

SALADS	weight, g	price, uah
TOMATO BURRATA and basil pesto	160	540
SALAD WITH ROASTED VEGETABLES and tofu cheese	220	445
SEAFOOD SALAD with salsa from avocado and tomato	250	630
SALAD WITH EEL, avocado, cherry tomatoes with unagi sauce	230	690
SALAD WITH CARAMELIZED PEAR, with Gorgonzola cheese, IBERICO ham and mixed salad	170	525
CAESAR SALAD with parmesan croutons and anchovy sauce	280	520
SALAD WITH VEAL IN PANCHETTA, scramble and kimchi cucumbers	240	485
VERHOLY STYLE OLIVIER	270	385

STARTERS	weight, g	price, uah
RED CAVIAR with white croutons and butter	50/50/50	620
ODESSA PIKE CAVIAR in homemade mayonnaise dressing and croutons	160	680
HOMEMADE EGGPLANT CAVIAR with grilled Scandinavian bread	230	195
PICKLING FROM THE CELLAR with marinated Crimean onions in raspberry vinegar	480	235
ANTIPASTI WITH WINE artichoke, sun-dried tomatoes, "di Nocellara" olives	150	395
COLLECTION OF ASSORTED CHEESE with truffle honey, walnut and raspberry coulis	315	645
COLLECTION OF ASSORTED MEAT with olives and artichokes	160	415
SALMON GRAVLAX with grilled Scandinavian bread	230	495
SPANISH JAMON IBERICO 36 months of aging, acorn fattening	50	545
VEAL CARPACCHO with truffle aioli and parmesan	125	490
ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	180	330
RABBIT LIVER PATE WITH FOIE GRAS, mustard and port sauces	170	320

HOT APPETIZERS

weight, g price, uah

CAMEMBER CHEESE tempura with toast and berry minestrone	200	525
FOIAGER WITH SPICY PEAR and berry foam	180	655
KATAIFI SHRIMP with Asia sauce	160	620
BONE BAKED IN HOSPER with miso glaze and herring roe	220	350
CHICKEN NUGGETS with french fries and ketchup	250	345
MEAT DUMPLINGS with dogwood ketchup and sour cream	320	315

FIRST COURSES

weight, g price, uah

PORCINI MUSHROOMS CREAM SOUP and black truffle dressing	240	420
PUMPKIN CREAM SOUP with salmon and spinach foam	260	315
HETMAN YUSHKA from three types of fish with apple smoke	450	420
KOKYULE CHICKEN BROTH, homemade noodles and quail egg	250	195
TRADITIONAL HOMEMADE UKRAINIAN BORSCH with donuts and sour cream	300/80/55	285

PASTA

weight, g price, uah

RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	180	690
CARBONARA WITH LINGUINI homemade and pancetta	200	375
DUCK CONFIT RAVIOLI in berry-juniper sauce	120	335
FETTUCCINE ALLA BOLOGNESE with Parmigiano Reggiano cheese	250	320
LASAGNA BOLOGNESE	200	295

RISOTTO	weight, g	price, uah
WITH PORCINI MUSHROOMS and black truffle flavoring	240	485
WITH SEAFOOD, lemon flavor and prawn bisque	200	695

FISH COURSES	weight, g	price, uah
PIKE PERCH FILLET with cauliflower couscous and sour cream	250	480
MEDITERRANEAN SEA BASS with pesto sauce on beetroot puree	220	665
SALMON WITH CHORIZO, cherry tomatoes and basil	275	675
DORADO FILLET with wasabi risotto and burnt lemon foam	220	495
FRIED CARP from our lake	100	145
FRIED BLACK SEA BARABULKA	100	265
DORDO ON THE GRILL	100	295
GRILLED SEA BASS	100	305
GRILLED SALMON FILLET	100	540

GRILLED SEAFOOD	weight, g	price, uah
OCTOPUS	100	945
SCALLOP	100	960
BABY SQUID	100	580
PRAWN 16/20	100	570
PRAWN 6/8	100	880
MUSSELS	100	285

MEAT COURSES

weight, g price, uah

CUCKOO'S ROOSTER baked in Tandoori sauce with pumpkin in aromatic glaze	450	535
CHICKEN KYIV on puree of three root vegetables and mango chutney	260	475
DUCK FILLET WITH EDAMAME BEANS and yuzu-orange sauce	230	690
FARM RABBIT CUTTERS with mashed potatoes	230	290
SIMMERED VEAL CHEEK with polenta and demiglas sauce	310	545
LEG OF LAMB with baked eggplant, lecho and feta cheese	270	650
VENISON WITH WILD MUSHROOM TARTARE and berry-juniper sauce	250	985
DAIRY VEAL PIECES	100	335
NEW ZEALAND LAMB PIECE	100	595
VEAL BARBECUE	200/60/50	485
HOMEMADE PORK BARBECUE	200/60/50	440

STEAKS

weight, g price, uah

CHATEAUBRIAND ukrainian dry-aged	100	560
NEW YORK ukrainian dry-aged	100	480
RIB EYE ukrainian dry-aged	100	570
T-BONE ukrainian dry-aged	100	470
RIB – EYE australian wet-aged	100	655

BURGER MENU

weight, g price, uah

MUSHROOM FALAFEL BURGER and sweet potato chips	300	380
VERHOLY BURGER with onion jelly, French fries and bbq sauce	300/120/50	540
CHICKEN BURGER with onion rings, french fries and sweet chili sauce	360/120/50	550

KHACHAPURI

	weight, g	price, uah
ADJARIAN	320	340
MEGRELIAN	410	295
IMERETIAN	300	260
WITH SPINACH AND IMERITIN CHEESE	380	275
WITH SALMON AND IMERETY CHEESE	390	340
VERHOLY STYLE	390	290

SIDE DISHES

	weight, g	price, uah
SPINACH with butter	150	315
FRIED WHITE MUSHROOMS with onions and rosemary	150	405
GRILLED VEGETABLES	300	380
WILD RICE on melted butter	150	130
BUCKWHEAT PORRIDGE with fried mushrooms and shallots	150	190
FRIED POTATOES with lard	200	265
FRENCH FRIES with BBQ sauce	120/50	190

SAUCES

	weight, g	price, uah
CREAMY-LEMON	50	55
CREAMY-WINE	50	55
CREAMY-GARLIC	50	55
WHITE SAUCE WITH GREEN	50	55
FISH CARAMEL	50	60
PEPPER	50	70
CHEESE	50	60
BBQ	50	55
CHILI	50	60

DESSERTS

	weight, g	price, uah
VEGAN BROWNIE	175	380
MEDOVYK	100	295
VERHOLY CHEESECAKE	210	460
DARK FOREST	100	400
SMOKED PRUNES	140	470
CHEESES WITH CREAM AND RASPBERRY COOLIE	200/50/50	240

CANDY BAR

	weight, g	price, uah
COCONUT BAR	105	190
PEANUTS WITH CONDENSED MILK	125	125
POTATO DESSERT	65	85
HAZELNUT CUPCAKE	120	175
PAN FORTE WITH DRIED FRUITS	50	75
WALNUT TART	150	150
CHOCOLATE TART	170	225
CAKE ANTHILL	70	80

ECLAIRS

	weight, g	price, uah
VANILLA	70	95
NUT	70	95
CHOCOLATE	70	95

MACARONS

	weight, g	price, uah
SEASON PLATTER MACARONS	100	215
GORGONZOLA	20	55
RASPBERRY-PEPPER	20	55
STRAWBERRY-BASIL	20	55
BLACKBERRY-CINNAMON	20	55
SALTY CARAMEL	20	55

SORBETS

weight, g price, uah

KIWI-BANANA	50	95
MANGO-PASSIONFRUIT	50	95
APPLE-CARROT	50	95

ICE-CREAMS

weight, g price, uah

VANILLA	50	95
HAZELNUT	50	70
RICH ICE-CREAM	50	70
CHOCOLATE AND CANDIED ROASTED NUTS	50	70
BERRY	50	75