# Our royal breakfast every day

From 10a.m. to 12a.m. (on weekdays) From 11 a.m. to 13 a.m. (at weekends)

					Portion	Price
Breakfast "Light (boiled buckwheat, av			mix greens	)	275	325,00
Guacamole on t salmon, egg an			t with		215	350,00
Zucchini pane poached egg	cakes	with	salmon	and	200/40/40	375,00
Fried eggs tomatoes	«Shaks	huka»	with	juicy	180	285,00
Healthful oatm	eal for	breakf	ast:			
- boiled on	water				350	185,00
- boiled on	milk				350	210,00
Omelet from 3	eggs				150	225,00
Omelet from tw	velve qu	ıail egg	'S		150	275,00
Optional additives:						
	Portion	Price			Portion	Price
Salo	50	145,00	Mushr	rooms	30	55,00
Ham	50	135,00	Pa	prika	50	45,00
Bacon	50	135,00	(	Onion	20	25,00
Cheese	20	55,00	H	Ioney	20	40,00
Tomatoes	50	75,00	Came	mbert	50	125,00
Granny's home	made cl	1eeseca	kes		120/60	295,00
Pancakes with seasonal berries		hocolat	e and		150/60/90	285,00

## Map of lard

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

Try it yourself!

Choose what you like best!

	Portion	Price
A meter of lard (served on an oak	250/55/60	645,00
board)		
(five types of lard, served with pickles, garlic, hot		
red pepper, mustard and horseradish)		

#### You can order separately:

Lard with garlic	100	245,00
General lard	50	185,00
Smoked Poltava lard	50	165,00
Baked lard from Podil	50	165,00
Lard dried in species	50	165,00
Pate from lard	50	155,00

# Salads

Salad with fresh cabbage, cucumber, dill and olive oil	250	225,00
Salad "Hetman's Joy" Grilled chicken, bacon, quail eggs, tomatoes, lettuce, homemade mayonnaise and anchovy dressing, grated parmesan and croutons	300	385,00
Warm salad with liver and pear Salad with grilled chicken liver, and soy sauce, lettuce, pear, Parmesan. Dressed with raspberry sauce	250	355,00
Olivier Baked domestic chicken, boiled eggs, potatoes and carrots, pickled and fresh cucumbers, apple, dressed by homemade mayonnaise	250	285,00
Greek salad with Kalamata olives Fresh cucumbers, tomatoes, paprica, red onion, lettuce, Feta cheese, Kalamata olives dressed by olive oil and balsamic caramel with oregano	300	365,00
Green Dream  Homemade salted salmon dressed by honey-mustard sauce, tender lettuce with fresh cucumber and velvety avocado	300	425,00
Grandma's garden Fresh vegetables from tomatoes, cucumbers, paprika, radish, red and green onions, dill, parsley and cilantro. Dressed as you choose: sour cream/olive oil/homemade mayonnaise	320	325,00

## **Delicacies**

Black caviar (with white toasts and butter)	50	3400,00
Red caviar (with white toasts and butter)	50	945,00
Pike caviar (with Borodino toasts, sour cream and green onion)	100	1850,00
Carpaccio from organic Ukrainian veal with arugula, tomatoes, pickled red onion, Parmesan cheese and pine nuts. Poured with truffle oil	100/70	520,00
Tartare from organic Ukrainian veal dressed olive oil and French mustard, gherkins, capers, red onion and mint. Served by quail egg, Philadelphia and Parmesan cheese	110/60	455,00
Homemade lighty-salted salmon (with lemon and capers)	100	395,00
Baked pork (pork entrecote, mustard, carrot and garlic)	100	185,00
Roll from domestic chicken (domestic chicken with spinach and carrots)	100	165,00
Boiled veal tongue (boiled with vegetables and herbs)	100	275,00
Aspic with domestic cock	300/60	350,00
Herring fillet (with pickled red onion, greens and oil)	185	285,00
Eggplant rolls (fried, thinly sliced, pieces of eggplant wrapped with soft cheese, dill, garlic and mayonnaise)	215	285,00

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<ul> <li>with red caviar, lemon and Kalamata olives</li> </ul>	150/50/40	985,00
- with pike caviar, sour cream and green onion	150/50/60	995,00
- with salmon, cream cheese and balsamic caramel	230	475,00
Assorted vegetables	260	320,00
Fresh cucumbers, tomatoes, paprika and greens		
Cossack's snack	580	420,00
Pickled cucumbers, tomatoes, cabbage, garlic, pickled eggplants, pickled red onion and greens		,
Marinated white mushrooms	200	435,00
Marinated Carpathian white mushrooms with garlic and cranberries		,
Assorted cheese	280	565,00
The best appetizer for wine!		-
Dor bleu cheese, Camembert, Parmesan and Suluguni with jam, crunchy crackers and nuts		

#### Pate

Forshmak With mushrooms, apple and crispy buckwheat baguette	100/115	275,00
Light cheese Chopped cream cheese with garlic, dill and mayonnaise	100/30	195,00
Pate of stewed chicken liver with onions and butter (with cream cheese, fig jam and grain bread toasts)	100/50/50	285,00

# **Borschts and soups**

Royal borscht Rich borscht from pork ribs in a bread bowl, selected lard, pickled cucumber, sour cream, donuts, garlic, green onions	350/180	395,00
Borscht "Family feast"	1200	1200,00
Rich borscht from pork ribs in a pan for the whole family, donuts with julienne, green onions, selected lard, sour cream		
Borscht with chicken and doughnuts	350/50/140	325,00
Borscht with domestic chicken. Served with chicken, donuts, sour cream and garlic		
Homemade chicken broth Served with chicken and homemade noodles	350	265,00
Ukha "Royal catch"	320/90	450,00
Salmon fillet, tomatoes, green onions. Serve with herring butter, toasts and a glass of vodka		

Hot appetizers		
Odarka's sausage	200/20	330,00
Homemade fried pork and chicken sausage		
Bloody sausage	250/50	310,00
Sausage stuffed with buckwheat and lard with onions		
Holubtsi	250	375,00
Minced veal and pork with rice and vegetables wrapped in cabbage leaves and stewed in tomato sauce. Served with sour cream		

Potato pancakes:		
- with sour cream	180/50	275,00
- with white mushrooms	180/50/50	390,00
- with homemade lighty-salted salmon	180/50/50	419,00
- with red caviar	180/50/50	950,00
Potato pancakes "Yaremchi" For real judges of potato pancakes. Stuffed with chicken and mushroom julienne. Served with mushroom sauce	300/50	375,00
Dumplings with fried onion and sour cream:  (homemade)		
- with rabbit and mushroom sauce	200/50	350,00
- with meat (pork and veal)	200/50	295,00
<ul> <li>with giblets, greaves and onion, with sour cream</li> </ul>	200/30/50	285,00
- with potato and mushrooms	200/50	275,00
- with stewed cabbage	200/50	275,00
- with cheese and spinach	200/50	295,00
Potatoes pancakes with sour cream: (homemade)		
- with meat (pork and veal)	200/50	320,00
- with stewed cabbage	200/50	285,00
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	295,00

## Main dishes

Ribeye steak Ukraine Juicy, aromatic Ukrainian meat with a blush crust and wine sauce (*Glass of wine as a gift)	300/80/50	1550,00
Fillet Mignon steak Ukraine Juicy, aromatic Ukrainian meat with a blush crust and wine sauce (*Glass of wine as a gift)	250/80/50	1450,00
Kiev chop The bestseller of Ukrainian cuisine! Kiev chop with mashed potatoes and vegetables. Served with mushroom sauce	170/250	475,00
Fried domestic chicken with lettuce and tomatoes (chicken is marinated in milk with garlic and thyme)	250/110	450,00
Fried milk veal Served on spinach and cream with balsamic caramel	150/100	585,00
Homemade steamed chicken chop If you watch your figure. Tender and juicy chicken chop 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	550,00

#### **Grilled dishes:**

Ukrainian meat is made 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

Sea bass Two pieces of fillet with healthy vegetables: cauliflower, broccoli, mushrooms, paprika. Serve with lemon and creamy mustard sauce	140/165	585,00
Steak of salmon Boneless fillet. Served with lemon and creamy mustard sauce * weight product, price per 100g. (portion weight 350-400g)	100*/30	395,00
Barbeque of veal Veal tenderloin marinated in herbs and olive oil	200/100	575,00
Barbeque of pork Pork neck marinated in herbs and mustard	200/100	485,00
Barbeque of domestic chicken Boneless chicken thigh, marinated in homemade mayonnaise with garlic	200/100	375,00
Rack of veal with grilled corn and cranberry sauce	270/130/50	685,00
New Zealand rack of lamb Three lamb bones, served with baked parsnips spices	180/110	1150,00
Kebab of veal Chopped veal with herbs	180/100	450,00
Grilled vegetables:		
Assorted vegetables Grilled juicy vegetables: eggplant, zucchini, tomato, paprika, onion, mushrooms	250	285,00
Baked potatoes with lard Cooked on a skewers	230	250,00

#### Side dishes

Fried potatoes with dill	200	185,00
Peasant potatoes	200	195,00
Potatoes, as at home, fried with onion	200	195,00
Mashed potatoes	200	185,00
Vegetable ratatouille with pine nuts and tomatoes	250	250,00
Buckwheat porridge with fried onion and white mushrooms	300	245,00

#### **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):

Bread basket 85,00

We bake according to the old recipe:

- white soft bread
- gray sourdough bread with sprouted wheat, sunflower and pumpkin seeds, black sesame and flax
- Borodino bread with walnuts and prunes with the addition of cumin and coriander

# Desserts (homemade):

Cake "Kyiv"	150	295,00
A legendary masterpiece made by a traditional recipe that remains unchanged for many years		
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
Eclair "Raffaello"	40	140,00
Eclair "Pistachio"	50	145,00
Eclair "Chocolate-nut"	45	140,00
Dumplings with cherries Served with cherry sauce and sour cream	200/80	285,00
Steamed dumplings with blueberries, blackcurrant sauce and sour cream	250/50	275,00
Cheesecakes with berry sauce (with sour cream)	250	325,00
Pancakes with apples (with honey)	225	245,00
Pancakes with cheese (with chocolate and caramel)	230	255,00
Pancakes with poppy seeds (with honey)	250	235,00
Cherry jam for tea	100	120,00
Ice cream / Sorbet	100	155,00

Aperitifs					
	50 ml	100 ml ]	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Martini Bianco/Dry	110,00	220,00 1	<b>,</b> 0 l	2200,00	
Campari	170,00	340,00 1	,01	3400,00	
Digestif					
Fernet Branca	50 ml 165,00	100 ml Be	),7 l	UAH	
rernet branca	105,00	330,00 (	,,,	2310,00	
	Tequi]	la			
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Olmeca Altos Plata	235,00	470,00	0,71	3290,00	
Olmeca Altos Reposado	255,00	510,00	0,71	3570,00	
	<b>~</b> .				
	Gin				
			ottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Befeater	145,00	290,00 1	<b>,</b> 0 l	2900,00	
	Whisk	v			
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Macallan 12 years	775,00	1550,00	0,7 l	10850,00	
Macallan 15 years	1150,00	2300,00	0,7 l	16100,00	
Chivas Regal 12 years	310,00	640,00	1,0 l	6400,00	
Chivas Regal 18 years	580,00	1160,00	0,751	8700,00	
Glenmorange 12 years	420,00	840,00	0,71	5880,00	
Glenmorange 18 years	1050,00	2100,00	0,71	14700,00	
Jack Daniels	240,00	480,00	1,0 l	4800,00	
Jameson	240,00	480,00	1,0 l	4800,00	
Jameson Black Barrel	255,00	510,00	0,71	3570,00	

Rum				
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Zacapa Solera Gran Reserva	480,00	960,00	0,7 1	6720,00
Zacapa Solera Grand Reserva	1150,00	2300,00	0,71	16100,00
Havana Club, 3 anos	175,00	350,00	1,0 l	3500,00
Havana Club, Anejo Especial	185,00	370,00	0,71	2590,00
Havana Club, Anejo, 7 anos	195,00	390,00	0,7 1	2730,00
Own	ı-made	bitter	$\mathbf{s}$	
Zhuravlynivka			50	150,00
(vodka, cranberry, sugar)				,
Hrinovuha			<b>50</b>	150,00
(vodka, honey, horseradish,	lemon)		<b>-</b> -	4 5 0 0 0
Smorodunivka (vodka, currants, sugar)			50	150,00
Malunivka			50	150,00
(vodka, raspberry, ginger,	sugar)			100,00
Vushnivka (vodka, cherr	y, sugar)		50	150,00
	$\mathbf{Vod}$	ka		
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$
Tsarske Selo	90,00	180,00	0,5 l	900,00
Tsarske Selo	90,00	180,00	0,5 l	900,00
Honey with Pepper				
Nepoborna (as Ukraine)	90,00	180,00	0,7 l	1260,00
Absolut, Elyx	185,00	370,00	0,7 l	2590,00
Belvedere	220,00	440,00	0,7 l	3080,00
Grey Goose	175,00	350,00	1,0 l	3500,00
Finlandia	130,00	260,00	0,5 l	1300.00
Distil.№9	95,00	190,00	0.7 1	1330,00
''Staritsky&Levitsky'' Reserve	175,00	350,00	0,5 1	1750.00
''Staritsky&Levitsky'' Reserve Espelette Pepper	175,00	350,00	0,7 1	2450.00
''Staritsky&Levitsky'' Private Cellar	350,00	700,00	0,71	4900.00

#### Bitters

	Ditt	CIS			
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Beherovka	125,00	250,00	1,0 l	2500,00	
Jaegermeister	125,00	250,00	0,71	1750,00	
	Cog	nac			
	50ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Carpathian 8 years (Ukrainian)	185,00	370,00	0,5 1	1850,00	
Uzhgorod 12 years (Ukrainian)	220,00	440,00	0,5 l	2200,00	
Martel V.S.O.P. (French)	375,00	750,00	0,71	5250,00	
Hennessy V.S.O.P. (French)	475,00	950,00	0,71	6650,00	
Courvoisier V.S.O.P. (French)	475,00	950,00	0,71	6650,00	
Remy Martin V.S.O.P. (French)	475,00	950,00	0.71	6650,00	
	Calvados				
	50 ml	100 ml	Bottle	$\mathbf{U}\mathbf{A}\mathbf{H}$	
Calvados V.S.O.P.	320,00	640,00	0,71	4480,00	
Pere Magloire, XO	520,00	1040,00	0,71	7280,00	
Liqueurs					
Cointreau Sambuca Baileys Kahlua Malibu	50 ml 145,00 145,00 145,00 145,00 145,00	100 ml 290,00 290,00 290,00 290,00 290,00	Bottle 1,0 l 1,0 l 1,0 l 0,7 l 1,0 l	UAH 2900,00 2900,00 2900,00 2030,00 2900,00	

#### Beer in bottles

Bool	111 00			
			Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
Corona			0,33 1	165,00
Ayinger Breuyse			0,5 1	220,00
Ayinger Altbairich Dunkel			0,5 1	220,00
Stella Artois non/alcohol			0,33 1	130,00
Bar	rel b	eer		
	Vol/ml		Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
Tsarskoe	0,3 1	145,00	0,5 1	175,00
Cooli	ing dr	inks		
	_		Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
Kvass			0,3 l	95,00
Kvass			0,5 l	125,00
Coca-Cola Zero			0,25 l	90,00
Coca-Cola			0,25 l	90,00
Sprite			0,25 1	90,00
Fanta Orange			0,25 l	90,00
Tonic			0,25 1	120,00
Non-carbona	atad mi	inaral y	wator	
Non-car bone	ica III	incrai	Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
Acqua Panna			$0,75 \ 1$	255,00
Evian			0,75 l	275,00
Morshynska			0,33 1	95,00
Morshynska			0,75 1	175,00
Carbonate	d mine	eral wa	ŕ	_,,,,,
	<u> </u>		Vol/l	$\mathbf{U}\mathbf{A}\mathbf{H}$
San Pellegrino			0,75 1	255,00
Perrier			0,33 1	155,00
Perrier			0,75 1	275,00
Borgomi			0,5 1	175,00
Morshynska			0,33 1	95,00
Morshynska			0,75 1	175,00

## Fresh juices

	TT 1 / 1	
A 1	Vol/ml	UAH
Apple	300/25	250,00
Orange	300/25	250,00
Limon	300/25	250,00
Grapefruit	300/25	250,00
Orange-grapefruit	300/25	250,00
Apple-carrot	300/25	250,00
Carrot	300	220,00
Celery	300	265,00
Juice in the assortment TM «JAFFA»	250	155,00
Lemonade		
	Vol/ml	UAH
Lemonade	380/25	220,00
to choose from: strawberry, lemon-mint, mango, passion fruit		
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
Flot white		

120,00

95,00

150

200

Flat white

Cacao

## Homemade royal tea

	Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
Sea buckthorn tea with mint	450/750	245,00/490,00
Ginger tea with pine nuts	450/750	245,00/490,00
Mint tea	450/750	245,00/490,00
Raspberry's tea	450/750	245,00/490,00
Linden tea with thyme and mint	450/750	245,00/490,00
Tea with forest berries	450/750	245,00/490,00

Tea		
	Vol/ml	$\mathbf{U}\mathbf{A}\mathbf{H}$
« French Earl Grey»	450/750	245,00/490,00
(black tea, bergamot, French blue cornflowers)		
«Royal Breakfast» (Black tea)	450/750	245,00/490,00
«Sencha Superior»(green tea)	450/750	245,00/490,00
«Spring Valley»(herbal tea)	450/750	245.00/490.00