

OSTERS	quantity, pcs	price, UAH
OSTRA REGAL SPECIAL whitebats 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	1	265
GILLARDEAU 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	265
SPECIALES BREUIL IMPERIALES during three years this oyster is being grown in marennes-oleron in west french coast. from the very first, shellfish has salty-tart taste with a long strongly-marked sweet taste	1	265

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 found in the depth of four hundred fifty meters. they are known with their sweet taste, tender meat, giant claws and hard shells.		
LOBSTER MEAT SALAD with mango and guacamole	210	1 800
LOBSTER*	100	1 100
CRUDO LOBSTER	100	1 100
RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	180	690
TERMIDOR SAUCE	50	120

* ways of cooking



grill



steam

CHILDREN'S MENU	weight, g	price, UAH
CHICKEN NUGGETS with sliced branded potato and ketchup	250	290
MEAT DUMPLINGS with dogwood ketchup and sour cream	320	315
HOMEMADE CHICKEN BROTH, homemade noodles and quail egg	400	220
TURKEY MEATBALLS and mashed potatoes	230	290
WHEAT RISINI in cheese sauce	200	240
FRENCH FRIES with bbq sauce	120/ 50	200
PANCAKE with caramelized banana and plombir	160	215
CHEESE CAKE with sour cream and raspberry coulis	200/ 50/ 50	240

SALADS	weight, g	price, UAH
BURATTA WITH TOMATOES, and basil pesto	250	620
GRILLED LETTUCE AND HALLOUMI with smoked onion mousse	270	350
SEAFOOD earthy pear-miso and actinidia	210	590
SALAD WITH EEL, avocado, cherry tomatoes with unagi sauce	230	690
SALAD WITH CHICKEN and fermented garlic sauce	260	395
SALAD WITH VEAL IN PANCETTA, scramble and kimchi cucumbers	240	575
VEGETABLE SALAD with feta cheese and giant olives	260	355

TO WINE	weight, g	price, UAH
ANTIPASTI TO WINE artichoke, sun-dried tomatoes, "di nocellara" olives	150	425
ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis	305	645
SPANISH JAMÓN IBERICO 36 months of aging, acorn fattening	50	545
ASSORTED MEAT COLLECTION with olives and artichokes	160	435

STARTERS	weight, g	price, UAH
RED CAVIAR with white croutons and butter	50/ 50/ 50	690
SCALLOPS smoked cauliflower and kombu mousse	100	495
SALMON TARTARE and tarragon sauce	105	650
TUNA TARTARE with avocado and truffle oil	150	690
WHITE TARTARE with aged beef on a tender hokkaido bun	200	540
VEAL CARPACCIO with truffle aioli and parmesan	125	490
TONGUE SLICES with garlic mousse and vegetable salsa	230	395
RABBIT LIVER PATE with foie gras, mustard and port sauces	160	340
ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic	180	330

POKE BOWL	weight, g	price, UAH
WITH SALMON rice nishiki, salmon, mango, ponzu, daikon-kimchi, cucumber, cherry, avocado, philadelphia, spinach, tobiko caviar	380/ 60	590
WITH TUNA rice nishiki, tuna, corn, ponzu, cucumber, tomato, avocado, philadelphia, daikon-kimchi, red caviar	390/ 60	590
WITH SHRIMP rice nishiki, shrimp, peach, ponzu, cucumber, avocado, ginger, soy-kimchi sprouts, chuka, tobiko caviar, philadelphia, bisque	390/ 60	590

HOT APPETIZERS	weight, g	price, UAH
POTATO CROQUETTE with cheddar cheese sauce	150	140
VEAL BRAIN, smoked cauliflower cream and celery gratin	350	485
TIGER PRAWN TEMPURA with daizu chili sauce	170	450
FOIE GRAS with juniper and peach	140	895
CAMEMBERT CHEESE tempura with toast and berry minestrone	220	545
TIGER PRAWN TEMPURA with daizu chili sauce	190	435

FIRST COURSES	weight, g	price, UAH
OKROSHKA WITH MARBLED VEAL on kombucha with cucumber - mint ice cream	350	385
GAZPACHO WITH CUCUMBER TARTARE and hokkaido bun crumbs	230	295
WHITE MUSHROOM CREAM SOUP and black truffle flavored dressing	200	430
HETMAN FISH SOUP from three types of fish with apple smoke	450	545
UKRAINIAN BORSCH with smoked pear and glazed pork rib	300/ 120/ 50	325

FLOUR DISHES	weight, g	price, UAH
GALUSKAS with stewed veal tail and celery	250	505
VARENIKS with chicken thighs and onion truffle mousse	190	270
CARBONARA WITH HOMEMADE LINGUINE and pancetta	230	375
RAVIOLI WITH DUCK CONFIT 120 335 in berry-juniper sauce	120	335
BUCKWHEAT NOODLES morels, peppers, onions, sun-dried tomatoes, asparagus, smoked teriyaki, watermelon radish	350	360
WHEAT WITH TURKEY AND WALNUT SAUCE mushrooms, cherries, onions, parmesan, soy-kimchi sprouts	350	345

SPECIALTIES	weight, g	price, UAH
RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque	260	695
RISOTTO WITH STEWED RABBIT MEAT and nettles pesto	240	350
BANOSH WITH TRANSCARPATHIAN SHEEP'S CHEESE and duck confit, mushrooms in glaze	340	540

FISH COURSES	weight, g	price, UAH
PIKE PERCH FILLET with cauliflower couscous and sour cream	250	520
CLARION CATFISH with potato and flax cream	300	390
OUR LAKE CARP	100	175
BLACK SEA BREAM	100	375

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

MEAT COURSES	weight, g	price, UAH
QUAIL WITH CHICKEN and vegetable dumplings	270	370
TAPENATED ROE, eggplant and potato relish	250	845
CHICKEN KYIV on three root vegetables puree and mango chutney	280	475
GRILLED TONGUE CON CARNE with vegetables	350	525
PORK RIBS with roasted cauliflower and barbecue sauce	360	460
VEAL BLANCHE with potato roll and white mushroom sauce	200	580
STEWED LAMB LEG with potato pie	360	870
ROE DEER FILLET with pepper caprese and gorgonzola sauce	320	595

STEAKS	weight, g	price, UAH
AMERICAN RIB EYE american cab wet aging	100	700
AMERICAN NEW YORK american cab wet aging	100	650
AMERICAN T-BONE american wet aging	100	630
ARGENTINIAN RIB EYE argentinian wet aging	100	550
UKRAINIAN RIB EYE ukrainian wet aging	100	400
UKRAINIAN NEW YORK wet aging	100	380
CHATEAUBRIAND ukrainian dry aging	100	560

BBQ	weight, g	price, UAH
GRILLED VEGETABLES	360	450
GRILLED DORADO	100	350
GRILLED SALMON FILLET	100	690
VENSION LULYA KEBAB	200/ 50	505
LULYA KEBAB with chicken and vegetables	200/ 60/ 50	400
HOMEMADE PORK KEBAB	200/ 60/ 50	460
BEEF KEBAB	200/ 60/ 50	495
TURKEY KEBAB	200/ 60/ 50	395
MILK VEAL KEBAB	200/ 60/ 50	540
NEW ZEALAND RACK OF LAMB	100	595
RACK OF DAIRY CALF	100	275
KEBAB SULUGUNI	190	255
LAVASH WITH GRILLED VEGETABLES	290/ 50	325

BURGER MENU	weight, g	price, UAH
VERHOLY STYLE BURGER with onion marmalade, sliced branded potato and bbq sauce	360/ 100/ 50	580
CHICKEN BURGER with onion rings, sliced branded potato and sweet chili sauce	360/ 100/ 50	540
STEAK BURGER rib eye argentina, grilled lettuce and barbecue sauce with smoked pear	460	850

GARNISHES	weight, g	price, UAH
FRIED PORCINI MUSHROOMS with onions and rosemary	150	495
BUCKWHEAT PORRIDGE with fried mushrooms and shallots	150	195
FRIED YOUNG POTATOES with bacon sauce	180	220
BOILED NEW POTATOES with stewed butter	200	195
ONION RINGS with cheese sauce	190	195

SAUCES	weight, g	price, UAH
CREAMY - LEMON	50	55
CREAMY - GARLIC	50	55
CREAMY - WINE	50	55
WHITE WITH GREENS	50	55
CHEESE	50	60
PEPPER	50	70
COCONUT CURRY	50	60
BBQ	50	55
SPICY RELISH	50	65
CHILI	50	60

DESSERTS	weight, g	price, UAH
FONDANT WITH ICE CREAM	140	390
PEAR - HAZELNUT	180	295
FERMENTATION MIRACLE	105	280
FONDANT WITH ICE CREAM	170	395
PANNA COTTA with seasonal berries	210	370
RASPBERRY MONT BLANC	125	355
CHEESECAKE VERHOLY	210	590

MACARONS	weight, g	price, UAH
SEASON ASSORTED MACARONS	100	215
NUTTY	20	55
PASSION FRUIT	20	55
RASPBERRIES - PEPPER	20	55
CURRENT - CINNAMON	20	55
SALTED CARAMEL	20	55

CANDY BAR	weight, g	price, UAH
TUBE WITH CONDENSED MILK and walnut	110	225
HAZELNUT CUPCAKE	120	185
PAN FORTE with dried fruits	50	75
CHOCOLATE TARTE	170	225
NUTTY TARTE	150	150
RASPBERRY TARTE	80	155
BLUEBERRY TARTE	90	175
BERRY TARTE	100	145
DARK CHOCOLATE BAR with almonds	120	190
MILK CHOCOLATE BAR with hazelnuts	120	225
ANTHILL CAKE	70	90
DESSERT POTATOE	65	90

ICE CREAM	weight, g	price, UAH
VANILLA	50	85
HAZELNUT	50	85
PLUMBER	50	85
CHOCOLATE - WALNUT GRILLAGE	50	85
BERRIES	50	85

SORBETS	weight, g	price, UAH
PASSION FRUIT-MANGO	50	95
PAPAYA - COCONUT	50	95
PITAHAYA - PINEAPPLE	50	95