


## COLD APPETIZERS

- Mixed Bruschetta: Salmon, Burrata & Red Caviar  
 Caviar served with Homemade Butter & Crispy Toasts:
- Salmon
  - Sturgeon
  - Pike
- Veal Carpaccio, Truffle Sauce & Wild Garlic Pesto  
 Sea Bream Ceviche, Spicy Sauce, Orange Fillet & Avocado
-  Salmon Tartare, Fresh Cucumber, Spirulina, Red Caviar & Kale Chips
- Beef Tartare, Crispy Brioche, Romaine Lettuce & Spices  
 Chicken Liver Pâté & Multigrain Croutons
- Burrata, Marinated Cherry Tomatoes & Frozen Tomato Snow
-  Zucchini & Vegetable Caviar with Crispy Croutons


- 980 / Riesling
- 1800 / Pinot Noir  
 3900 / Cotes de Provence  
 1600 / Viognier
- 1250 / Chablis / Pinot Noir  
 980 / Sparkling  
 960 / Cotes de Provence
- 820 / Sauvignon Blanc  
 650 / Solaris  
 980 / Chianti Classico  
 680 / Zinfandel

## SALADS

- Sweet Eel, Seaweed & Nut Sauce  
 Shrimps, Avocado, Strawberry & Lemon Dressing
-  Du Barry Salad with Beef, Parmesan & Honey-Mustard Dressing  
 Milanese Salad with Crispy Chicken
- Green Salad, Kale Chips, Broccoli & Honey-Mustard Sauce  
 Vegetable Salad & Greek Feta  
 Three Tomato Salad, Garden Greens & Burrata
- Miso Eggplant, Potato Purée, Poached Egg & Truffle Dressing

- 870 / Sparkling  
 860 / Cotes de Provence  
 860 / Pouilly Fume  
 720 / Vermentino / Soave Classicco  
 760 / Sancerre / Sauvignon Blanc New World  
 680 / Spanish Red  
 960 / Pouilly fume / Rose Provence  
 680 / Vermentino

## SOUPS

-  Ukrainian Borscht with Beans, Porcini Mushrooms & Croutons  
 Fish Soup with Coconut Milk  
 Cheesy Chicken Soup, Broccoli, Baby Spinach & Cherry Tomatoes  
 Cold Beetroot Soup



- 590 / Grape Distillate Chateau Edem  
 650 / Pouilly-Fume  
 620 / Chardonnay / Viogner  
 560 / Rose Cabernet Cortis

## PASTA

- Fresh Pasta with Morels, Truffle Sauce & Fresh Carpathian Truffle  
 Crayfish Ravioli, Corn & Bisque Sauce
-  Pappardelle with Braised Beef Cheeks & Demi-Glace

- 860 / Langhe Nebbiolo / Barbaresco  
 980 / Pinot Grigio  
 820 / Chianti Classico

## HOT APPETIZERS & SIDES

-  Baked Camembert, Cherry Coulis, Truffle Honey & Berries  
 Classic Mashed Potatoes / Truffle Mashed Potatoes  
 Sweet Potato Fries  
 Baked Eggplant, Burrata Cream & Tomatoes
-  Three Cabbage Steak, Nut Cream & Lemon Sauce  
 Grilled Vegetables / Al Dente Vegetables

- 740 / Champagne Brut / Gewurztraminer  
 280/360 / Albarino/Chablis  
 340 / Pinot Noir  
 580 / Chianti  
 580 / Chablis  
 420 / Pinot Noir / Riesling




A basket of bread with butter

200

\*Service charge:  
 11.5% will be added to your bill  
 \*Prices in UAH

 *wine  
recommendations*

## MEAT & POULTRY

Veal Medallions, Asparagus, Cauliflower Purée & Wine Sauce	1400	/ <i>Bordeaux Red Blend / Pimot Noir Burgundi</i>
Milanese Veal Ossobuco, Fresh Herbs & Lime Zest	1250	/ <i>Valpolicella</i>
Game Pie & Sautéed Carpathian Porcini Mushrooms	1300	/ <i>Malbec/Carmanere</i>
Veal Rack, Hasselback Potatoes, Creamy Mousse & Fresh Carpathian Truffle	1100	/ <i>Barolo / Barbaresco</i>
 Rossini Duck with Foie Gras & Cassis Sauce	980	/ <i>Bordeaux Red Blend / Vintage Port</i>
 Venison Fillet, Potato-Truffle Purée, Cranberry Sauce & Fresh Carpathian Truffle	1700	/ <i>Barolo / Syrah</i>
Chicken Tabaka, Roasted Eggplant, Pesto & Tomato Sauce	860	/ <i>Chianti Classico</i>
Brioche Burger, Crispy Onion & Cheddar	1100	/ <i>Franciacorta</i>
Turkey Kebab, Carrot Cream & Braised Spinach	820	/ <i>Franciacorta / Gavi</i>
 Beef Stroganoff, Mashed Potatoes & Lightly Salted Cucumber	980	/ <i>Red Bordeaux</i>

### Steaks:

Ribeye (USA)	(per 100 g)	1500
Prime Filet Mignon (ARG)	(per 100 g)	1700

## FISH

 Braised Octopus, Tomato Sauté, Crispy Potatoes & Blue Cheese Sauce	2100	/ <i>Meursault</i>
Chilean Sea Bass, Puttanesca Sauce & Kale Chips	1900	/ <i>Chateau Montelena Chardonay</i>
Red Trout Fillet, Quinoa, Asparagus & Caviar Sauce	1200	/ <i>Meursault</i>
Grilled River Trout, Creamed Spinach, Wild Garlic Pesto & Chimichurri	980	/ <i>Sovigner Gris</i>
Sea Bream Fillet, Zucchini-Fennel Purée & Vegetables	1100	/ <i>Vermentino</i>
Salt-Baked Sea Bream served with Three-Caviar Sauce & Baby Potatoes	2200	/ <i>Champagne Blanc de Blanc</i>

## UKRAINIAN DISHES

Local Lard Assortment & Rye Bread Croutons	460	/ <i>We recommend strong drinks</i>
Carpathian Banosh, Bryndza Cheese & Porcini Mushrooms	690	
Potato Pancakes with Meat Sauté & Sour Cream / Porcini Mushrooms	520/640	
Pike Cutlets, Mashed Potatoes & Bisque Sauce	980	
Mini Savoy Cabbage Rolls with Farm Poultry Fillet	560	
Dumplings:		
Chopped Beef	520	
Cottage Cheese & Sour Cream	390	
Potato	340	
Rustic Potatoes with porcini mushrooms	280	
Herring, Fried Potatoes, Pickled Onion & Beer Sourdough Croutons	560	

## DESSERTS

Apple Tarte Tatin & Vanilla Cream	380	/ <i>We recommend pairing with desserts:</i>
Tiramisu	420	- <i>Dulong Sauternes</i>
Strawberry & Lime Cheesecake	480	- <i>Ruby Porto</i>
Wafer Cake & Nut Ice Cream	380	- <i>Pedro ximenez sherry</i>
Sabayon Dessert, Seasonal Berries & Crispy Phyllo	450	- <i>Solera Ratafia de Champagne Liquer</i>
Homemade Ice Cream	250	
Homemade Sorbet	280	