

# ELEVEN MIRRORS

## TASTES OF THE WORLD


	<b>UKRAINIAN APPETIZERS COLLECTION</b> classic lard   lard with meat   lard cream   pickles   horseradish cream   mustard	€ 400   ~€ 10
	<b>STURGEON CAVIAR</b> potato   pancakes   sour cream sauce	€ 4900   ~€ 122,5
	<b>VEAL TONGUE</b> mashed potatoes   asparagus   cucumber   white horseradish sauce	€ 470   ~€ 12
	<b>GRILLED BRIE</b> 🍴 grilled grape   fried caper   berries   raspberry sauce	€ 580   ~€ 14,5
	<b>BEEF TARTARE</b> caper   egg yolk   parmesan cream   truffle sauce	€ 460   ~€ 11,5
	<b>FOIE GRAS</b> brioche   strawberry   forest berry sauce	€ 690   ~€ 17,5
	<b>OCTOPUS CARPACCIO</b> caper   parmesan   horseradish and truffle sauce	€ 750   ~€ 19
	<b>SALMON SEVICE</b> 🍴 scallop   mango   chili   cilantro   ceviche sauce	€ 590   ~€ 15
	<b>TUNA TARTARE</b> avocado   truffle   ponzu sauce	€ 870   ~€ 22
	<b>SEABASS CRUDO</b> avocado   tomato gel   bergamot sauce	€ 640   ~€ 16
	<b>OCTOPUS TENTACLE</b> potato   cherry tomato   zucchini   butterfly pea gel   wine and lemon sauce	€ 850   ~€ 21,5
	<b>PRAWN POPCORN</b> creamy and lemongrass sauce	€ 450   ~€ 11,5

## SALADS

	<b>VEGETABLE SALAD</b> 🍴 bell pepper   cucumber   cherry tomato   cabbage   salads mix   pumpkin seed oil	€ 280   ~€ 7
	<b>CRAB SALAD</b> tobiko   mango   mayonnaise	€ 1690   ~€ 42,5
	<b>SEAFOOD SALAD</b> scallop   octopus   mussel   shrimp   salads mix   mango sauce	€ 1100   ~€ 27,5
	<b>TUNA SALAD</b> cucumber   avocado   baby spinach   soy and sesame sauce	€ 760   ~€ 19
	<b>BEEF &amp; BEEF SALAD</b> beef tomato   shiitake   onion   cream balsamic   olive oil	€ 530   ~€ 13,5
	<b>FRESH SALAD WITH UNAGI DUCK</b> chard leaves   spinach   soybean sprouts   nut sauce with cashew	€ 490   ~€ 12,5
	<b>GREEN SALAD</b> 🍴 asparagus   edamame beans   cucumber   avocado   salads mix   walnut   nutmeg   citrus minty sauce	€ 420   ~€ 10,5
	<b>GOAT CHEESE SALAD</b> 🍴 caramel pear   strawberry   salads mix   pistachios   raspberry sauce	€ 450   ~€ 11,5

# ELEVEN MIRRORS


## SOUPS

 <b>UKRAINIAN BORSCH</b> beef   cream-salo	€ 450   ~€ 11,5
<b>TOM YUM</b> 🌶️ octopus   tiger prawn   squid   black wood ear mushroom   cherry tomato   lime	€ 980   ~€ 24,5

## WORLD CLASSICS

 <b>FILLET MIGNON (UKRAINE)</b> smoked broccoli puree   king oyster mushroom   hazelnut and foie gras sauce	€ 930   ~€ 23,5
 <b>CHICKEN KYIV</b> potato cream with dijon mustard   tomato confiture	€ 480   ~€ 12
 <b>VARENYKY</b> 🌿 ceps   chanterelle mousse   truffle oil   sour cream	€ 400   ~€ 10
<b>RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9)</b> potato   bell pepper   zucchini   wine and berry sauce	€ 6900   ~€ 172,5
<b>STEAK NEW YORK (PRIME, USA)</b> celery puree   aged port wine sauce	€ 3250   ~€ 81,5
<b>RACK OF LAMB (NEW ZEALAND)</b> aubergine in sweet and sour sauce   bell pepper   blackberry sauce	€ 1650   ~€ 41,5
<b>DUCK FILLET</b> rhubarb puree   strawberry   berries   strawberry gel	€ 590   ~€ 15
<b>RAVIOLI</b> sea bass   shrimp   spinach   philadelphia   creamy sauce	€ 610   ~€ 15,5
<b>SEAFOOD RISOTTO</b> scallop   octopus tentacles   shrimp   squid   bisque sauce	€ 930   ~€ 23,5
<b>CHILEAN SEA BASS</b> zucchini   prawn cream	€ 1650   ~€ 41,5
<b>SEA BREAM FILLET</b> potato   olive   cherry tomato   caper   snow peas   olive and anchovy sauce	€ 890   ~€ 22,5
<b>NORWEGIAN SALMON SOUS VIDE</b> parmesan blue rise   pak choi   mango gel   bergamot gel	€ 950   ~€ 24
<b>FISHES AND SHRIMP MEDALLIONS</b> mashed potatoes with wasabi   creamy and lemongrass sauce	€ 740   ~€ 18,5
<b>EGGPLANT</b> 🌿 cherry tomato   mushroom   tomato and sesame sauce   cauliflower sauce	€ 490   ~€ 12,5

## DESSERTS

 <b>KYIV CAKE</b>	€ 300   ~€ 7,5
<b>BERRIES WITH MASCARPONE CREAM</b>	€ 300   ~€ 7,5
<b>CHOCOLATE PASSION FRUIT</b>	€ 300   ~€ 7,5

🌿 — vegetarian food; 🌶️ — spicy food

Please notify your server of any dietary restrictions or allergies before ordering.