

ELEVEN MIRRORS

TASTES OF THE WORLD


	UKRAINIAN APPETIZERS 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
	FOIE GRAS brioche strawberry forest berry sauce	€ 1350		~€ 32
	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
	GRILLED BRIE grilled grape fried caper berries raspberry sauce	€ 700		~€ 17
	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	€ 1450		~€ 35
	BEEF & BEEF SALAD beef tomato shiitake onion cream balsamic olive oil	€ 530		~€ 13
	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
	BURNED TUNA SALAD pickled daikon ham jelly peanut sauce	€ 760		~€ 18
	BUCHE DE CHEVRE GOAT CHEESE SALAD 🍷 caramel pear strawberry salads mix pistachios raspberry sauce	€ 550		~€ 13
	GREEN SALAD 🍃 asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce	€ 420		~€ 10

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SOUPS

	UKRAINIAN BORSCH beef cream-salo	€ 450		~€ 11
	TOM YUM 🌶️ octopus tiger prawn squid black wood ear mushroom cherry tomato lime	€ 1150		~€ 27
	PARMESAN CREAM SOUPE black truffle bacon crouton edamame beans	€ 650		~€ 15

WORLD CLASSICS

	FILLET MIGNON (UKRAINE) smoked broccoli puree king oyster mushroom hazelnut and foie gras sauce	€ 1100		~€ 26
	CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 550		~€ 13
	VARENYKY 🌿 ceps chanterelle mousse truffle oil sour cream	€ 460		~€ 11
	RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) potato bell pepper zucchini wine and berry sauce	€ 6900		~€ 164
	STEAK NEW YORK (PRIME, USA) celery puree aged port wine sauce	€ 3450		~€ 82
	RACK OF LAMB (NEW ZEALAND) aubergine in sweet and sour sauce bell pepper blackberry sauce	€ 1750		~€ 42
	FRENCH STYLE PIGEON smoked eel foie gras baked apple puree wine sauce	€ 1650		~€ 39
	CHICKEN WELLINGTON celery puree porto sauce * long-cooked dish	€ 1100		~€ 26
	PEKIN DUCK CONFIT parsnip root puree poppy seeds	€ 750		~€ 18
	BLACK COD pak choi miso	€ 1600		~€ 38
	CHILEAN SEA BASS zucchini prawn cream	€ 1900		~€ 45
	SEA BREAM potato olive cherry tomato caper snow peas olive and anchovy sauce	€ 950		~€ 23
	NORWEGIAN SALMON SOUS VIDE parmesan blue rise pak choi mango gel	€ 1100		~€ 26
	FISHES AND SHRIMP MEDALLIONS mashed potatoes with wasabi creamy and lemongrass sauce	€ 750		~€ 18
	RAVIOLI sea bass shrimp spinach philadelphia creamy sauce	€ 650		~€ 16
	SEAFOOD RISOTTO scallop octopus tentacles shrimp squid bisque sauce	€ 990		~€ 25,5

DESSERTS

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

🌿 — vegetarian food; 🌶️ — spicy food

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