

ANTIPASTI, SALADS

	Weight g	Price hrn
Mixed organic olives <i>kalamata, Sicilian, sun-dried tassos, green Greek</i>	120	119
Vitello tonnato , smoked roastbeef, <i>spicy salsa verde, capers, pine nuts</i>	185	239
Greek market salad <i>feta mousse with olives, fresh vegetables, oregano</i>	250	175
Tuna tartar , guacamole cream, <i>sweet soya sauce, sesame oil</i>	160	298
Chicken liver pate , mango coulis, warm brioche	160	98
Baked broccoli , tahini, caramelized hazelnuts	225	145
Tuna tataki nicoise , potato confit, <i>egg, young green peas</i>	275	279
Original caesar (with grilled chicken or prawns) <i>croutons, egg, parmesan</i>	290	229/258
Huge mixed salad (with gorgonzola or prosciutto cotto) <i>pear, caramelized hazelnuts, dried apricots, raspberry sauce</i>	360	269/289
Prawn salad , avocado, quinoa, <i>lemon teriyaki sauce</i>	350	298
Crisp salad with mango , kohlrabi, broccoli, <i>watermelon radish, orange vinaigrette, mint</i>	225	198
Foie gras with drunken pear, cranberry confiture	170	379
Smoked roastbeef salad , potato confit, <i>green beans, arugula, lettuce, tonnato sauce</i>	270	258
Burrata and pesto cream , pine nuts	205	369

SOUPS

Vegetable consommé	350	149
Tomato soup with Argentinian prawns, rosemary	310	189
Aromatic duck broth , duck fillet, <i>fettuccine, soft egg</i>	385	175
Squash bisque , rabbit tortellini, <i>pumpkin seed, mint</i>	305	159

PASTA

Artichoke gnocchi , cherry tomatoes confit, <i>pesto cream</i>	255	198
Ravioli with ricotta eggplant mousse , <i>oxtail stew, demi-glace</i>	205	219
Mozzarella and pesto ravioli , <i>quattro formaggi sauce</i>	300	238
Three-mushroom fettuccine , <i>porcini and truffle cream</i>	300	249
Vegan pasta with spinach cream, <i>zucchini, young green peas, kale</i>	260	185
Black spaghetti with seafood , <i>tomato cream, capers</i>	315	385
Beef pappardelle , capers, creamy parmesan sauce	300	285
Black spaghetti Carbonara , egg yolk, black pepper	320	249
Bone marrow pappardelle , <i>spicy salsa verde, lemon zest</i>	280	205

MAIN DISHES

	Weight g	Price hrn
Argentinian prawns, French fries, smoked aioli 5pc/210		379
Octopus with sweet potatoes cream, kale, baked red onion, demi-glace	310	679
Scottish salmon with green vegetables, spinach	320	385
Sea bream with potato puree, green beans, cherry tomatoes, bisque sauce	340	298
Beef burger, cheddar, lettuce, tomatoes, red onion, pickled cucumber, French fries, smoked aioli	535	229
Veal tongue with polenta, spinach, chargrilled onion, demi-glace	325	375
Chicken Georgian style*, baby potatoes, adjika sauce, fennel	510	389
<i>*you can also order 1/2 chicken</i>	350	259
Grilled chicken fillet, baked vegetables, zucchini cream, kalamata olives	310	269
Duck fillet with sweet potatoes cream, spinach, cranberry demi-glace	385	298
Filet mignon, porcini cream, fried eryngii mushrooms, kale	310	359
Rib eye (USA choice) with demi-glace	100	359
Rib eye (Ukraine, dry aged marbles) with demi-glace	350	548
Lamb T-bone, tahini, hot pepper, cilantro	100	288

SIDE DISHES

French fries	100	68
Potato puree	100	75
Potato baked in olive oil	100	68
Quinoa with mushrooms and guacamole	150	139
Grilled vegetables	200	149
Josper zucchini	100	75

DESSERTS

Panna cotta with lemongrass, mango, pomegranate	220	148
Mixed nut dessert	100	138
«Kyiv cake» with berry confiture	110	129
Chocolate dessert with nut praline and black currant coulis	125	125
«Bird's milk» cake	150	119
Perfect coconut	190	159
Ice cream	70	35