OSTRA REGAL SPECIAL Whitebaits are taken from oyster parks in France, and oysters itself are Ireland, territory full of phytoplankton. Ostra Regal have matchless tass sweet aftertaste. Connoisseurs call it oyster with a Ireland spirit and Fr touch GILLARDEAU A distinctive feature of this variety of oysters is its dense, even meaty consistency and the perfect balance between taste and saltiness. Many	te with a ench 1	275 275
gourmets note the sweet and fruity notes of Gilardeau oysters, often waftertaste of watermelon and nutmeg. They leave a certain pleasant tall the tongue and an unforgettable sensation. SPECIALES BREUIL IMPERIALES During three years this oyster is being grown in Marennes-Oléron in Warench coast. From the very first, shellfish has salty-tart taste with a lo	rith an rtness on 1 est	275
CANADIAN LOBSTER Canadian lobsters live in cold shallows among the cliffs and other place.	weight, g	price, UAH
from predators. They usually live in fifty meters under the water, but the depth of four hundred fifty meters. They are known with their sweet talend hard shells. LOBSTER MEAT SALAD with mango and guacamole	ney also can be find	in the
LOBSTER* CRUDO LOBSTER RAVIOLI WITH LOBSTER on blanched zucchini in bisque sauce	100 100 180	1 100 1 100 690
TERMIDOR SAUCE * ways of cooking	50	120
grill steam CHILDREN'S MENU	weight, g F 250	orice, UAH
CHICKEN NUGGETS with sliced branded potato and ketchup MEAT DUMPLINGS with dogwood ketchup and sour cream HOMEMADE CHICKEN BROTH,	320	315 220
TURKEY MEATBALLS and mashed potatoes WHEAT RISINI in cheese sauce	230	290
FRENCH FRIES with BBQ sauce PANCAKE WITH CARAMELIZED BANANA AND PLOMBIR	120/50	200
CHEESE CAKE with sour cream and raspberry coulis SALADS	200/ 50/ 50 weight, g	240 Orice, UAH
BURRATA WITH TOMATOES, and basil pesto GRILLED LETTUCE AND HALLOUMI with smoked onion mousse SEAFOOD	250 330 220	630 495 595
earthy pear-miso and actinidia SALAD WITH EEL, avocado, cherry tomatoes with unagi sauce SALAD WITH CHICKEN and fermented garlic sauce	230	690 450
SALAD WITH VEAL IN PANCETTA, scramble and kimchi cucumbers VEGETABLE SALAD with feta cheese and giant olives	240	575 355
TO WINE ANTIPASTI TO WINE artichoke, sun-dried tomatoes, "di Nocellara" olives	150	425
ASSORTED CHEESE COLLECTION with truffle honey, walnut and raspberry coulis SPANISH JAMÓN IBERICO 36 months of aging, acorn fattening ASSORTED MEAT COLLECTION	305 50 160	645 545 435
with olives and artichokes STARTERS		orice, UAH
RED CAVIAR with white croutons and butter PICKLING FROM THE CELLAR with pickled red onions in raspberry vinegar SALMON TARTARE and tarragon sauce	50/ 50/ 50 350 110	690 285 510
TUNA TARTARE with avocado and truffle oil WHITE TARTARE with aged beef on a tender hokkaido bun	150 135	690
OSTRICH TARTAR and fried brioche VEAL CARPACCIO with truffle aioli and parmesan	160 125 155	485 530 435
MEAT TERRIN with mushroom semifreddo and caviar TONGUE SLICES with garlic mousse and vegetable salsa RABBIT LIVER PATE	155 230 160	435 395 340
with foie gras, mustard and port sauces ASSORTED HOMEMADE LARD with horseradish, mustard and pickled garlic HOMEMADE EGGPLANT CAVIAR with grilled scandinavian bread	180 230	330 235
POKE BOWL WITH SALMON rice nishiki, salmon, mango, ponzu, daikon-kimchi, cucumber, cherry, avocado, Philadelphia, spinach, tobiko caviar	weight, g	orice, UAH
WITH TUNA rice nishiki, tuna, corn, ponzu, cucumber, tomato, avocado, Philadelphia, daikon-kimchi, red caviar WITH SHRIMP rice nishiki, shrimp, peach, ponzu, cucumber, avocado, ginger, soy-kimchi sprouts, chuka, tobiko caviar, Philadelphia, bisque	390/60 390/60	595 595
HOT APPETIZERS POTATO CROQUETTE with cheddar cheese mousse	weight, g s	orice, UAH
CAMEMBERT CHEESE tempura with toast and berry minestrone TIGER PRAWN TEMPURA with Daizu chili sauce	220 170	545 450
BILUGHA WITH UMAMI FISH FOIE GRAS with juniper and spicy pear TIGER PRAWN TEMPURA with Daizu chili sauce	110 180 130	490 895 435
VEAL BRAIN, smoked cauliflower cream and celery gratin FIRST COURSES	350 weight, g	485 orice, UAH
OKROSHKA WITH MARBLED VEAL on kombucha with cucumber - mint ice cream GAZPACHO WITH CUCUMBER TARTARE and Hokkaido bun crumbs CREEN ASPARACUS SOUR	350 230 260	385 295 495
With pancetta and stracciatella PORCINI MUSHROOM CREAM - SOUP and black truffle flavored dressing PUMPKIN CREAM SOUP	200	495 495 480
HETMAN FISH SOUP from three types of fish with apple smoke UKRAINIAN BORSCH with smoked pear and glazed pork rib	450 300/ 120/ 50	595 375
FLOUR DISHES GALUSKAS with stewed veal tail and celery VARENIKS	weight, g	505 270
with chicken thighs and onion truffle mousse CARBONARA WITH HOMEMADE LINGUINE and pancetta RAVIOLI WITH DUCK CONFIT in berry-juniper sauce	230	390 335
PASTA WITH VONGOLE, squids and shrimps PASTA BOLOGNESE with roasted tomatoes and parmesan	310	725 485
SPECIALTIES RISOTTO WITH SEAFOOD, aroma of lemon and shrimp bisque RISOTTO WITH STEWED RABBIT MEAT	weight, g F 260 240	695 430
BANOSH WITH TRANSCARPATHIAN SHEEP'S CHEESE and duck confit, mushrooms in glaze	340	560
FISH COURSES PIKE PERCH FILLET with cauliflower couscous and sour cream HALIBUT	weight, g F 250 220	520 655
with potato hash brown CLARION CATFISH with potato and flax cream OUR LAKE CARP BLACK SEA BREAM	300 100 100	390 195 375
GRILLED SEAFOOD OCTOPUS		orice, UAH
SCALLOP BABY SQUID SHRIMP 16/20	100 100 100	960 580 570 880
SHRIMP 6/8 MUSSELS MEAT COURSES	100 100 weight, g	285 Drice, UAH
QUAIL WITH CHICKEN and vegetable dumplings CHICKEN KYIV on three root vegetables puree and mango chutney	270 280	370 475
GRILLED TONGUE CON CARNE with vegetables ROE DEER FILLET with pepper caprese and gorgonzola sauce VEAL BLANCHE	350 320 200	525 595 580
WITH POTATO ROLL AND WHITE MUSHROOM SAUCE STEWED LAMB LEG with potato pie PORK RIBS WITH ROASTED CAULIFLOWER AND BARBECUE SAUCE	390 360	870 460
WILD BOAR CUTLET and root crop cream TAPENATED ROE, eggplant and potato relish	330 250	695 845
STEAKS AMERICAN RIB EYE american CAB wet aging AMERICAN NEW YORK	weight, g F 100	730 680
AMERICAN NEW YORK american CAB wet aging	100	680 660 590
AMERICAN T-BONE american wet aging ARGENTINIAN RIB EYE argentinian wet aging	100	480 530
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging	100	570 Drice, UAH
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE	weight, g	
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED SALMON FILLET	360 100 100	470 375 690
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED DORADO	360	375
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED SALMON FILLET HOMEMADE PORK KEBAB BEEF KEBAB NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF BURGER MENU VERHOLY STYLE BURGER	360 100 100 200/60/50 200/60/50	375 690 460 495 595 275
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED SALMON FILLET HOMEMADE PORK KEBAB BEEF KEBAB NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF	360 100 100 200/60/50 200/60/50 100 100	375 690 460 495 595 275
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED SALMON FILLET HOMEMADE PORK KEBAB BEEF KEBAB NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF BURGER MENU VERHOLY STYLE BURGER with onion marmalade, sliced branded potato and BBQ sauce CHICKEN BURGER with onion rings, sliced branded potato and Sweet Chili sauce FISH BURGER with halibut and hash brown GARNISHES FRIED PORCINI MUSHROOMS with onions and rosemary	360 100 100 200/60/50 200/60/50 100 100 weight, g 360/100/50	375 690 460 495 595 275 Drice, UAH 595 620 Drice, UAH 495
ARGENTINIAN RIB EYE argentinian wet aging UKRAINIAN NEW YORK wet aging UKRAINIAN RIB EYE ukrainian wet aging CHATEAUBRIAND ukrainian dry aging HOSPER GRILLED VEGETABLES GRILLED DORADO GRILLED SALMON FILLET HOMEMADE PORK KEBAB BEEF KEBAB NEW ZEALAND RACK OF LAMB RACK OF DAIRY CALF BURGER MENU VERHOLY STYLE BURGER with onion marmalade, sliced branded potato and BBQ sauce CHICKEN BURGER with onion rings, sliced branded potato and Sweet Chili sauce FISH BURGER with halibut and hash brown GARNISHES FRIED PORCINI MUSHROOMS	360 100 100 200/60/50 200/60/50 100 100 weight, g 360/100/50 360/100/50 330	375 690 460 495 595 275 Drice, UAH 595 620

MACARONS	weight, g	price, UAH
SEASON ASSORTED MACARONS	150	285
NUTTY	30	65
PASSION FRUIT	30	65
RASPBERRIES - PEPPER	30	65
CURRANT - CINNAMON	30	65
SALTED CARAMEL	30	65
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
	120	235
DARK CHOCOLATE BAR with almonds	120	
	120	255
with almonds MILK CHOCOLATE BAR		

BBQ

CHILI

DESSERTS

KYIV CAKE

COCONUT CURRY

FONDANT WITH ICE CREAM

FONDANT WITH ICE CREAM

FERMENTATION MIRACLE

RASPBERRY MONT BLANC

CHEESECAKE VERHOLY

PEAR - HAZELNUT

SPICY RELISH

50 **60**

50 **55**

65

60

390

295

280

490

380

590

390

50

50

140

180

105

170

125

210

145

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