Starters

BLUE TUNA CRUDO 890
grapefruit / asparagus / chives

DUCK PÂTÉ 720
blackberry jelly / rhubarb / elderberry / cinnabon

COMPRESSED PEPPER 690
almond sauce / stracciatella / jaliva

MARBLED BEEF TARTARE 810
bone marrow emulsion / sorrel / elderberry capers / brioche

CRAB TARTARE 2100
kiwi / cucumber / coriander

WAGYU A5+ TATAKI 3800
enoki / chives / ponzu

ZUCCHINI FLOWERS IN TEMPURA 980
ricotta / anchovies / basil / sturgeon caviar

CAVIAR
butter / croutons / pancakes

- black 3900
- pike 1600

BURATA 680
tomato / truffle / baguette

DORADO CEVICHE 890
mango / chilli / flying fish roe

VITELLO TONATO 920
marbled beef / elderberry capers / tuna

SEASONAL VEGETABLES 620
chopped radish / asparagus / kohlrabi, home-pickled

Salads

SEAFOOD SALAD 950
seaweed / greens / mirin

SPRING VEGETABLE SALAD 590
cereals / fresh goat's cheese

FARM-RAISED CHICKEN 680
roasted romaine lettuce / caesar dressing / bacon

DUCK BREAST 720
rhubarb / figs / crispy aubergine / pomegranate / pecan nutsн

COLOURFUL TOMATOES 660
strachatela / anchovies / schnitzel / pine nut / woodlouse

Hot appetisers

BAO WITH SHRIMP IN TEMPURA 790
vegetables / chives / aioli

FOIE GRAS 1900
strawberry chutney / rhubarb / truffle / port

BONE MARROW 610
rosemary / suluguni / flatbreads

A HUNDRED SEAFOOD DISHES 1200
tajasca olives / chilli / ginger / basil / potatoes

GREEN BURGER 920
marbled beef / poached egg / bacon / cheddar / aubergine

VEAL TONGUE 850
unagi / coriander

Soups

GREEN BORSCHT 680
sorrel / wild sorrel / wild garlic mousse / homemade flatbreadsi

GASPACHO WITH GREEN PEA 640
asparagus / stracciatella / baby octopus / lime

KRYSHANKA 540
matsoni / veal / garden greens / horseradish

JAPANESE SOUP 690
coconut / seafood / seaweed / lime

Pasta

PAPARDELLE WITH GOAT MEAT CONFI 980
pecorino foam / poached egg / wrinkles

TALIALATELE WITH LOBSTER 1700
saffron / basil / bouillabaisse / tomatoes

RISOTTO WITH WRINKLES 980
truffle / asparagus

ANGIOLOTI MADE FROM RABBIT 870
pancetta / enoki mushrooms / parmesan

***Prices in UAH*
***SERVICE CHARGE:*
8.5% will be added to your bill

Meat

DUCK BREAST 980
corn mousse / plum / asparagus

BEEF WELLINGTON 1300
seasonal mushrooms / demi-glace / potatoes / spinach

TOURNEDOS ROSSINI. 1800
foie gras / pomegranate / cranberry / truffle

CONFI RABBIT 950
mushroom sauce / herbs / roasted garlic

VEAL 1400
potatoes / wrinkles / truffle / demi-glace

ROOSTER COCLE 930
aubergine / enoki mushrooms / bacon

CALF'S BRAINS 810
banosh / asparagus / poached / sorrel

Fish

LOBSTER BAKED IN A JOSPER 2300
green butter / hollandaise

CHILEAN SEA BASS 2100
potatoes / spinach / asparagus / beurre blanc

DORADO BAKED IN A CHAFFING PAN 1100
tomato garnish / Tajasque olives / capers / parmesan / lime

TUNA WITH FOIE GRAS 1800
port / truffle / maldon salt

SALMON 1100
green peas / sorrel sauce / asparagus / mint

SMOKED STURGEON STEAK *(per 100 g)* 550

Side dishes

CORN FROM JOSPER 520
mozzarella / butter

BAKED POTATOES 550
wrinkles / creases / suluguni

BROCCOLI 480
rice popcorn / nut sauce

MASHED POTATOES 300
butter

MASHED POTATOES 500
truffle

BAKED AUBERGINE 550
peanuts / yoghurt / tomato confit / baby mix

GRILLED ASPARAGUS 610
noisette butter / foam with dispensers / oxalis

STINGING NETTLE 520
oyster mushrooms / parmesan / basil / sweet peppers / spinach

ROASTED PEPPERS 580
chives / spring onions / basil

YOUNG CABBAGE BAKED IN A JOSPER 530
beurre blanc / miso paste / hazelnuts

Josper

WAGYU STRIPLOIN *(per 100 g)* 2800

RIBAY PRIME USA *(per 100 g)* 1500

FILET MIGNON AR *(per 100 g)* 1700

TOMAGAWK UA *(per 100 g)* 590

LAMB LOIN NZ *(per 100 g)* 590

BREAD BASKET 250

BRANDED BREAD ROLLS COOKED OVER AN OPEN FIRE 200

Desserts

NAPOLEON CAKE 630
custard / berries

CITRUS MOUSSE 450
lime / italian meringue / sablé

CRANBERRY MUS 510
amaretto / crunchy streusel / vanilla

OPERA CAKE 540

MILLE-FEUILLE 520
coconut ice cream / seasonal berries

COOKIES 490

CIGAR 490
white mushrooms / baked chocolate

HOME-MADE ICE CREAM 250

HOME-MADE SORBET 280