

<b>SALADS</b>	weight, g	price, uah
<b>TOMATO BURRATA</b> and basil pesto	160	<b>565</b>
<b>SALAD WITH ROASTED VEGETABLES</b> and tofu cheese	220	<b>495</b>
<b>SEAFOOD SALAD</b> with salsa from avocado and tomato	250	<b>675</b>
<b>SALAD WITH EEL,</b> avocado, cherry tomatoes with unagi sauce	230	<b>690</b>
<b>SALAD WITH CARAMELIZED PEAR,</b> with Gorgonzola cheese, IBERICO ham and mixed salad	170	<b>525</b>
<b>CAESAR SALAD</b> with parmesan croutons and anchovy sauce	280	<b>570</b>
<b>SALAD WITH VEAL IN PANCHETTA,</b> scramble and kimchi cucumbers	240	<b>550</b>
<b>VERHOLY STYLE OLIVIER</b>	270	<b>385</b>

<b>STARTERS</b>	weight, g	price, uah
<b>RED CAVIAR</b> with white croutons and butter	50/50/50	<b>620</b>
<b>ODESSA PIKE CAVIAR</b> in homemade mayonnaise dressing and croutons	160	<b>590</b>
<b>HOMEMADE EGGPLANT CAVIAR</b> with grilled Scandinavian bread	230	<b>195</b>
<b>PICKLING FROM THE CELLAR</b> with marinated Crimean onions in raspberry vinegar	580	<b>275</b>
<b>ANTIPASTI WITH WINE</b> artichoke, sun-dried tomatoes, "di Nocellara" olives	150	<b>425</b>
<b>COLLECTION OF ASSORTED CHEESE</b> with truffle honey, walnut and raspberry coulis	315	<b>645</b>
<b>COLLECTION OF ASSORTED MEAT</b> with olives and artichokes	160	<b>435</b>
<b>SALMON GRAVLAX</b> with grilled Scandinavian bread	230	<b>585</b>
<b>SPANISH JAMON IBERICO</b> 36 months of aging, acorn fattening	50	<b>545</b>
<b>AGED BEEF WARM TARTARE</b> on a tender Hokkaido bun	230	<b>440</b>
<b>VEAL CARPACCHO</b> with truffle aioli and parmesan	125	<b>490</b>
<b>ASSORTED HOMEMADE LARD</b> with horseradish, mustard and pickled garlic	180	<b>330</b>
<b>RABBIT LIVER PATE WITH FOIE GRAS,</b> mustard and port sauces	170	<b>340</b>

## HOT APPETIZERS

	weight, g	price, uah
<b>FOIE GRAS</b> with spiced pear and berry foam	180	<b>875</b>
<b>CAMEMBER CHEESE</b> tempura with toast and berry minestrone	200	<b>525</b>
<b>KATAIFI SHRIMP</b> with Asia sauce	160	<b>620</b>
<b>CALF'S BRAINS,</b> smoked cauliflower cream and celery gratin	210	<b>375</b>
<b>BONE BAKED IN HOSPER</b> with miso glaze and herring roe	220	<b>360</b>
<b>CALF GOITER</b> with beets and porcini mushrooms	120	<b>290</b>
<b>CHICKEN NUGGETS</b> with french fries and ketchup	250	<b>355</b>
<b>MEAT DUMPLINGS</b> with dogwood ketchup and sour cream	320	<b>315</b>

## FIRST COURSES

	weight, g	price, uah
<b>PORCINI MUSHROOMS CREAM SOUP</b> and black truffle dressing	240	<b>430</b>
<b>PUMPKIN CREAM SOUP</b> with salmon and spinach foam	260	<b>385</b>
<b>HETMAN YUSHKA</b> from three types of fish with apple smoke	450	<b>475</b>
<b>KOKYULE CHICKEN BROTH,</b> homemade noodles and quail egg	250	<b>195</b>
<b>TRADITIONAL HOMEMADE UKRAINIAN BORSCH</b> with donuts and sour cream	300/80/55	<b>295</b>

## PASTA

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

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

<b>FISH COURSES</b>	weight, g	price, uah
PIKE PERCH FILLET with cauliflower couscous and sour cream	250	<b>520</b>
CATFISH TERRINE with seaweed, leek confit and persimmons	280	<b>550</b>
SALMON WITH CHORIZO, cherry tomatoes and basil	275	<b>795</b>
DORADO FILLET with wasabi risotto and burnt lemon foam	220	<b>495</b>
FRIED CARP from our lake	100	<b>145</b>
FRIED BLACK SEA BARABULKA	100	<b>275</b>
DORDO ON THE GRILL	100	<b>295</b>
GRILLED SEA BASS	100	<b>305</b>
GRILLED SALMON FILLET	100	<b>650</b>

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

## MEAT COURSES

weight, g price, uah

<b>CUCKOO'S ROOSTER</b> baked in Tandoori sauce with pumpkin in aromatic glaze	450	<b>545</b>
<b>CHICKEN KYIV</b> on puree of three root vegetables and mango chutney	260	<b>475</b>
<b>DUCK FILLET WITH EDAMAME BEANS</b> and yuzu-orange sauce	230	<b>690</b>
<b>FARM RABBIT CUTTERS</b> with mashed potatoes	230	<b>290</b>
<b>SIMMERED VEAL CHEEK</b> with polenta and demiglas sauce	310	<b>545</b>
<b>LEG OF LAMB</b> with baked eggplant, lecho and feta cheese	270	<b>750</b>
<b>VENISON WITH WILD MUSHROOM TARTARE</b> and berry-juniper sauce	250	<b>985</b>
<b>DAIRY VEAL PIECES</b>	100	<b>335</b>
<b>NEW ZEALAND LAMB PIECE</b>	100	<b>595</b>
<b>VEAL BARBECUE</b>	200/60/50	<b>485</b>
<b>HOMEMADE PORK BARBECUE</b>	200/60/50	<b>440</b>

## STEAKS

weight, g price, uah

<b>CHATEAUBRIAND</b> ukrainian dry-aged	100	<b>560</b>
<b>NEW YORK</b> ukrainian dry-aged	100	<b>480</b>
<b>RIB EYE</b> ukrainian dry-aged	100	<b>570</b>
<b>T-BONE</b> ukrainian dry-aged	100	<b>470</b>
<b>RIB – EYE</b> american prime wet-aged	100	<b>700</b>

## BURGER MENU

weight, g price, uah

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

## KHACHAPURI

	weight, g	price, uah
ADJARIAN	320	<b>340</b>
MEGRELIAN	410	<b>295</b>
IMERETIAN	300	<b>260</b>
WITH SPINACH AND IMERITIN CHEESE	380	<b>275</b>
WITH SALMON AND IMERETY CHEESE	390	<b>415</b>
VERHOLY STYLE	390	<b>290</b>

## SIDE DISHES

	weight, g	price, uah
FRIED WHITE MUSHROOMS with onions and rosemary	150	<b>415</b>
GRILLED VEGETABLES	300	<b>450</b>
WILD RICE on melted butter	150	<b>150</b>
BUCKWHEAT PORRIDGE with fried mushrooms and shallots	150	<b>195</b>
FRIED POTATOES with lard	200	<b>265</b>
FRENCH FRIES with BBQ sauce	120/50	<b>190</b>

## SAUCES

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

## DESSERTS

	weight, g	price, uah
VEGAN BROWNIE	175	<b>380</b>
MEDOVYK	100	<b>295</b>
VERHOLY CHEESECAKE	210	<b>460</b>
DARK FOREST	100	<b>400</b>
CREME BRULEE	280	<b>400</b>
CHEESES WITH CREAM AND RASPBERRY COOLIE	200/50/50	<b>240</b>

## CANDY BAR

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

## ECLAIRS

	weight, g	price, uah
VANILLA	70	<b>95</b>
NUT	70	<b>95</b>
CHOCOLATE	70	<b>95</b>

## MACARONS

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

## SORBETS

weight, g price, uah

KIWI-BANANA	50	<b>95</b>
MANGO-PASSIONFRUIT	50	<b>95</b>
APPLE-CARROT	50	<b>95</b>

## ICE-CREAMS

weight, g price, uah

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