

MENU

SALADS

	GR	UAH
VEGETABLE SALAD WITH AVOCADO	257	157,00
SHOPSKA SALAD	250	95,00
MIX SALAD WITH TOFU AND HONEY - BASIC DRESSINGMIX	250	165,00
ARUGULA SALAD WITH SHRIMP AND AVOCADO	200	320,00
SALAD WITH SEAFOODS AND VEGETABLES	250	255,00
CAESAR SALAD WITH CHICKEN	200	140,00
WARM SALAD WITH BEEF AND EGGPLANT	300	250,00

APPETIZERS

SALMON TARTAR	120	185,00
BEEF CARPACCIO	160	270,00
BEEF TARTAR	200	270,00
FRITTO MISTO	200/40	160,00

SOUPS



	GR	UAH
CHEESE SOUP WITH MUSHROOMS	300	140,00
FISH CREAM-SOUP WITH SHRIMPS AND SCALLOPS	300	285,00
CREAMY SOUP WITH SALMON	350	150,00
COCONUT SOUP WITH CHICKEN	350	190,00
CHICKEN BROTH WITH NOODLES AND EGG	350	70,00

FISH & SEAFOOD



FRIED PRAWNS WITH COCKTAIL SAUCE	100/20/30	260,00
SEAFOOD PLATEAU WITH GRILLED VEGETABLES	340/250 /30	900,00
PIKE PERCH FRIED WITH VEGETABLES	120/150/40	280,00
FRIED SALMON WITH SPINACH AND VEGETABLES	120/180/30	352,00
DORADO WITH ASPARAGUS AND CHEESE SAUCE	120/60/40	470,00

MEAT



	GR	UAH
FOIE GRAS WITH MANGO, PEARS AND PORTO SAUCE	90/140/30	550,00
CHICKEN BREAST STUFFED WITH CHEESE AND ASPARAGUS WITH AROMA OF TRUFFLE	250/100	280,00
DUCK BREAST WITH BAKED PEARS	170/100/40	420,00
BEEF TENDERLOIN MEDALLION WITH PRAWNS AND GREEN PEPPER SAUCE	210/50/40	520,00
RIB EYE STEAK WITH PORCINI SAUCE	200/50/75	500,00
PORK TENDERLOIN WITH THAI SAUCE	150/75/50	185,00

GARNISH



GRILLED VEGETABLES	200	117,00
FRIED POTATOES WITH ONIONS	200	40,00
MASHED POTATOES	150	40,00
FRENCH FRIES	150	45,00
BASMATI RICE	150	40,00
COUSCOUS WITH VEGETABLES	250	90,00

PASTA & RISOTTO



	GR	UAH
FRIED NOODLES WITH VEGETABLES AND OYSTER MUSHROOMS	300	90,00
PASTA MEDITERRANEAN	350	245,00
EGG NOODLES WITH SHRIMPS AND CHICKEN	350	150,00
PASTA CARBONARA	300	157,00
PASTA WITH BOLOGNESE SAUCE	300	230,00
FRIED RICE WITH MUSHROOMS AND EGGS	300	157,00

Головний бухгалтер.....
Ціни вказані в гривнях з ПДВ

Керуючий рестораном.....

DESSERTS



	GR	UAH
AUTOGRAPH <i>almonds biskvit, chocolate ganache, Mascarpone cheese cream, Cointreau</i>	120/35	100,00
OPERA BASTILLE <i>chocolate mousse, Bavaria cream with white chocolate</i>	80/60	100,00
TIRAMISU <i>Mascarpone, coffee syrup, fresh strawberries</i>	125/20	120,00
CREME BRULEE	180/20	95,00
PLEASURE <i>fruit and caramel mousse with mango slices</i>	95/20	125,00
CHEESE PLATE <i>Gorgonzola, Brie, Parmesan, Chavroux</i>	160	280,00
SORBET MANGO, BERRY	50	40,00
ICE CREAM CHOCOLATE, VANILLA	60	40,00

Головний бухгалтер.....
Ціни вказані в гривнях з ПДВ

Керуючий рестораном.....