CANADIAN LOBSTER	weight, g	price, UAH
canadian lobsters live in cold shallows among the cliffs and other to hide from predators. they usually live in fifty meters under the find in the depth of four hundred fifty meters. they are known wit meat, giant claws and hard shells.	water, but they a	also can be
LOBSTER MEAT SALAD with mango and guacamole	210	1 800
LOBSTER*	100	985
CRUDO LOBSTER	100	985
RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	180	590
TERMIDOR SAUCE	50	95
* ways of cooking		
grill steam		
CHILDREN'S MENU	weight, g	price, UAH
VEGETABLE SALAD WITH VITELLO SAUCE baby carrots, corn cobs, broccoli, cauliflower	150	285
CHICKEN NUGGETS with branded potatoes and ketchup	250	290
SALAD WITH SEAFOOD, avocado and tomato salsa	320	315
CAESAR SALAD with parmesan croutons and anchovy sauce	250	195
TURKEY MEATBALLS and mashed potatoes	230	290
PASTA IN CHEESE SAUCE	200	205
FRENCH FRIES	120/50	190
PANCAKES with poultry and spinach	230	290
PANCAKE with caramelized banana and plombir	160	215
CHEESE CAKE with sour cream and raspberry coulis	200/50/50	240
SALADS	weight, g	price, UAH
BURATTA WITH TOMATOES, basil and nettle pesto	250	575
GRILLED LETTUCE AND HALLOUMI with smoked onion mousse	220	545
SEAFOOD earthy pear-miso and actinidia	210	540
SALAD WITH CHICKEN and fermented garlic sauce	260	365
SALAD WITH VEAL IN PANCETTA, scramble and kimchi cucumbers	240	550

240

240

240

weight, g price, UAH

425

645

545

435

150

305

50

160

380/60

390/60

390/60

350

350

170

220

weight, g price, UAH

530

520

560

450

470

875

545

505

270

375

335

360

345

695

580

570

880

285

330

475

460

540

870

985

850

560

650

700

550

630

450

330

690

100

270

280

360

200

360

260

100

100

100

100

100

300

100

100

200

150

190

50

50

50

50

50

50

50

50

50

50

weight, g price, UAH

170

265

120

195

55

55

55

55

60

70

60

55

65

60

395

90

90

85

85

85

85

95

95

85

70

65

50

50

50

50

50

weight, g price, UAH

weight, g price, UAH

weight, g price, UAH

250

250

190

120

350

260

OYSTERS

GILLARDEAU

TO WINE

ANTIPASTI TO WINE

with olives and artichokes

POKE BOWL

WITH TUNA

WITH SHRIMP

HOT APPETIZERS

VEAL BRAIN,

FOIE GRAS

with juniper and peach

FLOUR DISHES

in berry-juniper sauce

SPECIALTIES

BABY SQUID

SHRIMP 6/8

MUSSELS

SHRIMP 16/ 20

MEAT COURSES

and vegetable dumplings

CHICKEN KYIV

VEAL BLANCHE

and berry-juniper sauce

ROE DEER FILLET

CHATEAUBRIAND

american cab wet aging

american cab wet aging

argentinian wet aging

american wet aging

GRILLED VEGETABLES

GRILLED SALMON FILLET

GRILLED DORADO

FRIED POTATOES

CREAMY - LEMON

CREAMY - GARLIC

WHITE WITH GREENS

CREAMY - WINE

COCONUT CURRY

FONDANT WITH ICE CREAM

SPICY RELISH

DESSERTS

ANTHILL CAKE

ICE CREAM

VANILLA

HAZELNUT

PLUMBER

BERRIES

SORBETS

PASSION FRUIT-MANGO

PITAHAYA - PINEAPPLE

PAPAYA - COCONUT

DESSERT POTATOE

CHOCOLATE - WALNUT GRILLAGE

ONION RINGS

with cheese sauce

SAUCES

CHEESE

PEPPER

BBQ

CHILI

BRANDED SLICED POTATOES

with lard

ukrainian dry aging

NEW YORK

RIB EYE

RIB EYE

T-BONE

HOSPER

PORK RIBS

and potato pie

STEAKS

QUAIL WITH CHICKEN

on three root vegetables puree and mango chutney

VENISON WITH WILD MUSHROOMS TARTARE

with roasted cauliflower and barbecue sauce

with potato roll and white mushroom sauce

BRAISED LEG OF LAMB STEAK

with pepper caprese and gorgonzola sauce

with stewed veal tail and celery

BUCKWHEAT NOODLES

RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque

with chicken thighs and onion truffle mousse

CARBONARA WITH HOMEMADE LINGUINE

morels, peppers, onions, sun-dried tomatoes, asparagus, smoked teriyaki, watermelon radish

WHEAT WITH TURKEY AND WALNUT SAUCE mushrooms, cherries, onions, parmesan, soy-kimchi sprouts

RAVIOLI WITH DUCK CONFIT 120 335

GALUSKAS

VARENIKS

and pancetta

WITH SALMON

with foie gras, mustard and port sauces

rice, salmon, mango, ponzu, daikon-kimchi, cucumber, cherry, avocado, philadelphia, spinach, tobiko caviar

rice, shrimp, peach, ponzu, cucumber, avocado, ginger, soy-kimchi sprouts, chuka, tobiko caviar, philadelphia, bisque

rice, tuna, corn, ponzu, cucumber, tomato, avocado, philadelphia, daikon-kimchi, red caviar

smoked cauliflower cream and celery gratin

with grilled bok choy and smoked sauce

CALF FRIED TESTICLES

CAMEMBERT CHEESE

SPANISH JAMÓN IBERICO 36 months of aging, acorn fattening

artichoke, sun-dried tomatoes, "di nocellara" olives

ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis

ASSORTED MEAT COLLECTION

strongly-marked sweet taste

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

fine de claires' oyster is often called fines de bretagne, because it is grown in north france, in carantec settlement, bretagne province. during three years oysters are being grown in the ocean, after that they are putting in special sea claires for one month. it achieves the highest

degree of ripeness and readiness. oysters have definite fish and salty taste

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

BRINING	weight, g	price, UAH
RED CAVIAR with white croutons and butter	50/ 50/ 50	690
ODESA PIKE CAVIAR in homemade mayonnaise dressing and croutons	160	495
CELLAR PICKLING with marinated crimean onions in raspberry vinegar	580	275
ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	180	330
STARTERS	weight, g	price, UAH
STARTERS SALVELINUS MOUSSE from lemongrass	weight, g	price, UAH
SALVELINUS MOUSSE		
SALVELINUS MOUSSE from lemongrass TUNA TARTARE	170	420
SALVELINUS MOUSSE from lemongrass TUNA TARTARE with avocado and truffle oil WHITE TARTARE	170	420 690

tempura with toast and berry minestrone		
TIGER PRAWN TEMPURA with daizu chili sauce	190	435
FRIED TERRINE grilled eel with iceberg	180	490
FIRST COURSES	weight, g	price, UAH
TIKST COOKSES	weight, g	price, can
OKROSHKA WITH MARBLED VEAL on kombucha with cucumber-mint ice cream	350	385
COLD ASPARAGUS SOUP with ice cream	270	285
WHITE MUSHROOM CREAM SOUP and black truffle flavored dressing	200	430
HETMAN FISH SOUP from three types of fish with apple smoke	450	495
TRADITIONAL UKRAINIAN HOMEMADE BORSCHT with donuts and sour cream	300/120/50	325

SPELT with porcini mushrooms and chips	220	485
ROLLED MILLET IN DOUGH with fried rapanas and sauce	200	495
BANOSH WITH TRANSCARPATHIAN VEGETABLE CHEESE and duck confit, mushrooms in glaze	340	540
FISH COURSES	weight, g	price, UAH
PIKE PERCH FILLET with cauliflower couscous and sour cream	250	520
CLARION CATFISH with potato and flax cream	300	390
OUR LAKE CARP	100	175
BLACK SEA BREAM	100	375
GRILLED SEAFOOD	weight, g	price, UAH
OCTOPUS	100	945
SCALLOP	100	960

GRILLED SALMON FILLET	100	090
HOMEMADE PORK KEBAB	200/60/50	460
BEEF KEBAB	200/60/50	485
NEW ZEALAND RACK OF LAMB	100	595
UKRAINIAN RACK OF LAMB	100	275
BURGER MENU	weight, g	price, UAH
VERHOLY HOT DOG with branded potato wedges	200/150	305
VERHOLY STYLE BURGER with onion marmalade, branded potatoes and bbq sauce	360/120/50	580
CHICKEN BURGER with onion rings, branded potatoes and sweet chili sauce	360/120/50	540
STEAK BURGER rib eye argentina, grilled lettuce and barbecue sauce with smoked	460 d pear	850
GARNISHES	weight, g	price, UAH
FRIED PORCINI MUSHROOMS with onions and rosemary	150	415
BLANCHED ASPARAGUS with melted butter	150	350
BUCKWHEAT PORRIDGE	150	195

TONDANT WITH 192 OKEATT		
RASPBERRY MONT BLANC	125	355
ESPUMA	80	345
with crunch and mango passion fruit gel CREME BRULEE	280	400
CARAMEL MILLEFEUILLE	145	400
CHEESECAKE VERHOLY	210	590
MACARONS	weight, g	price, UAH
SEASON ASSORTED MACARONS	100	215
RASPBERRIES - PEPPER	20	55
LEMON	20	55
CURRANT - CINNAMON	20	55
SALTED CARAMEL	20	55
CHAMPAGNE - PRALINE	20	55
CANDY BAR	weight, g	price, UAH
PARIS - BREST	130	225
TUBE WITH CONDENSED MILK and walnut	110	225
HAZELNUT CUPCAKE	120	185
PAN FORTE with dried fruits	50	75
TARTE chocolate	170	225
TARTE	150	150
nutty		
DARK CHOCOLATE BAR with almonds	120	190
DARK CHOCOLATE BAR	120	190 225