

# HALAL MENU

## STARTERS

	UAH
<b>Assorted vegetable caviar, 300/100 g</b> Baked eggplant and bell pepper caviar, zucchini caviar with celery and tomato caviar with Tabasco sauce	225
<b>Potato zrazy with spinach, 200/80/20 g</b> Traditional Ukrainian potato dish with stewed spinach, served with sour cream and garlic oil	165
<b>Varenyky with potatoes and mushrooms, 200/65/80 g</b> Ukrainian dumplings with potatoes and mushrooms, served with sour cream and roasted mushrooms with onion	195
<b>Potato pancakes with wild mushrooms, 275/80 g</b> Traditional Ukrainian potato dish with roasted wild mushrooms	245
<b>Hummus, 140/70 g</b> Gentle hummus, served with Romaine lettuce, lavash bread and ciabatta	225
<b>Salmon Carpaccio, 160 g</b> Thinly sliced salmon, served with lemon dressing and Parmesan flakes	445
<b>Salmon Tartar, 165/70 g</b> Fresh salmon, shallot onion flavoured with sauce Nuoc Mam, olive oil and Tabasco, served with horseradish espuma and toasts	425
<b>Yellowfin Tuna Tartar, 210 g</b> Fresh tuna, capers, shallot onion seasoned with sauce Nuoc Mam, Tabasco, served with avocado mousse and toasts	525
<b>Duet of salmon, 210/10 g</b> Tartar and smoked salmon mousse with Emmental cheese	425
<b>Pike caviar in odessa style, 160/50/40 g</b> Semi salted pike caviar with shallot and sunflower oil. Served with white bread toasts	950
<b>Black sea fish platter, 280/10 g</b> Marinated herring, spicy salted whitebait, forshmak	265
<b>Assorted Fish Platter, 195 g</b> Fried tuna, smoked salmon and sturgeon, served with lime and capers	695
<b>Forshmak, 138/80 g</b> Herring mousse, Philadelphia cheese and apple, served with toasted black bread	185
<b>Seared scallops, 190 g</b> With asparagus, cherry tomatoes espuma and truffle sauce	625
<b>Bruschetta con pomodoro, 110 g</b> Crispy baguette with tomato salsa and basil	125
<b>Bruschetta with salmon, 107 g</b> Crispy baguette with hummus and salmon gravlax	225

# STARTERS

	UAH
<b>Sandwich de Luxe with forshmak, 180 g</b> Toasted black bread, forshmak with herring and Buko cheese	195
<b>Sandwich de Luxe with vegetables, 240 g</b> Toasted black bread, vegetable ratatouille and goat cheese	195
<b>Cheese Platter de Luxe, 125 g</b> Manchego, Brie with truffle, Valencay, goat cheese with truffle, Bûche des Neiges	565
<b>Cheese Platter, 285/70/40 g</b> Mix of assorted cheese with berries, honey, crackers and nuts	695

## SALADS

<b>Beetroot carpaccio, 180 g</b> Thinly sliced boiled beet with arugula and goat cheese Shevre, served with Parmesan cheese espuma	185
<b>Garden salad, 300 g</b> Seasonal vegetables, dressed with sour cream or sunflower oil	165
<b>Greek Salad, 335 g</b> Tomatoes, cucumbers, bell pepper, olives, Feta cheese and olive oil	265
<b>Mozzarella Burrata, 240 g</b> Tender Mozzarella Burrata in combination with carpaccio of tomatoes	425
<b>Caesar Salad</b> Romaine lettuce, croutons, Parmesan flakes, served with Caesar dressing:	
<b>Classic, 220 g</b>	365
<b>Grilled chicken, 270 g</b>	445
<b>Smoked salmon, 280 g</b>	485
<b>Insalata di rucola, 215 g</b> Arugula salad with shrimps, Parmesan flakes, cherry tomatoes and avocado, served with balsamic sauce	445
<b>Scandinavian Salad, 175 g</b> Arugula salad with cherry tomatoes, croutons, shrimps, tuna, smoked salmon and sturgeon, served with lemon dressing	465
<b>“Lucien Olivier” with shrimps, 150 g</b> “Lucien Olivier” style salad with carrot, potatoes, green peas, pickled cucumbers, quail eggs, shrimps and red caviar, dressed with homemade mayonnaise	195
<b>Crab salad, 200/30 g</b> Salad with crab meat and quinoa with citrus fruits, served with lemon dressing	765

## SOUPS

<b>Chestnut, 270 g</b> Traditional French chestnut cream soup	295
<b>Cream soup of white mushrooms, 255/20 g</b> Wild mushroom cream soup, served with croutons and truffle oil	225
<b>Seafood Soup 400 g</b> Fish broth with shrimps, mussels, squids, scallops and julienned vegetables	425

**SANDWICHES AND BURGERS**

<b>Tuna Sandwich, 325/150/60 g</b>	425
Crispy ciabatta, Romaine lettuce, pickles, tomatoes, onion, tuna and mayonnaise. Served with French fries, ketchup and mayonnaise	
<b>Triple "S" (Smoked Salmon Sandwich), 305/150/60 g</b>	525
Triple-decker with smoked salmon, arugula, cucumber and Buko cheese. Served with French fries, ketchup and mayonnaise	
<b>Tuna Burger, 280/70 g</b>	525
Grilled tuna, seaweed, tomatoes, cucumbers and Unagi sauce with truffle flavour. Served with black or white bun of your choice	

**FISH AND SEAFOOD MAIN COURSES**

<b>Pike cutlets, 150/110/100 g</b>	245
Steamed pike cutlets with creamy mushroom sauce, combined with fried potatoes	
<b>Sea bass, 130/55/140 g</b>	950
Grilled wild sea bass served with Jerusalem artichoke and chestnut	
<b>Tuna, 150/225 g</b>	975
Grilled tuna, served with grilled zucchini and artichokes	
<b>Seafood, 310/30 g</b>	1075
Mixed grilled seafood: scallops, shrimps, squids, served with couscous	

**MEAT MAIN COURSES**

<b>Grilled chicken filet with Unagi sauce and tomatoes, 150/120/30 g</b>	575
<b>Lamb, 330/70 g</b>	625
Stewed lamb and eggplant caviar baked with Parmesan cheese	
<b>Piece of beef, Rib-Eye (Australia) 285/130/40 g</b>	1750
Beef steak served with "Café de Paris" sauce and French fries	

**GARNISH**

<b>Mashed potatoes, 150 g</b>	75
<b>French fries, 200 g</b>	95
<b>Rice, 100 g</b>	95
<b>Grilled vegetables, 250 g</b>	135
<b>Asparagus, 100 g</b>	285

# ASIAN DISHES

	UAH
<b>SOUP</b>	
Miso soup with seaweed, 300 g	165
Miso soup with salmon and scallop, 300 g	325
<b>HOT DISHES</b>	
Tempura shrimps with sweet chili sauce, 100/50 g	255
Spring rolls with shrimps, 170/50 g	325
<b>SASHIMI</b>	
Shrimp, 130/20 g	265
Tuna, 130/20 g	285
Salmon, 130/20 g	285
Eel, 140/20 g	315
Scallop, 150/20 g	315
Yellowtail, 100/43/20 g	595
<b>NIGIRI</b>	
Salmon, 35/30 g	125
Tuna, 35/30 g	125
Eel, 45/30 g	145
<b>MAKI</b>	
Avocado Maki, 110/40 g	145
Salmon Maki, 110/40 g	185
Tuna Maki, 110/40 g	185
Eel Maki, 110/40 g	195
<b>ROLLS</b>	
<b>Bonito, 210/35/30 g</b>	325
Smoked salmon, cucumber, spring onion, Buko cheese, Bonito flakes and black sesame	
<b>Tempura roll with eel, 280/45/30 g</b>	385
Smoked eel, cucumber, Buko cheese, Teriyaki sauce and sesame	
<b>Roll with tempura shrimp, 255/65 g</b>	385
Tempura shrimp, cucumber, Japanese mayonnaise and Tobiko caviar	
<b>Teka spicy roll, 235/35/30 g</b>	385
Tuna, cucumber, green Tobiko caviar, black sesame, Japanese mayonnaise and Sriracha sauce	
<b>Philadelphia, 275/35/30 g</b>	455
Fresh salmon, cucumber, avocado and Buko cheese	
<b>California, 220/35/30 g</b>	795
Crab meat, cucumber, avocado, and Tobiko caviar	
<b>Dragon, 230/35/30 g</b>	865
Crab meat, smoked eel, cucumber, avocado, Tobiko caviar, Unagi sauce and sesame	

# DESSERTS

	UAH
<b>Syrnyky, 200/50 g</b> Traditional Ukrainian dish of homemade cheese, served with sour cream and honey	185
<b>Varenyky with cherries, 110/80 g</b> Ukrainian dumplings with cherries, served with sour cream	165
<b>Varenyky with blackberries, 140/50/15 g</b> Ukrainian dumplings with blackberries, served with whipped cream	165
<b>Apple Tart, 205 g</b> Apple tart with vanilla scent and cane sugar, served with vanilla ice-cream	165
<b>Chocolate Fondant, 225 g</b> Warm chocolate cake with coconut ice cream	235
<b>Sable Breton, 120 g</b> Shortbread tart with meringue and soft lemon cream	125
<b>Creme Brulee, 180 g</b> Classic crème brûlée, served with fresh berries and hazelnut	175
<b>Exotic Tart, 225 g</b> Passion fruit, papaya and mango tartar in mango jelly on almond cake, served with lime ganache and passion fruit sorbet	285
<b>Ice Cream and Sorbets, 50/20 g</b> Ice cream and sorbet of your choice	95