

BREAKFAST

*from 10:00 till 12:00
Sa-Su from 10:00 till 14:00*

TRADITIONAL DISHES

Homemade Yogurt (300).....	75
Honey, Fruits and Berries Granola (220).....	95
Oatmeal with Fruit and Raisins (300).....	95

EGG DISHES

Fried Quail Eggs with Cherry Tomatoes and Basil (250).....	105
Eggs "Benedict" with Slightly Salted Carpathian Trout (200).....	155
Poached Egg, served on Waffle with Creamy Spinach, Bacon, Sheep and Goat Milk Cheese and Grilled Tomatoes (200).....	155

SWEET DISHES

Pancakes with Sweet Cheese Baked in Parchment (140/80).....	105
Baked Cheesecakes with Raisins and Sour Cream (130/40/30).....	125
Varenyky with Cherries (150).....	165

LUNCH

from 12:00 till 15:00

SALADS

Chicken Salad With Baked Pumpkin (250)

Salad «Shuba»

Green Salad with Peanut Dressing (180)

FIRST COURSES

Traditional Green Borsch with Sour Cream (200)

Pumpkin Cream- Soup (250)

Traditional Red Borsh with Beans (200)

MAIN DISHES

Chicken Cotelette with Rice and Sun-dried Tomato Sauce (280)

Turkey Breast with Suluguni Cheese and Mashed Potatoes (250)

Schnitzel with Smoked Tomatoes and Crispy Roast Potatoes (250)

Fish Cutlets with Rice and Tartar Sauce (250)

Compote (250)

2 courses - 245 UAH

3 courses - 285 UAH

MENU

SPECIALTIES

Black Sea Oyster.....	75
Danube Herring with Baked Potatoes (200).....	135
Anchovy from Odessa's Privoz, served with Buttered Rye Bread (180).....	140
<i>"Horseradish Tini" (100 ml)</i>	
Ukrainian Salo from Bessarbsky market (100).....	140
Coldwater Fish Caviar Pate and Portofino Forshmak.....	180
NEW Organic Rooster Meat Jelly with Mustard Ice Cream (185/100).....	185
NEW Hare and Duck Pates (80/70).....	185
<i>"Мавка In Red" (250 ml)</i>	
Beef Tartare on Garlic Toasts (150).....	190
NEW Slightly salted Carpathian Trout Tartare with Pike Caviar (100/40)	210
Wild Game Jerky (100).....	215
<i>The Waiter always specifies special meat offers for today</i>	
NEW Foie Gras with Caramelized Quince in Dogwood Sauce (110).....	225
Venison Carpaccio with Truffle Sauce and Pecorino Cheese (50/40).....	225
Bruschetta (240).....	225
<i>"Мавка In Red" (250 ml)</i>	
with seasonal vegetables	
with herring	
with duck jerky	
with venison jerky	
with slightly salted Carpathian trout	
NEW A variety of Ukrainian Farmer Cheeses (Brie ,Cheddar, Dutch Cheese, Chèvre Cheese with spices, Gouda-pesto, Gouda with fenugreek) (175/150/50).....	295

SALADS

NEW Baked Chesse and Chicken Salad with Strawberry -Truffle Sauce (250).....	165
NEW Eggplant Fries, Tomatoes Salad with Savory Apricot Sauce (270).....	165
NEW Ultimate Tomato Salad with Feta Cheese and Green Herb Sauce (250).....	175
Lettuce with Carpathian Slightly Salted Trout and Ripe Tomatoes(250).....	185
<i>**"Vesuvius" (120 ml)</i>	
Fragrant Spiced Roast Beef Salad (250).....	190
<i>**"Kiev Mule" (220 ml)</i>	
Duck Jerky Salad with Baked Beetroot, Nuts, and Gorgonzola Cheese Cream (250).....	195
Grilled Salad Leaves with Venison Jerky (220).....	195
NEW Warm Venison Salad "BARVY" (250).....	245

*All cocktails are combined with dishes according to the rules of FoodPairing.
Uniform price for all cocktails - 205 UAH

S O U P / B O R S C H

NEW Pumpkin Soup with Roast beef (300).....	125
Chicken Soup Consommé with Hare Varenyky (300).....	135
Red Borsch served with Boar Meat Patties (300).....	135
<i>"Horseradish Tini" (100 ml)</i>	
Traditional Green Borsch served with Turkey Meatballs and Patties (300)....	135

V A R E N Y K Y

Varenyky with Cherry (150).....	165
Fried Varenyky with Lamb and Spicy Sauce (140/50).....	175
<i>"Georgian Sour" (140 ml)</i>	
Varenyky BARVY with Pike and Cream Cheese (250).....	175
<i>"Hutsul Sour" (120 ml)</i>	
Homemade Varenyky with Wild Boar Meat and Wild Mushrooms (200/50).....	175
NEW Varenyky with Trout and Beet Cream (170).....	175
Fried Homemade Varenyky with Venison (250).....	195

M E A T D I S H E S

Tatar Cheburek with Roe Meat and White Button Mushrooms(150/50).....	175
<i>"Old Fashioned Kyiv Style" (80 ml)</i>	
NEW Stuffed Quail with Cherry Marmalade and Mashed Potatoes (280).....	180
NEW Ukrainian Venison Burger on Brioche Buns with Truffle Potato Chips (180/100).....	185
Young Cabbage Leaves Holubtsi with Wild Boar Meat and Wild Mushrooms (300).....	185
<i>"Hutsul Sour" (120 ml)</i>	
Sea Buckthorn Sauce and Herbs Glazed Chicken, served with Mashed Potatoes and Smoked Tomatoes (250).....	195
<i>"Tabula Rasa" (110 ml)</i>	
2 Chiken Cotelette "po-kyivsky" served with Creamy Mashed Potatoes (300).....	210
NEW <i>"Apple Spas" (200 ml)</i>	
Stewed Rabbit in Sour Cream, Garlic and Rosemary with Baked Potatoes (350).....	235
Duck Leg with Parsnip Puree and Bacon Cramble (300).....	240
<i>"Golden Pearl" (100 ml)</i>	
Cotlette made of wild boar meat, hunted on Poltava corn fields served with Homemade Fried Potatoes (300).....	245
<i>"Georgian Sour" (140 ml)</i>	
Duck Breast with Cowberry Demiglas Sauce and Dried Pear (350).....	295
<i>"Smoky Apricot" (120 ml)</i>	
Calf Fillet in Cinder with Corn Puree and White Buttton Mushrooms (250)....	330
<i>"Golden Pearl" (100 ml)</i>	

*All cocktails are combined with dishes according to the rules of FoodPairing.
Uniform price for all cocktails - 205 UAH

F I S H D I S H E S

Grilled Azov Flounder with Lemon Sauce and Tomatoes (100).....	95
Carpathian Grilled Trout (100).....	105
<i>"Celery Sour" (120 ml)</i>	
NEW Baked Oyster Topped with Mushroom Julienne.....	140
NEW Rapana with Grilled Vegetables, Yogurt and Herbs (300).....	185
Stuffed Carp with Mushroom Sauce and Celery Puree (300).....	195
Rapans a la Stroganoff (250).....	235
Squid with Vegetables and Rice by Odessa Recipe(300).....	290
<i>"Forest Gamp" (140 ml)</i>	

G R I L L E D

Grilled Calf Ribs (100).....	195
<i>"Bitter Almond" (120 ml)</i>	
Rack of Lamb with Grape Sauce (100/50).....	205
Filet Mignon (100).....	205
<i>"Old Fashioned Kyiv Style" (80 ml)</i>	
<i>Ukrainian Farmer Veal with Colorful Sauces and Grapes Concasse</i>	
Ribeye Steak (100).....	205
<i>(30 days dry aged, Medium recommended, price per 100 g, average weight 300-400 g)</i>	

VEGETABLE DISHES AND SIDE DISHES

Homemade Fried Potatoes (200).....	65
Buckwheat with Mushrooms (300).....	75
Traditional Hutsul Banosh with Feta Cheese (200).....	85
Grilled Vegetables (300).....	115
Cauliflower Baked on Fire with Smoked Mustard Sauce and Nuts (250)....	135
Squash Pancakes with Sour Cream and Red Caviar (200/30/15).....	145
NEW Roasted Eggplants with Smoked Tomatoes and Crimean Sauce (250).....	155

D E S S E R T

Ice Cream and Sorbet (in assortment).....	45
Tart with Seasonal Fruit and Ice Cream (150)	130
Chocolate Cake with Salted Caramel (150).....	145
NEW Cake "Napoleon" with Ice Cream and Salted Caramel (150/50).....	155
Cake BARVY (150).....	165
Bread Basket Served with Butter (150).....	55
Cork Fee.....	250

*All cocktails are combined with dishes according to the rules of FoodPairing.
Uniform price for all cocktails - 205 UAH

WINE

UKRAINIAN WINES

SPARKLING WINE

"Bisser" Brut Kolonyst.....	750
Rose Gran Reserva Brut, Shabo.....	950
Blanc de Blancs Brut, P.M. Trubetskoy Winery.....	1100

WHITE WINE

Riesling, Villa Tinta.....	120/600
Furmint, Chateau Chizay.....	130/650
Telty-Kuruk Reserve Shabo.....	650
Chardonnay Haut de Gamma, Kolonyst.....	850
APBINA 2015, Beykush Winery.....	1100

ROSE WINE

Rose Pinot Noire, Chateau Chizay.....	110/550
Syrah Rose, P.M. Trubetskoy Winery.....	650

RED WINE

Odessa Black Villa Tinta.....	120/600
Cuvee, Chateau Chizay.....	130/650
Artania Red Beykush Winery.....	750
Pinot Noir, P.M. Trubetskoy Winery.....	950
Cabernet-Merlo LX Kolonyst.....	1100
Kara Kermen, Beykush Winery.....	2600

THE WINES OF THE WORLD

SPARKLING WINE

Val d'Oca Prosecco DOC Extra dry Blue Millesimato (150/6yr.).....	150/750
Signat Cava Brut Rose Pinot Noir (150/6yr.)	170/850
Carpene Malvolti Prosecco Conegliano Valdobbiadene Brut	1100
Val d'Oca Prosecco Superiore Valdobbiadene DOCG Brut „Rive di San Pietro Di Barbozza“	1100
Cava Dissident Reserva Brut, Ramon Raventos.....	1300
Moët & Chandon Impérial 200/750.....	950/3000

WHITE WINE

Pinot Grigio delle Venezie Casa Lunardi (150/bottle).....	140/700
Sauvignon Blanc Marlborough Sun.....	750
Trebbiano D'Abruzzo, Gianni Masciarelli.....	850
Cotes du Rhone Blanc, E. Guigal.....	1100
Chablis Domaine Christian Moreau	1450

RED WINE

Syrah Stellenbosch Hills (150/bottle).....	160/800
Malbec Nuna Estate, Chakana.....	900
Primitivo di Manduria, Contessa Carola.....	1050
Mongrana, Agricola Querciabella.....	1100
Pinot Noir Cuvee Alexandre, Lapostolle.....	1250
Amarone della Valpolicella, Castelforte.....	1450

BAR MENU

VERMOUTH

Martini Bianco (100).....	100
Martini Rosso (100).....	100
Martini Extra Dry (100).....	100
Carpano Antica Formula (100).....	160

APERITIFS AND DIGESTIVES

Aperol (50).....	80
Becherovka (50).....	80
Ricard (50).....	80
Jagermeister (50).....	90
Lillet Blanc (100).....	120

AMARO AND BITTERS

Campari (50).....	80
Amaro di Angostura (50).....	80
Amaro Montenegro (50).....	95
Amaro Nonino Quintessentia (50).....	130

VODKA

Palinotchka (peer/apple/apricot) (50).....	60
Distil (Lvivskiy) №9 (50).....	70
Kozatska Rada Premium (50).....	70
Koskenkorva (50).....	80
Mogutni Karpaty Classic (50).....	80
Mogutni Karpaty Special (50).....	80
Staritsky & Levitsky Reserve (50).....	100
Absolut ELYX (50).....	120
Grey Goose (50).....	120
Ketel One (50).....	120
Belvedere (50).....	120

BRANDY

Sandeman Imperial (50).....	80
Metaxa 7 Stars (50).....	90
Metaxa 12 Stars (50).....	120
APAPAT Відбірний 7 років (50).....	120

COGNAC

Hennessy Very Special (50).....	180
Rémy Martin VS Superior (50).....	180
Rémy Martin VSOP (50).....	260
Hennessy XO (50).....	850

CALVADOS

Pere Magloire VSOP (50).....	190
------------------------------	-----

GRAPPA

Libarna Bianca Cristallo (50).....	100
Nonino Tradizione (50).....	100

WHISKEY**IRELAND**

Jameson (50).....	110
Jameson Crested (50).....	125
Writers Tears (50).....	125
Roe&Co (50).....	125
Redbreast 12 YO (50).....	180

USA

Bulleit Bourbon (50).....	130
Bulleit Rye (50).....	140
Bulleit 10 (50).....	140
Jack Daniel's (50).....	110
Woodford Reserve (50).....	140
Maker's Mark (50).....	140

CANADA

Crown Royal (50).....	120
-----------------------	-----

SCOTTISH BLENDS

Johnnie Walker Red Label (50).....	110
Johnnie Walker Black Label 12 YO (50).....	150
Copper Dog (50).....	160
Chivas Regal 12 y.o. (50).....	150
Chivas Regal 18 y.o. (50).....	300

JAPAN

Nikka Days.....	180
-----------------	-----

SCOTTISH MALT

The Singleton of Dufftown 12 YO (50).....	180
Glenfiddich 12 y.o. (50).....	180
Cardhu 12 y.o. (50).....	180
Talisker 10 YO (50).....	190
Laphroaig 10 y.o. (50).....	270
Lagavulin 16 y.o. (50).....	270
Bruichladdich «Classic Laddie Scottish Barley» (50).....	270
Ardbeg 10 y.o. (50).....	270
Glenmorangie The Original 10 y.o. (50).....	210
Glenmorangie Nectar D'OR 12 y.o. (50).....	290
Oban 14 y.o. (50).....	290
Balvenie 12 y.o. Doublewood (50).....	290
Macallan Fine Oak 12 y.o. (50).....	290

GIN

Gordon's Premium Pink (50).....	100
Tanqueray London Dry (50).....	100
Tanqueray N°TEN (50).....	120
The Botanist (50).....	140
Hendrick's (50).....	140
Monkey 47 (50).....	160

TEQUILA

Espolon Blanco (50).....	100
Espolon Reposado (50).....	100
Don Julio Blanco (50).....	150
Don Julio Reposado (50).....	180

RUM AND CACHACA

Captain Morgan White (50).....	90
Captain Morgan Original Spiced Gold (50).....	100
Captain Morgan Black Spiced (50).....	110
Santiago De Cuba Silver (50).....	100
Santiago De Cuba Anjeho (50).....	120
Angostura 7 y.o. (50).....	120
Angostura 1824 (50).....	220
Plantation Original Dark Overproof (50).....	120
Ron Zacapa 23 YO (50).....	240
Mount Gay «1703» (50).....	320

LIQUEURS

Cointreau (50).....	80
Frangelico (50).....	80
Kahlua (50).....	90
Baileys The Original (50).....	110
Drambuie (50).....	110

BEER

Lager (330).....	120
Brown (330).....	120
Wheat (330).....	120
Non-alcoholic (500).....	80

NON-ALCOHOLIC COCKTAILS

Kievskiy Mule (250).....	80
Colours of Autumn (200/600).....	75/225
Berry (seasonal) (200/600).....	75/225
Sea buckthorn&Ginger (200/600).....	75/225

NON-ALCOHOLIC BEVERAGES

Coca-Cola/ Coca-Cola Zero/Sprite/Fanta (250).....	50
Seasonal Kombucha (200).....	60
Rye Kvass (200).....	60
Royal Club Tonic (200).....	60
Royal Club Ginger Ale (200).....	60
VODA UA sparkling water (400).....	60
VODA UA still water (400).....	60
Mondariz sparkling (750).....	145
Mondariz still (750).....	145
Borjomi glass (500).....	70
Uzvar (250).....	40
Berry Compote (250).....	40
Red Bull (250).....	80

JAFFA JUICES

Orange (250).....	60
Tropical Fruit (250).....	60
Cherry (250).....	60
Apple (250).....	60
Tomato (250).....	60

FRESH JUICES

Orange (250).....	100
Grapefruit (250).....	100
Apple (250).....	80
Carrot (250).....	80
Celery (250).....	80
Beet (250).....	80

HOT DRINKS

FRESHLY ROASTED FARMER'S COFFEE

Espresso (30).....	40
Americano (100).....	40
Cappuccino (180).....	50
Latte (200).....	60
Doppio (60).....	50
Raf (100).....	80
Cocoa (200).....	80
CappuOrange (180).....	80
Flat White (200).....	80

CUP OF TEA

Sea buckthorn & Ginger (250).....	75
Strawberry- raspberry (250).....	75
Currant (250).....	75

TEA

English breakfast.....	80
Earl Grey (400).....	80
Sencha Premium (400).....	80
Milk Oolong (400).....	80
Oolong (400).....	80
Camomile-Melissa (400).....	80
Stress Blocker (400).....	80
Shu Puer 2006 (400).....	100

HEETS

HEETS. Heatsticks for using with IQOS

BRONZE SELECTION
AMBER SELECTION
YELLOW SELECTION
TURQUOISE SELECTION
GREEN ZING
PURPLE WAVE
SILVER SELECTION
NOOR
YUGEN
AMMIL
CLEANING STICKS

*To receive a quest IQOS, tray for used sticks
or recharge your device - contact the waiter or bartender.