

ELEVEN MIRRORS

TASTES OF THE WORLD

 UKRAINIAN APPETIZERS COLLECTION classic lard lard with meat lard cream pickles horseradish cream mustard	€ 650 ~€ 14
 STURGEON CAVIAR potato pancakes toasts butter sour cream sauce	€ 5200 ~€ 113
TASTES OF THE WORLD DISCOVERY SET beef tartare foie gras beef fagottini salmon tartare tuna tartare	€ 1600 ~€ 35
BEEF TARTARE caper egg yolk parmesan cream truffle sauce	€ 850 ~€ 18
DRY AGE BEEF CARPACCIO black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil	€ 1100 ~€ 24
BEEF FAGOTTINI eggplant cream sake and miso dressing	€ 750 ~€ 16
FOIE GRAS brioche strawberry forest berry sauce	€ 1950 ~€ 42
SOCKEYE SALMON TARTARE avocado salsa cucumber and celery jelly currant sorbet	€ 750 ~€ 16
TUNA TARTARE avocado truffle ponzu sauce	€ 900 ~€ 20
BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN) apple and ginger sorbet raspberry sorbet	€ 2300 ~€ 50
SPRING ROLL shrimp strawberry mango cucumber baby romaine creme fresh unagi sauce	€ 950 ~€ 21
OCTOPUS TENTACLE mashed fried potato romaine lettuce blue butterfly pea gel	€ 1500 ~€ 33
SCALLOP smoked strawberry cauliflower puree strawberry dressing	€ 750 ~€ 16
TIGER SHRIMP TARTARE baby peas edamame beans almond cream wasabi	€ 850 ~€ 18
BRI CREAM BRULE CHEESE three types of tomatoes vanilla and sherry dressing	€ 1200 ~€ 26
GREEN PEAS CREAM 🌿 strawberry asparagus cherry tomato pistachios	€ 800 ~€ 17

SALADS

BURRATA SALAD 🌿 cherry tomato bell pepper salads mix elderflower caper bread crumble tomato sauce	€ 850 ~€ 18
BEEF SALAD cherry tomato shiitake onion cream balsamic honey and mustard dressing	€ 950 ~€ 21
FRESH SALAD WITH UNAGI DUCK avocado salads mix soybean sprouts nut sauce with cashew	€ 850 ~€ 18
CHILEAN SEA BASS SALAD grapefruit fillet fresh berries salads mix citrus aioli	€ 1400 ~€ 30
KING CRAB SALAD red caviar mango avocado cucumber mayonnaise	€ 2450 ~€ 53

ELEVEN MIRRORS

SALADS

SEAFOOD SALAD

scallop | octopus | mussel | shrimp | avocado | salads mix | orange fillet | mango sauce

€ 1450 | ~ € 32

BUCHE DE CHEVRE GOAT CHEESE SALAD 🌿

caramelized pear | strawberry | pitahaya | salads mix | pistachios | raspberry sauce

€ 950 | ~ € 21

GREEN SALAD 🌿

asparagus | edamame beans | cucumber | avocado | salads mix | walnut | nutmeg | citrus minty sauce

€ 700 | ~ € 15

SOUPS



UKRAINIAN BORSCH

veal rib | lard cream | pampushky

€ 750 | ~ € 14

WHITE ASPARAGUS VELOUTE

morels | black caviar | poached quail egg

€ 700 | ~ € 15

TOM YUM 🌶️

octopus | tiger prawn | squid | black wood ear mushroom | cherry tomato | lime

€ 1350 | ~ € 29

WORLD CLASSICS



FILLET MIGNION (UKRAINE)

asparagus | smoked egg yolk | morels | mushrooms butter

€ 1950 | ~ € 42



CHICKEN KYIV

potato cream with dijon mustard | tomato confiture

€ 750 | ~ € 16



VARENYKY 🌿

ceps | chanterelles | chanterelle mousse | truffle oil | sour cream

€ 600 | ~ € 13

RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9)

potato | bell pepper | zucchini | cherry tomato | wine sauce

€ 8200 | ~ € 178

STEAK NEW YORK (PRIME, USA)

celery puree | aged port wine sauce

€ 3700 | ~ € 80

FARM CHICKEN

mashed potatoes | mini romaine salad | cherry tomato | wine glaze

€ 750 | ~ € 16

DUCK FILLET

fresh berries | strawberry coolie | chocolate | citron sauce

€ 1050 | ~ € 23

CHILEAN SEABASS

broccoli and nori cream | mashed potatoes | lime and wasabi sauce

€ 2650 | ~ € 58

SEA BREAM

mashed potatoes and orange puree | baked pepper | fennel confiture | bouillabaisse sauce

€ 1450 | ~ € 32

NORWEGIAN SALMON SOUS VIDE

parmesan blue rice | pak choi | mango gel | bergamot gel

€ 1450 | ~ € 32

FISH AND SHRIMP MEDALLIONS

mashed potatoes with wasabi | creamy and lemongrass sauce

€ 1100 | ~ € 24

LOBSTER RAVIOLI

vegetable confetti | salmon mousse | ghee butter | bisque sauce

€ 1250 | ~ € 27

SEAFOOD RISOTTO

scallop | octopus tentacles | shrimp | squid | bisque sauce

€ 1450 | ~ € 32

PASTA WITH VONGOLE

cherry tomato | dill espuma

€ 950 | ~ € 21

🌿 — vegetarian food; 🌶️ — spicy food

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