


# ELEVEN MIRRORS

## TASTES OF THE WORLD

	<b>UKRAINIAN APPETIZERS COLLECTION</b> classic lard   lard with meat   lard cream   pickles   horseradish cream   mustard	€ 450		~€ 11
	<b>VEAL TONGUE</b> mashed potatoes   asparagus   cucumber   white horseradish sauce	€ 590		~€ 14
	<b>STURGEON CAVIAR</b> potato   pancakes   toasts   butter   sour cream sauce	€ 4900		~€ 117
	<b>TATAKI WAGYU</b> 🍖 cilantro   chili   ginger root   ponzu sauce	€ 2550		~€ 61
	<b>BEEF TARTARE</b> caper   egg yolk   parmesan cream   truffle sauce	€ 550		~€ 13
	<b>ROAST BEEF</b> cherry tomato   cucumber   caper   tonnato sauce	€ 480		~€ 11
	<b>DRY AGE BEEF CARPACCIO</b> black truffle   truffle cream cheese   rocket salad   parmesan   truffle oil	€ 1350		~€ 32
	<b>FOIE GRAS</b> brioche   strawberry   forest berry sauce	€ 1350		~€ 32
	<b>GOLD OYSTERS (HALF DOZEN)</b> sake sorbet   apple-ginger sorbet   raspberry sorbet	€ 3900		~€ 93
	<b>SCALLOP</b> black caviar   sauce berblanc	€ 1500		~€ 36
	<b>OCTOPUS TENTACLE</b> potato   cherry tomato   zucchini   butterfly pea gel   wine and lemon sauce	€ 990		~€ 24
	<b>SALMON SEVICHE</b> scallop   mango   chili   cilantro   sevice sauce	€ 700		~€ 17
	<b>TUNA TARTARE</b> avocado   truffle   ponzu sauce	€ 870		~€ 21
	<b>PRAWN POPCORN</b> ponzu sauce	€ 550		~€ 13
	<b>SPRING ROLL</b> eel tempura   vegetables   buche de chevre goat cheese   unagi sauce	€ 850		~€ 20
	<b>ZUCCHINI ROLL WITH SHRIMP</b> cherry tomato   avocado   apple   tarragon   creme fresh	€ 600		~€ 14
	<b>GRILLED BRIE</b> grilled grape   fried caper   berries   raspberry sauce	€ 700		~€ 17
	<b>BURRATA</b> 🍷 yellow and red cherry tomatoes   roasted pepper   basil granita	€ 850		~€ 20
	<b>FRIED EGGPLANT</b> 🍷 straccitella di bufala   walnut mousse   prune syrup	€ 410		~€ 10

## SALADS

	<b>VEGETABLE SALAD</b> 🍷 bell pepper   cucumber   cherry tomato   radish   cabbage   salads mix   olive oil	€ 350		~€ 8
	<b>BEEF SALAD</b> cherry tomato   shiitake   onion   cream balsamic   olive oil	€ 690		~€ 16
	<b>FRESH SALAD WITH UNAGI DUCK</b> chard leaves   spinach   soybean sprouts   nut sauce with cashew	€ 550		~€ 13
	<b>BURNED TUNA SALAD</b> pickled daikon   ham jelly   peanut sauce	€ 760		~€ 18
	<b>KING CRAB SALAD</b> red caviar   mango   mayonnaise	€ 1950		~€ 46
	<b>SEAFOOD SALAD</b> scallop   octopus   mussel   shrimp   salads mix   mango sauce	€ 1250		~€ 30

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## SALADS

**BUCHE DE CHEVRE GOAT CHEESE SALAD** 🌿 € 650 | ~€ 15  
caramel pear | strawberry | pitahaya | salads mix | pistachios | raspberry sauce

**GREEN SALAD** 🌿 € 520 | ~€ 12  
asparagus | edamame beans | cucumber | avocado | salads mix | walnut | nutmeg | citrus minty sauce


## SOUPS

 **UKRAINIAN BORSCH** € 450 | ~€ 11  
beef | cream-salo


**GASPACCIO** € 450 | ~€ 11  
prawns | veg tartare | parmesan cream | basil granita

**TOM YUM** 🌶️ € 1350 | ~€ 32  
octopus | tiger prawn | squid | black wood ear mushroom | cherry tomato | lime

## WORLD CLASSICS

 **FILLET MIGNION (UKRAINE)** € 1100 | ~€ 26  
smoked broccoli puree | king oyster mushroom | hazelnut and foie gras sauce

 **CHICKEN KYIV** € 550 | ~€ 13  
potato cream with dijon mustard | tomato confiture

 **VARENYKY** 🌿 € 460 | ~€ 11  
ceps | chanterelle mousse | truffle oil | sour cream

**RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9)** € 7900 | ~€ 188  
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

**DUCK FILLET** € 850 | ~€ 20  
fresh berries | strawberry coolie | chocolate | citron sauce

**FRENCH STYLE PIGEON** € 1650 | ~€ 39  
smoked eel | foie gras | baked apple puree | wine sauce

**BLACK COD** € 1600 | ~€ 38  
pak choi | miso

**CHILEAN SEA BASS** € 1900 | ~€ 45  
zucchini | prawn cream

**SEA BREAM** € 950 | ~€ 23  
potato | olive | cherry tomato | caper | snow peas | olive and anchovy sauce

**NORWEGIAN SALMON SOUS VIDE** € 1300 | ~€ 31  
parmesan blue rice | pak choi | mango gel | bergamot gel


**FISH AND SHRIMP MEDALLIONS** € 990 | ~€ 24  
mashed potatoes with wasabi | creamy and lemongrass sauce

**RAVIOLI** € 800 | ~€ 16  
sea bass | shrimp | spinach | philadelphia | creamy sauce

**SEAFOOD RISOTTO** € 1250 | ~€ 25,5  
scallop | octopus tentacles | shrimp | squid | bisque sauce

**TRUFFLE PASTA** € 750 | ~€ 18  
black truffle | morels | parmesan | creamy sauce

## DESSERTS

 **KYIV CAKE** € 400 | ~€ 10

**BERRIES WITH MASCARPONE CREAM** € 400 | ~€ 10

**CHOCOLATE PASSION FRUIT** € 400 | ~€ 10

🌿 – vegetarian food; 🌶️ – spicy food

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