

ELEVEN MIRRORS

TASTES OF THE WORLD

OYSTERS (HALF DOZEN) tomato-balsamic sauce raspberry sauce	€ 1500 ~€ 47
SALMON CEVICHE 🍷 scallop mango chili cilantro shallots ceviche sauce	€ 650 ~€ 20
TUNA TARTARE avocado truffle	€ 760 ~€ 24
SHRIMP BOWL spinach wild rice cherry tomato asparagus asian dressing	€ 590 ~€ 18
BEEF CARPACCIO 8 YO balsamic vinegar fennel ceviche sauce	€ 450 ~€ 14
BURRATA 🍷 tomato gazpacho avocado lovage pesto sauce	€ 550 ~€ 17
OCTOPUS TENTACLE smashed vitelotte potato white asparagus wine and lemon coulis	€ 790 ~€ 25
SEAFOOD AND LEMON GRASS CREAM SAUCE PLATEAU carabineros shrimp tiger prawn scallop mussel octopus tentacle baked Rockefeller oyster	€ 3950 ~€ 123
FOIE GRAS ON BRIOCHE forest berry puree fresh berry	€ 690 ~€ 22
DUCK FILLET pineapple gratin raspberry sauce	€ 580 ~€ 18
WARM MARINATED ARTICHOKEs 🍷 asparagus jerusalem artichoke puree carrot	€ 430 ~€ 13

SALADS

TUNA POH-KEY avocado cucumber spinach crispy rice ponzu sauce	€ 470 ~€ 15
CRAB SALAD mango avocado homemade mayonnaise	€ 750 ~€ 23
SEAFOOD SALAD scallop octopus mussel shrimp mix of greens	€ 720 ~€ 23
FRESH SALAD WITH UNAGI DUCK chard leaves spinach soybean sprouts nut sauce with cashew	€ 390 ~€ 12
CAESAR SALAD WITH QUAIL lettuce cherry tomato breaded egg yolk anchovy sauce	€ 490 ~€ 15
GOAT CHEESE AND PITAHAYA SALAD 🍷 strawberry mixed salad greens pistachios raspberry sauce	€ 450 ~€ 14
GREEN VEGETABLE AND TOFU SALAD 🍷 artichoke cherry tomato sweet bell pepper sunchoke mousse pecan nuts edamame beans honey and raspberry sauce	€ 370 ~€ 12

SOUPS

TOM YUM SEAFOOD SOUP 🍷 octopus tiger prawn squid shiitake cherry tomato lime	€ 620 ~€ 19
CREAM SOUP PARMENTIER 🍷 potato butter cream morels truffle oil sweet potato chips	€ 420 ~€ 13

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WORLD CLASSIC

RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) kenyan beans baby corn pak choi king oyster mushroom	€ 4950 ~€ 155
STEAK NEW YORK (PRIME, USA) celery puree aged port wine sauce smoked leek	€ 1950 ~€ 61
FILLET MIGNON (UKRAINE) smoked broccoli puree asparagus demi-glace sauce	€ 790 ~€ 25
BEEF TAGLIATA WITH WOK VEGETABLES zucchini cherry tomatoe sweet bell pepper yolk oyster sauce	€ 620 ~€ 19
BEEF WELLINGTON* sweet potato cream spinach wine & berry demi-glace sauce	€ 970 ~€ 30
RAVIOLI IN CREAMY SAUCE sea bass shrimp spinach Philadelphia	€ 550 ~€ 17
SEAFOOD RISOTTO scallop octopus tentacles shrimp squid bisque sauce	€ 790 ~€ 25
CHILEAN SEA BASS WITH CREAM AND CRAB SAUCE rice vegetable salsa cherry tomato apple and lemon sauce	€ 1450 ~€ 45
TUNA STEAK artichoke pistachio puree unagi sauce	€ 990 ~€ 31
NORWEGIAN SALMON SOUS VIDE asparagus puree cuttlefish ink risotto mango gel	€ 750 ~€ 23

UKRAINIAN CLASSIC

STURGEON CAVIAR boiled potato pancakes sour cream sauce	€ 3700 ~€ 116
VEGETABLE SALAD 🌿 tomatos cucumber grilled pepper mix of greens pumpkin seeds pumpkin oil	€ 370 ~€ 12
UKRAINIAN BORSCH vegetables rack of veal cream-salo	€ 390 ~€ 12
CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 590 ~€ 18
VARENYKY 🌿 chanterelle mousse truffle oil sour cream	€ 390 ~€ 12

DESSERTS

KYIV CAKE	€ 350 ~€ 11
NINE CHOCOLATE TEXTURES	€ 350 ~€ 11
CHEESECAKE NEW YORK	€ 290 ~€ 9
RED APPLE DESSERT	€ 290 ~€ 9
LEMON TART	€ 290 ~€ 9
ASSORTED CHEESES AND MOSTARDA	€ 980 ~€ 31

* Long-cooked dish

🌿 – vegetarian food; 🌶️ – spicy food



DESIGN HOTEL
—
ROOFTOP RESTAURANT
—
A WORLD CLASS BAR

REFLECTING YOU