Our royal breakfast every day
From 10a.m. to 12a.m. (in weekdays)
From 11 a.m. to 13 a.m. (at weekends)

					Portion	Price
Breakfast "Light (boiled buckwheat, av			mix greens	)	275	285,00
Guacamole on t salmon, egg and			t with		215	325,00
Zucchini pano poached egg	cakes	with	salmon	and	200/40/40	325,00
Fried eggs tomatoes	«Shaks	huka»	with	juicy	180	265,00
Healthful oatm	eal for	breakfa	ast:			
- boiled on	water				350	85,00
- boiled on	milk				350	110,00
Omelette from	3 eggs				150	175,00
Omelette from	twelve	quail e	ggs		150	225,00
		Optio	onal addi	tives:		
	Portion	Price			Portion	Price
Salo	50	126,00	Mushr	ooms	30	20,00
Ham	50	88,00	Pa	prika	50	40,00
Bacon	50	125,00	(	Onion	20	10,00
Cheese	20	21,00	H	Ioney	20	20,00
Tomatoes	50	50,00	Came	mbert	50	105,00
Granny's cheese	ecakes	homem	ade		120/60	275,00
Pancakes with seasonal berries		hocolat	e and		150/60/90	265,00

## Map of salo

Salo, from specially grown pigs in the Ukrainian Carpathians, is considered as a traditional delicacy. Gentle, soft, juicy, aromatic - that's how our guests describe it.

Try it yourself!

Choose what you like best!

	Portion	Price
A meter of salo (served on an oak board)	250/55/60	595,00

(five types of lard, served with pickles, garlic, bitter red pepper, mustard and horseradish)

#### You can order separately:

Salo with garlic	100	245,00
General salo	50	175,00
Smoked Poltava salo	50	145,00
Baked salo from Podil	50	145,00
Salo dried in spices	50	145,00
Pate from salo	50	135,00

# Gamuzy

Salad "Hetman's Joy" Grilled chicken, bacon, quail eggs, cherries, lettuce, homemade mayonnaise and anchovy dressing, grated parmesan and croutons	300	375,00
Warm salad with liver and pear Salad with girlled chicken liver, and soy sauce, lettuce, pear, Parmesan. Dressed with raspberry sauce	250	355,00
Olivier Baked homemade chicken, boiled eggs, potatoes and carrots, pickled and fresh cucumbers, apple, dressed by homemade mayonnaise	250	275,00
Salad with goat cheese, baked beets, greens and blueberry berries Farm goat cheese dressed by sesame sauce, tender lettuce, baked beets, blueberries and crunchy flax croutons	250	270,00
Carpaccio of pink and yellow tomatoes Thinly sliced tomatoes dressed by walnut sauce and basil, drizzled by olive oil and balsamic caramel, sprinkled with toasted sunflower seeds	280	285,00
Greek salad with «Kalamata» olives Fresh cucumbers, tomatoes, paprika, red onion, lettuce, feta cheese, Kalamata olives dressed by olive oil and balsamic caramel with oregano	300	365,00
Salad with roasted pepper, yellow tomato salad and savory crackers Flavored baked paprika, pieces of yellow tomatoes, green basil leaves, croutons, dressed by sesame sauce and decorated by parmesan slices and red onion rings	270	335,00
Green Dream  Homemade salted salmon dressed by honey-mustard sauce, tender lettuce with fresh cucumber and velvety avocado	300	425,00
Grandma's beds Fresh vegetables from tomatoes, cucumbers, paprika, radish, red and green onions, fennel, parsley and cilantro. Dressed as desired: sour cream, olive oil, homemade mayonnaise.	320	315,00

## Delicatessen

Red caviar (with white toasts and butter)	50	945,00
Pike caviar (with Borodino toasts, sour cream and green onion)	100	1850,00
Homemade lighty-salted salmon (with lemon and capers)	100	375,00
Baked pork (pork entrecote, mustard, carrot and garlic)	100	185,00
Roll from domestic chicken (domestic chicken with spinach and carrots)	100	155,00
Boiled veal tongue (boiled with vegetables and herbs)	100	275,00
Herring fillet (with pickled red onion, greens and oil)	185	285,00
Eggplant rolls (fried, thinly sliced, pieces of eggplant wrapped with soft cheese, fennel, garlic and mayonnaise)	215	285,00
Delicious pancakes:		
<ul> <li>with red caviar, lemon and olives «Kalamata»</li> </ul>	150/50/40	985,00
<ul> <li>with pike caviar, sour cream and green onion</li> </ul>	150/50/60	995,00
<ul> <li>with salmon, cream cheese and balsamic caramel</li> </ul>	230	475,00
Assorted vegetables	260	320,00
Fresh cucumbers, tomatoes, paprika and greens		
Cossack's snack Pickled cucumbers, tomatoes, cabbage, garlic, canned chanterelles, pickled red onion and greens	430	420,00

Pickled lightly-salted cucumbers Pickled cucumbers, garlic, fennel, lemon juice, oil	100	110,00
Marinated white mushrooms  Marinated Carpathian white mushrooms with garlic sauce and cranberries	200	435,00
Cheese plate The best appetizer for wine! Dor bleu, camembert, parmesan and suluguni with jam, crunchy crackers and nuts	280	565,00
Pate		
Forshmak Chopped herring fillet with butter, egg, apple and onion (with Borodino toasts)	100/100	255,00
Light cheese Chopped cream cheese with garlic, fennel and mayonnaise	100/30	175,00
Paste Stewed chicken liver with onions and butter (with cream cheese, fig jam and grain bread toasts)	100/50/50	265,00
Borschts and soups	<b>;</b>	
Royal borscht Rich borscht from pork rib in a bread own-made bowl, with a glass of vodka, selected salo, pickled cucumber, sour cream, doughnuts, garlic sauce, green onions	350/180	395,00
Borscht "Family feast" Rich borscht from pork ribs in a pan for the whole family, doughnuts with julienne, green onions, selected salo, sour cream	1200	985,00
Borscht with chicken and doughnuts Borscht with domestic chicken. Served with chicken, doughnuts, sour cream and garlic sauce	350/50/140	325,00
Homemade chicken broth Served with chicken and homemade noodles	350	265,00

Green borscht Borscht with sorrel, domestic chicken, quail eggs, sour cream and whole grain bread toasts	350/30	325,00
Ears "Royal catch" Salmon fillet, tomatoes, green onions. Serve with herring butter, toasts and a glass of vodka	320/90 S	435,00
Cold soup on yoghurt Served with ham, chicken, vegetables and greens	430	285,00
Hot appetizers		
Odarka's sausage Homemade fried pork and chicken sausage	200/20	330,00
Bloody sausage Sausage stuffed with buckwheat and salo with onions	250/50	310,00
Holubtsi Minced veal and pork with rice and vegetables wrapped in cabbage leaves and stewed in tomato sauce. Serve with sour cream.	250	355,00
Carpathian holubtsi Stewed white mushrooms from the Carpathians with buckwheat and rice, wrapped in cabbage leaves and stewed in chicken broths with butter. Serve with mushroom sauce	350	355,00
Potato pancakes:		
- with sour cream	180/50	250,00
- with white mushroom	180/50/50	390,00
- with homemade salmon	180/50/50	419,00
- with red caviar	180/50/50	950,00
Potato pancake "Yaremchi"  For real judges of potato pancakes. Stuffed with chicken and mushroom julienne. Serve with	300/50	350,00

mushroom sauce

Dumplings with fried onion and sour cream:		
(homemade)		
- with meat (pork and veal)	200/50	285,00
- with potato and mushrooms	200/50	255,00
- with stewed cabbage	200/50	255,00
Zrazy with sour cream:  (homemade)		
- with meat (pork and veal)	200/50	320,00
- with stewed cabbage	200/50	285,00
Benderyky with veal Pancakes with veal, fried in egg. Serve with mushroom sauce.	250/50	375,00
Greetings from friends from sunny Georgia:		
Imereti khachapuri (With suluguni cheese)	400	320,00
Adjarian Khachapuri In the shape of a boat with yolk and suluguni cheese	340	285,00
Main dishes		
Ribeye steak Ukraine Juicy, aromatic Ukrainian meat with a blush crust with baked potatoes in the peasant style and wine sauce * weight product, price per 100g (the weight of a portion is approximately 300g)	100*/140/50	445,00
Ribeye steak Juicy, aromatic Argentine meat with a blush crust with baked potatoes in the peasant style and wine sauce * weight product, price per 100g (the weight of a portion is approximately 300g)	100*/140/50	590,00

Steak Filet Mignon Juicy, aromatic Argentine meat with a blush crust with baked potatoes in the peasant style and wine sauce * weight product, price per 100g (the weight of a portion is approximately 300g)	100*/140/50	605,00
Fried milk veal Served on spinach and cream with balsamic caramel	150/100	565,00
Kiev-style chop The bestseller of Ukrainian cuisine! Kiev-style cutlet on mashed potatoes and vegetables. Serve with mushroom sauce	170/250	420,00
Homemade steamed chicken chop If you watch your figure. Tender and juicy chicken chop is served with carrot-orange mash.	150/140	350,00
Rabbit leg with vegetable ratatouille Rabbit stewed with vegetables and cream. Serve with eggplant, zucchini ratatouille, paprika and carrots	220/150	485,00

#### **Grilled dishes:**

Ukrainian meat is made to order, according to the highest criteria quality selection of each piece. Meat is matured under control of our Chef, so that very exclusive product gets to your table).

All fried meat is served with pita bread and homemade adjika

Barbeque of domestic chicken Boneless chicken thigh, marinated in homemade mayonnaise with garlic	200/65	345,00
Barbeque of veal Veal tenderloin marinated in herbs and olive oil	200/65	560,00
Barbeque of pork Pork neck marinated in herbs and mustard	200/65	420,00
New Zealand rack of lamb Three lamb bones, served with baked parsnips spices	180/110	990,00
Kebab of veal Chopped veal with herbs	180/65	410,00
Sea bass Two pieces of fillet with healthy vegetables: cauliflower, broccoli, mushrooms, paprika. Serve with lemon and creamy mustard sauce	140/165	535,00

Steak of salmon Boneless fillet. Serve with lemon and creamy mustard sauce * weight product, price per 100g. (portion weight 350-400g)	100*/30	395,00	
Grilled vegetables:			
Assorted vegetables Juicy vegetables with smoke: eggplant, zucchini, tomato, paprika, onion, mushrooms	250	285,00	
Baked potatoes with salo Cooked on a skewer	230	250,00	
Asparagus-grilled with julienne erings	150/50	550,00	
Accompaniments			
Boiled potatoes with fennel	200	145,00	
Fried potatoes with fennel	200	145,00	
Peasant-style potatoes	200	155,00	
Potatoes, as at home, fried with onion	200	155,00	
Mashed potatoes	200	140,00	
Fried broccoli cabbage	200	255,00	
Ukrainian National Soft Drinks			
Cherry compote with raspberries	300	75,00	
Cranberry fruit juice	300	75,00	
Uzvar	300	75,00	

# Bread (from our own bakery):

85,00

Bread basket

Sorbet

We bake according to the old recipe:		
<ul> <li>white soft bread</li> <li>gray sourdough bread with sprouted wheat,</li> <li>sunflower and pumpkin seeds, black sesame and flax</li> <li>Borodino bread with walnuts and prunes with the</li> </ul>		
addition of cumin and coriander		
Sweets		
(homemade):	450	
Cake "Kyiv"  A legendary masterpiece made by a traditional recipe that remains unchanged for many years	150	295,00
Cake "Honeydew" with peach Tender honey cakes with butter cream and peaches	200	275,00
Cake "Prague" Biscuit-chocolate cakes with chocolate cream and apricot sour	150	275,00
Cake "Napoleon" Thin tender cake pans combine with custard cream and pear in syrup	200	265,00
Dumplings with cherries Serve with cherry sauce and sour cream	200/80	265,00
Cheesecakes with berry sauce (with sour cream)	250	285,00
Flippers with apples (with honey)	225	245,00
Flippers with cheese (with chocolate and caramel)	230	255,00
Flippers with poppy seeds (with honey)	250	235,00
Ice cream	100	155,00

100

155,00

Aperitifs			
	<b>-</b>	ml Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Martini Bianco/Dry	75,00 150,	00 <b>1,0</b> l	1500,00
Campari	110,00 220,	00 1,0 1	2200,00
	Tequila		
	50 ml 100	ml Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Olmeca Gold	135,00 270,	00 0,7 1	1890,00
Olmeca Blanco	135,00 270,	00 0,7 1	1890,00
	Gin		
	50 ml 100 n	al Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Befeater	125,00 250,0	00 1,0 l	2500,00
	Whiskey 50 ml 100	ml Bottle	UAH
Macallan 15 years		0,00 0,7 1	11840,00
Macallan 12 years		0,00  0,7  1	8190,00
Chivas Regal 18	•	0,00 0,751	7650,00
Chivas Regal 12 years	310,00 640	,00 1,0 l	6400,00
Glenmorange 10 years	370,00 740	,00 0,7 1	5180,00
Jack Daniels	240,00 480	,00 1,0 l	4800,00
Jameson	240,00 480	,00 1,0 l	4800,00
Rum			
	50 ml 100 n	al Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Baccardi Black	120,00 240,0	0 1,0 1	2400,00
Baccardi Carta Blanca	120,00 240,0	0 1,0 1	2400,00

## Own-made bitters

			Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
Zhuravlynivka			50	90,00
(vodka, cranberry, su	gar)			
Hrinovuha		50	90,00	
(vodka, honey, horser	adish, le	emon)		
Smorodunivka		50	90,00	
(vodka, currants, sug	ar)			
Malunivka			50	90,00
(vodka, raspberry, gii	nger, sug	gar)	<b>-</b> 0	
Oblipuhivka	- l- 4 l \		50	90,00
(vodka, honey, sea bu	ckinorn)			
	Vodl	<i>τ</i>		
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Tsarske Selo	90,00	180,00	0,5 1	900,00
Tsarske Selo	90,00	180,00	0,5 1	900,00
Honey with Pepper				
First Guild	70,00	140,00	0,71	980,00
Venerable		160,00	0,75 l	1200,00
First Guild Prestige	80,00	310.00	0,73 1 0,7 1	2170,00
First Guild Grand	155.00			
Nepoborna (as Ukraine)	80,00	160,00	0,7 1	1120,00
Grey Goose	155,00	310,00	1,0 l	3100,00
Finlandia	130,00	260,00	0,5 1	1300.00
"Staritsky&Levitsky" Reserve	155,00	310,00	0,5 l	1550.00
''Staritsky&Levitsky'' Private Cellar	275,00	550,00	0,7 1	3850.00
	Bitte	rs		
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Beherovka	95,00	190,00	0 1,0 l	1900,00

Jaegermeister 95,00 190,00 0,7 l 1330,00

# Cognac

	<b>50ml</b>	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Carpathian 8 years	165,00	330,00	0,5 l	1650,00
(Ukrainian) Uzhgorod 12 years (Ukrainian)	185.00	370.00	0,5 1	1850.00
Martel V.S.O.P. (French)	375,00	750,00	0,71	5250,00
Hennessy V.S.O.P. (French)	390,00	780,00	0,71	5460,00
Courvoisier V.S.O.P. (French)	385,00	770,00	0,71	5390,00
Remy Martin V.S.O.P. (French)	390,00	780,00	0.7 1	5460,00
	Calva	ados		
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Calvados V.S.O.P.	320,00	640,00	0,71	4480,00
Liqueurs				
0 : 1	50 ml	100 ml	Bottle	UAH
Cointreau Sambuca	$110,00 \\ 120,00$	$220,00 \\ 240,00$	1,0 l 1,0 l	$2200,00 \\ 2400,00$
Baileys	135,00	270,00	1,0 l	2700,00
Kahlua	110,00	220,00	0,71	1540,00
Malibu	110,00	220,00	1,0 l	2200,00
Beer in bottles				
			Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
Corona			0,33 l	155,00
Ayinger Breuyse			0,5 l	200,00
Ayinger Altbairich Dunke	el		0,5 1	200,00
Stella Artois non/alco			0,33 l	95,00

Barrel beer			
Vol/ml UAH	Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Tsarskoe 0,3 l 95,00	0,5 1	125,00	
Cooling drinks			
	Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Coca-Cola	$0,25 \; 1$	80,00	
Sprite	0,25 l		
Tonic	0,25 l	120,00	
Carbonated mineral wa	ater		
	Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$	
San Pellegrino	0,75 1	195,00	
Perrie	0,33 l	135,00	
Borgomi	0,5 1	155,00	
Morshynska	0,33 1	95,00	
Non-carbonated mineral	water		
_	Vol/l		
	. 02/2	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Acqua Panna	0,75 1	195,00	
Evian	0,33 1	110,00	
Morshynska	0,33 1	95,00	
Fresh juices			
	Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Apple	300/25	250,00	
Orange	300/25	250,00	
Limon Grapefruit	$\frac{300/25}{300/25}$	250,00 $250,00$	
Orange-grapefruit	300/25	250,00 $250,00$	
Apple-carrot	300/25	250,00	
Carrot	300	220,00	
Celery	300	265,00	
Juice in the assortment TM «JAFFA»	250	145,00	
Lemonade			
	Vol/ml	UAH	
Lemonade	380/25	220,00	
to choose from: strawberry, lemon-mint, mango, passion fruit	/	- <b>,</b>	

## Coffee

	Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
Espresso	30	85,00
Espresso with cream	30/10	95,00
Macchiato	45	95,00
Decaffeinated espresso	30	110,00
Capuccino	150	110,00
Decaffeinated cappuchino	150	110,00
Latte	200	120,00
Decaffeinated latte	200	120,00
Frappe	300	120,00
Iced coffee "Glace"	200	120,00
Standard double	60	120,00
Flat white	150	120,00
Cacao	200	95,00

## Homemade royal tea

Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
450/750	160,00/320,00
450/750	160,00/320,00
450/750	160,00/320,00
450/750	160,00/320,00
450/750	160,00/320,00
450/750	160,00/320,00
	450/750 $450/750$ $450/750$ $450/750$ $450/750$

#### Tea

	Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
« French Earl Grey»	450/750	160,00/320,00
(black tea, bergamot, French blue cornflowers)		
«Royal Breakfast» (Black tea)	450/750	160,00/320,00
«Sencha Superior»(green tea)	450/750	160,00/320,00
«Spring Valley»(herbal tea)	450/750	160,00/320,00