

NIGHT MENU

weight, g price, UAH

OSTRA REGAL OYSTER	1 pcs	290
GILLARDEAU OYSTER	1 pcs	290
IMPERIALES OYSTER	1 pcs	290
BURRATA WITH TOMATOES, and basil pesto	230	630
SEAFOOD and smoked pear cream	220	595
SOFT VEAL SALAD sweet and sour cuy and tartufo paste	290	595
RED CAVIAR with white croutons and butter	50/ 50/ 50	690
ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis	305	645
TUNA TARTARE with avocado and truffle oil	150	690
SPANISH JAMON IBERICO 36 months of aging, acorn fattening	50/ 60/ 30	545
ASSORTED MEAT COLLECTION with olives and artichokes	160	485
VEAL CARPACCIO with truffle aioli and parmesan	125	530
FOIE GRAS with juniper and spicy pear	180	895
CAMEMBERT CHEESE TEMPURA with toast and berry minestrone	220	560
CHICKENBALL BROTH, homemade noodles and quail egg	400	280
GRILLED OCTOPUS	100	995
GRILLED SCALLOP	100	960
GRILLED BABY SQUID	100	580
GRILLED SHRIMP 16/20	100	570
GRILLED SHRIMP 6/8	100	880
GRILLED MUSSELS	100	285
AMERICAN STEAK RIB EYE cav wet aged	100	730
AMERICAN STEAK NEW YORK cav wet aged	100	680
AMERICAN STEAK T-BONE wet aged	100	660
ARGENTINE STEAK RIB EYE wet aged	100	590
UKRAINIAN STEAK ШАТОБРИАН dry aged	100	570
NEW ZEALAND RACK OF LAMB	100	595
RACK OF DAIRY CALF	100	275
VERHOLY STYLE BURGER with onion marmalade, sliced branded potato and bbq sauce	420/ 100/ 50	595
GRILLED VEGETABLES	360	515