



OYSTERS	quantity, pcs	price, UAH
OSTRA REGAL SPECIAL Whitebait is 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	1	290
GILLARDEAU 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.	1	290
SPECIALES BREUIL IMPERIALES 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 strongly-marked sweet taste	1	290

CANADIAN LOBSTER	weight, g	price, UAH
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.		
LOBSTER MEAT SALAD with mango and guacamole	210	1 800
LOBSTER*	100	1 100
CRUDO LOBSTER	100	1 100
RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	180	690
TERMIDOR SAUCE	50	120
<div><div>* ways of cooking</div><div> grill</div><div> steam</div></div>		

CHILDREN'S MENU	weight, g	price, UAH
CHICKEN NUGGETS with sliced branded potato and ketchup	250	290
MEAT DUMPLINGS with dogwood ketchup and sour cream	320	345
CHICKENBALL BROTH, homemade noodles and quail egg	400	280
TURKEY MEATBALLS and mashed potatoes	230	315
PASTA MAFALDE with creamy mini sausages	210	250
FRENCH FRIES with BBQ sauce	120/ 50	200
PANCAKE with caramelized banana and plombir	160	215
CHEESE CAKE with sour cream and raspberry coulis	200/ 50/ 50	295

SALADS	weight, g	price, UAH
BURRATA WITH TOMATOES, and basil pesto	230	630
GRILLED LETTUCE AND HALLOUMI with smoked onion mousse	330	495
SEAFOOD earthy pear-miso and actinidia	220	595
SALAD WITH EEL, avocado, cherry tomatoes with unagi sauce	230	690
CARDINI SALAD WITH CHICKEN and fermented garlic sauce	270	525
SOFT VEAL SALAD sweet and sour cuy and tartufo paste	290	595
VEGETABLE SALAD with feta cheese and giant olives	260	355
GREEN SALAD avocado, fennel, edamame beans, broccoli, zucchini, salad, apple	300	395

TO WINE	weight, g	price, UAH
ANTIPASTI TO WINE artichoke, sun-dried tomatoes, "di Nocellara" olives	150	425
ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis	305	645
SPANISH JAMÓN IBERICO 36 months of aging, acorn fattening	50/ 60/ 30	545
ASSORTED MEAT COLLECTION with olives and artichokes	160	485

STARTERS	weight, g	price, UAH
RED CAVIAR with white croutons and butter	50/ 50/ 50	690
PIKE ROE with white croutons and butter	50/ 50/ 50	425
ODESA PIKE ROE in homemade mayonnaise dressing and croutons	160	495
PICKLING FROM THE CELLAR with pickled red onions in raspberry vinegar	350	285
SALMON TARTARE and tarragon sauce	110	560
TUNA TARTARE with avocado and truffle oil	150	690
TRIO OF FISH PATE halibut, salmon, catfish	200	335
WARM TARTARE with aged beef on a tender hokkaido bun	135	420
OSTRICH TARTAR and fried brioche	160	485
TONGUE SLICES with garlic mousse and vegetable salsa	230	395
VEAL CARPACCIO with truffle aioli and parmesan	125	530
RABBIT LIVER PATE with foie gras, mustard and port sauces	160	340
ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	180	350
HOMEMADE EGGPLANT CAVIAR with grilled scandinavian bread	230	235

HOT APPETIZERS	weight, g	price, UAH
POTATO CROQUETTE with cheddar cheese mousse	150	140
CAMEMBERT CHEESE tempura with toast and berry minestrone	220	560
TIGER PRAWN TEMPURA with Daizu chili sauce	170	470
FOIE GRAS with juniper and spicy pear	180	895
TIGER PRAWN TEMPURA with Daizu chili sauce	130	470
VEAL BRAIN, smoked cauliflower cream and celery gratin	350	485

FIRST COURSES	weight, g	price, UAH
SCOBY OKROSHKA with marble veal and cucumber - mint ice cream	350	430
PORCINI MUSHROOM CREAM – SOUP and black truffle flavored dressing	200	495
HETMAN FISH SOUP from three types of fish with apple smoke	450	645
UKRAINIAN BORSCH with smoked pear and glazed pork lib	300/ 120/ 50	400
BOGRAZCS	350	400

FLOUR DISHES		
GALUSKAS with stewed veal tail and celery	250	505
VARENIKS with chicken thighs and onion truffle mousse	190	290
CARBONARA WITH HOMEMADE LINGUINE and pancetta	230	390
RAVIOLI WITH DUCK CONFIT in berry-juniper sauce	120	335
PASTA WITH VONGOLE, squids and shrimps	310	725
PASTA BOLOGNESE with roasted tomatoes and parmesan	310	485
LASAGNA WITH PORCINI MUSHROOMS and scamorza cheese	250	355

SPECIALTIES		
RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque	260	695
RISOTTO WITH STEWED RABBIT MEAT and nettle pesto	240	430

FISH COURSES		
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HALIBUT with potato hash brown	220	655
CLARION CATFISH with potato and flax cream	300	390
OUR LAKE CARP	100	195
BLACK SEA BREAM	100	375

GRILLED SEAFOOD		
OCTOPUS	100	995
SCALLOP	100	960
BABY SQUID	100	580
SHRIMP 16/20	100	570
SHRIMP 6/8	100	880
MUSSELS	100	285

MEAT COURSES	weight, g	price, UAH
CHICKEN TABAKA COQUELET with vegetables	360	685
CHICKEN KYIV on three root vegetables puree and mango chutney	280	490
GLAZED VEAL CHEEKS with onion and garlic pate, rosemary powder	320	595
VEAL BLANCHE with potato curls and porcini mushroom sauce	200	580
STEWED LAMB LEG with falafel and vegetable jus	570	895
PORK RIBS with smoked cauliflower and barbecue sauce	360	460
OSTRICH PREMIUM FILLET with sauce	200	795
TAPENATED ROE, eggplant and potato relish	250	845
DEER TOURNEDOS ROSSINI	220	895

STEAKS	weight, g	price, UAH
TOMAHAWK spanish wet aging	100	450
AMERICAN RIB EYE american CAB wet aging	100	730
AMERICAN NEW YORK american CAB wet aging	100	680
AMERICAN T-BONE american wet aging	100	660
ARGENTINIAN RIB EYE argentinian wet aging	100	590
CHATEAUBRIAND ukrainian dry aging	100	570

HOSPER	weight, g	price, UAH
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GRILLED VEGETABLES	360	515
GRILLED DORADO	100	375
GRILLED SALMON FILLET	100	690
GRILLED GRASS CARP	100	205
GRILLED TONGUE with con carne and vegetables	350	535
HOMEMADE PORK KEBAB	200/ 60/ 50	460
TURKEY BARBECUE	200/ 60/ 50	455
NEW ZEALAND RACK OF LAMB	100	595
RACK OF DAIRY CALF	100	275

BURGER MENU	weight, g	price, UAH
VERHOLY STYLE BURGER with onion marmalade, sliced branded potato and BBQ sauce	420/ 100/ 50	595
CHICKEN BURGER with onion rings, sliced branded potato and Sweet Chili sauce	360/ 100/ 50	565
FISH BURGER with halibut and hash brown	330	620

GARNISHES	weight, g	price, UAH
FRIED PORCINI MUSHROOMS with onions and rosemary	150	545
BUCKWHEAT PORRIDGE with fried mushrooms and shallots	150	195
BOILED BABY POTATOES with butter and herbs	200	195
ONION RINGS with cheese sauce	190	195

SAUCES	weight, g	price, UAH
CREAMY – LEMON	50	55
CREAMY – GARLIC	50	55
CREAMY – WINE	50	55
CHEESE	50	60
PEPPER	50	70
COCONUT CURRY	50	60
BBQ	50	55
SPICY RELISH	50	65
CHILI	50	60

DESSERTS	weight, g	price, UAH
FONDANT WITH ICE CREAM	140	390
PEAR – HAZELNUT	180	295
FERMENTATION MIRACLE	105	280
FONDANT WITH ICE CREAM	170	490
RASPBERRY MONT BLANC	125	380
CHEESECAKE VERHOLY	210	590
KYIV CAKE	145	390
BAKLAVA	120	390

MACARONS	weight, g	price, UAH
SEASON ASSORTED MACARONS	150	285
NUTTY	30	65
PASSION FRUIT	30	65
RASPBERRIES – PEPPER	30	65
CURRENT – CINNAMON	30	65
SALTED CARAMEL	30	65

CANDY BAR	weight, g	price, UAH
TUBE WITH CONDENSED MILK and walnut	110	225
HAZELNUT CUPCAKE	120	185
PAN FORTE with dried fruits	50	75
CHOCOLATE TARTE	170	225
NUTTY TARTE	150	150
DARK CHOCOLATE BAR with almonds	120	235
MILK CHOCOLATE BAR with hazelnuts	120	255
ANTHILL CAKE	70	90
DESSERT POTATOE	65	90

ICE CREAM	weight, g	price, UAH
VANILLA	50	85
HAZELNUT	50	85
PLUMBER	50	85
CHOCOLATE – WALNUT GRILLAGE	50	85
BERRIES	50	85

SORBETS	weight, g	price, UAH
PASSION FRUIT-MANGO	50	95
PAPAYA – COCONUT	50	95
PITAHAYA – PINEAPPLE	50	95