood	380 g	630
Saffron Risotto with Bone Marrow	250 g	420
Pasta Bolognese	380 g	430
Pasta with Chanterelle Mushrooms and Burrata	300 g	750
Pasta alla Puttanesca with Anchovies	300 g	350
Pasta al Pomodorini	280 g	370
Pasta with Oysters	250 g	590

PIZZA

Cinque formaggi pizza	500 g	540
Diavola pizza with spicy salami and peeled tomatoes	500 g	400
Pizza with Mortadella, Burrata and Pesto	500 g	680
Pizza with Black Garlic and Prosciutto	500 g	600
Pizza with Shrimp and Fennel	500 g	690
Pizza with Beef Cheek and Tomatoes	500 g	520

SOUPS

Seafood soup with scallops, salmon, calamari, prawns and mussels	280/75 g	590
Chicken broth with house-made pasta, poached egg, pesto sauce and parmesan	280/75/20/15 g	330
Minestrone	350 g	280
Pumpkin Soup with Coconut Milk and Shrimp	390 g	350
Cream of Mushroom Soup	360 g	290
Traditional Ukrainian Borscht	690 g	360

MAIN COURSES

Slow-braised pork ribs with BBQ sauce	100 g	290
Chopped marble beef steak with cheese sauce, potato dips and tomato salsa	360 g	590
Rabbit in sour cream sauce with porcini mushrooms and dried plum	420 g	970
Veal cheeks with truffle mashed potatoes	340 g	550
Pork knuckle braised in dark beer, served with sauerkraut and roasted potatoes	2000 g	1650
Diablo chicken with roasted vegetables	310 g	440
Foie Gras with Figs and Pesto Sauce	120 g	810
Seafood Sauté	350 g	1500
Mediterranean-Style Sea Bream	440 g	1250
Marbled beef burger with cheddar cheese	375/150/50 g	500
Enclosed Burger Served with Dips and Cheese Fondue	460/150/120 g	650
Baby Squid with Tartar Sauce	140 g	570
Pike-Perch with Chanterelle Mushrooms and Saffron Sauce	360 g	900
Salmon with Chia Seeds on Pesto Risotto	320 g	770
Duck Breast with Baked Apple	300 g	740
Ukrainian Potato Pancakes with Button Mushrooms	350 g	320

HOSPER / GRILL

Ribeye steak (Argentina)	100 g	910
Ribeye steak (USA)	100 g	1300
Ribeye steak (Ukraine)	100 g	470
New York steak (Argentina)	100 g	700
Tenderloin steak (Argentina)	100 g	730
T-bone steak (Argentina)	100 g	460
Lamb rack (New Zealand) with marinated chili pepper	220/70/30 g	2400
Pork chop on the bone	100 g	280
Beef tongue steak	450 g	900
Lamb rack (Ukraine) with chimichurri sauce	100 g	850
Josper-Grilled Veal Rack	100 g	470
Josper-Grilled Quail	200 g	340
Josper-Roasted Bone Marrow with Chimichurri Toasts	400 g	270
Josper-Grilled Sturgeon Steak	100 g	500
Milanese-Style Octopus	450 g	1900
Hosper-baked sea bream with herbs, lemon and tartar sauce	100 g	310
Hosper-baked trout with tartar sauce	100 g	270

SIDE DISHES

Hosper-roasted vegetables	270 g	370
Battered Onion Rings with Cheddar Sauce	200 g	220
Whole Baked Potato with Sour Cream	400 g	210
Fried Potatoes with Mushrooms and Fresh Herbs	250 g	280
Roasted potatoes with lemon zest and herbs	200 g	210
Sweet potato fries with parmesan	180/20 g	350
Mashed potatoes	150 g	180
Cauliflower in cheese sauce	250 g	240
Broccoli in mustard sauce	250 g	260
Grilled corn	200 g	130

DESSERTS

Classic cheesecake	160 g	280
Éclair	185 g	450
Black Garlic Dessert	110 g	290
Pear and Gorgonzola Strudel	170 g	310
Apple tart with apricot jelly	250 g	330
Honey cake (medovik)	170 g	220
Napoleon cake with salted caramel	140 g	200
Chocolate fondant with basil and vanilla ice cream	200 g	400
Tiramisu	230 g	300

The brochure is promotional material
All prices are quoted in UAH