


ELEVEN MIRRORS





TASTES OF THE WORLD

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|  UKRAINIAN APPETIZERS COLLECTION | € 550 ~ € 13 |
| classic lard lard with meat lard cream pickles horseradish cream mustard | |
|  STURGEON CAVIAR | € 4900 ~ € 117 |
| potato pancakes toasts butter sour cream sauce | |
|  VEAL TONGUE | € 850 ~ € 20 |
| mashed potatoes asparagus cucumber white horseradish sauce | |
| TASTES OF THE WORLD DISCOVERY SET | € 1600 ~ € 38 |
| beef tartare foie gras veal tongue salmon sevice tuna tartare | |
| TATAKI WAGYU | € 3200 ~ € 76 |
| grilled baby romaine roasted pepper cherry tomato kabayaki sauce | |
| BEEF TARTARE | € 850 ~ € 20 |
| caper egg yolk parmesan cream truffle sauce | |
| BEEF CARPACCIO | € 1100 ~ € 26 |
| black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil | |
| DRIED DUCK FILLET | € 950 ~ € 23 |
| duck hearts shimeji blackberry elderberry sauce | |
| FOIE GRAS | € 1950 ~ € 46 |
| brioche strawberry forest berry sauce | |
| SALMON SEVICHE | € 800 ~ € 19 |
| scallop mango chili cilantro sevice sause sriracha sauce | |
| TUNA TARTARE | € 900 ~ € 21 |
| avocado truffle mango lychee sorbet ponzu sauce | |
| SOCKEYE SALMON | € 950 ~ € 23 |
| rocket salad orange fillet parmesan elderberry caper citron sauce | |
| BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN) | € 2300 ~ € 55 |
| apple and ginger sorbet raspberry sorbet | |
| SPRING ROLL | € 950 ~ € 23 |
| eel tempura vegetables buche de chevre goat cheese unagi sauce | |
| OCTOPUS TENTACLE | € 1500 ~ € 36 |
| mashed fried potato romaine lettuce blue butterfly pea gel | |
| PRAWN POPCORN | € 750 ~ € 18 |
| tom yum sauce | |
| BRIE CREME BRULEE CHEESE | € 1200 ~ € 29 |
| fresh berries raspberry mustard | |
| EGGPLANT 🍄 | € 950 ~ € 23 |
| shiitake spinach vegan mayonnaise tomato and sesame sauce | |

SALADS

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|  VEGETABLE SALAD 🍄 | € 750 ~ € 18 |
| asparagus cherry tomato baby carrot broccoli baby corn enoki mushrooms quinoa yogurt sauce | |
| BEEF SALAD | € 850 ~ € 20 |
| avocado beaten cucumbers cilantro wine vinegar glaze | |
| FRESH SALAD WITH UNAGI DUCK | € 850 ~ € 20 |
| avocado chard leaves spinach soybean sprouts nut sauce with cashew | |
| EEL SALAD | € 950 ~ € 23 |
| avocado baby spinach orange fillet quinoa arame algae tobiko caviar espuma kabayaki sauce | |
| KING CRAB SALAD | € 2450 ~ € 58 |
| red caviar mango avocado cucumber mayonnaise | |
| SEAFOOD SALAD | € 1450 ~ € 35 |
| scallop octopus mussel shrimp avocado salads mix orange fillet mango sauce | |

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| SALADS | BUCHE DE CHEVRE GOAT CHEESE SALAD 🌿 | € 950 ~€ 23 |
| | caramel pear strawberry dragon fruit salads mix pistachios raspberry sauce | |
| | GREEN SALAD 🌿 | € 700 ~€ 17 |
| | asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce | |
| SOUPS |  UKRAINIAN BORSCH | € 750 ~€ 18 |
| | veal rib cream-salo pampushky | |
| | PARSLEY ROOT CREAM SOUP | € 550 ~€ 13 |
| | ravioli with bacon and gorgonzola cheese eel apple pickled garlic | |
| | TOM YUM 🌶️ | € 1350 ~€ 32 |
| | octopus tiger prawn squid black wood ear mushroom cherry tomato lime | |
| WORLD CLASSICS |  FILLET MIGNON (UKRAINE) | € 1950 ~€ 46 |
| | asparagus smoked egg yolk morels mushrooms butter | |
| |  CHICKEN KYIV | € 750 ~€ 18 |
| | potato cream with dijon mustard tomato confiture | |
| |  VARENYKY 🌿 | € 600 ~€ 14 |
| | ceps chanterelles chanterelle mousse truffle oil sour cream | |
| | RIBEYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) | € 7900 ~€ 188 |
| | asparagus baked sweet potato morels cherry tomato pickled shallot | |
| | STEAK NEW YORK (PRIME, USA) | € 3450 ~€ 82 |
| | celery root mash grilled artichoke asparagus baby carrot aged port wine sauce | |
| | BRAISED LAMB | € 1650 ~€ 39 |
| | baked peppers and hazelnut puree zucchini cream yogurt gel port sauce | |
| | DUCK FILLET | € 1050 ~€ 25 |
| | beetroot puree donut with duck confit onion jam honey glaze whiskey sauce | |
| | CHICKEN COQUELET ROULETTE AND LANGOUSTINE | € 1350 ~€ 32 |
| | baked Jerusalem artichoke puree black garlic cream beurre blanc sauce | |
| | DOVER SOLE | € 3100 ~€ 74 |
| truffle puree tom yum shrimp mousse chanterelles potato straws wine sauce | | |
| CHILEAN SEA BASS | € 2650 ~€ 63 | |
| vegetables confetti creamy and lemongrass sauce | | |
| SEA BREAM | € 1450 ~€ 35 | |
| mashed potatoes and orange puree baked pepper fennel confiture bouillabaisse sauce | | |
| NORWEGIAN SALMON SOUS VIDE | € 1450 ~€ 35 | |
| parmesan blue rice pak choi mango gel bergamot gel | | |
| FISH AND SHRIMP MEDALLIONS | € 1100 ~€ 26 | |
| mashed potatoes with wasabi creamy and lemongrass sauce | | |
| RAVIOLI | € 950 ~€ 23 | |
| sea bass shrimp spinach philadelphia bisque sauce | | |
| SEAFOOD RISOTTO | € 1450 ~€ 35 | |
| scallop octopus tentacles shrimp squid bisque sauce | | |
| CHESTNUT FETTUCCINI | € 950 ~€ 23 | |
| shiitake cep chanterelles truffle parmesan espuma | | |

🌿 — vegetarian food; 🌶️ — spicy food

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