

**OYSTERS** quantity, pcs price, UAH

<b>OSTRA REGAL SPECIAL</b>	1	290
Whitebaitis 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		
<b>GILLARDEAU</b>	1	290
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.		
<b>SPECIALES BREUIL IMPERIALES</b>	1	290
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		

**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	1 800
<b>LOBSTER*</b>	100	1 100
<b>CRUDO LOBSTER</b>	100	1 100
<b>RAVIOLI WITH LOBSTER</b> on blanched zucchini in bisque sauce	180	690
<b>TERMIDOR SAUCE</b>	50	120

\* ways of cooking



grill

steam

**CHILDREN'S MENU** weight, g price, UAH

<b>CHICKEN NUGGETS</b> with sliced branded potato and ketchup	250	290
<b>MEAT DUMPLINGS</b> with dogwood ketchup and sour cream	320	345
<b>HOMEMADE CHICKEN BROTH,</b> homemade noodles and quail egg	400	260
<b>TURKEY MEATBALLS</b> and mashed potatoes	230	315
<b>PENNE</b> on clarified butter	150	180
<b>FRENCH FRIES</b> with BBQ sauce	120/ 50	200
<b>PANCAKE</b> with caramelized banana and plomбир	160	215
<b>CHEESE CAKE</b> with sour cream and raspberry coulis	200/ 50/ 50	295

**SALADS** weight, g price, UAH

<b>BURRATA WITH TOMATOES,</b> and basil pesto	250	630
<b>GRILLED LETTUCE AND HALLOUMI</b> with smoked onion mousse	330	495
<b>SEAFOOD</b> earthy pear-miso and actinidia	220	595
<b>SALAD WITH EEL,</b> avocado, cherry tomatoes with unagi sauce	230	690
<b>SALAD WITH CHICKEN</b> and fermented garlic sauce	260	450
<b>SALAD WITH VEAL IN PANCETTA,</b> scramble and kimchi cucumbers	240	575
<b>VEGETABLE SALAD</b> with feta cheese and giant olives	260	355
<b>GREEN SALAD</b> avocado, fennel, edamame beans, broccoli, zucchini, salad, apple	300	395

**TO WINE** weight, g price, UAH

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

**STARTERS** weight, g price, UAH

<b>RED CAVIAR</b> with white croutons and butter	50/ 50/ 50	690
<b>PIKE ROE</b> with white croutons and butter	50/ 50/ 50	425
<b>ODESA PIKE ROE</b> in homemade mayonnaise dressing and croutons	160	495
<b>PICKLING FROM THE CELLAR</b> with pickled red onions in raspberry vinegar	350	285
<b>TUNA TARTARE</b> with avocado and truffle oil	150	690
<b>WARM TARTARE</b> with aged beef on a tender hokkaido bun	135	420
<b>OSTRICH TARTAR</b> and fried brioche	160	485
<b>VEAL CARPACCIO</b> with truffle aioli and parmesan	125	530
<b>RABBIT LIVER PATE</b> with foie gras, mustard and port sauces	160	340
<b>ASSORTED HOMEMADE LARD</b> with horseradish, mustard and pickled garlic	180	350
<b>HOMEMADE EGGPLANT CAVIAR</b> with grilled scandinavian bread	230	235

**HOT APPETIZERS** weight, g price, UAH

<b>POTATO CROQUETTE</b> with cheddar cheese mousse	150	140
<b>CAMEMBERT CHEESE</b> tempura with toast and berry minestrone	220	560
<b>TIGER PRAWN TEMPURA</b> with Daizu chili sauce	170	470
<b>FOIE GRAS</b> with Juniper and spicy pear	180	895
<b>TIGER PRAWN TEMPURA</b> with Daizu chili sauce	130	470
<b>VEAL BRAIN,</b> smoked cauliflower cream and celery gratin	350	485

**FIRST COURSES** weight, g price, UAH

<b>SCOBY OKROSHKA</b> with marble veal and cucumber - mint ice cream	350	430
<b>PORCINI MUSHROOM CREAM – SOUP</b> and black truffle flavored dressing	200	495
<b>HETMAN FISH SOUP</b> from three types of fish with apple smoke	450	645
<b>UKRAINIAN BORSCH</b> with smoked pear and glazed pork lhb	300/ 120/ 50	400
<b>BOGRAZCS</b>	350	400
<b>TOM YUM</b>	300/30	860

**FLOUR DISHES** weight, g price, UAH

<b>GALUSKAS</b> with stewed veal tail and celery	250	505
<b>VARENIKS</b> with chicken thighs and onion truffle mousse	190	290
<b>CARBONARA WITH HOMEMADE LINGUINE</b> and pancetta	230	390
<b>RAVIOLI WITH DUCK CONFIT</b> in berry-juniper sauce	120	335
<b>PASTA WITH VONGOLE,</b> squids and shrimps	310	725
<b>PASTA BOLOGNESE</b> with roasted tomatoes and parmesan	310	485

**SPECIALTIES** weight, g price, UAH

<b>RISOTTO WITH SEAFOOD,</b> aroma of lemon and shrimp bisque	260	695
<b>RISOTTO WITH STEWED RABBIT MEAT</b> and nettles pesto	240	430
<b>BANOSH WITH TRANSCARPATHIAN SHEEP'S CHEESE</b> and duck confit, mushrooms in glaze	340	560

**FISH COURSES** weight, g price, UAH

<b>PIKE PERCH FILLET</b> with cauliflower couscous and sour cream	250	520
<b>HALIBUT</b> with potato hash brown	220	655
<b>CLARION CATFISH</b> with potato and flax cream	300	390
<b>OUR LAKE CARP</b>	100	195
<b>BLACK SEA BREAM</b>	100	375

**GRILLED SEAFOOD** weight, g price, UAH

<b>OCTOPUS</b>	100	995
<b>SCALLOP</b>	100	960
<b>BABY SQUID</b>	100	580
<b>SHRIMP 16/20</b>	100	570
<b>SHRIMP 6/8</b>	100	880
<b>MUSSELS</b>	100	285

**MEAT COURSES** weight, g price, UAH

<b>FRAGRANT PIRI-PIRI CHICK</b> with zucchini and burnt chili	360	685
<b>CHICKEN KYIV</b> on three root vegetables puree and mango chutney	280	490
<b>ROE DEER FILLET</b> with pepper caprese and gorgonzola sauce	320	595
<b>VEAL BLANCHE</b> WITH POTATO ROLL AND WHITE MUSHROOM SAUCE	200	580
<b>STEWED LAMB LEG</b> with potato pie	390	870
<b>PORK RIBS</b> WITH ROASTED CAULIFLOWER AND BARBECUE SAUCE	360	460
<b>WILD BOAR CUTLET</b> and root crop cream	330	695
<b>TAPENATED ROE,</b> eggplant and potato relish	250	845

**STEAKS** weight, g price, UAH

<b>TOMAHAWK</b> spanish wet aging	100	450
<b>AMERICAN RIB EYE</b> american CAB wet aging	100	730
<b>AMERICAN NEW YORK</b> american CAB wet aging	100	680
<b>ARGENTINIAN RIB EYE</b> argentinian wet aging	100	590
<b>CHATEAUBRIAND</b> ukrainian dry aging	100	570

**HOSPER** weight, g price, UAH

<b>GRILLED VEGETABLES</b>	360	515
<b>GRILLED DORADO</b>	100	375
<b>GRILLED SALMON FILLET</b>	100	690
<b>GRILLED GRASS CARP</b>	100	205
<b>HOMEMADE PORK KEBAB</b>	200/ 60/ 50	460
<b>BEEF KEBAB</b>	200/ 60/ 50	540
<b>NEW ZEALAND RACK OF LAMB</b>	100	595
<b>RACK OF DAIRY CALF</b>	100	275

**BURGER MENU** weight, g price, UAH

<b>VERHOLY STYLE BURGER</b> with onion marmalade, sliced branded potato and BBQ sauce	420/ 100/ 50	595
<b>CHICKEN BURGER</b> with onion rings, sliced branded potato and Sweet Chili sauce	360/ 100/ 50	565
<b>FISH BURGER</b> with halibut and hash brown	330	620

**GARNISHES** weight, g price, UAH

<b>FRIED PORCINI MUSHROOMS</b> with onions and rosemary	150	545
<b>BUCKWHEAT PORRIDGE</b> with fried mushrooms and shallots	150	195
<b>FRIED POTATOES</b> with lard	200	265
<b>ONION RINGS</b> with cheese sauce	190	195

**SAUCES** weight, g price, UAH

<b>CREAMY – LEMON</b>	50	55
<b>CREAMY – GARLIC</b>	50	55
<b>CREAMY – WINE</b>	50	55
<b>CHEESE</b>	50	60
<b>PEPPER</b>	50	70
<b>COCONUT CURRY</b>	50	60
<b>BBQ</b>	50	55
<b>SPICY RELISH</b>	50	65
<b>CHILI</b>	50	60

**DESSERTS** weight, g price, UAH

<b>FONDANT WITH ICE CREAM</b>	140	390
<b>PEAR – HAZELNUT</b>	180	295
<b>FERMENTATION MIRACLE</b>	105	280
<b>FONDANT WITH ICE CREAM</b>	170	490
<b>RASPBERRY MONT BLANC</b>	125	380
<b>CHEESECAKE VERHOLY</b>	210	590
<b>KYIV CAKE</b>	145	390
<b>BAKLAVA</b>	120	390

**MACARONS** weight, g price, UAH

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

**CANDY BAR** weight, g price, UAH

<b>TUBE WITH CONDENSED MILK</b> and walnut	110	225
<b>HAZELNUT CUPCAKE</b>	120	185
<b>PAN FORTE</b> with dried fruits	50	75
<b>CHOCOLATE TARTE</b>	170	225
<b>NUTTY TARTE</b>	150	150
<b>DARK CHOCOLATE BAR</b> with almonds	120	235
<b>MILK CHOCOLATE BAR</b> with hazelnuts	120	255
<b>ANTHILL CAKE</b>	70	90
<b>DESSERT POTATOE</b>	65	90

**ICE CREAM** weight, g price, UAH

<b>VANILLA</b>	50	85
<b>HAZELNUT</b>	50	85
<b>PLUMBER</b>	50	85
<b>CHOCOLATE – WALNUT GRILLAGE</b>	50	85
<b>BERRIES</b>	50	85

**SORBETS** weight, g price, UAH

<b>PASSION FRUIT-MANGO</b>	50	95
<b>PAPAYA – COCONUT</b>	50	95
<b>PITAHAYA – PINEAPPLE</b>	50	95