

Appetizers

BRUSCHETTA MIX 3 TYPES: 790
- red caviar, cream cheese, guacamole with avocado
- ricotta, fresh cherry tomatoes and garden greens
- shrimp with spicy cheese sauce and arugula

CRAB TARTARE 1700
with kiwi, cucumber, lime and coriander

TUNA TARTARE 960
with scallop tartare, lemongrass and chili oil

CRISPY CARP FILLET 390
with cheese and aioli sauce

BEEF TARTARE 510
with spices, crispy toast and dried yolk

TUNA TATAKI 740
with strawberry chutney, asparagus spaghetti and yuzu

PIKE CAVIAR 790
with cereal bread croutons and butter

BLACK STURGEON CAVIAR 2700
with crispy croutons and smoked butter

Meze Bar

VEAL SPAGHETTI 155
in sweet and sour sauce and truffle

CHICKEN PARFAIT 105
with honeysuckle and berries

FOREST MUSHROOMS PATE 145

PUMPKIN SEED PASTA 90
with pickled sweet pepper and greens

**the chef recommends*

BUNS ON FIRE 70

BREAD 170
with butter

**prices in UAH*

**SERVICE CHARGE:*

8,5% will be added to your bill

Pasta and risotto

RISOTTO WITH MOREL MUSHROOMS 890
foie gras, truffle butter and Porto sauce

HOMEMADE PASTA WITH SEAFOOD 810
with cream sauce and concasse tomatoes

HOMEMADE PASTA WITH FRESH TOMATOES 620
smoked eggplant, nuts and flavored greens

Soup

JAPANESE-STYLE SOUP 580
with seafood and rice noodles

HOMEMADE RABBIT SOUP 460
*with vegetable noodles, quail egg
and chicken mousse with focaccia*

GREEN BORSCH 450
*with beef, nettle and qutab
with cheese and greens*

TOMATO GAZPACHO 560
*with shrimps, stracciatella, roasted
bell pepper, stewed cherry tomatoes and
spicy avocado bruschetta*

OKROSHKA 320
*based on matsoni with beef,
wild garlic and wasabi*

Dessert

OWN PRODUCTION ICE CREAM 130

CLASSIC CHEESECAKE 450
with vanilla ice cream

«HAZELNUTS AND BAILEYS» CAKE 390

THE ORIGINAL NAPOLEON 380
with custard and berries

«CIGAR» 350
*with porcini mushrooms, cheese mousse
and baked chocolate sauce*

SORBET 110
with apples from our orchard

PISTACHIO CAKE 380

PINA COLADA TART 300

CHERRY PIE 360
in a modern interpretation

DESSERT AFTER 20:00 420

Salads

FARM TOMATOES SALAD <i>with anchovies, stracciatella mousse, basil dressing and local greens</i>	410
VEGETABLE SALAD <i>with roasted sweet peppers, tomatoes, flavored oil and goat cheese</i>	360
EGGPLANT SALAD <i>with mashed potatoes, tomato salsa, poached egg and goat cheese</i>	460
SALMON SALAD <i>with teriyaki sauce, spicy avocado, sea cabbage, oyster mushrooms and Japanese sauce</i>	610
SALAD WITH CRAB MEAT <i>fresh cucumber, spirulina and hamadari sauce</i>	1550
SALAD OF STEWED DUCK <i>rocket leaf, cheese mousse, lavender sauce and cranberry marmalade</i>	590
CAESAR SALAD <i>in a modern interpretation with chicken</i>	540
VEAL SALAD <i>with forest mushrooms, mix salad, Matsuhisa dressing and Parmesan cheese</i>	650

Hot appetizers

BURGER FROM AMERICAN MEAT <i>on brioche with foie gras, with cheddar cheese and truffle</i>	890
BAKED CAULIFLOWER AND BROCCOLI <i>with coconut milk mousse, peanuts and baked cabbage moussu</i>	360
FOIE GRAS ESCALOPE <i>pear chutney, Porto sauce and truffle</i>	1300
GOLDEN FARM CHICKEN <i>with a crisp crust, with grilled corn and sauce of baked garlic</i>	720
STEAM BUNS <i>with beef spaghetti, potato sauce and sweet-sour sauce</i>	490

Fish

BAKED SALMON IN JOSPER <i>with mashed potato and fresh cheese, asparagus and ering</i>	940
SMOKED STURGEON STEAK <i>with tartare sauce</i>	1200
TUNA ROSSINI <i>foie grass and Porto</i>	1400
SEAFOOD PIE <i>cherry tomatoes, suluguni cheese and lemongrass, served with a bunch of fresh greens</i>	910
PIKE FILLET <i>stewed in wine with creamy and fish sauce, stewed tomatoes, asparagus and spicy salsa with avocado</i>	940

Side dishes

HOMEMADE SIGNATURE MASHED POTATOES: <i>Classicm</i>	150
<i>Truffle sauce</i>	250
<i>Blue Cheese</i>	200
ASPARAGUS SAUTEED <i>with Beurre Blanc sauce</i>	410
CORN <i>on the cob with Aioli</i>	250
SMOKED AUBERGINE <i>with Greek yogurt, chimichurri sauce, tomatoes and cilantro</i>	390
FRENCH FRIES	170
BLANCHED NETTLES <i>with cherry tomatoes, oyster mushrooms, roasted sweet pepper, parmesan and pine nuts</i>	300
ROASTED BELL PEPPER <i>cherry tomatoes, stracciatella espuma cheese and green onions</i>	380
CRISPY BABY POTATOES <i>with bacon, mushrooms and greens</i>	250

Meat

BEEF WELLINGTON <i>with spinach and mushroom ragu</i>	980
ROSSINI BEEF <i>with foie gras, truffle paste and cranberry-pomegranate sauce</i>	1100
RACK OF VEAL <i>with forest mushrooms, beetroot mousse and demi-glace sauce</i>	780
DUCK BREAST <i>with asparagus and sweet potato puree</i>	790
VEAL <i>baked with bone marrow, oyster mushrooms, black truffle and palyanytsya</i>	810

Steaks

US/AU Organic beef 120 days grain-fed	
RIB-EYE KOBE AUS	(per 100 g) 1800
RIB-EYE PRIME USA	(per 100 g) 900
FILLET MINION PRIME USA	(per 100 g) 1600