

SUSHI MENU

SUSHI NIGIRI

SMOKED EEL	30	85
TIGER SHRIMP	30	65
SALMON	30	60
TUNA	30	90

SUSHI GUNKAN

CRAB	30	175
kamchatka crab, japanese mayonnaise		
FELIX	30	115
scallop with tobiko caviar sauce		
SALMON SPICY	30	95
salmon, kimchi sauce, japanese mayonnaise		
TUNAC SPICY	30	120
tuna, kimchi sauce, japanese mayonnaise		
YELLOWTAIL SPICY	30	115
yellowtail, kimchi sauce, japanese mayonnaise		

SASHIMI NEW STYLE

YELLOWTAIL	65	290
soy sauce, yuzu juice, kimchi, ponzu sauce, ginger, bonito		
TUNA	65	260
soy sauce, yuzu juice, kimchi, ponzu sauce, ginger, bonito		
SCALLOP	75	280
soy sauce, yuzu juice, ponzu sauce, ginger, wasabi, fresh orange		
SALMON	85	175
soy sauce, yuzu juice, ponzu sauce, ginger, wasabi, fresh orange		

ROLLS WITHOUT RICE

AKAHITO	160	365
salmon, eel, cream cheese, cucumber, avocado, lolo bionda		
KANI DE LUX	130	590
Kamchatka crab, tobiko, Japanese mayonnaise, cucumber, avocado, lolo bionda		
NIKIBI	160	445
eel, tiger shrimp, cream cheese, tobiko, cucumber, avocado, lolo bionda		

BRAND ROLLS

BLACK STAR	190	420
cuttlefish ink, tempura shrimp, salmon caviar, Japanese mayonnaise, cucumber		
SAKURA FLOWER	210	525
tiger shrimp, eel, Kamchatka crab, Philadelphia cheese, cucumber, avocado, salmon caviar		
IMPERIAL	200	360
shrimp, juicy lettuce, tuna, salmon, cucumber, avocado		
KUMAMOTO WITH AVOCADO	200/30	395
tiger shrimp in tempura, cucumber, tobiko caviar with sweet chili sauce		
KUMAMOTO WITH MANGO	190/30	395
tiger shrimp in tempura, tobiko caviar with sweet chili sauce		
GREEN DRAGON	200	355
eel, avocado, cucumber, tobiko caviar, unagi sauce, sesame seeds		
RED DRAGON	200	355
salmon, eel, tobiko caviar, Japanese mayonnaise		
GOLDEN DRAGON	200	385
smoked eel, cucumber, tobiko, caviar, sesame seeds		
MAGURA	200	370
tuna, avocado, cream cheese, tobiko caviar		
MATSUYAMA	170	265
cold smoked taimen, cream cheese, cherry tomato, sesame seeds		
PHILADELPHIA	190	325
salmon, cream cheese, cucumber, avocado		

FRESH ROLLS

WITH SEA SCALP	250	495
cream cheese, avocado, tobiko caviar, strawberry, mango, pomegranate sauce		
WITH TIMEN AND STRAWBERRY	250	375
cream cheese, avocado, cuttlefish ink, pomegranate sauce		

SOUPS

TOM-YUM	300/30	520
octopus, shrimp, scallop, coconut milk, rice, galangal, lime juice, cilantro		
RAMEN WITH VEAL	380	280
miso broth, veal, noodles, shiitake mushrooms, bonito shavings, wakame seaweed, chicken egg		

DESSERTS

MOTI	130	195
cherry truffle, pomegranate with honey, mango		

TRUFFLE MENU

Dear guests! Truffles are not food, but spices. They are valuable only for its aroma that is very difficult to describe. It combines all the components of the dish.

Food & Forest restaurant chef de cuisine uses Catalan black truffle in the dishes.

	weight, g	price, uah
ROASTED ROE DEER TARTAR with jamón and black truffles	150	395
VEAL CARPACCHO with black truffles and avocados	130	320
CREAMY PORCINI MUSHROOM SOUP with slices of fragrant black truffles	240	275
FETTUCCINE with black truffles	220	360
RISOTTO with black truffles and porcini mushrooms	240	395
BLACK TRUFFLE if you wish, you can add it to any dish from the menu of the Food & Forest restaurant	1	40

OYSTERS

	quantity	price, UAH
SPECIALES	1 pcs.	180
<p>This oyster is a star among the best qualified oysters. It respects Celtic word for oysters: Oysri. This salty pleasure is grown to perfection in its fresh, pure and green area of Dunharvan Bay in Ireland.</p>		
OSTRA REGAL SPECIAL	1 pcs.	195
<p>Whitebaits 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.</p>		
FINES DE CLAIRES	1 pcs.	155
<p>Fine de Claires' Oyster is often called Fines de Bretagne, because it is grown in North France, in Carantec settlement, Bretagne Province. During three years oysters are being grown in the ocean, after that they are putting in special sea claires for one month. It achieves the highest degree of ripeness and readiness. Oysters have definite fish and salty taste.</p>		
SPECIALES BREUIL IMPERIALES	1 pcs.	190
<p>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.</p>		

CANADIAN LOBSTER FROM OUR AQUARIUM

Канадські лобстери мешкають на холодних мілководдях серед скель та інших місць, де можна сховатися від хижаків. Вони зазвичай живуть на глибині до 50 метрів під водою, але їх можна знайти і на глибині 450 метрів. Вони відомі своїм солодким смаком, ніжним м'ясом, гігантськими клешнями та твердим панцирем.

	weight, g	price, UAH
LOBSTER🦞	100	420
LOBSTER CRUDO🦞	100	465
LOBSTER RAVIOLI on blanched zucchini in bisque sauce	180	325
THERMIDOR SAUSE🦞 for lobster	50	80

ways of cooking



grill



steam

🦞 weight dishes

CHILDREN'S MENU

	weight, g	price, UAH
OLIVIER SALAD Verholý style	270	215
COCULE CHICKEN BROTH, vegetable balls and quail egg	250	155
MEAT DUMPLINGS with dogwood ketchup and sour cream	320	235
CHOPS FROM THE FARMER'S RABBIT with carrot puree	230	205
CHICKEN NUGGETS with French fries and ketchup	250	215
PASTA IN CHEESE SAUCE	200	125
CHEESE PANCAKES WITH SOUR CREAM and raspberry coulis	200/50/50	185
LAZY DUMPLINGS WITH COTTAGE CHEESE sun-dried cherries and sour cream sauce	280	190

SALADS

TOMATO BURRATA with basil and fresh nettle pesto	250	295
SEAFOOD WITH EDAMAME BEANS and chukka salad	170	445
SALAD WITH KAMCHATKA CRAB MEAT mango and guacamole	210	495
SALAD WITH EEL, avocado, cherry tomatoes under unagi sauce	230	395
WARM SALAD with delicate chicken thigh in tandoori sauce	250	280
SALAD WITH VEAL, herring caviar and tomatoes	220	325

	weight, g	price, UAH
VEGETABLE SALAD WITH FETA CHEESE and giant olives with seed	260	195
SALAD WITH A SLIGHTLY-SALTED SALMON, sun – dried tomatoes and sesame-nut dressing	180	290

STARTERS

JAMON IBERICO	50	230
BRUSCHETTA WITH TAIMEN, avocado and concasse tomatoes	70	120
WINE ANTIPASTI artichoke, sun-dried tomatoes, giant olives	150	210
GUACAMOLE WITH BLANCHED CHERRY TOMATO and buckwheat pitta-bread	200	285
FRESH VEGETABLES WITH GREEN tomato, cucumber, sweet pepper	300	150
HUMMUS WITH SMOKED VEGETABLES SAUCE with herring caviar	190	165
CHEESE PLATTER with truffle honey, walnut and raspberry coulies	315	480
SMOKED TAIMEN on karelian tree	180	320
KAMCHATKA RED CAVIAR with white bread toasts and butter	50/50/50	220
ODESSA PIKE CAVIAR with homemade mayonnaise flavoring and bread toasts	160	385
MEAT PLATTER with giant olives and artichokes	160	360
HOMEMADE LARD WITH HORSERADISH, mustard and pickled garlic	180	180

TARTARE

	weight, g	price, UAH
TARTARE TRIO FROM TUNA, dorado, salmon	160	420
VEAL TARTAR with elder capers and quail egg yolks	200	295

HOT APPETIZERS

FRIED AVOCADO with honey tomatoes and lemon jelly	180	295
DUMPLINGS WITH POTATO on porcini mushrooms sauce	250	255
POLTAVA HALUSHKY with chicken fricassee and vegetable chips	250	205
GRILLED CAMEMBERT CHEESE with truffle honey and almond	170	375
FOIE GRAS WITH SPICY PEAR and berry foam	180	520
TEMPURA TIGER PRAWNS with daizu-chili sauce	170	350
ROASTED BONE MARROW IN JOSPER with miso glaze and herring caviar	220	250
OCTOPUS IN UNAGI SAUCE with roasted new potatoes	180	590

FIRST COURSES

	weight, g	price, UAH
GAZPACHO WITH CUCUMBER SORBET and crumble from homemade bread	250	195
OKROSHKA WITH ROAST BEEF, herring caviar on its own sauce	280	230
ROYAL FISH SOUP from three types of fish with apple smoke	450	275
UKRAINIAN TRADITIONAL HOMEMADE BORSCH with doughnuts and sour cream	300/80/55	195

PASTA

LINGUINE CARBONARA own making with pancetta	200	270
BLACK FETTUCCINE with smoked taimen in rose sauce and red caviar	240	285
DUCK CONFIT RAVIOLI in berry-juniper sauce	120	215
HOMEMADE LASAGNA BOLOGNESE	200	220

RISOTTO

WITH SMOKED BEET and gorgonzola cheese	200	180
WITH SEAFOOD, lemon flavor and prawn bisque	200	390

FISH COURSES

	weight, g	price, UAH
CHORIZO SALMON with cherry tomatoes and basil	275	390
ZANDER WITH BROCCOLI coconut curry and black garlic	180	330
STEAMED DORADO FILLET with mashed green peas, pancetta and onion	180	345
BAKED DORADO with noisette vegetables	100/50	195
FRIED CARP from our lake	100	115
FRIED BLACK-SEA SURMULLET	100	195

SEAFOOD

OCTOPUS	100	630
SCALLOP	100	595
BABY SQUID	100	335
PRAWN 6/8	100	520
PRAWN 16/20	100	275
MUSSELS	100	130

MEAT COURSES

	weight, g	price, UAH
FLAVORED PIRI-PIRI CHICKEN roasted under chili paste and asparagus	310	395
DUCK CONFIT with mashed beans and orange-pepper sauce	320	390
VENISON WITH ROOT-VEGETABLES puree and reindeer moss chips	270	695
BRAISED VEAL CHEEKS with mashed potato and oyster mushrooms	280	340
BLACK ANGUS BEEF TAGLIATA with arugula, cherry tomatoes and parmesan	100	425

STEAKS

NEW YORK	100	235
RIB – EYE	100	295
DRY-AGED T-BONE	100	210
CHATEAUBRIAND	100	220
WET-AGED AUSTRALIAN RIB – EYE	100	390

BBQ

GRILLED DORADO	100	190
GRILLED SALMON STEAK	100	310
RACK OF NEW ZEALAND LAMB	100	455
RACK OF MILK-FED CALF	100	200
VEAL SHISH KEBAB	200/60/50	395

	weight, g	price, UAH
PORK SHISH KEBAB	200/60/50	295
GAME KEBAB	200 / 50	390
CHICKEN KEBAB WITH GRILLED VEGETABLES	150/60/50	220
GRILLED VEGETABLES zucchini, tomato, eggplant, sweet pepper, mushrooms	300	195
ROAST POTATO with Italian pancetta and "Carpathians Narcissus" cheese	240 / 50	195
SULGUNI CHEESE KEBAB IN DOUGH	220	185

BURGER MENU

MUSHROOM FALAFEL BURGER and sweet potato chips	300	175
VERHOLY BURGER with onion jelly, French fries and BBQ sauce	300/120/50	345

KHACHAPURI

IMERULI KHACHAPURI	300	170
ADJARIAN KHACHAPURI	300	180
MEGRULI KHACHAPURI	300	175

SIDE DISHES

	weight, g	price, UAH
BLANCHED GREEN ASPARAGUS	150	250
SPINACH with butter	150	170
WILD RICE on melted butter	150	115
FRENCH FRIES with BBQ sauce	120/50	120
BUCKWHEAT with fried mushrooms and scallion	150	115
FRIED POTATO WITH LARD	200	130
FRIED PORCINI MUSHROOMS with onion and rosemary	150	295
BOILED POTATO	200	95

SAUCES

CHEESE	50	50
CHILI	50	50
BBQ	50	40
CREAMY-LEMON SAUCE	50	40
CREAMY-GARLIC SAUCE	50	40
CREAMY-WINE SAUCE	50	40
PEPPER	50	50
WHITE SAUCE WITH GREEN	50	40
FOR SHISH KEBAB SAUCE	50	40

DESSERTS

	weight, g	price, UAH
HAZELNUT DESSERT with coriander cream, nougatine, paste of nuts and baked milk ice-cream	110	290
PISTACHIO PANNA COTTA with passionfruit curd	130	345
RUM CAKE sweet brioche with cream cheese, mascarpone cheese and berries	210	355
PAVLOVA DESSERT with cream cheese, red currant jelly and fresh berries	225	395
LIME nut sponge-cake and lime mousse	120	325
VERHOLY CHEESECAKE soft cream trio, mango and passionfruit puree, crisps, chocolate crumble, dark chocolate	210	385
VOLCANO sesame-chili mousse, earl-grey crumble with salt and lemon-spicy syrup	170	335

ECLAIRS

NUT	70	85
VANILLA	70	85
CHOCOLATE	70	85
TROPICAL	80	85
BERRY	80	85

MACARONS

RASPBERRY-PEPPER	20	35
BLACKBERRY-CINNAMON	20	35
GORGONZOLA	20	35
STRAWBERRY-BASIL	20	35
SALTY CARAMEL	20	35

CANDY BAR

	weight, g	price, UAH
COCONUT BAR	105	145
WALNUT SHAPED COOKIES	125	125
RUM BALLS "POTATO"	65	65
ANTHILL FUNNEL CAKE "MURASHNYK"	70	65
HAZELNUT CAKE	120	155

SORBETS

BERRY	50	75
MANGO-PASSIONFRUIT	50	65
MELON-COCONUT	50	65

ICE – CREAMS

CHOCOLATE AND CANDIED ROASTED NUTS	50	60
RICH ICE-CREAM	50	60
HAZELNUT	50	60
VANILLA	50	80
BERRY	50	60