

OYSTERS

	quantity	price, UAH
SPECIALES	1 pcs	180
<p>This oyster is a star among the best qualified oysters. It respects Celtic word for oysters: Oysri. This salty pleasure is grown to perfection in its fresh, pure and green area of Dunharvan Bay in Ireland.</p>		
OSTRA REGAL SPECIAL	1 pcs	195
<p>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</p>		
FINES DE CLAIRES	1 pcs	155
<p>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</p>		
SPECIALES BREUIL IMPERIALES	1 pcs	190
<p>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</p>		

CANADIAN LOBSTER FROM OUR AQUARIUM

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.

	weight, g	price, UAH
LOBSTER 🦞	100	470
LOBSTER CRUDO 🦞	100	470
LOBSTER RAVIOLI on blanched zucchini in bisque sauce	180	340
THEMIDOR SAUCE 🦞 for lobster	50	80

Ways of cooking



grill



steam

🦞 weight dishes

KIDS' MENU

	weight, g	price, UAH
OLIVIER SALAD in Verholy style	270	245
COCULE CHICKEN BROTH with own-made noodles and quail egg	250	160
MEAT DUMPLINGS with dogwood ketchup and sour cream	320	250
FARMER'S RABBIT CHOPS with pumpkin puree	230	245
CHICKEN NUGGETS with French fries and ketchup	250	240
PASTA in cheese sauce	200	165
PANCAKES With cheese and raisins	180	140
PANCAKES with caramelized banana and rich ice cream	160	140
CHEESE PANCAKES WITH SOUR CREAM and raspberry coulis	200/50/50	215
LAZY DUMPLINGS WITH COTTAGE CHEESE sun-dried cherries and sour cream sauce	280	230

SALADS

BEETROOT SALAD WITH MUSHROOM FOAM and mustard sauce	230	190
SALAD WITH BAKED VEGETABLES and tofu cheese	220	305
BURRATA WITH TOMATOES and basil pesto	160	345
SALAD WITH SHRIMPS and Asian sauce	200	495
SALAD WITH KAMCHATKA LOBSTER MEAT, mango and guacamole	210	520

	weight, g	price, UAH
SALAD WITH EEL, avocado, cherry tomatoes under unagi sauce	230	445
SALMON SALAD, with edamame beans and own-made yoghurt	270	395
CHICKEN SALAD, with teriyaki sauce and poached egg	270	330
SALAD WITH CARAMELIZED PEAR gorgonzola cheese, iberico ham and salad mix	170	375
ROASTBEEF SALAD with spinach and porcini mushrooms	225	395

STARTERS

HOMEMADE EGGPLANT CAVIAR with grilled-toast from Scandinavian bread	230	160
WINE ANTIPASTI artichoke, sun-dried tomatoes, olives «di Nocellara»	150	220
PICKLED FOREST MUSHROOMS MADE DISH with fragrant butter and salad onion	300	310
SALTING FROM CELLAR with pickled Crimea onion in raspberry vinegar	480	190
HUMMUS WITH WATERLEMON CONFITURE and buckwheat pita	200	195
CHEESE MADE DISH COLLECTION with truffle honey, walnut and raspberry coulies	315	495
GRAVLAX SALMON with grilled-toast from Scandinavian bread	230	385
KAMCHATKA RED CAVIAR with white bread toasts and butter	50/50/50	350
ODESSA PIKE CAVIAR with homemade mayonnaise flavoring and bread toasts	160	395
SPANISH HAM IBERICO	50	315
HERRING FILLET WITH POTATOES on tomato jelly with Crimean onions and Borodino bread croutons	300	180

	weight, g	price, UAH
RABBIT LIVER PATE WITH FOIE GRAS, mustard and porto sauces	170	240
VEAL CARPACCIO with truffle aioli and parmesan	125	335
MEAT MADE DISH COLLECTION with olives and artichoke	160	360
HOMEMADE LARD MADE DISH WITH HORSERADISH, mustard and pickled garlic	180	195

TARTARE

DORADO TARTARE on daikon petals	150	265
BURNT ROE DEER TARTARE with ham and black truffle	150	480
VEAL TARTARE with elder capers and quail egg yolks	200	390

HOT APPETIZERS

FRIED AVOCADO with honey tomatoes and lemon jelly	180	355
FOIE GRAS with spicy pear and berry foam	180	595
TEMPURA TIGER PRAWNS with daizu-chili sauce	170	410
GRILLED CAMEMBERT CHEESE with truffle honey and almond	170	380
ROASTED BONE MARROW IN JOSPER with miso glaze and herring caviar	220	270
POLTAVA HALUSHKY (DUMPLINGS) with chicken fricassee and vegetable chips	250	285
DUMPLINGS WITH POTATO on porcini mushrooms sauce	250	290

FIRST COURSES

	weight, g	price, UAH
PORCINI MUSHROOMS CREAM SOUP with fragrant truffle slices	240	325
PUMPKIN CREAM SOUP with salmon and spinach foam	260	275
ROYAL FISH SOUP from three types of fish and apple smoke	450	325
UKRAINIAN TRADITIONAL HOMEMADE BORSCH with doughnuts and sour cream	300/80/55	215
TOM YUM SOUP octopus, shrimp, scallop, coconut milk, rice	300/30	595
RAMEN VEAL SOUP miso broth, veal, noodles, shiitake mushrooms, bonito flakes	380	280

PASTA

LINGUINE CARBONARA own made with pancetta	200	305
FETTUCCINE with black truffle	220	390
BLACK LINGUINE with seafood	240	490
RAVIOLI with duck confit in berry-juniper sauce	120	255
HOMEMADE LASAGNA BOLOGNESE	200	240

RISOTTO

RISOTTO WITH BLACK TRUFFLE and porcini mushrooms	240	455
PUMPKIN RISOTTO with saffron and gorgonzola	200	255
RISOTTO WITH SEAFOOD, lemon flavor and prawn bisque	200	490

FISH COURSES

	weight, g	price, UAH
SALMON WITH CHORIZO, cherry tomatoes and basil	275	445
ZANDER WITH BROCCOLI, coconut curry and black garlic	180	375
STEAMED DORADO FILLET with green peas, pancetta and onion puree	180	370
ROASTED DORADO WITH SPINACH	100	215
FRIED CARP FROM OUR LAKE	100	105
FRIED BLACK-SEA SURMULLET	100	225

SEAFOOD

OCTOPUS	100	645
GRILLED SCALLOP	100	680
GRILLED BABY SQUID	100	380
GRILLED PRAWN 16/20	100	320
GRILLED PRAWN 6/8	100	570
GRILLED MUSSELS	100	180

MEAT DISHES

	weight, g	price, UAH
RACK OF NEW ZEALAND LAMB	100	495
RACK OF MILK-FED VEAL	100	200
VENISON WITH GRATIN from celery and cherry teriyaki	280	985
LEG OF LAMB with backed eggplant, lecho and feta cheese	270	475
PORK IN PANCETTA from root-vegetables and creamy-mustard sauce	320	440
ROASTED COCKLE CHICKEN with lentil	310	425
DUCK CONFIT with Edamame beans and fragrant pear	310	430
BRAISED VEAL CHEEK with truffle puree	265	465
PORK SHISH KEBAB	200/60/50	305
STEWED BEEF TAGLIATA with arugula, cherry tomatoes and Parmigiano Reggiano	100	320

STEAKS

NEW YORK	100	300
RIB EYE	100	370
DRY-AGED T-BONE	100	280
CHATEAUBRIAND	100	385
WET-AGED AUSTRALIAN RIB-EYE	100	570

BURGER MENU

	weight, g	price, UAH
BURGER WITH MUSHROOM FALAFEL and sweet potato chips	300	245
VERHOLY'S BURGER with onion jam, French fries and BBQ sauce	300/120/50	395

KHACHAPURI

IMERETIAN	330	200
ADJARIAN	320	210
MEGRELSKI	410	210
WITH SPINACH AND IMERETIN CHEESE	380	225
WITH SALMON TA IMERETINSKY CHEESE	390	275

SIDE DISHES

GRILLED VEGETABLES	300	210
SPINACH WITH BUTTER	150	245
WILD RICE on melted butter	150	120
FRENCH FRIES with BBQ sauce	120/50	140
BUCKWHEAT with fried mushrooms and scallion	150	155
FRIED POTATO with lard	200	155

SAUCES

	weight, g	price, UAH
CHEESE	50	55
CHILI	50	55
BBQ	50	45
CREAMY-LEMON	50	55
CREAMY-GARLIC	50	45
CREAMY-WINE	50	45
PEPPER	50	45
WHITE SAUCE WITH GREENS	50	55

DESSERTS

MUSHROOM cream based on dried porcini mushrooms with cheese biscuit, raspberry caviar	200	410
PRUNE cream mousse based on mascarpone, with the addition of smoked prunes, salted caramel and pecan	140	355
PEAR STRUDEL spicy pear (cinnamon, star anise) in puff pastry with gorgonzola cream	210	365
HONEY CAKE classic honey cakes with mascarpone cream	100	285
NAMELAKA light creamy vanilla cream with nut praline and passionfruit jelly	175	380
FONDANT classic chocolate fondant with vanilla cream	155	310
HAZELNUT cream-mousse with baked milk with the addition of coriander, hazelnut nugatin, crushed halva, mascarpone cheese, lemon zest	110	295
DARK FOREST delicate chocolate cream with the addition of truffle, chocolate crumble, almond dragee	100	395
VERHOLY CHEESECAKE mousse based on three types of cheese with the addition of vanilla sticks and tonka bob. Passion fruit cream, crunch, chocolate crumble	210	415

ECLAIRS

	weight, g	price, UAH
VANILLA	70	85
NUT	70	85
TROPICAL	80	85
CHOCOLATE	70	85
BERRY	80	85

MACARONS

GORGONZOLA	20	40
RASPBERRY-PEPPER	20	40
STRAWBERRY-BASIL	20	40
BLACKBERRY-CINAMON	20	40
SALTY CARAMEL	20	40

SORBETS

KIWI-BANANA	50	65
MANGO-PASSIONFRUIT	50	65
APPLE-CARROT	50	65

CANDY BAR

	weight, g	price, UAH
COCONUT BAR	105	145
WALNUT SHAPED COOKIES	125	125
RUM BALLS "POTATO"	65	65
ANTHILL FUNNEL CAKE "MURASHNYK"	70	65
STRAWBERRY CAKE	80	145
HAZELNUT CAKE	100	170
BANANA-CHOCOLADE CAKE	110	170
HAZELNUT CUPCAKE	120	155
MILK CHOCOLADE BAR WITH WHOLE NUTS	110	185
CHOCOLADE BAR WITH CARAMEL	100	170
NUT TART	150	130

ICE - CREAM

VANILLA	50	80
HAZELNUT	50	60
RICH ICE - CREAM	50	60
CHOCOLATE AND CANDIED ROASTED NUTS	50	60
BERRY	50	60