

# ELEVEN MIRRORS

## TASTES OF THE WORLD

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

## SALADS

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

### OKROSHKA

shrimp | radish | cucumber | eggs | apple tapioca | mustard ice cream | kombucha | kefir

€ 600 | ~€ 12

### 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.