

11

ELEVEN MIRRORS



GASTRONOMIC EXPERIENCE

ELEVEN MIRRORS

TASTES OF THE WORLD

OYSTERS (HALF DOZEN) tomato-balsamic sauce raspberry sauce	€ 1150 ~€ 34
SALMON CEVICHE 🍷 scallop mango chili cilantro shallots ceviche sauce	€ 590 ~€ 18
BLUEFIN TUNA TARTARE avocado truffle	€ 650 ~€ 19
SHRIMP BOWL spinach wild rice cherry tomato asparagus asian dressing	€ 460 ~€ 14
BEEF CARPACCIO 8 YO balsamic vinegar fennel ceviche sauce	€ 390 ~€ 12
BURRATA 🍷 tomato gazpacho avocado lovage pesto sauce	€ 490 ~€ 15
OCTOPUS TENTACLE smashed vitelotte potato white asparagus wine and lemon coulis	€ 670 ~€ 20
SEAFOOD AND LEMON GRASS CREAM SAUCE PLATEAU carabineros shrimp tiger prawn scallop mussel octopus tentacle baked Rockefeller oyster	€ 3450 ~€102
FOIE GRAS ON BRIOCHE forest berry puree fresh berry	€ 640 ~€19
DUCK FILLET pineapple gratin raspberry sauce	€ 530 ~€ 16
WARM MARINATED ARTICHOKE 🍷 asparagus jerusalem artichoke puree carrot	€ 390 ~€ 12

SALADS

TUNA POH-KEY avocado cucumber spinach crispy rice ponzu sauce	€ 430 ~€ 13
CRAB SALAD mango avocado homemade mayonnaise	€ 650 ~€ 19
SEAFOOD SALAD scallop octopus mussel shrimp mix of greens	€ 580 ~€ 17
FRESH SALAD WITH UNAGI DUCK chard leaves spinach soybean sprouts nut sauce with cashew	€ 380 ~€ 11
CAESAR SALAD WITH QUAIL lettuce cherry tomato breaded egg yolk anchovy sauce	€ 420 ~€ 12
GOAT CHEESE AND PITAHAYA SALAD 🍷 strawberry mixed salad greens pistachios raspberry sauce	€ 390 ~€ 12
GREEN VEGETABLE AND TOFU SALAD 🍷 artichoke cherry tomato sweet bell pepper sunchoke mousse pecan nuts edamame beans honey and raspberry sauce	€ 340 ~€ 10

SOUPS

TOMATO AND GRILLED PEPPER GAZPACHO 🍷 basil yoghurt sorbet	€ 230 ~€ 7
TOM YUM SEAFOOD SOUP 🍷 octopus tiger prawn squid shiitake cherry tomato lime	€ 490 ~€ 15
CREAM SOUP PARMENTIER 🍷 potato butter cream morels truffle oil sweet potato chips	€ 340 ~€ 10

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WORLD CLASSIC

RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) kenyan beans baby corn pak choi king oyster mushroom	€ 4850 ~€ 144
STEAK NEW YORK (PRIME, USA) celery puree aged port wine sauce smoked leek	€ 1650 ~€ 49
FILLET MIGNON (UKRAINE) smoked broccoli puree asparagus demi-glace sauce	€ 720 ~€ 21
BEEF TAGLIATA WITH WOK VEGETABLES zucchini cherry tomatoe sweet bell pepper yolk oyster sauce	€ 540 ~€ 16
BEEF WELLINGTON* sweet potato cream spinach wine & berry demi-glace sauce	€ 860 ~€ 26
RAVIOLI IN CREAMY SAUCE sea bass shrimp spinach Philadelphia	€ 470 ~€ 14
SEAFOOD RISOTTO scallop octopus tentacles shrimp squid bisque sauce	€ 650 ~€ 19
CHILEAN SEA BASS WITH CREAM AND CRAB SAUCE rice vegetable salsa cherry tomato apple and lemon sauce	€ 1190 ~€ 35
BLUEFIN TUNA STEAK artichoke pistachio puree unagi sauce	€ 890 ~€ 26
NORWEGIAN SALMON SOUS VIDE asparagus puree cuttlefish ink risotto mango gel	€ 610 ~€ 18

UKRAINIAN CLASSIC

STURGEON CAVIAR young potato pancakes sour cream sauce	€ 3500 ~€ 104
RABBIT LIVER AND CHANTERELLE MUSHROOM mixed salad greens stewed apple grapes hazelnut cream sauce	€ 370 ~€ 11
UKRAINIAN BORSCH vegetables rack of veal cream-salo	€ 350 ~€ 10
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
NINE CHOCOLATE TEXTURES	€ 290 ~€ 9
CHEESECAKE NEW YORK	€ 250 ~€ 7
RED APPLE DESSERT	€ 260 ~€ 8
LEMON TART	€ 270 ~€ 8
ASSORTED CHEESES AND MOSTARDA	€ 650 ~€ 19

* Long-cooked dish

🍄 – vegetarian food; 🌶️ – spicy food



DESIGN HOTEL
—
ROOFTOP RESTAURANT
—
A WORLD CLASS BAR

REFLECTING YOU