



BREAKFASTS

Poached eggs with avocado on pumpkin toast		157
Eggs with bacon and chicken sausages	300	155
Poached eggs on a bed of mashed potatoes with parmesan and truffle oil	280	137
Scramble with salmon and avocado	120/ 120	167
Flax porridge with cherry and honey	200	85
Oatmeal with Chia seeds, Granola and fruits	200	95
Cottage-cheese pancakes with sour cream	150/ 30	155

COLD STARTERS

Bacon platter "Chef's Special" with mustard	150/ 50/ 30	165
Home meat mix with horseradish	200/ 30	296
Home-salted herring	100/ 100/ 30	175
Fish platter	210/ 50	324
Salt curing from a rich village	50	55
Vegetable garden		
<i>Tomato, cucumber, sweet pepper, onion, herbs</i>	300	194
Hummus with dried plums and eggplant	220	138
Tongue and horseradish	100/30	155

FIRST COURSE

Mushroom cream soup with truffle oil	250	127
Pumpkin cream soup	250	163
Settlers' Soup (Solyanka)	250	152
Ukrainian borscht with pork ribs and pampushkas	250/ 50	186
Norwegian soup with salmon and shrimps	30	178
Home poultry broth	220	165

SALADS

Salad with eel and Unagi sauce	250	299
Caesar salad with chicken / with salmon / with shrimp	250	284
Greek salad	250	255
Mexican salad (Roast beef with turkey filet, mixed leave mix, avocado with balsamic-lemon sauce and a touch of tabasco)	250	277

PASTA

Tagliatelle with vegetables	300	186
<i>Dressed with basil nut sauce</i>		
Carbonara pasta	300	210
Tagliatelle with turkey and mushrooms	300	189
Pasta with shrimps and salmon fillet	300	269
Ravioli with beef	250	224
Ravioli with pike perch	250	224

HOT STARTERS

Dumplings with potatoes and mushrooms	200/ 30 30	125
Dumplings with cabbage	200 /30 /30	125
Potato pancakes with cracklings	250 /30/30	135
Baked Camembert cheese	300	270
Cheese fries with berry sauce	100/ 50	125
Sausages with croutons (<i>Chili pepper sauce</i>)	140/100	306

MAIN COURSE

Grilled seabass fillet (<i>Mashed potatoes with truffle oil, sun-dried plums and green sauce</i>)	1 pc.	305
Salmon fillet on spinach cream bed	200	297
Pike cutlet (<i>Served with rice and Parmesan</i>)	170/100	285
Pirnov cutlet with scalloped potatoes	150/100	257

STEAK MENU

Chateaubriand steak	150/ 100	355
Salmon steak (<i>by weight, order from 200 g</i>)		
<i>Served with grilled tomatoes and spicy sauce</i>	100	175
Pork steak		
<i>Served with baked potatoes and barbecue sauce</i>	180/ 80/50	295
Turkey steak	150/ 100	297
<i>Served with cream-mushroom sauce</i>		
Seabass (200 g.)	1 pc.	259

GRILL MENU

Shish kebab of pork loin	100	119
Shish kebab of pork neck	100	115
Shish kebab of veal loin	100	178
Veal shish kebab	200	199
Shish kebab of turkey fillet	100	110
Shish kebab of chicken thigh	100	115

SIDE DISHES

Grilled vegetables (<i>by weight</i>)		
<i>Eggplant / sweet pepper / tomato / mushrooms / zucchini</i>	100	75
Fried potatoes with mushrooms	220	98
Asparagus with pine nuts	150	118
Potatoes (<i>boiled / mashed</i>) (<i>optional</i>)	150	75
French fries	150	87

DESSERTS

Chocolate fondant with ice cream	100 / 50	125
Cherry dumplings with sour cream	200 /30	125
Napoleon cake	100	156
Apple tart	15050	135
Selection of ice cream	150	114
<i>Chocolate / walnuts / homemade topping</i>	30	54

NATURAL IN-HOUSE MADE DRINKS

Uzvar	250 /1L	48/12 0
Berry compote	250 /1L	48/12 0
Tomato / Grape/ Apple / Birch juice	250/1 L	55/13 0
Choice of milkshakes	250	71

BEVERAGES

Morshinska mineral water (glass bottle)	330	60
Borjomi mineral water (glass bottle)	330	65
Coca-Cola (glass bottle)	250	45
Sprite (glass bottle)	250	45
Fresh juice (orange / apple / carrot)	250	83

HOT BEVERAGES

Espresso	30	55
Cappuccino	250	65
Latte	250	68
Pisang latte (classic latte, Pisang liqueur)	250	79
Americano	90	55
Baileys coffee	250	67
Cocoa with marshmallow	200	80
Hot chocolate	250	69
Irish Coffee	250	87
Sea buckthorn tea	500	85
Fruit tea	500	85
Ginger tea with honey	500	89
Choice of loose-leaf tea	500	61
Health tea	500	65

BOTTLED BEER

Heineken	330	70
Lefe Blonde	330	80
Lefe Brune	330	80
Hoegaarden	330	75
Private Brewery beer n/a	500	50

SPARKLING WINE

Lambrusco dell'Emilia Chiarli	750	400
	<i>White, sweet</i>	
Miol Prosecco Treviso Bartolomiol	750	650
	<i>White, dry</i>	
Galaktioni sparkling wine	750	400
	<i>White brut</i>	
Galaktioni pink sparkling wine	750	400
	<i>Medium-dry</i>	

BAR CARD

VODKA

Finlandia	50	69
Grey Goose	50	97

HOMEMADE VODKA

Cranberry, ginger-lemon	50	55
-------------------------	----	-----------

RUM

Bacardi Black	50	74
Bacardi White	50	70

GIN

Beefeater	50	79
-----------	----	-----------

TEQUILA

Sauza Blanco	50	98
Sauza Gold	50	101

WHISKEY

Chivas Regal 12 years old	50	150
Jameson	50	128
Jack Daniel's	50	96

COGNAC / BRENDRY

Hennessy VSOP	50	255
KTW Old Kakheti 4 Years Old	50	75

LIQUEUR

Baileys	50	75
Kahlua	50	75

COCKTAIL

Long Island Iced Tea	400	149
Cuba Libre	250	105
Blue Lagoon	150	85
Margarita	100	125
B-52	60	97
Sex on the Beach	330	99
Mojito	400	120

WHITE WINES

Shablis Domen Du Colombier (France) dry	750	1200
Gewurztraminer Reserve (France) medium-dry	750	786
Soave Essere 2 B (Italy) dry	750	365
Sarmientos Sauvignon Blanr (Chili) dry	750	365
Dato Batono Pirosmeni (Georgia) medium-sweet	750	302

WHITE WINES

Bordeaux Chateau Bellevue (France) dry	750	707
Bardolino Essere 2B Cesari (Italy) dry	750	365
Sarmientos Cabernet Sauvignon (Chili) dry	750	355
KTW Special Collection Mukuzani (Georgia) dry	750	481
KTW Special Collection Kindzmarauli (Georgia) medium-sweet	750	656

Dear guests, if you are allergic to any ingredient of our meals, please, let you waiter know in advance, All prices are correct and stated in the Ukrainian national currency – Hryvna / UAH