VEGETABLE SALAD WITH VITELLO SAUCE baby carrots, corn cobs, broccoli, cauliflower CHICKEN NUGGETS with branded sliced potatoes and ketchup	150 250	285
SALAD WITH SEAFOOD, avocado and tomato salsa CAESAR SALAD	320 250	315 195
with parmesan croutons and anchovy sauce TURKEY MEATBALLS and mashed potatoes	230	290
PASTA IN CHEESE SAUCE FRENCH FRIES PANCAKES	200 120/ 50 230	205 190 290
PANCAKE with caramelized banana and plombir CHEESE CAKE	160 200/ 50/ 50	215 240
with sour cream and raspberry coulis SALADS	weight, g P	rice, UAH
BURATTA WITH TOMATOES, and basil pesto GRILLED LETTUCE AND HALLOUMI with smoked onion mousse	250	575 545
SEAFOOD earthy pear-miso and actinidia SALAD WITH CHICKEN	210	540 365
and fermented garlic sauce SALAD WITH VEAL IN PANCETTA, scramble and kimchi cucumbers	240	550
TO WINE ANTIPASTI TO WINE	weight, g P	rice, UAH 425
artichoke, sun-dried tomatoes, "di nocellara" olives ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis	305	645
SPANISH JAMÓN IBERICO 36 months of aging, acorn fattening ASSORTED MEAT COLLECTION with olives and artichokes	160	545 435
BRINING RED CAVIAR	weight, g P	rice, UAH
with white croutons and butter ODESA PIKE CAVIAR in homemade mayonnaise dressing and croutons CELLAR PICKLING	160	495 275
with marinated crimean onions in raspberry vinegar ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	180	330
STARTERS SALVELINUS MOUSSE from lemongrass	weight, g P	rice, UAH 420
TUNA TARTARE with avocado and truffle oil WHITE TARTARE	150	690 540
With aged beef on a tender hokkaido bun VEAL CARPACCIO with truffle aioli and parmesan	125	490
With foie gras, mustard and port sauces POKE ROWI		
WITH SALMON rice, salmon, mango, ponzu, daikon-kimchi, cucumber, cherry, avocado, philadelphia, spinach, tobiko caviar	weight, g P 380/60	530
WITH TUNA rice, tuna, corn, ponzu, cucumber, tomato, avocado, philadelphia, daikon-kimchi, red caviar WITH SHRIMP	390/60 390/60	520 560
rice, shrimp, peach, ponzu, cucumber, avocado, ginger, soy-kimchi sprouts, chuka, tobiko caviar, philadelphia, bisque HOT APPETIZERS	weight, g p	rice, UAH
VEAL BRAIN, smoked cauliflower cream and celery gratin CALF FRIED TESTICLES	350	450 470
with grilled bok choy and smoked sauce FOIE GRAS with juniper and peach	170	875
CAMEMBERT CHEESE tempura with toast and berry minestrone TIGER PRAWN TEMPURA with daizu chili sauce	190	435
FRIED TERRINE grilled eel with iceberg	180	490
OKROSHKA WITH MARBLED VEAL on kombucha with cucumber-mint ice cream COLD ASPARAGUS SOUR	weight, g P 350 270	385 285
COLD ASPARAGUS SOUP with ice cream WHITE MUSHROOM CREAM SOUP and black truffle flavored dressing	270	430
HETMAN FISH SOUP from three types of fish with apple smoke TRADITIONAL UKRAINIAN HOMEMADE BORSO with smoked pear and glazed pork rib	450 H3 T 0/120/50	495 325
FLOUR DISHES	вага, г	ціна, грн
GALUSKAS with stewed veal tail and celery VARENIKS with chicken thighs and onion truffle mousse	250 190	270
CARBONARA WITH HOMEMADE LINGUINE and pancetta RAVIOLI WITH DUCK CONFIT 120 335	230	375 335
BUCKWHEAT NOODLES morels, peppers, onions, sun-dried tomatoes, asparagus, smoked te watermelon radish		360 345
WHEAT WITH TURKEY AND WALNUT SAUCE mushrooms, cherries, onions, parmesan, soy-kimchi sprouts SPECIALTIES	350	rice, UAH
RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque	weight, g P 260 220	695 485
SPELT with porcini mushrooms and chips ROLLED MILLET IN DOUGH with fried rapanas and sauce	200	495
BANOSH WITH TRANSCARPATHIAN VEGETABL CHEESE and duck confit, mushrooms in glaze	. E 340	540
FISH COURSES PIKE PERCH FILLET with cauliflower couscous and sour cream	weight, g P 250	520
CLARION CATFISH with potato and flax cream OUR LAKE CARP	100	390 175 375
GRILLED SEAFOOD	weight, g P	rice, UAH
OCTOPUS SCALLOP	100	945
SHRIMP 16/ 20 SHRIMP 6/ 8	100 100 100	580 570 880
MUSSELS MEAT COURSES	100 weight, g p	285
QUAIL WITH CHICKEN and vegetable dumplings	270 280	330
CHICKEN KYIV on three root vegetables puree and mango chutney PORK RIBS with roasted cauliflower and barbecue sauce	360	460
VEAL BLANCHE with potato roll and white mushroom sauce BRAISED LEG OF LAMB STEAK and potato pie	360	540 870
VENISON WITH WILD MUSHROOMS TARTARE and berry-juniper sauce ROE DEER FILLET with pepper caprese and gorgonzola sauce	250	985 850
STEAKS	weight, g P	rice, UAH
CHATEAUBRIAND ukrainian dry aging NEW YORK american cab wet aging	100	560 650
NEW YORK argentinian wet aging RIB EYE	100	500 700
RIB EYE argentinian wet aging T-BONE	100	550 630
BBQ	weight, g P	rice, UAH
GRILLED VEGETABLES GRILLED DORADO GRILLED SALMON FILLET	300 100 100	450 330 690
GRILLED SALMON FILLET VENSION LULYA KEBAB LULYA KEBAB with chicken and vegetables	200/ 50 150/ 60/ 50	505 370
HOMEMADE PORK KEBAB BEEF KEBAB	200/60/50	460
NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF KEBAB SULUGUNI	100 100 190	595 275 255
LAVASH WITH GRILLED VEGETABLES	290/50	325
VERHOLY STYLE BURGER	weight, g p 200/150	305
VERHOLY STYLE BURGER with onion marmalade, branded potatoes and bbq sauce CHICKEN BURGER with onion rings, branded potatoes and sweet chili sauce	360/ 120/ 50 360/ 120/ 50	540
STEAK BURGER rib eye argentina, grilled lettuce and barbecue sauce with smoked particles.	460 Dear	850
GARNISHES FRIED PORCINI MUSHROOMS with onions and rosemary	weight, g p	rice, UAH 415
BLANCHED ASPARAGUS with melted butter BUCKWHEAT PORRIDGE with fried mushrooms and shallots	150	350 195
FRIED POTATOES with lard BRANDED SLICED POTATOES	200	265 120
ONION RINGS with cheese sauce	190	195
CREAMY - GARLIC	weight, g P 50 50	55 55
CREAMY - GARLIC CREAMY - WINE WHITE WITH GREENS	50 50 50	55 55 55
CHEESE	50	60 70
COCONUT CURRY	50	60

55

65

60

395

355

345

400

400

590

215

55

55

55

55

55

225

225

185

75

225

150

190

225

90

90

85

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85

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50

170

125

80

280

145

210

100

20

20

20

20

20

130

110

120

50

170

150

120

120

70

65

50

50

50

50

50

50

50

50

BBQ

CHILI

FONDANT WITH ICE CREAM

with crunch and mango passion fruit gel

SEASON ASSORTED MACARONS

CARAMEL MILLEFEUILLE

CHEESECAKE VERHOLY

RASPBERRIES - PEPPER

CURRANT - CINNAMON

CHAMPAGNE - PRALINE

TUBE WITH CONDENSED MILK

SALTED CARAMEL

CANDY BAR

PAN FORTE with dried fruits

TARTE chocolate

TARTE nutty

with almonds

with hazelnuts

ICE CREAM

VANILLA

HAZELNUT

PLUMBER

BERRIES

SORBETS

PASSION FRUIT-MANGO

PITAHAYA - PINEAPPLE

PAPAYA - COCONUT

ANTHILL CAKE

DESSERT POTATOE

PARIS - BREST

HAZELNUT CUPCAKE

DARK CHOCOLATE BAR

MILK CHOCOLATE BAR

CHOCOLATE - WALNUT GRILLAGE

RASPBERRY MONT BLANC

SPICY RELISH

DESSERTS

ESPUMA

CREME BRULEE

MACARONS

LEMON

OYSTERS

GILLARDEAU

strongly-marked sweet taste

CANADIAN LOBSTER

LOBSTER MEAT SALAD

RAVIOLI WITH LOBSTER

on blanched zucchini in bisque sauce

with mango and guacamole

CRUDO LOBSTER

TERMIDOR SAUCE

LOBSTER*

OSTRA REGAL SPECIAL

SPECIALES BREUIL IMPERIALES

whitebaits are taken from oyster parks in france, and oysters itself are grown in ireland, territory full of phytoplankton. ostra regal have matchless taste with a sweet aftertaste. connoisseurs call it oyster with a ireland spirit and french touch

a distinctive feature of this variety of oysters is its dense, even meaty consistency and the perfect balance between taste and saltiness. many gourmets note the sweet and fruity notes of gilardeau oysters, often with an aftertaste of watermelon and nutmeg. they leave a certain pleasant tartness on the tongue and an unforgettable sensation.

during three years this oyster is being grown in marennes-oléron in west french coast. from the very first, shellfish has salty-tart taste with a long

canadian lobsters live in cold shallows among the cliffs and other places, where it is possible to hide from predators. they usually live in fifty meters under the water, but they also can be find in the depth of four hundred fifty meters. they are known with their sweet taste, tender meat, giant claws and hard shells.

* ways of cooking

240

240

240

1 800

985

985

590

95

210

100

100

180

1