

	UKRAINIAN APPETIZERS COLLECTION	€ 650 ~ € 14
	classic lard lard with meat lard cream pickles horseradish cream mustard	
	STURGEON CAVIAR	€ 5900 ~ € 128
	potato pancakes toasts butter sour cream sauce	
	TASTES OF THE WORLD DISCOVERY SET	€ 1600 ~ € 35
	beef tartare foie gras beef fagottini salmon tartare tuna tartare	
	BEEF TARTARE	€ 950 ~ € 21
	caper egg yolk parmesan cream truffle sauce	
	BEEF CARPACCIO	€ 1200 ~ € 26
	black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil	
	BEEF FAGOTTINI	€ 750 ~ € 16
	eggplant cream sake and miso dressing	
	FOIE GRAS	€ 1950 ~ € 42
	brioche strawberry forest berry sauce	
	SALMON CEVICHE	€ 950 ~ € 21
	lychee cherry tomato cilantro tiger milk sauce	
	TUNA TARTARE	€ 950 ~ € 21
	avocado truffle mango lychee sorbet ponzu sauce	
	OCTOPUS TENTACLE IN HOISIN SAUCE	€ 1500 ~ € 33
	green pea cream onion jelly	
	SCALLOP	€ 750 ~ € 16
	smoked strawberry cauliflower puree strawberry dressing	
	BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN)	€ 2300 ~ € 50
	apple and ginger sorbet raspberry sorbet	
	SPRING ROLL	€ 850 ~ € 18
	shrimp strawberry mango cucumber baby romaine creme fresh unagi sauce	
	BRI CREAM BRULE CHEESE	€ 1200 ~ € 26
	fresh berries raspberry mustard	
	GREEN PEAS CREAM	€ 800 ~ € 17
	strawberry asparagus cherry tomato pistachio	

	BURRATA SALAD	€ 850 ~ € 18
	cherry tomato bell pepper salads mix elderflower caper bread crumble tomato sauce	
	BEEF SALAD	€ 950 ~ € 21
	cherry tomato shiitake onion cream balsamic honey and mustard dressing	
	FRESH SALAD WITH UNAGI DUCK	€ 850 ~ € 18
	avocado salads mix soybean sprouts nut sauce with cashew	
	KING CRAB SALAD	€ 2450 ~ € 53
	black caviar mango avocado cucumber mayonnaise	
	SEAFOOD SALAD	€ 1450 ~ € 32
	scallop octopus mussel shrimp avocado salads mix orange fillet mango sauce	
	BUCHE DE CHEVRE GOAT CHEESE SALAD 🍷	€ 950 ~ € 21
	caramelized pear strawberry pitahaya salads mix pistachios raspberry sauce	
	GREEN SALAD 🍷	€ 700 ~ € 15
	asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce	

ELEVEN MIRRORS

SOUPS

	UKRAINIAN BORSCH veal rib lard cream lard with meat pampushky	€ 850 ~€ 14
	OKROSHKA shrimp radish cucumber egg apple tapioca mustard ice cream kombucha kefir	€ 580 ~€ 13
	TOM YUM 🌶️ octopus tiger prawn squid black wood ear mushroom cherry tomato lime	€ 1350 ~€ 29

WORLD CLASSICS

	FILLET MIGNON (UKRAINE) asparagus smoked egg yolk morels mushrooms butter	€ 2250 ~€ 49
	CHICKEN KYIV potato cream with dijon mustard tomato confiture	€ 850 ~€ 18
	VARENYKY 🌿 ceps chanterelles chanterelle mousse truffle oil sour cream	€ 600 ~€ 13
	RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) asparagus baked sweet potato morels cherry tomato pickled shallot	€ 8900 ~€ 193
	NEW YORK STEAK (PRIME, USA) celery puree grilled artichoke asparagus baby carrot aged port wine sauce	€ 4500 ~€ 98
	FARM CHICKEN mashed potatoes mini romaine salad cherry tomato wine glaze	€ 850 ~€ 18
	DUCK FILLET beetroot puree donut with duck confit onion jam honey glaze whiskey sauce	€ 1050 ~€ 23
	CHILEAN SEABASS broccoli and nori cream mashed potatoes lime and wasabi sauce	€ 2650 ~€ 58
	SEA BREAM mashed potato and orange puree baked pepper fennel confiture bouillabaisse sauce	€ 1250 ~€ 27
	NORWEGIAN SALMON SOUS VIDE parmesan blue rise pak choi mango gel bergamot gel	€ 1450 ~€ 32
	TUNA daikon kale kimchi beurre blanc sauce	€ 1550 ~€ 34
	FISH AND LOBSTER MEDALLIONS mashed potatoes with wasabi creamy and lemongrass sauce	€ 1400 ~€ 30
	RAVIOLI sea bass shrimp spinach philadelphia bisque sauce	€ 1100 ~€ 24
	SEAFOOD RISOTTO scallop octopus tentacle shrimp squid bisque sauce	€ 1450 ~€ 32
	PASTA AMATRICIANA fettuccine guanciale crumble parmesan tomato sauce	€ 950 ~€ 21

🌿 — vegetarian food; 🌶️ — spicy food

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