

# 11

ELEVEN MIRRORS



GASTRONOMIC EXPERIENCE

## ELEVEN MIRRORS

### TASTES OF THE WORLD

<b>BURRATA</b> tomato gazpacho   avocado   lovage pesto sauce	€ 480   ~€ 18
<b>TRIO OF SASHIMI TARTARE</b> tuna   salmon   sea bass	€ 500   ~€ 18
<b>SALMON TARTARE</b> scallop   sturgeon caviar   ponzu sauce	€ 490   ~€ 18
<b>STEAK TARTARE</b> bacon crunches   yolk   truffle sauce	€ 460   ~€ 17
<b>OYSTERS (HALF DOZEN)</b> tomato-balsamic sauce   raspberry sauce	€ 1140   ~€ 41
<b>WARM MARINATED ARTICHOKE</b> asparagus   jerusalem artichoke puree   carrot	€ 380   ~€ 14
<b>GRILLED SCALLOPS</b> sturgeon caviar   edamame beans   cream cheese sauce	€ 1190   ~€ 44
<b>KATAIFI SHRIMP</b> asparagus   fish espuma   lemongrass and thyme sauce	€ 580   ~€ 21
<b>FOIE GRAS ON BRIOCHE</b> forest berry puree   fresh berry	€ 590   ~€ 22
<b>BEEF TAGLIATA WITH WOK VEGETABLES</b> zucchini   cherry tomatoes   sweet bell pepper   yolk   oyster sauce	€ 450   ~€ 17

### SALADS

<b>TUNA POH-KEY SALAD</b> avocado   cucumber   spinach   crispy rice   ponzu sauce	€ 410   ~€ 15
<b>SEAFOOD SALAD</b> scallop   octopus   mussel   shrimp   mix of greens	€ 560   ~€ 20
<b>CRAB SALAD</b> mango   avocado   homemade mayonnaise	€ 640   ~€ 23
<b>GREEN SALAD WITH UNAGI DUCK</b> chard leaves   soybean sprouts   nut sauce with cashew	€ 380   ~€ 14
<b>CAESAR SALAD WITH CHICKEN</b> lettuce leaves   tomatoes   breaded yolk   anchovy dressing	€ 320   ~€ 12
<b>PEAR AND GOAT CHEESE SALAD</b> grilled pear   sharon   Chèvre goat cheese   mix salad   pistachios   honey sauce	€ 320   ~€ 12
<b>CHERRY TOMATOES SALAD</b> avocado   ceviche dressing   chili pepper	€ 290   ~€ 11

### SOUPS

<b>TOMATO SEAFOOD SOUP</b> Gamba Roja (Red Prawn)   seafood mix	€ 560   ~€ 21
<b>PUMPKIN CREAM SOUP WITH SHRIMP</b> ginger   almond milk   orange	€ 280   ~€ 10
<b>PAULTRY BROTH</b> cream cheese and meat ravioli   light smoked yolk	€ 220   ~€ 8

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### MEAT & FISH

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

### UKRAINIAN CLASSIC

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

### DESSERTS

<b>KYIV CAKE</b>	€ 250   ~€ 9
<b>CHOCOLATE VELVET CAKE WITH PASSION FRUIT</b>	€ 240   ~€ 9
<b>NAPOLEON CAKE</b>	€ 240   ~€ 9
<b>SEMIFREDO VS TIRAMISU</b> marble semifredo   meringue   chocolate sponge	€ 250   ~€ 9
<b>HOMEMADE ICE CREAM AND SORBETS</b>	€ 90   ~€ 4
<b>CHEESE SELECTION</b>	€ 920   ~€ 33



DESIGN HOTEL  
—  
ROOFTOP RESTAURANT  
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A WORLD CLASS BAR

REFLECTING YOU