

	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	€ 6500 ~ € 141
	VEAL TONGUE mashed potatoes asparagus cucumber white horseradish sauce	€ 1050 ~ € 25
	TASTES OF THE WORLD DISCOVERY SET beef tartare foie gras roe deer tartare smoked catfish tartare tuna tartare	€ 1600 ~ € 35
	BEEF TARTARE caper egg yolk parmesan cream truffle sauce	€ 950 ~ € 21
	BEEF CARPACCIO black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil	€ 1200 ~ € 26
	ROE DEER TARTARE marinated blackberry beetroot cream pickled elderberry berry sauce	€ 1250 ~ € 27
	FOIE GRAS brioche strawberry forest berry sauce	€ 1950 ~ € 42
	TUNA TARTARE avocado truffle mango lychee sorbet ponzu sauce	€ 950 ~ € 21
	SMOKED CATFISH TARTARE fried eggplant kabayaki sauce roasted bell pepper ajvar white horseradish sauce	€ 850 ~ € 18
	OCTOPUS TENTACLE IN HOISIN SAUCE green pea cream onion jelly	€ 1500 ~ € 33
	BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN) apple and ginger sorbet berry sorbet	€ 2300 ~ € 50
	SPRING ROLL eel tempura vegetables buche de chevre goat cheese unagi sauce	€ 850 ~ € 18
	BRI CREAM BRULEE CHEESE fresh berries raspberry mustard	€ 1200 ~ € 26
	CELERY AND TRUFFLE goat cheese espuma truffle mushroom duxelles celery puree and crumble	€ 750 ~ € 16

	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	€ 900 ~ € 20
	KING CRAB SALAD black caviar mango avocado cucumber mayonnaise	€ 2450 ~ € 53
	SEAFOOD SALAD scallop octopus mussel shrimp avocado salads mix orange fillet mango sauce	€ 1550 ~ € 34
	BUCHE DE CHEVRE GOAT CHEESE SALAD 🍷 caramelized pear strawberry pitahaya salads mix pistachios raspberry sauce	€ 950 ~ € 21

ELEVEN MIRRORS

SALADS

GREEN SALAD 🌿

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

€ 700 | ~ € 15

SOUPS



UKRAINIAN BORSCH

veal rib | lard cream | lard with meat | pampushky

€ 850 | ~ € 14

CREAM OF ROASTED PEPPER SOUP

goat cheese espuma | cherry tomatoes

€ 550 | ~ € 12

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

€ 2450 | ~ € 53



CHICKEN KYIV

potato cream with dijon mustard | tomato confiture

€ 850 | ~ € 18



VARENYKY 🌿

oyster mushrooms | ceps mousse | truffle oil

€ 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

TURKEY FILLET

sweet potato puree | pickled plum | hazelnut crumble

€ 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

€ 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

gruyere cheese | chestnut puree | truffle

€ 750 | ~ € 16

SEAFOOD RISOTTO

scallop | octopus tentacle | shrimp | squid | bisque sauce

€ 1650 | ~ € 36



"KACHANA" PORRIDGE

aged cheddar veloute | oyster mushrooms

€ 850 | ~ € 18

🌿 — вегетаріанська страва; 🌶️ — гостра страва

Якщо у Вас є алергія на будь-який з компонентів страви або дієтичні обмеження, повідомте, будь ласка, про це офіціанта.