

ELEVEN MIRRORS

TASTES OF THE WORLD

	UKRAINIAN APPETAIZERS COLLECTION classic lard lard with meat lard cream pickles horseradish cream mustard	€ 450		~€ 11
	VEAL TONGUE mashed potatoes asparagus cucumber white horseradish sauce	€ 530		~€ 13
	STURGEON CAVIAR potato pancakes sour cream sauce	€ 4900		~€ 117
	TATAKI WAGYU 🍖 cilantro chili ginger root ponzu sauce	€ 2550		~€ 61
	BEEF TARTARE caper egg yolk parmesan cream truffle sauce	€ 460		~€ 11
	DRY AGE BEEF CARPACCIO truffle cream cheese rocket salad parmesan truffle oil	€ 1190		~€ 28
	FOIE GRAS brioche strawberry forest berry sauce	€ 690		~€ 16
	RABBIT CAPUNET savoy cabbage cep mushroom's demiglas creamy sauce	€ 530		~€ 13
	BRIOCHE LOBSTER ROLL guacamole kim chi sauce	€ 1850		~€ 44
	SHRIMPS CARPACCIO avocado cherry tomato yuzu gel	€ 480		~€ 11
	SALMON SEVICHE 🍖 scallop mango chili cilantro sevice sauce	€ 590		~€ 14
	TUNA TARTARE avocado truffle ponzu sauce	€ 870		~€ 21
	SEABASS SEVICHE avocado yuzu dressing	€ 690		~€ 16
	OCTOPUS TENTACLE potato cherry tomato zucchini butterfly pea gel wine and lemon sauce	€ 990		~€ 24
	PRAWN POPCORN ponzu sauce	€ 490		~€ 12
	BURRATA DI BUFALA caramelized bacon sicilian orange cilantro butter	€ 690		~€ 16
	GRILLED BRIE 🍷 grilled grape fried caper berries raspberry sauce	€ 650		~€ 15
	FRIED EGGPLANT straccitella walnut mousse prune syrup	€ 410		~€ 10

SALADS


	OLIVIER SALAD quail boiled vegetables mayonnaise	€ 480		~€ 11
	VEGETABLE SALAD 🍷 bell pepper cucumber cherry tomato radish cabbage salads mix olive oil	€ 280		~€ 7
	STEAK SALAD beef PRIME, USA salads mix pickled radish horseradish sauce	€ 1250		~€ 30
	BEEF & BEEF SALAD beef tomato shiitake onion cream balsamic olive oil	€ 530		~€ 13
	SALAD WITH GUINEA FOWL romaine lemon crumb buffalo ryazhanka (baked fermented milk) mousse	€ 750		~€ 18
	FRESH SALAD WITH UNAGI DUCK chard leaves spinach soybean sprouts nut sauce with cashew	€ 490		~€ 12
	KING CRAB SALAD red caviar mango mayonnaise	€ 1950		~€ 46
	SEAFOOD SALAD scallop octopus mussel shrimp salads mix mango sauce	€ 1150		~€ 27

ELEVEN MIRRORS

SALADS

BURNED TUNA SALAD	€ 760		~€ 18
pickled daikon ham jelly peanut sause			
BUCHE DE CHEVRE GOAT CHEESE SALAD 🌿	€ 550		~€ 13
caramel pear strawberry salads mix pistachios raspberry sauce			
GREEN SALAD 🌿	€ 420		~€ 10
asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce			


SOUPS

 UKRAINIAN BORSCH	€ 450		~€ 11
beef cream-salo			
TOM YUM 🌶️	€ 980		~€ 23
octopus tiger prawn squid black wood ear mushroom cherry tomato lime			
PARMESAN CREAM SOUPE	€ 650		~€ 15
black truffle bacon crouton edamame beans			

WORLD CLASSICS

 FILLET MIGNON (UKRAINE)	€ 930		~€ 22
smoked broccoli puree king oyster mushroom hazelnut and foie gras sauce			
 CHICKEN KYIV	€ 490		~€ 12
potato cream with dijon mustard tomato confiture			
 VARENYKY 🌿	€ 460		~€ 11
ceps chanterelle mousse truffle oil sour cream			
RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9)	€ 6900		~€ 164
potato bell pepper zucchini wine and berry sauce			
STEAK NEW YORK (PRIME, USA)	€ 3450		~€ 82
celery puree aged port wine sauce			
RACK OF LAMB (NEW ZEALAND)	€ 1750		~€ 42
aubergine in sweet and sour sauce bell pepper blackberry sauce			
PEKIN DUCK CONFIT	€ 720		~€ 17
parsnip root puree poppy seeds			
BLACK COD	€ 1560		~€ 37
pak choi miso			
CHILEAN SEA BASS	€ 1650		~€ 39
zucchini prawn cream			
SEA BREAM	€ 890		~€ 21
potato olive cherry tomato caper snow peas olive and anchovy sauce			
NORWEGIAN SALMON SOUS VIDE	€ 950		~€ 23
parmesan blue rise pak choi mango gel			
FISHES AND SHRIMP MEDALLIONS	€ 740		~€ 18
mashed potatoes with wasabi creamy and lemongrass sauce			
RAVIOLI	€ 630		~€ 16
sea bass shrimp spinach philadelphia creamy sauce			
SEAFOOD RISOTTO	€ 930		~€ 25,5
scallop octopus tentacles shrimp squid bisque sauce			
EGGPLANT 🌿	€ 490		~€ 12
cherry tomato mushroom tomato and sesame sauce cauliflower sauce			

DESSERTS

 KYIV CAKE	€ 350		~€ 8
BERRIES WITH MASCARPONE CREAM	€ 350		~€ 8
CHOCOLATE PASSION FRUIT	€ 350		~€ 8
MANDARINE MOUSSE	€ 350		~€ 8

🌿 – vegetarian food; 🌶️ – spicy food

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