		•	-	wine offers
	STARTERS		3	wine offers
	Pike caviar with toast and butter	790		Riesling
	Bruschetta: tomato / mozzarella / pesto	270		Pinot Noir
	Bruschetta: guacamole / rucola / salmon Bruschetta: avocado / salmon caviar / cream cheese	310 510		Cotes de Provance Cabernet Cortis Ro. Viognier
	Guacamole with avocado, cilantro and grilled shrimp	610		Albarino/Souvignier G
	Burrata with tomatoes, rucola and pesto sauce	690	/	Sparkling white/Solari
	Stracciatella with roasted bell pepper, Borodino bread crumbs and anchovies	510	/	Oak Chardonnay
	Tuna tartare with avocado, mango sauce and hibiscus flower and lime sorbet	840	/	Sauvignon Blanc/Solar
	Chicken liver pate with mango sauce and wheat bread toast	420	/	Chablis
	Eggplant salsa with cilantro, boucher cheese and pita bread	370	/	Orange wine
	Beef carpaccio with arugula and Parmesan cheese	510	,	Zinfandel
	Beef tartare with burrata cheese and artichokes	670		Barolo/Rioja Red
	Sturgeon caviar with toast and butter	2700	/	Riesling
	SALADS Chrimana colod with reveals, average manage and alive leman dragging.	500		
ьÐ	Shrimps salad with rucola, avocado, mango and olive-lemon dressing Greek style salad with a modern twist	590 300	/	Cotes de Provance
-	Salad with baked vegetables and aged Carpathian brynza cheese	390 380	/	New Zeeland Sauvingon Blanc Riesling / Solaris
	Green salad with ricotta cheese, parmesan chips and nut and sesame sauce	410	/	Pinot noir / Souvignier Gris
	and nut and sesame sauce Salad with eel, fresh cucumber, seaweed and nut sauce	790	/	Souvignier Gris Sparkling
	Salad with lightly salted salmon with blanched zucchini, cream cheese and avocado	650		Gavi di Gavi
	Caesar salad with chicken, spinach, bacon and toasts	540	/	Chianti Classico
	Caesar salad with shrimp, arugula and cherry tomatoes	590	/	Telti Kuruk
911P	Dubarry salad with beef, parmesan, cherry tomatoes and honey/mustard dressing	610	/	Spanish Red
	SOUPS			
ALIP	Local Ukrainian soup "Borshch" with beef, beans, porcini mushrooms, croutons and sour cream	390	/	Grape Distillate Chateau Edem
	Fish soup based on coconut milk with salmon and shrimp with lemongrass and ginger	490	/	Pouilly-Fume
	Chicken soup oriental style with avocado and curcuma	290	/	Chianti Classico
	Cold beetroot soup with veal	360	٠,	Souvignier Gris Ora Sivi Pinot
	PASTA & RISOTTO			
	Linguine with seafood and bisque sauce	840	/	Pouilly-Fume
	Carbonara pasta - How it should be done	390	/	Riesling Semi Swe
	Classic risotto with scallops and shrimp	870	· '	Kurni
	Risotto with mushrooms, porto sauce, foie gras and truffle oil Risotto alla milanese with saffron	890 620	· .	Intense Rose Intense Rose
,		OLO	/	THEERSE NOSC
	VEGETABLES & HOT APPETIZERS Grilled vegetables / al dente vegetables	280	/	Sauvignion Blanc/ Solaris
	French fries with tomato sauce	170	/	Solaris Chianti
	Mash potato classic / with truffle oil	190	/	Chablis/Red Bordea
	Grilled corn with chili oil	250		Cava/Tempranillo
	Baked sweet potato with Taggiasca olives, feta cheese and walnut pesto sauce	380	/	Albarino/Chablis
	Grilled asparagus with pesto sauce	410	/	Cabernet Cortis Ro Tavel
	Grilled shrimps with avocado	820	/	Telti Kuruk
	Oven baked aubergine with tomatoes and Burrata mousse Fried toast with mozzarella cheese, anchovies and tomato sauce	540 460	/	Pinot Noir Red Bordeaux
	Bread with butter	120		
	- chefs special degetarian			

MEAT

Pluck breast with potato gratin and carrot-fennel sauce

New Zealand rack of lamb in a spicy crust with mashed green peas and polenta

🖤 Veal Ossobuco alla Milanese style with fresh greens and lime zest

Farm chicken with potato-carrot puree, stewed carrots and pesto sauce

Beef Stroganoff with mashed potatoes and barrel pickle

Venetian liver in classic style with banosh and mushroom sauce

Milanese style cutlet with cheese sauce

Rabbit roll with carrot puree and demi-glace sauce

Grilled beef fillet with celery puree, noisette vegetables and cornel sauce

Our signature juicy burger on brioche with crispy onions and cheddar cheese

Steak:

Ribeye Prime Stake USA 900 (per 100 g) New-york Prime Stake USA 840 (per 100 g) Filet Mignon Prime Stake USA 1600 (per 100 g)

FISH

Porado fillet with cousa squash-fennel mashed potatoes and vegetables Baked sea bass with vegetable sauté and bisque sauce Steamed salmon with vegetable paste and Bearnaise sauce

Salmon baked in puff pastry with spinach and cream sauce

UKRAINIAN NATIONAL DISHES

Lard assorted with croutons from Borodinsky bread Herring with fried potatoes, pickled onions and sourdough beer bread

Roast potatoes with porcini mushrooms Ukrainian potato pancakes with beef and sour cream

Ukrainian potato pancakes with porchini mushrooms Carpathian "Banush" with local sheep cheese and porchini mushrooms

Dumplings with cottage cheese and sour cream Dumplings with chopped beef, greens and sour cream

Dumplings with potatoes and cabbage

Dumplings with ricotta and cherry sauce

Mini cabbage rolls stuffed with poultry fillet, cream sauce and truffle paste

Pike fish cakes with mashed potatoes and bisque sauce

Zucchini pancakes with stracciatella cheese and tomato salsa

wine offers

790 Barolo

1100 Sauvignon Blanc / Solaris

890 Franciacorta

490 Semi Dry Riesling

780 Rhone Red

Barbera / Zinfandel 720 /

930 / Zinfandel

590 Pinot Noir/Viognier

810 Malbec/Carmanere

Rioja/ Valpolicella Ripasso 890



Sauvignon Blanc / Cabernet Cortis Rose Sauvignon Blanc / Cabernet Cortis Rose 980

290 We recommend strong drinks 340 our production:

320 - calvados,

grappa, 360

360 - classic

Ukrainian vodka 420

340 540

320

280

360 / Valpolicella Classico

360 / Pouilly Fume

760 / Gavi

520 / Valpolicella Classico

DESSERTS

Plateau of fine cheese with figs and honey

Honey cake with elderflower and almond flakes

Homemade apple pie with sour cream

Chocolate and passion fruit dessert

Local cheesecake with vanilla cream

Ricotta cheeses with berry kuli and vanilla-pistachio sauce

Waflle cake with seasonal berries and nuts ice cream

Homemade ice cream (nuts, vanilla)

Lemon sorbet

We recommend 610 for desserts: 250

Chateau Pechon Sauternes

- Ruby Porto 260

240 Pedro ximenez sherry 510

Jerez Pedro 340 Ximenes

130

Jerez Perdo ximenes/ Vermut Reserva Blanco 100 Sweet white wine

*service charge: 11,5% will be added to your bill *prices in UAH