

## TASTE OF PARIS

### STARTERS

#### LE FOIE GRAS *Foie Gras*

Duo of foie gras terrine and fried foie gras with fresh berries and brioche, 135/70/65 g

#### LA SAINT JACQUES *Scallops*

Seared scallops with asparagus, tomatoes cherry espuma and truffle sauce, 190 g

#### LA GRENOUILLE *Frog Legs*

Fried frog legs "classic", served with garlic sauce and spinach purée, 100/50/40 g

#### LE SAUMON *Salmon*

Duo of salmon gravlax with cream cheese and avocado, 200/50/10 g

### SALADS

#### LE POULPE *Octopus*

Fried octopus with citrus fruits and baby spinach, served with "Yuzu" sauce, 170 g

#### LA DINDE *Turkey*

Mille feuilles of Romaine salad leaves, slowly cooked turkey and "Caesar" style sauce, 300 g

#### LE CRABE *Crab*

Salad with crab meat and quinoa with citrus fruits, served with lemon dressing, 200/30 g

#### LE CANARD *Duck*

"Lucien Olivier" style salad with carrots, potatoes, green peas, pickled cucumbers, quail eggs, baked duck meat, dressed with homemade mayonnaise, 145 g

#### LA CREVETTE *Shrimp*

"Lucien Olivier" style salad with carrots, potatoes, green peas, pickled cucumbers, quail eggs, shrimps and red caviar, dressed with home made mayonnaise, 150 g

### SOUPS

#### LA CHÂTAIGNE *Chestnut*

Traditional French chestnut cream soup, 270 g

#### LA SOUPE À L'OIGNON *Onion Soup*

Traditional French onion soup, served with croutons and Swiss Gruyère cheese, 320 g

#### LES CRUSTACÉS *Seafood*

Spicy seafood soup in Mediterranean style: mussels, scallops, squids, prawns, 400/20/40/12 g

#### LES CÈPES *Mushrooms*

Wild mushrooms broth, served with chicken ravioli and truffle scent, 270 g

### FISH AND SEAFOOD MAINS

#### LE CABILLEAUD *Cod*

Fried cod fillet with Kadaif dough, white mushrooms and creamy "Ventrèche" sauce with bacon, 160/140 g

#### LE BAR *Seabass*

Seabass fillet with poached celery stalks, served with tomatoes confit, sun dried tomatoes and black olive tapenade, 130/55/80 g

#### LE THON *Tuna*

Grilled tuna, served with grilled zucchini and artichokes, 150/225 g

#### LES FRUITS DE MER *Seafood*

Mixed grilled seafood: scallops, shrimps, squids, served with couscous, 310/30 g

UAH

585

595

585

415

455

255

625

165

195

125

165

265

385

425

285

685

525

595

855

### MEAT MAINS

#### LE BOEUF *Beef*

Fresh beef tenderloin tartar with capers, cornichons, shallot onion and parsley, seasoned with soy and tabasco sauces, served with French fries, 250/100/100 g

#### L' AGNEAU *Lamb*

Slowly cooked lamb rack served with pasta "mac and cheese" and truffles, 200/165/80 g

#### LE CANARD *Duck*

Duck leg slowly cooked in its own fat, served with caramelized spices and baked apple, 150/120 g

#### LE FILET DE BOEUF *Beef fillet/Tiger Prawns*

The combination of roasted beef and black tiger prawns, served with spinach and "Bisque" sauce, 200/50/30 g

#### LA PIECE DE BOEUF *Piece of Beef*

Beef steak served with "Café de Paris" sauce and French fries

*Beef of your choice:*

Rib-Eye (Australia), 285/130/40 g

Tenderloin (Ukraine), 150/130/40 g

### DESSERTS

#### TARTE AUX POMMES *Apple Tart*

Apple tart with vanilla scent and cane sugar, served with vanilla ice-cream, 205 g

#### LE CHOCOLAT FONDANT *Chocolate Fondant*

Warm chocolate cake with coconut ice cream, 225 g

#### LE SABLÉ BRETON *Sable Breton*

Shortbread tart with meringue and soft lemon cream, 120 g

#### LA CRÈME BRÛLÉE *Crème Brûlée*

Classic crème brûlée, served with fresh berries and hazelnut, 180 g

#### EXOTIQUES TARTE *Exotic Tart*

Passion fruit, papaya and mango tartar in mango jelly on almond cake, served with lime ganache and passion fruit sorbet, 225 g

#### LES GLACES

Ice cream of your choice, 50/20 g

#### LES SORBETS

Sorbet of your choice, 50/30 g

UAH

345

895

285

655

1625

595

165

215

125

165

285

85

85

## TASTE OF KYIV

### STARTERS

#### FORSHMAK

Mousse with herring, Philadelphia cheese and apples, served with toasted bread, 138/80 g

#### BLACK SEA FISH PLATTER

Marinated herring, spicy salted whitebait, forshmak and red caviar, 305/10 g

#### PIKE CAVIAR IN ODESSA STYLE

Semi salted pike caviar with shallots and sunflower oil. Served with white bread toasts, 160/50/40 g

#### ASSORTED UKRAINIAN SALO

Three types of salo with garlic, toasted black bread, served with a shot of vodka, 175 g/50 ml

#### POTATO PANCAKES WITH WILD MUSHROOMS

Traditional Ukrainian potato dish with wild mushrooms, 275/80 g

#### VARENYKY WITH POTATOES AND MUSHROOMS

Ukrainian dumplings with potatoes and mushrooms, served with sour cream and roasted mushrooms with onion, 200/65/80 g

#### VARENYKY WITH MEATS

Ukrainian dumplings with beef and pork, served with sour cream, roasted onion and bacon chips, 200/50/80 g

### SALADS

#### “SHUBA” SALAD

Black Sea whitebait combined with boiled vegetables: carrots, beets, potatoes with homemade mayonnaise, 220 g

#### TURKEY AND BEETROOT SALAD

Salad with spicy, slowly cooked turkey, beetroot, white beans and walnuts, served with sunflower oil, 250 g

#### BEEF TONGUE SALAD

Boiled beef tongue, boiled egg, fresh cucumbers and roasted mushrooms, served with homemade mayonnaise, mustard and garlic, 210 g

#### GARDEN SALAD

Traditional homemade salad with seasonal vegetables, dressed with sour cream or sunflower oil, 300 g

### SOUPS

#### UKRAINIAN BORSCH

Traditional Ukrainian soup with beef, beetroots, tomatoes, potatoes, cabbage and red peppers, served with sour cream, Ukrainian buns, rye croutons and salo, 350/175 g

#### SOLYANKA

Traditional spicy soup with smoked sausage, ham, pickled cucumbers, olives, lemon and sour cream, 300/50 g

#### CHICKEN CONSOMMÉ

Chicken broth with quenelles and julienned vegetables, 400 g

UAH

165

195

855

165

195

195

225

215

225

185

155

245

245

155

### MAIN COURSES

#### BEEF STROGANOFF

Beef tenderloin in traditional Ukrainian style with cream and pickled cucumbers, 375 g

#### MINI CHICKEN KIEV

Two chicken cutlets stuffed with butter and herbs, served with mashed potato and boiled baby vegetables, 310 g

#### BEEF TONGUE

Grilled beef tongue, served with spicy beans salad and mustard, 95/140/15 g

#### PORK NECK

Grilled marinated pork neck with red wine and horseradish sauce, served with corn porridge, 200/200/30 g

#### HOMEMADE SAUSAGE

Baked homemade sausage with fried potatoes, onions and mushrooms. Served with horseradish and mustard, 140/200/35/40 g

#### PIKE CUTLETS

Steamed pike cutlets with creamy mushroom sauce, combined with fried potatoes, 150/110/100 g

#### BUCKWHEAT WITH DUCK

Buckwheat, served with duck and white mushrooms, 240 g

#### BEEF CHEEK

Slow-cooked beef cheek combined with mashed potatoes and poppy seeds, 160/190 g

### DESSERTS

#### “KYIV” CAKE

Traditional Kyiv cake with nuts and cream filling, 140 g

#### SYRNYKY

Traditional Ukrainian dish of homemade cheese, served with sour cream and honey, 200/50 g

#### VARENYKY WITH CHERRIES

Ukrainian dumplings with cherry, served with sour cream, 110/80 g

#### HONEY CAKE WITH PRUNES

Honey cake with cream, prunes and walnut. Served with black chocolate and marble ice cream, 210 g

UAH

345

285

255

365

355

215

385

385

185

195

155

125

\* We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens

Authorized Representative \_\_\_\_\_  
“Hotel Management” LTD

Director of Food & Beverage Department \_\_\_\_\_

Cost Controller \_\_\_\_\_

All prices are in UAH, including VAT