

SUSHI MENU	weight, g	price, UAH
<b>EDOGAWA ROLL</b> With sea scallop, tiger shrimp, avocado, cucumber, japanese mayonnaise, tobiko caviar	200	<b>880</b>
<b>TOKYO ROLL</b> Roll with tuna, scallop, salmon, kimchi sauce, japanese mayonnaise, iceberg lettuce, cucumber, avocado in sesame with tobiko caviar	220	<b>780</b>
<b>ROLL RED DRAGON</b> Roll with salmon, eel, tobiko caviar, cucumber, japanese mayonnaise	230	<b>760</b>
<b>SAKURA FLOWER ROLL</b> Warm roll with salmon, cream cheese, iceberg lettuce, avocado, tobiko caviar, baked under parmesan cheese, Edam cheese with mayonnaise	210	<b>690</b>
<b>YAKUZA ROLL</b> Warm roll with salmon, cream cheese, iceberg lettuce, avocado, tobiko caviar, baked under parmesan cheese, Edam cheese with mayonnaise	240	<b>885</b>
<b>SAITAMA'S ROLE</b> Warm roll with salmon, cream cheese, iceberg lettuce, avocado, tobiko caviar, baked under parmesan cheese, Edam cheese with mayonnaise	210	<b>545</b>

OYSTERS	quantity, pcs	price, UAH
<b>OSTRA REGAL SPECIAL</b> Whitebaita 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. Connaisseurs call it oyster with a Ireland spirit and French touch	1	<b>295</b>
<b>GILLARDEAU</b> 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 Gillardeau oysters, often with an aftertaste of watermelon and nutmeg. They leave a certain pleasant tartness on the tongue and an unforgettable sensation.	1	<b>295</b>
<b>SPECIALES BREUIL IMPERIALES</b> 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	<b>295</b>

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.		
<b>LOBSTER MEAT SALAD</b> with mango and guacamole	210	<b>1 800</b>
<b>LOBSTER*</b>	100	<b>1 200</b>
<b>CRUDO LOBSTER</b>	100	<b>1 200</b>
<b>RAVIOLI WITH LOBSTER</b> on blanched zucchini in bisque sauce	180	<b>690</b>
<b>THERMIDOR SAUCE</b>	50	<b>150</b>
* ways of cooking		
 grill		
 steam		

CHILDREN'S MENU	weight, g	price, UAH
<b>CHICKEN NUGGETS</b> with sliced branded potato and ketchup	250	<b>290</b>
<b>MEAT DUMPLINGS</b> with dogwood ketchup and sour cream	320	<b>345</b>
<b>CHICKENBALL BROTH,</b> homemade noodles and quail egg	400	<b>280</b>
<b>TURKEY MEATBALLS</b> and mashed potatoes	230	<b>315</b>
<b>PASTA MAFALDE</b> with creamy mini sausages	210	<b>260</b>
<b>FRENCH FRIES</b> with BBQ sauce	120/ 50	<b>200</b>
<b>PANCAKE</b> with caramelized banana and plombir	160	<b>235</b>
<b>CHEESE CAKE</b> with sour cream and raspberry coulis	200/ 50/ 50	<b>295</b>

SALADS	weight, g	price, UAH
<b>BURRATA WITH TOMATOES,</b> and basil pesto	230	<b>655</b>
<b>GRILLED LETTUCE AND HALLOUMI</b> with smoked onion mousse	330	<b>495</b>
<b>SEAFOOD</b> and smoked pear cream	220	<b>640</b>
<b>SALAD WITH EEL,</b> avocado, cherry tomatoes with unagi sauce	230	<b>690</b>
<b>CARDINI SALAD WITH CHICKEN</b>	270	<b>525</b>
<b>SOFT VEAL SALAD</b> sweet and sour cuy and tartufo paste	290	<b>595</b>
<b>VEGETABLE SALAD</b> with feta cheese and giant olives	260	<b>355</b>
<b>GREEN SALAD</b> avocado, fennel, edamame beans, broccoli, zucchini, salad, apple	300	<b>415</b>

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

STARTERS	weight, g	price, UAH
<b>RED CAVIAR</b> with white croutons and butter	50/ 50/ 50	<b>690</b>
<b>ODESA PIKE CAVIAR</b> with homemade mayonnaise and croutons	120	<b>690</b>
<b>CELLAR PICKLING</b> with pickled red onions in raspberry vinegar	350	<b>295</b>
<b>SALMON TARTARE</b> and tarragon sauce	110	<b>575</b>
<b>TUNA TARTARE</b> with avocado and truffle oil	150	<b>695</b>
<b>WARM TARTARE</b> with aged beef on a tender hokkaido bun	135	<b>440</b>
<b>OSTRICH TARTARE PRIME</b> and fried brioche	160	<b>495</b>
<b>VEAL CARPACCIO</b> with truffle aioli and parmesan	125	<b>590</b>
<b>RABBIT LIVER PATE</b> with foie gras, mustard and port sauces	160	<b>380</b>
<b>ASSORTED HOMEMADE LARD</b> with horseradish, mustard and pickled garlic	180	<b>350</b>
<b>ECLAIR WITH WHITE MUSHROOM PATE</b> onion confit and vegetable carpaccio	65	<b>185</b>

HOT APPETIZERS	weight, g	price, UAH
<b>POTATO CROQUETTE</b> with cheddar cheese mousse	150	<b>160</b>
<b>CAMEMBERT CHEESE</b> tempura with toast and berry minestrone	220	<b>595</b>
<b>TIGER PRAWN TEMPURA</b> with Daizu chili sauce	170	<b>495</b>
<b>FOIE GRAS</b> with juniper and spicy pear	180	<b>895</b>
<b>TIGER PRAWN TEMPURA</b> with Daizu chili sauce	130	<b>490</b>
<b>VEAL BRAIN,</b> smoked cauliflower cream and celery gratin	350	<b>485</b>

FIRST COURSES	weight, g	price, UAH
<b>GAZPACHO</b> with cucumber tartare and Hokkaido bun crumbs	230	<b>325</b>
<b>SCOBY OKROSHKA</b> with marble veal and cucumber - mint ice cream	350	<b>430</b>
<b>PORCINI MUSHROOM CREAM – SOUP</b> and black truffle flavored dressing	200	<b>495</b>
<b>HETMAN FISH SOUP</b> from three types of fish with apple smoke	450	<b>645</b>
<b>UKRAINIAN BORSCH</b> with smoked pear and glazed pork lib	300/ 120/ 50	<b>400</b>
<b>BOGRAZCS</b>	350	<b>400</b>

FLOUR DISHES		
<b>GALUSKAS</b> with stewed veal tail and celery	250	<b>540</b>
<b>VARENIKS</b> with chicken thighs and onion truffle mousse	190	<b>370</b>
<b>CARBONARA WITH HOMEMADE LINGUINE</b> and pancetta	230	<b>430</b>
<b>RAVIOLI WITH DUCK CONFIT</b> in berry-juniper sauce	120	<b>355</b>
<b>PASTA WITH VONGOLE,</b> squids and shrimps	310	<b>725</b>
<b>PASTA BOLOGNESE</b> with roasted tomatoes and parmesan	310	<b>485</b>
<b>LASAGNA WITH PORCINI MUSHROOMS,</b> scamorza cheese and Salsiccia	250	<b>355</b>
<b>LASAGNA WITH ASPARAGUS</b> and cheese brie	250	<b>395</b>
<b>ITALIAN LASAGNA BOLOGNESE</b>	200	<b>415</b>

SPECIALTIES		
<b>RISOTTO WITH SEAFOOD,</b> aroma of lemon and shrimp bisque	260	<b>695</b>
<b>RISOTTO WITH PASTRAMI</b> and stracciatella	200	<b>445</b>
<b>RISOTTO WITH STEWED RABBIT MEAT</b> and nettle pesto	240	<b>455</b>

FISH COURSES		
<b>HALIBUT</b> with potato hash brown	220	<b>675</b>
<b>SALMON WITH BORAGE LEAVES</b>	160	<b>585</b>
<b>CLARION CATFISH</b> with potato and flax cream	300	<b>425</b>
<b>OUR LAKE FRIED CARP</b>	100	<b>195</b>
<b>BLACK SEA FRIED BREAM</b>	100	<b>375</b>

GRILLED SEAFOOD		
<b>OCTOPUS</b>	100	<b>995</b>
<b>SCALLOP</b>	100	<b>990</b>
<b>BABY SQUID</b>	100	<b>595</b>
<b>SHRIMP 16/20</b>	100	<b>590</b>
<b>SHRIMP 6/8</b>	100	<b>980</b>
<b>MUSSELS</b>	100	<b>315</b>

MEAT COURSES	weight, g	price, UAH
<b>CHICKEN TABAKA COQUELET</b> with vegetables	360	<b>695</b>
<b>CHICKEN KYIV</b> on three root vegetables puree and mango chutney	280	<b>525</b>
<b>GLAZED VEAL CHEEKS</b> with onion and garlic pate, rosemary powder	320	<b>595</b>
<b>VEAL BLANCHE</b> with potato curls and porcini mushroom sauce	200	<b>580</b>
<b>STEWED LAMB LEG</b> with falafel and vegetable jus	570	<b>895</b>
<b>OSTRICH PREMIUM FILLET</b> with sauce	200	<b>795</b>
<b>DEER Tournedos Rossini</b>	220	<b>895</b>

SMOKER	weight, g	price, UAH
<b>SALMON SMOKER</b> with crispy iceberg and fennel-lime sauce	240	<b>595</b>
<b>SMOKED BROWN TROUT</b> with zucchini and ramen	350	<b>585</b>
<b>PASTRAMI TOAST</b> with onion marmalade and truffle aioli	260	<b>530</b>
<b>BRAISED BRISKET</b> with sriracha aioli and potatoes	270	<b>545</b>
<b>SMOKED RIBS</b> with bbq sauce	350	<b>540</b>

HOSPER	weight, g	price, UAH
<b>GRILLED VEGETABLES</b>	360	<b>515</b>
<b>GRILLED DORADO</b>	100	<b>395</b>
<b>GRILLED BIGHEAD CARP</b>	100	<b>215</b>
<b>HOMEMADE PORK KEBAB</b>	200/ 60/ 50	<b>560</b>
<b>DAIRY CALF BARBECUE</b>	200/ 60/ 50	<b>575</b>
<b>TURKEY BARBECUE</b>	200/ 60/ 50	<b>550</b>
<b>NEW ZEALAND RACK OF LAMB</b>	100	<b>640</b>
<b>RACK OF DAIRY CALF</b>	100	<b>295</b>

STEAKS	weight, g	price, UAH
<b>AMERICAN RIB EYE</b> CAB wet aged	100	<b>755</b>
<b>AMERICAN NEW YORK</b> CAB wet aged	100	<b>695</b>
<b>AMERICAN T-BONE</b> wet aged	100	<b>660</b>
<b>ARGENTINE RIB EYE</b> wet aged	100	<b>615</b>
<b>UKRAINIAN CHATEAUBRIAND</b> dry aged	100	<b>580</b>

BURGER MENU	weight, g	price, UAH
<b>PASTRAMI BURGER</b> with french fries and Brisket sauce	360/ 100/ 30	<b>555</b>
<b>VERHOLY STYLE BURGER</b> with onion marmalade, sliced branded potato and BBQ sauce	420/ 100/ 50	<b>595</b>
<b>CHICKEN BURGER</b> with onion rings, sliced branded potato and Sweet Chili sauce	360/ 100/ 50	<b>565</b>
<b>FISH BURGER</b> with halibut and hash brown	500	<b>620</b>

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

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

DESSERTS	weight, g	price, UAH
<b>VOLCANO</b> combination of four tastes: salty, sweet, sour, spicy. Cold dessert	170	<b>425</b>
<b>PEAR – HAZELNUT</b> lactose and gluten free. Coconut caramel, banana sponge cake, pear, coconut-banana ice cream	180	<b>325</b>
<b>FONDANT WITH ICE CREAM</b> gourmet chocolate base, chocolate sause, oreo ice cream	170	<b>525</b>
<b>RASPBERRY MONT BLANC</b> pink chocolate cream, raspberry cream, almond sponge cake	125	<b>395</b>
<b>CHEESECAKE VERHOLY</b> cream cheese, passion fruit mousse, crunch, chocolate crumble	210	<b>590</b>
<b>PAVLOVA</b> airy meringue, mascarpone cream with berries	225	<b>550</b>

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

CANDY BAR	weight, g	price, UAH
<b>CONDENSED MILK TUBE</b> with walnut	110	<b>225</b>
<b>HAZELNUT CUPCAKE</b>	120	<b>185</b>
<b>PANFORTE</b> with dried fruits	50	<b>75</b>
<b>CHOCOLATE TARTE</b>	170	<b>225</b>
<b>BLUEBERRY TARTE</b>	90	<b>195</b>
<b>NUTTY TARTE</b>	150	<b>165</b>
<b>RASPBERRY TARTE</b>	80	<b>155</b>
<b>DARK CHOCOLATE BAR</b> with almonds	120	<b>235</b>
<b>MILK CHOCOLATE BAR</b> with hazelnuts	120	<b>255</b>
<b>ANTHILL CAKE</b>	70	<b>90</b>
<b>DESSERT POTATOE</b>	65	<b>90</b>

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

SORBETS	weight, g	price, UAH
<b>PASSION FRUIT-MANGO</b>	50	<b>115</b>
<b>PAPAYA – COCONUT</b>	50	<b>95</b>
<b>PITAHAYA – PINEAPPLE</b>	50	<b>95</b>