

ELEVEN MIRRORS

TASTES OF THE WORLD

TASTES OF THE WORLD DISCOVERY SET beef tartare veal tongue foie gras and chicken liver parfait smoked catfish tartare tuna tartare	€ 1600 ~ € 32
BEEF TARTARE caper egg yolk parmesan cream truffle sauce	€ 950 ~ € 19
BEEF CARPACCIO black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil	€ 1200 ~ € 24
VEAL TONGUE mashed potatoes asparagus cucumber white horseradish sauce	€ 1050 ~ € 21
FOIE GRAS AND CHICKEN LIVER PARFAIT sherry caramel orange chutney	€ 850 ~ € 17
BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN) apple and ginger sorbet berry sorbet	€ 2300 ~ € 46
STURGEON CAVIAR 🇺🇦 potato pancakes toasts butter sour cream sauce	€ 6500 ~ € 130
TUNA TARTARE avocado truffle ponzu sauce	€ 950 ~ € 19
SEABREAM CEVICHE fresh vegetable tartare yuzu dressing	€ 980 ~ € 20
SMOKED CATFISH TARTARE fried eggplant kabayaki sauce roasted bell pepper ajar white horseradish sauce	€ 850 ~ € 17
OCTOPUS CARPACCIO beetroot and buche de chevre goat cheese ravioli marinated apple lemon gel	€ 1100 ~ € 22
GUACAMOLE AND LOBSTER APPETIZER black caviar japanese radish yuzu mayo sauce	€ 1300 ~ € 26
SPRING ROLL shrimp strawberry mango cucumber baby romaine creme fresh unagi sauce	€ 850 ~ € 17

SALADS

BURRATA SALAD cherry tomato bell pepper salads mix elderflower caper bread crumble tomato sauce	€ 900 ~ € 18
BEEF SALAD cherry tomato shiitake onion cream balsamic honey and mustard dressing	€ 950 ~ € 19
FRESH SALAD WITH UNAGI DUCK avocado salads mix soybean sprouts nut sauce with cashew	€ 900 ~ € 18
SEAFOOD SALAD scallop octopus mussel shrimp avocado salads mix orange fillet mango sauce	€ 1650 ~ € 33
BUCHE DE CHEVRE GOAT CHEESE SALAD 🍷 caramelized pear strawberry pitahaya salads mix pistachios raspberry sauce	€ 950 ~ € 19
GREEN SALAD 🍷 asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce	€ 750 ~ € 15

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SOUPS

UKRAINIAN BORSCH

veal rib | lard cream | pampushky

€ 850 | ~€ 17

WONTON BROTH

chicken and shrimp wontons | shiitake | pak choi

€ 550 | ~€ 11

TOM YUM

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

€ 1450 | ~€ 29

WORLD CLASSICS

FILLET MIGNON (UKRAINE)

asparagus | smoked egg yolk | morels | mushrooms butter

€ 2450 | ~€ 49

CHICKEN KYIV

potato cream with dijon mustard | tomato confiture

€ 850 | ~€ 17

RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9)

asparagus | baked sweet potato | morels | cherry tomato | pickled shallot

€ 8900 | ~€ 178

NEW YORK STEAK (PRIME, USA)

celery puree | grilled artichoke | asparagus | baby carrot | aged port wine sauce

€ 4500 | ~€ 90

TURKEY FILLET

sweet potato puree | pickled plum | hazelnut crumble

€ 850 | ~€ 17

DUCK FILLET

roasted pepper | mushroom duxelles | cherry | pak choi | wine sauce

€ 1150 | ~€ 23

HALIBUT

asparagus | nori-matcha powder | dill oil | fermented baked milk sauce

€ 1350 | ~€ 27

SEA BREAM

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

€ 1250 | ~€ 25

NORWEGIAN SALMON SOUS VIDE

parmesan blue rise | pak choi | mango gel

€ 1450 | ~€ 29

FISH AND LOBSTER MEDALLIONS

mashed potatoes with wasabi | creamy and lemongrass sauce

€ 1400 | ~€ 28

RAVIOLI

sea bass | shrimp | spinach | philadelphia | bisque sauce

€ 950 | ~€ 19

SEAFOOD RISOTTO

scallop | octopus tentacle | shrimp | squid | bisque sauce

€ 1650 | ~€ 33

VARENYKY

oyster mushrooms | ceps mousse | truffle oil

€ 750 | ~€ 15

MOREL PASTA

truffle pasta | beurre blanc sauce

€ 950 | ~€ 19

 — traditional ukrainian dish;  — vegetarian food;  — spicy food

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