

11

ELEVEN MIRRORS



GASTRONOMIC EXPERIENCE

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TASTES OF THE WORLD

BURRATA tomato gazpacho avocado lovage pesto sauce	€ 480 ~€ 15
SALMON TARTARE scallop sturgeon caviar ponzu sauce	€ 490 ~€ 15
BLUEFIN TUNA TARTARE avocado truffle	€ 650 ~€ 20
SHRIMP BOWL spinach wild rice cherry tomato asparagus asian dressing	€ 410 ~€ 12
OCTOPUS TENTACLE smashed vitelotte potato white asparagus wine and lemon coulis	€ 590 ~€ 18
OYSTERS (HALF DOZEN) tomato-balsamic sauce raspberry sauce	€ 1140 ~€ 35
STEAK TARTARE bacon crunches yolk truffle sauce	€ 460 ~€ 14
BEEF CARPACCIO 8 YO balsamic vinegar fennel ceviche sauce	€ 350 ~€ 11
WARM MARINATED ARTICHOKE asparagus jerusalem artichoke puree carrot	€ 380 ~€ 12
FOIE GRAS ON BRIOCHE forest berry puree fresh berry	€ 590 ~€ 18

SALADS

TUNA POH-KEY SALAD avocado cucumber spinach crispy rice ponzu sauce	€ 410 ~€ 12
SEAFOOD SALAD scallop octopus mussel shrimp mix of greens	€ 560 ~€ 17
CRAB SALAD mango avocado homemade mayonnaise	€ 640 ~€ 19
GREEN SALAD WITH UNAGI DUCK chard leaves soybean sprouts nut sauce with cashew	€ 380 ~€ 12
CAESAR SALAD WITH QUAIL lettuce cherry tomato breaded egg yolk anchovy sauce	€ 340 ~€ 10
GOAT CHEESE AND MELON SALAD honeysweet pear mixed greens pistachios raspberry sauce	€ 320 ~€ 10
CHERRY TOMATOES SALAD avocado ceviche dressing chili pepper	€ 290 ~€ 9

SOUPS

BROTH WITH RABBIT RAVIOLI poultry broth cherry tomato sweet pea pods	€ 190 ~€ 6
ASPARAGUS CREAM SOUP edamame beans cep quail egg yolk almond flakes	€ 290 ~€ 9
TOM YUM SEAFOOD SOUP octopus shrimp squid shiitake cherry tomato lime	€ 480 ~€ 15

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MEAT & FISH

RIB EYE STEAK (USA PRIME) ceps cherry tomatoes sweet potato sauces	€ 1600 ~€ 48
STEAK NEW YORK (USA) celery puree aged port wine sauce smoked leek	€ 1250 ~€ 38
FILLET MIGNON (UKRAINE) smoked broccoli puree asparagus demi-glace sauce	€ 670 ~€ 20
BEEF TAGLIATA WITH WOK VEGETABLES zucchini cherry tomatoes sweet bell pepper yolk oyster sauce	€ 520 ~€ 16
DUCK LEG spicy pear orange chutney wine sauce	€ 590 ~€ 18
RAVIOLI IN CREAMY SAUCE sea bass shrimp spinach Philadelphia	€ 420 ~€ 13
MUSHROOM RISOTTO chanterelles shiitake cep truffle paste	€ 380 ~€ 12
SEABASS WITH QUINOA MIX zucchini fennel sun dried tomatoes apple sauce	€ 580 ~€ 18
BLUE FIN TUNA STEAK artichoke pistachio puree unagi sauce	€ 890 ~€ 27
NORWEGIAN SALMON SOUS VIDE asparagus puree cuttlefish ink risotto mango gel	€ 610 ~€ 18

UKRAINIAN CLASSIC

UKRAINIAN BORSCH vegetables free-range chicken cream-salo	€ 350 ~€ 11
TRADITIONAL UKRAINIAN SNACK shovdar white pork fat cream lard mustard mousse horseradish cream	€ 210 ~€ 6
SEASONAL VEGETABLE SALAD mixed greens fresh vegetables cold pressed sunflower oil	€ 190 ~€ 6
CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 510 ~€ 15
VARENYKY chanterelle mousse truffle oil sour cream	€ 350 ~€ 11

DESSERTS

KYIV CAKE	€ 250 ~€ 8
CHOCOLATE VELVET CAKE WITH PASSION FRUIT	€ 240 ~€ 7
NAPOLEON CAKE	€ 240 ~€ 7
FRESH BERRY CRÈME BRÛLÉE TART	€ 250 ~€ 8
HOMEMADE ICE CREAM AND SORBETS	€ 90 ~€ 3



DESIGN HOTEL
—
ROOFTOP RESTAURANT
—
A WORLD CLASS BAR

REFLECTING YOU