

TASTE OF PARIS

STARTERS

LE FOIE GRAS *Foie Gras*

Duo of foie gras terrine and fried foie gras with fig and apple granité, served with brioche, 135/70/65 g

LA SAINT JACQUES *Scallops*

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

LE SAUMON *Salmon*

Duet of salmon tartar and smoked salmon mousse with Emmental cheese, 210/110 g

LA PINTADE *Guinea fowl*

Guinea fowl ballotine with crispy pickles, 90/70 g

LE POULPE *Octopus*

Seared octopus served with risotto Venere, served with light garlic sause, 215 g

SALADS

LES FOIES DE VOLAILLE *Chicken liver*

Mache salad with chicken liver, quinoa, beetroot and almonds, 260 g

LA DINDE *Turkey*

Mille-feuille 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 carrot, potatoes, green peas, pickled cucumbers, quail eggs, baked duck meat, dressed with homemade mayonnaise, 145 g

LA CREVETTE *Shrimps*

"Lucien Olivier" style salad with carrot, potatoes, green peas, pickled cucumbers, quail eggs, shrimps and red caviar, dressed with homemade 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

LE CRUSTACÉS *Seafood*

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

LE CÈPE *Mushrooms*

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

FISH AND SEAFOOD MAINS

LE CABILLAUD *Cod*

Seared cod with mashed sweet potatoes and orange, served with sauce Grand Veneur, 100/90 g

LE BAR *Sea bass*

Grilled wild sea bass served with Jerusalem artichoke and chestnut, 130/55/140 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

675

625

425

345

1125

315

285

765

175

195

295

395

455

295

550

950

975

1075

MEAT MAINS

LE BOEUF *Beef*

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

L' AGNEAU *Lamb*

Stewed lamb and eggplant caviar baked with Parmesan cheese, 330/70 g

LE CANARD *Duck*

Duck leg slowly cooked in its own fat with five spices, served with roasted pineapple, 150/95 g

LE FILET DE BOEUF *Beef fillet*

Grill beef tenderloin served with foie gras, served with early beetroots caramelized in red wine, 140/100/60 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 Brulee*

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

TARTE EXOTIQUE *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 ET LES SORBETS *Ice Cream and Sorbets*

Ice cream and sorbet of your choice, 50/20 g

UAH

425

625

385

925

1725

650

165

235

125

175

285

95

* 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