depth of four hundred fifty meters. They are known with their sweet taste, tender meat, giant claws and hard shells. LOBSTER MEAT SALAD with mango and guacamole 100 1200		
LOBSTER* CRUDO LOBSTER RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	100 100 180	1 200 1 200 690
* ways of cooking grill steam	50	150
CHILDREN'S MENU CHICKEN NUGGETS with sliced branded potato and ketchup	weight, g F	290
MEAT DUMPLINGS with dogwood ketchup and sour cream CHICKENBALL BROTH, homemade noodles and quail egg TURKEY MEATBALLS	320 400 230	345 280 315
PASTA MAFALDE with creamy mini sausages FRENCH FRIES with BBQ sauce	210 120/ 50	260
PANCAKE with caramelized banana and plombir CHESE CAKE with sour cream and raspberry coulis	160 200/ 50/ 50	235 295
SALADS BURRATA WITH TOMATOES, and basil pesto GRILLED LETTUCE AND HALLOUMI with smoked onion mousse	weight, g F 230 330	655 495
SEAFOOD and smoked pear cream SALAD WITH EEL, avocado, cherry tomatoes with unagi sauce	220	640
CARDINI SALAD WITH CHICKEN SOFT VEAL SALAD sweet and sour cuy and tartufo paste VEGETABLE SALAD with feta cheese and giant olives	270 290 260	525 595 355
GREEN SALAD avocado, fennel, edamame beans, broccoli, zucchini, salad, apple TO WINE	300 weight, g	415 price, UAH
ANTIPASTI TO WINE artichoke, sun-dried tomatoes, "di Nocellara" olives ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis	150 305	425 645
SPANISH JAMON IBERICO 36 months of aging, acorn fattening ASSORTED MEAT COLLECTION with olives and artichokes	50/60/30	545 485
STARTERS RED CAVIAR with white croutons and butter ODESA PIKE CAVIAR	weight, g	690
with homemade mayonnaise dressing and croutons PICKLING FROM THE CELLAR with pickled red onions in raspberry vinegar SALMON TARTARE and tarragon sauce	350 110	295 575
TUNA TARTARE with avocado and truffle oil WARM TARTARE with aged beef on a tender hokkaido bun	150 135 160	695 440 495
OSTRICH TARTAR PRIME and fried brioche TONGUE SLICES with garlic mousse and vegetable salsa VEAL CARPACCIO with truffle aioli and parmesan	160 230 125	495 420 590
RABBIT LIVER PATE with foie gras, mustard and port sauces ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	160 180	380 350
ECLAIR WITH WHITE MUSHROOM PATE onion confit and vegetable carpaccio HOT APPETIZERS	weight, g	
ZANDER CHEEKS with tuna and anchovy cream POTATO CROQUETTE with cheddar cheese mousse CAMEMBERT CHEESE	160 150 220	415 160 595
tempura with toast and berry minestrone TIGER PRAWN TEMPURA with Daizu chili sauce FOIE GRAS with juniper and spicy pear	170 180	495 895
TIGER PRAWN TEMPURA with Daizu chili sauce VEAL BRAIN, smoked cauliflower cream and celery gratin	350	490 485
FIRST COURSES GAZPACHO with cucumber tartare and Hokkaido bun crumbs SCOBY OKROSHKA	weight, g p 230 350	325 430
PORCINI MUSHROOM CREAM - SOUP and black truffle flavored dressing HETMAN FISH SOUP from three types of fish with apple smoke	200 450	495 645
UKRAINIAN BORSCH with smoked pear and glazed pork lib BOGRAZCS	300/ 120/ 50 350	400
FLOUR DISHES GALUSKAS with stewed veal tail and celery VARENIKS with chicken thighs and onion truffle mousse	250 190	540 370
CARBONARA WITH HOMEMADE LINGUINE and pancetta RAVIOLI WITH DUCK CONFIT in berry-juniper sauce	230	430 355
PASTA WITH VONGOLE, squids and shrimps PASTA BOLOGNESE with roasted tomatoes and parmesan LASAGNA WITH PORCINI MUSHROOMS,	310 310 250	725 485 355
LASAGNA WITH FORCINI MOSTIROOMS, scamorza cheese and Salsiccia LASAGNA WITH ASPARAGUS and cheese brie ITALIAN LASAGNA BOLOGNESE	250	395 415
SPECIALTIES RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque RISOTTO WITH PASTRAMI	260	695 445
RISOTTO WITH PASTRAMI and stracciatella RISOTTO WITH STEWED RABBIT MEAT and nettle pesto FISH COURSES	240	455
HALIBUT with potato hash brown SALMON WITH BORAGE LEAVES and anchovy mousse	220	675 585
CLARION CATFISH with potato and flax cream OUR LAKE CARP BLACK SEA BREAM	300 100 100	425 195 375
GRILLED SEAFOOD OCTOPUS SCALLOP	100	995 990
BABY SQUID SHRIMP 16/20 SHRIMP 6/8	100 100 100	595 590 980 315
MUSSELS MEAT COURSES CHICKEN TABAKA COQUELET	weight, g s	
with vegetables CHICKEN KYIV on three root vegetables puree and mango chutney GLAZED VEAL CHEEKS with onion and garlic pate, rosemary powder	280	525 595
VEAL BLANCHE with potato curls and porcini mushroom sauce STEWED LAMB LEG with falafel and vegetable jus	200 570	580 895
OSTRICH PREMIUM FILLET with sauce DEER TOURNEDOS ROSSINI SMOKER	200 220	795 895
SMOKER SALMON SMOKER with blanched chicory and fennel-lime sauce SMOKED BROWN TROUT	weight, g g 300 350	595 585
with zucchini and ramen	260 270	530 545
PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET	350 weight, g	540 orice, UAH
PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbq sauce HOSPER GRILLED VEGETABLES GRILLED BIGHEAD CARP	weight, g 8 360 100	515 395 215
PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbq sauce HOSPER GRILLED VEGETABLES GRILLED DORADO	weight, g s 360 100 100 350 200/60/50	515 395 215 535 560
PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbq sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB	weight, g	515 395 215 535
With zucchini and ramen PASTRAMI TOAST With onion marmalade and truffle aioli BRAISED BRISKET With sriracha aioli and potatoes SMOKED RIBS With bbq sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE With con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 weight, g s	515 395 215 535 560 575 550 640 295
With zucchini and ramen PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbq sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged AMERICAN T-BONE wet aged ARGENTINE RIB EYE	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 weight, g s	515 395 215 535 560 575 550 640 295
with zucchini and ramen PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbq sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged AMERICAN NEW YORK CAB wet aged ARGENTINE RIB EYE wet aged UKRAINIAN CHATEAUBRIAND dry aged	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 100 100 100 100 100 100	515 395 215 535 560 575 550 640 295 Drice, UAH 755 695 660 685 580
With zucchini and ramen PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbg sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged AMERICAN T-BONE wet aged ARGENTINE RIB EYE wet aged UKRAINIAN CHATEAUBRIAND dry aged BURGER MENU PASTRAMI BURGER with french fries and Brisket sauce VERHOLY STYLE BURGER	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 100 100 100 100	515 395 215 535 560 575 550 640 295 Drice, UAH 755 695 660 685 580
With zucchini and ramen PASTRAMI TOAST with onion marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbg sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged AMERICAN T-BONE wet aged ARGENTINE RIB EYE wet aged UKRAINIAN CHATEAUBRIAND dry aged BURGER MENU PASTRAMI BURGER with french fries and Brisket sauce	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 100 100 100 100 100 100 100 1	orice, UAH 515 395 215 535 560 575 550 640 295 orice, UAH 755 695 660 685 580
PASTRAMI TOAST with onlon marmalade and truffle aioli BRAISED BRISKET with sriracha aioli and potatoes SMOKED RIBS with bbg sauce HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED BIGHEAD CARP GRILLED TONGUE with con carne and vegetables HOMEMADE PORK KEBAB DAIRY CALF BARBECUE TURKEY BARBECUE NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF STEAKS AMERICAN RIB EYE CAB wet aged AMERICAN T-BONE wet aged UKRAINIAN CHATEAUBRIAND dry aged BURGER MENU PASTRAMI BURGER with onlon rings, sliced branded potato and BBQ sauce CHICKEN BURGER with onlon rings, sliced branded potato and BBQ sauce FISH BURGER	weight, g s 360 100 100 350 200/60/50 200/60/50 100 100 100 100 100 100 100 100 100 1	orice, UAH 515 395 215 535 560 575 550 640 295 orice, UAH 755 695 660 685 580 orice, UAH 555 595 565 620

CHEESE

PEPPER

BBQ

CHILI

DESSERTS

VOLCANO

PAVLOVA

MACARONS

PASSION FRUIT

SALTED CARAMEL

HAZELNUT CUPCAKE

CHOCOLATE TARTE

BLUEBERRY TARTE

RASPBERRY TARTE

DARK CHOCOLATE BAR

MILK CHOCOLATE BAR

CHOCOLATE - WALNUT GRILLAGE

NUTTY TARTE

with almonds

with hazelnuts

ANTHILL CAKE

ICE CREAM

VANILLA

HAZELNUT

PLUMBER

BERRIES

SORBETS

PASSION FRUIT-MANGO

PITAHAYA - PINEAPPLE

PAPAYA - COCONUT

DESSERT POTATOE

CANDY BAR

PAN FORTE with dried fruits

and walnut

RASPBERRIES - PEPPER

CURRANT - CINNAMON

NUTTY

PEAR - HAZELNUT

pear, coconut-banana ice cream

FONDANT WITH ICE CREAM

airy meringue, mascarpone cream with berries

SEASON ASSORTED MACARONS

TUBE WITH CONDENSED MILK

RASPBERRY MONT BLANC

CHEESECAKE VERHOLY

combination of four tastes: salty, sweet, sour, spicy. Cold dessert

lactose and gluten free. Coconut caramel, banana sponge cake,

gourmet chocolate base, chocolate sause, oreo ice cream

pink chocolate cream, raspberry cream, almond sponge cake

cream cheese, passion fruit mousse, crunch, chocolate crumble

CREAMY - LEMON

CREAMY - GARLIC

CREAMY - WINE

COCONUT CURRY

SPICY RELISH

55

55

60

70

60

55

65

60

425

325

525

395

590

550

285

65

65

65

65

65

225

185

75

225

195

150

155

235

255

90

90

85

85

85

85

85

115

95

95

170

180

170

125

210

225

150

30

30

30

30

30

110

120

50

170

90

150

80

120

120

70

50

50

50

50

50

SUSHI MENU

ROLL VERHOLY

PHILADELPHIA ROLL

BAKED CANSO ROLL

AYASHI'S BAKED ROLL

OSTRA REGAL SPECIAL

the tongue and an unforgettable sensation.

ROLL GOLDEN DRAGON

and Parmesan cheese

mayonnaise

OYSTERS

GILLARDEAU

touch

Roll with salmon, tiger prawn, cream cheese, cucumber, avocado

Roll with eel, cucumber, caviar and sauce with sesame seeds

Warm roll with eel, cream cheese, iceberg lettuce, avocado, sesame. Baking with parmesan cheese, edama cheese with mayonnaise

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

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

Warm roll with salmon, cream cheese, iceberg lettuce, avocado,

tobiko caviar, baked with parmesan cheese, cheese with

Roll with salmon, cream cheese, orange and avocado

565

495

985

675

545

295

295

285

255

250

280

290