

## Scotch Single Malt

Macallan 21 y.o.	1700
Macallan 18 y.o.	1300
Macallan 12 y.o.	390
Glenmorangie 18 y.o.	550
Glenmorangie Nectar D'Or	380
Glenmorangie Quinta Ruban	350
Glenmorangie Original	235
Lagavulin 16 y.o.	370

## Scotch Blended

Chivas Regal 21 y.o.	800
Chivas Regal 18 y.o.	350
Chivas Regal 12 y.o.	210
J.W.Black Label	195
Monkey Shoulder	210

## Japanese whisky

Fujimi	195
Nikka From The Barrel	245

## Irish whisky

Jameson	120
Jameson Black Barrel	180

## Bourbon

Jack Daniels	120
Bulleit	120

## Vermouth

Martini Bianco	60
Martini Rosso	60
Martini Extra Dry	75

## Tincture

Absinth Xenta	120
Becherovka	120
Averna Fratelli	80
Aperol	80
Campari	80
Jagermeister	120

## Tea Selection

Black Classic Ceylon	80
Earl Grey	80
Green Chinese	80
Green tea with jasmin	80
Fruit garden	80
Alpine meadow	80
Chinese green oolong with ginseng	80

## Natural teas

Raspberry tea with rosemary	125
Ginger tea	125
Sea buckthorn tea with orange	125
Fresh mint tea	95

## Juice

Juice assorted	35
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## Coffee

Espresso	55
Americano	55
Espresso macchiato	65
Cappuchino	70
Capuorange	80
Latte	75
Lavender latte	80
Pumpkin latte	80

## Ice coffee

Iced Latte	75
Glace	85

## Hot drinks

Cocoa	55
Lavender cocoa	65
Matcha	75
Matcha latte	85

## Freshly Juices

Apple	80
Orange	95
Grapefruit	110
Carrot	80
Celer	135
Pineapple	250

## Homemade Drink

Mors (berry drink)	45
Uzvar (fruit compote)	45
Classic lemonade	55
Peach lemonade	75

## Mulled wine

Classic mulled wine	135
Ginger mulled wine	145
Raspberry mulled wine	145
Orange mulled wine	145

## Vodka

Gray Goose	155
Staritsky&Levitsky Reserve	95
Staritsky&Levitsky Private Cellar	230
Finlandia	80
Finlandia Cranberry	80
Nemiroff Lex	75
Nemiroff De Luxe	55
Khortytza Premium	50

## Liquors

Baileys	120
Kahlua	120
Cointreau	120
Sambuca	95
Malibu	95

## Draft Beer

Löwenbräu Original, 0,5	155
Löwenbräu Original 0,33	120
Hoegaarden, 0,5	155
Hoegaarden, 0,33	120

## Bottled Beer

Hoegaarden, 0,33	110
Corona Extra, 0,33	110
Warsteiner, 0,33	120
Warsteiner N/A, 0,33	120
Budweiser, 0,5	140

## Water

Fiuggi carbonated 0,75	140
Fiuggi non-carbonated 0,75	140
Evian 0,33	90
Perrier 0,33	120
Borjomi 0,5	90
Morshinska 0,5	65

## Soft drinks

Coca-Cola	50
Sprite	50
Tonic	65

# BAR

## Gin

Tanqueray	95
Bombay Sapphire	120

## Tequila

Olmecca Silver	105
Olmecca Gold	125
Silver Patron	290

## Rum

Bacardi Blanca	90
Bacardi Spiced	90
Bacardi Carta Negra	90
Zacapa 23y.o.	260

## Cognac

Hennessy V.S.	190
Hennessy V.S.O.P.	325
Hennessy X.O.	805
Martell V.S.	190
Martell V.S.O.P.	285
Martell X.O.	805
<b>Elite Cognac</b>	1 b
Hennessy Richard	126000
Hennessy Paradis Imperial	78000

## Cigars

<b>Dominicana</b>	
Macanudo Diplomat	
Macanudo Crystal	
Davidoff Exquisitos	
<b>Cuba</b>	
Cohiba Robusto	
Cohiba Siglo II	
Romeo & Julietta Churchill	
Romeo & Julieta No 2	
Romeo & Julieta No 1	
<b>Italy</b>	
Toscanello	

# MENU

## Oysters and caviar

Sturgeon caviar	50g	<b>1900</b>
Salmon caviar	50g	<b>550</b>
Black Queen	1pce	<b>150</b>
Black Queen	6pcs	<b>900</b>
White Pearl	1pce	<b>90</b>
White Pearl	6pcs	<b>540</b>

## Appetizers

Italian meat delicacies	150	<b>295</b>
Cheese collection	160/30	<b>375</b>
Babaganush with vegetable salsa, feta cheese and pita	245	<b>185</b>
Guacamole with shrimps and salsa	190	<b>275</b>
Hummus with asparagus	240	<b>265</b>
Hummus with seafood	290/70	<b>280</b>
Grilled avocado with mango chutney	180	<b>290</b>
Chicken pate with spicy pear and truffle oil	200	<b>195</b>
Vorschmack	100/30	<b>165</b>
Italian burrata	250	<b>395</b>
Trio of tar dishes with salmon, tuna, eel on fried avocado	260	<b>355</b>
Beef carpaccio	180	<b>345</b>
Salmon carpaccio	190	<b>320</b>
Fried eggplant with Thai sauce	200	<b>185</b>

## Salads

«Olivier» salad with shrimps and scallop	220	<b>365</b>
Fresh salad with eel	170	<b>385</b>
Grilled tuna salad	200	<b>385</b>
Seafood salad	320	<b>595</b>
Salad with grilled veal	210	<b>285</b>
Green salad with chicken	200	<b>245</b>
Green salad with tomatoes and cream cheese	200	<b>195</b>

Please notify the waiter if you are allergic to any products.

This booklet is a promotional product.

If necessary, ask the restaurant's administrator for the original menu.

All prices are given in UAH inclusive of VAT.

You are welcome to tip your waiter, but this is at your discretion.

## Main course of meat and poultry grill in josper

Ribeye steak (Australia)*	100	<b>700</b>
T-Bone Steak (USA) *	100	<b>650</b>
Ribeye steak (Argentina) *	100	<b>345</b>
Steak New York (Argentina) *	100	<b>345</b>
Pikanya steak with potatoes in Creole*	100	<b>345</b>
Square of New Zealand lamb with citrus couscous	130/200	<b>885</b>
Pork neck	280/30	<b>350</b>
Pork medallions with cherry sauce	150/30	<b>285</b>
Beef medallions	220	<b>510</b>
Fried chicken with baked vegetable sauce	280/30	<b>260</b>
Turkey fillet with cranberry sauce	200/20	<b>295</b>

\* the price is indicated for 100 grams of raw steak

## Main course of fish and seafood

Fried Asian shrimp	230	<b>455</b>
Chilean mussels in cream sauce with tomatoes	500	<b>375</b>
Tiger shrimps in garlic and lemon sauce*	100	<b>295</b>
Octopus tentacles with baked potatoes	380	<b>620</b>
Sauteed seafood	300	<b>595</b>
Grilled salmon fillet	200	<b>450</b>
Dorado fillet with zucchini and baked tomatoes	240	<b>350</b>
Marble catfish steak in Pad Thai sauce with vegetables	260	<b>340</b>
River trout with mint cream sauce*	100	<b>170</b>
Grilled tuna steak*	150	<b>495</b>

\* the price is given per 100 g

## We recommend

Panzanella Salad	310	<b>175</b>
Ligurian fusilli al aglione	320	<b>255</b>
Marble catfish fillet in Asian style	260	<b>355</b>

## Soups

Cream of green peas soup with asparagus and poached egg	300	<b>195</b>
Broth with quail, vegetables and pasta	250	<b>165</b>
Ukrainian borsch with ribs and pampushka doughnuts	250/50/30/10	<b>185</b>
Tom Yam with shrimps and chicken	400	<b>385</b>

## Panozzo

with ham	230	<b>155</b>
with prosciutto crudo	230	<b>155</b>
with salmon salted by us	230	<b>185</b>

## Pasta and risotto

Carbonara	270	<b>285</b>
Tagliatelle with seafood cream sauce	325	<b>345</b>
Saffron risotto with shrimps and asparagus	350	<b>385</b>
Creamy risotto with forest mushrooms	250	<b>285</b>

## Side dishes

Mashed potatoes with truffle and parmesan	150	<b>110</b>
Potatoes baked with garlic and greens	200	<b>75</b>
Grilled corn with parmesan	300	<b>95</b>
Asparagus	100	<b>215</b>
Grilled vegetables	200	<b>145</b>

## Sauces

tkemali, tartar, tomato chili	50	<b>45</b>
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## Bread basket

Bread from our bakery	150	<b>45</b>
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## Desserts

Gouda cheesecake with berries	100/20	<b>145</b>
Tiramisu	150	<b>185</b>
Raspberry tiramisu	150	<b>195</b>
Pavlova dessert	140	<b>145</b>
Chocolate Brownie	110	<b>135</b>
Napoleon	120	<b>135</b>
Macaroons	35	<b>45</b>
Ice cream and sorbet assorted	50	<b>60</b>