

11

ELEVEN MIRRORS



GASTRONOMIC EXPERIENCE

ELEVEN MIRRORS

TASTES OF THE WORLD

BURRATA tomato gazpacho avocado lovage pesto sauce	€ 440 / ~€ 16
TRIO OF SASHIMI TARTARE tuna salmon sea bass	€ 500 / ~€ 18
NORI WRAPPED SALMON cream of mozzarella orange tomatoes	€ 380 / ~€ 14
STEAK TARTARE bacon crunches yolk truffle sauce	€ 460 / ~€ 17
WARM MARINATED ARTICHOKE asparagus jerusalem artichoke puree carrot	€ 380 / ~€ 14
OYSTERS (HALF DOZEN) tomato-balsamic sauce raspberry sauce	€ 1140 / ~€ 41

SALADS

TUNA POH-KEY SALAD avocado cucumber spinach crispy rice ponzu sauce	€ 410 / ~€ 15
SEAFOOD SALAD scallop octopus mussel shrimp mix of greens	€ 560 / ~€ 20
CRAB SALAD mango avocado homemade mayonnaise	€ 640 / ~€ 23
SALAD WITH WATERMELON & GOAT CHEESE grilled watermelon goat cheese chevre mix salad pistachios honey sauce	€ 300 / ~€ 11
GREEN SALAD WITH UNAGI DUCK chard leaves soybean sprouts nut sauce with cashew	€ 380 / ~€ 14
CAESAR SALAD WITH CHICKEN lettuce leaves tomatoes breaded yolk anchovy dressing	€ 320 / ~€ 12
ROAST BEEF SALAD wild rice popcorn candied orange peel aioli sauce	€ 300 / ~€ 11
CHERRY TOMATOES SALAD avocado ceviche dressing chili pepper	€ 280 / ~€ 10

SOUPS

GAZPACHO WITH BURRATA CREAM burrata cream oyster or shrimp vegetable tartar tomato gazpacho	€ 420 / ~€ 15
THAI CREAM SOUP coconut milk squid shrimp chili pepper	€ 280 / ~€ 10
PAULTRY BROTH cream cheese and meat ravioli light smoked yolk	€ 220 / ~€ 8

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MEAT & FISH

RIB EYE STEAK (USA) ceps cherry tomatoes sweet potato sauces	€ 1600 / ~€ 58
STEAK NEW YORK (USA) celery puree aged port wine sauce smoked leek	€ 1250 / ~€ 45
FILLET MIGNON (UKRAINE) smoked broccoli puree asparagus demi-glace sauce	€ 670 / ~€ 24
LAMB RACK (NEW ZEALAND) caramelized carrot mint sauce	€ 1280 / ~€ 46
DUCK LEG spicy pear orange chutney foie gras candy	€ 590 / ~€ 22
ANJOU PIGEON (FRANCE) sweet potato celery beetroot caramel	€ 550 / ~€ 20
MISO-GLAZED BLACK COD FILLET cauliflower puree potatoes roasted romaine	€ 1200 / ~€ 43
SEABASS WITH QUINOA MIX zucchini fennel sun dried tomatoes apple sauce	€ 720 / ~€ 26
NORWEGIAN SALMON SOUS VIDE asparagus puree cuttlefish ink risotto mango gel	€ 760 / ~€ 28

UKRAINIAN CLASSIC

UKRAINIAN BORSCH vegetables free-range chicken cream-salo	€ 350 / ~€ 13
SALO WITH RYE TOASTS mustard and garlic mousse horseradish cream	€ 190 / ~€ 7
OLIVIER SALAD WITH QUAIL boiled vegetables green pea mousse homemade mayonnaise	€ 350 / ~€ 13
CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 510 / ~€ 19
VARENYKY cep stuffing potato mousse truffle oil	€ 350 / ~€ 13

DESSERTS

KYIV CAKE	€ 250 / ~€ 9
CHOCOLATE VELVET CAKE WITH PASSION FRUIT	€ 240 / ~€ 9
NAPOLEON CAKE	€ 240 / ~€ 9
RAVIOLI WITH CHERRY ice cream from baked sour cream honey espuma	€ 240 / ~€ 9
SEMIFREDO VS TIRAMISU marble semifredo meringue chocolate sponge	€ 250 / ~€ 9
HOMEMADE ICE CREAM AND SORBETS	€ 90 / ~€ 4
CHEESE SELECTION	€ 920 / ~€ 33



DESIGN HOTEL
—
ROOFTOP RESTAURANT
—
A WORLD CLASS BAR

REFLECTING YOU