

SALADS

Vegetables with Feta cheese, sicilian olives and Dijon sauce 250	118
Tuscan tomato salad with anchovies and capers 235	138
Fresh salmon with corn-salad and cherry 180	258
Classic nicoise with grilled tuna and potatoes 240	248
Italian salad with Prosciutto, Dorblu and strawberries 190	198
Mix salad with veal and wine-balsamic sauce 185	218
Spinach leaves with chicken in Teriyaki sauce and Chevette 210	168
Ramen salad with grilled chicken and Caesar sauce 230	168
Green mix with cherry tomatoes, pine nuts and Dijon sauce 150	99

MORE DELICIOUS WITH:

avocado 20	28
black truffle 1	88
pine nuts 5	29
anchovies 10	48
slightly salted salmon 50	109
grilled squid 50	69
grilled scallop* 1 pc.	199
grilled shrimp tail 1 pc.	48

BRUSCHETTI

Baked vegetables with cream cheese 2 pc.	98
Mozzarella with tomatoes and balsamic 2 pc.	98
Salted salmon with cucumber and green mix 2 pc.	128
Prosciutto with pear and Dorblu cheese 2 pc.	118
Liver pate with onion marmalade 2 pc.	98

SOUPS

Cold tomato soup with mozzarella 260	119
Cold soup with chicken based on buttermilk or sourdough 150/150	98
Homemade chicken soup with quail's egg 300	79
Tom yam with shrimps* 300	248
Tomato soup with fish and seafood 300	158

CARPACCIO

Young beetroot with Feta mousse, nuts and balsamic sauce 170	109
Tuna with wakame and Tataki sauce 180	258
Scallop with black truffle and light sauce* 70/1	458
Scottish Salmon with corn-salad and parmesan* 160	258
Veal with arugula, capers and Worcester sauce 170	228

TARTAR

Tuna with avocado and flying fish caviar 150/25	278
Tiger shrimps and salmon with pike caviar* 160	328
Scottish salmon with sauce and tobikko 150	248
Veal tartar with capers and quail egg 140/30	218
Tartar trio* (scallop with truffle, tuna Tataki with avocado, salmon with lying fish caviar) 250/40	598

ANTIPASTI

Oyster Fine de Claire* 1 pc.	69
Oyster Versaille* 1 pc.	99
Special Pike caviar with red onion 50/40	258
Guacamole with salmon, florentine egg, corn chips and arugula 125/1	198
Mozzarella with Prosciutto, cherry tomatoes and balsamic 270	198
Green sicilian olives 50	58
Brie/ Gorgonzola/ Mozzarella 30	58
Dorblu / Parmesan / Chevette 30	68
Bresaola 30	78
Proshutto / Salami Napoli 30	58
Homemade liver pate with onion marmelade 100/70	99

PASTA

Homemade ravioli with salmon and Philadelphia in creamy sauce 230	198
Risotto nero with seafood 300	328
Spaghetti with seafood in saffron sauce 280	298
Carbonara spaghetti 300	148
Bolognese lasagna 220/60	188
Homemade ravioli with chicken and smoked duck breast 230	148

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MAIN DISHES

Dorado fillet with young vegetables wok 100/100	258
Grilled Tuna with corn-salad and avocado 120/100/25	378
Grilled salmon with potatoes and florentine egg 250	328
Mediterranean squid in sauce 200/20	168
Rapanas with mushrooms in creamy sauce* 250/40	298
Tiger shrimps in wine-garlic sauce* 200	328
Sauteed seafood in saffron sauce* 400	598
Chicken steak with Dorblu and tomato 200/80	228
Chicken breast on eggplant with creamy-soy sauce 240/30	199
Duck breast with berry 150/60	328
Foie gras with berry and balsamic sauce* 75/70/20	428
Veal medallions with cherry and rosemary* 140/60	298
Pork Loin with potatoes 250/150/30	278
Cheek calf with potatoes 140/200	198

GRILL BAR

price per weight of the prepared product
availability sauces can recommended the waiter

atlantic shrimp* 100	219	dorado grilled with lemon 1 pc.	389
octopus* 100	468	sea bass with fennel 1 pc.	298
scallop* 100	458	shrimp black tiger* 1 pc.	298
lobster tail* 100	598	eggplant 100	29
chilean mussels 100	78	zucchini 100	29
mediterranean squid 100	88	tomatoes 100	29
scottish salmon 100	218	pepper 100	68
fillet mignon (UA)* 100	168	asparagus 100	169
Cowboy steak (UA)* 100	128	mushrooms 100	39
australian Ribeye* 100	328	broccoli 100	39

DESSERTS

Parfait with caramelized nuts and strawberries 100/50	98
Lava cake with ice cream 100/60	138
Classic Napoleon 150/10	78
Chia pudding on coconut milk with passion fruit 200	159
Cheesecake with mango sauce 135/20	118
Fried ice cream with Matcha sauce 1/40	89
Ice Cream / Sorbet 50	49

* Discounts and special offers are not available for these positions / Service charge of 10% is included in the bill, but remains at your discretion

HOMEMADE LEMONADE

Mango	250	89
Passion fruit	250	99
Citrus	250	59
Buckthorn	250	59
Berry compote	500	68

NATURAL SMOOTHIE

Mango - passion fruit	200	129
Pineapple - strawberry	200	99

FRESH JUICES

Orange	250	89
Apple	250	69
Carrot	250	79
Pineapple	250	189
Celery	250	139
Grapefruit	250	169

DRINKS

Morshinska premium	330/750	58 / 84
Rocchetta still / sparkling	250 / 1000	78 / 168
Evian	330	159
Borjomi	330	79
Pepsi	300	48
Juice "Sandora" in assortment	250	38

TEA

Strawberry - basil	700	88
Buckthorn	700	88
Moroccan	700	88

Assam Bari / Earl Grey	700	68
Green tea / Green jasmine	700	68
Herbal	700	68

COFFEE

Espresso		44
Espresso Ice		44
Decaffeinated coffee		59
Espresso Doppio		69
Americano		44
Cappuccino		58
Frappuccino		58
Latte		58
Americano with ice-cream		58

SPUMANTE

	150 ml	750 ml
Mateus Rose Brut Sparkling / Portugal	139	698
Rivani Prosecco Extra Dry DOC / Italy	149	788
Senior Valdobbiadene Prosecco Superiore DOCG, Bortolomiol / Italy		1119
Senior Valdobbiadene Prosecco Superiore Mini DOCG, Bortolomiol / Italy		288
Moet & Chandon Imperial / France *	3469	
Moet & Chandon Imperial Mini / France *	969	

ROSE AND WHITE WINE

Pearly Bay Western Cape Rose / South Africa	119	549
120 Reserva Especial Chardonnay, Santa Rita / Chile	129	598
Sauvignon Blanc Marlborough Sun / New Zealand	169	798
Chenin Blanc Western Cape, KWV / South Africa	149	728
Soave Classico DOC, Zeni / Italy	149	698
Planeta Chardonnay DOC, Menfi / Italy	559	2758
Pinot Grigio Collavini / Italy	229	1119
Rose d'Anjou AOC, Chatelain Desjacques / France	139	688
Riesling Grande Reserve AOC / France *	289	1398
Chablis Jean-Paul Benoit Droin / France	449	2218

RED WINE

120 Cabernet Sauvignon Santa Rita / Chile	149	698
Montepulciano D'abruzzo 2017 DOC, Castellani / Italy	119	588
Valpolicella Classico DOC, Sartori / Italy	169	798
Amarone della Valpolicella Classico 2015 DOCG, Zeni / Italy	559	2789
Chianti Classico Riserva 2011 DOCG, Castellani / Italy	299	1489

COCKTAILS ON PROSECCO

Aperol spritz	189
Aperol with passion fruit	249
Sgroppino	179
Mimosa	209
Mellini	198
Hugo	209

APERITIF AND DIGESTIVE

Martini Bianco	49
Jagermeister	89
Becherovka	79

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RUM AND WHISKY

Oakheart	40	59
Bacardi Carta Blanca	40	69
Bacardi Carta Oro	40	69
Bacardi Carta Negra	40	69
Jameson	40	119
Jack Daniel's	40	139
Chivas Regal 12 Years Old	40	179
Macallan Fine Oak 12 Years Old	40	298

COGNAC

Remi Martin V.S.O.P.	40	289
Remi Martin X.O. *	40	599

TEQUILA AND GIN

Jose Cuervo Silver	40	99
Jose Cuervo Reposado	40	129
Bombay Sapphire *	40	129

VODKA

Kozatska Rada Classic	40/500	39 / 409
First Guild Povazhna	40/700	59 / 629
Finlandia	40	69
Finlandia cranberry	40	69
Grey Goose	40	149

COCKTAILS

Cosmopolitan	99
Mojito	119
Margarita	129
Long Island	169
Gin-tonic	99
Beton	99
Green mexican	89

BEER

Velkopopovickiy Kozel Svetly	500	59
Velkopopovickiy Kozel Cerny	500	59
Miller Genuine	500	69
Corona *	355	88
Hoegarden no alcohol	330	89
Hoegarden *	330/500	99 / 129

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