

11

ELEVEN MIRRORS



GASTRONOMIC EXPERIENCE

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TASTES OF THE WORLD

BURRATA tomato gazpacho avocado lovage pesto sauce	€ 490 ~€ 14
SALMON TARTARE scallop sturgeon caviar ponzu sauce	€ 520 ~€ 15
BLUEFIN TUNA TARTARE avocado truffle	€ 650 ~€ 19
SHRIMP BOWL spinach wild rice cherry tomato asparagus asian dressing	€ 460 ~€ 14
OCTOPUS TENTACLE smashed vitelotte potato white asparagus wine and lemon coulis	€ 630 ~€ 19
OYSTERS (HALF DOZEN) tomato-balsamic sauce raspberry sauce	€ 1150 ~€ 34
STEAK TARTARE bacon crunches yolk truffle sauce cream cheese foam	€ 460 ~€ 14
BEEF CARPACCIO 8 YO balsamic vinegar fennel ceviche sauce	€ 350 ~€ 10
WARM MARINATED ARTICHOKE asparagus jerusalem artichoke puree carrot	€ 390 ~€ 11
FOIE GRAS ON BRIOCHE forest berry puree fresh berry	€ 590 ~€ 17
SEAFOOD AND LEMON GRASS CREAM SAUCE PLATEAU Carabineros shrimp Tiger prawns scallops mussels octopus tentacles	€ 2850 ~€ 84

SALADS

TUNA POH-KEY SALAD avocado cucumber spinach crispy rice ponzu sauce	€ 410 ~€ 12
SEAFOOD SALAD scallop octopus mussel shrimp mix of greens	€ 570 ~€ 17
CRAB SALAD mango avocado homemade mayonnaise	€ 640 ~€ 19
GREEN SALAD WITH UNAGI DUCK chard leaves soybean sprouts nut sauce with cashew	€ 380 ~€ 11
CAESAR SALAD WITH QUAIL lettuce cherry tomato breaded egg yolk anchovy sauce	€ 360 ~€ 11
GOAT CHEESE AND PERSIMONN SALAD honey sweet pear mixed salad greens pistachios raspberry sauce	€ 320 ~€ 9
GREEN VEGETABLE AND TOFU SALAD artichokes cherry tomatoes sweet bell peppers sunchoke mousse pecan nuts edamame beans honey and raspberry sauce	€ 340 ~€ 10

SOUPS

BROTH WITH RABBIT RAVIOLI poultry broth cherry tomato sweet pea pods	€ 190 ~€ 6
TOM YUM SEAFOOD SOUP octopus shrimp squid shiitake cherry tomato lime	€ 480 ~€ 14
CHEESE AND ONION SOUP chicken broth puff pastry	€ 180 ~€ 5

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MEAT & FISH

RIB EYE STEAK (USA) PRIME ceps cherry tomatoes sweet potato sauces	€ 1700 ~€ 50
STEAK NEW YORK (USA) celery puree aged port wine sauce smoked leek	€ 1250 ~€ 37
FILLET MIGNON (UKRAINE) smoked broccoli puree asparagus demi-glace sauce	€ 680 ~€ 20
BEEF TAGLIATA WITH WOK VEGETABLES zucchini cherry tomatoes sweet bell pepper yolk oyster sauce	€ 520 ~€ 15
DUCK FILLET pineapple gratin raspberry sauce	€ 520 ~€ 15
RAVIOLI IN CREAMY SAUCE sea bass shrimp spinach Philadelphia	€ 430 ~€ 13
MUSHROOM RISOTTO chanterelles shiitake cep truffle paste	€ 390 ~€ 11
CHILEAN SEA BASS WITH CREAM AND CRAB SAUCE rice cherry tomatoes apple and lemon sauce	€ 1190 ~€ 35
BLUE FIN TUNA STEAK artichoke pistachio puree unagi sauce	€ 890 ~€ 26
NORWEGIAN SALMON SOUS VIDE asparagus puree cuttlefish ink risotto mango gel	€ 610 ~€ 18

UKRAINIAN CLASSIC

UKRAINIAN BORSCH vegetables rack of veal cream-salo	€ 350 ~€ 10
TRADITIONAL UKRAINIAN SNACK shovdar white pork fat cream lard mustard mousse horseradish cream	€ 220 ~€ 6
RABBIT LIVER AND CHANTERELLE MUSHROOM SALAD mixed salad greens stewed apple grapes hazelnut cream sauce	€ 370 ~€ 11
CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 510 ~€ 15
VARENYKY chanterelle mousse truffle oil sour cream	€ 350 ~€ 10

DESSERTS

KYIV CAKE	€ 250 ~€ 7
CHOCOLATE VELVET CAKE WITH PASSION FRUIT	€ 240 ~€ 7
NAPOLEON CAKE	€ 250 ~€ 7
PAVLOVA DELICATE DESSERT	€ 250 ~€ 7
ASSORTED CHEESES AND MOSTARDA truffle brie grappa and fruit cheese cheese soaked in Barolo wine chèvre gorgonzola grapes nuts rye croutons	€ 650 ~€ 19



DESIGN HOTEL
—
ROOFTOP RESTAURANT
—
A WORLD CLASS BAR

REFLECTING YOU