



## BREAKFAST •

TO EVERY BREAKFAST TEA, COFFEE OR PROSECCO FOR PRESENT 08:00 - 12:00

<b>Croissant with roast beef</b> Croissant, radish, warm bell paper, Philadelphia cheese, pickled, Teriyaki sauce, green oil	200 g	280
<b>Benedict with salmon</b> Brioche, salmon, arugula, cream with avocado, Eggs Benedict, tomato, sauce	210 g	280
<b>American breakfast</b> Eggs, 2 sausages, fried bacon, arugula, Ajapsandal, tomato	320 g	280
 <b>Bowl with quinoa and salad</b> Chicken fillet, quail eggs, arugula, orange, spinach, avocado	220 g	280
<b>Croissant with smoked turkey</b> With ham aioli and mozzarella	230 g	280
<b>Omelette ham and cheese</b> With mixed salad and truffle sauce	290 g	280
<b>Syrniki</b>	220/30 g	220
 <b>Oatmeal with coconut milk</b> With seasonal berries	230 g	220

## DELICATESSEN •


(BIG COMPANY)

<b>Vodka snacks set</b> (Lightly salted herring, kimchi, beef tongue, ham, basturma, lard, pickles, pickled tomatoes, mustard, horseradish, bread)	540/15/15 g	499
<b>Cheese plate</b> Camembert, Dor Blue, Gruyere, Gouda, wine jelly, orange jam, honey, nuts	300/130 g	690
 <b>Assortment of elite fish</b> Salmon, escolar, tuna	200 g	770
<b>Assorted meat with our own hot-smoked chicken</b> Buzhenina, own smoked pork belly, homemade sausage, hot smoked chicken, potatoes, horseradish, mustard	500/40 g 700/40 g	510 755
<b>Assorted lard</b> Twisted lard with garlic, lard in a mix of paprika and peppers, smoked breast	300 g	360
<b>Assorted fresh vegetables</b> Tomatoes, cucumbers, bell pepper, green onion, dill, parsley	300 g 650 g	220 390
<b>Assorted vegetables from our own ambassador</b> Salted cucumbers, salted tomatoes, sauerkraut, salted garlic, salted chilli pepper.	625 g	290
<b>Assorted marinated mushrooms</b> Butternut squash mar, openky mar, gruzdi mar.	300 g	572





## SALADS •

<b>Baked beetroot salad with goat cheese</b> Orange fillet, baby spinach, apple petals, lemon sauce	165 g	200
<b>Salad with chicken strips and baked vegetables</b> Baked vegetables: zucchini, onion, bell pepper, Cherry tomatoes; ginger sauce	240 g	220
 <b>Warm salad with milk veal</b> Gruyère cheese, sweet pickled peppers and salsa Verde sauce	200 g	480
<b>Salad with smoked duck</b> stewed pear, potato croquettes and oriental sauce	255 g	320
<b>Salad with roast beef</b> Arugula, cherry tomatoes, caper flowers, Parmesan and Tonnato sauce	165 g	320
 <b>Salad with lightly salted salmon</b> Baby Mozzarella and raspberry dressing	190 g	320
<b>Big green salad</b> Mushrooms, avocado, arugula, baby spinach with Gremolata sauce and Parmesan	225 g	280
<b>NEW</b> <b>Salad with marinated pumpkin, mango and jamon</b> Arugula, pumpkin seeds, baby spinach, iceberg, pomegranate, lemon sauce	190 g	230

## SNACKS •

 <b>Shrimp tempura with tartar sauce</b>	130/25 g	230
 <b>Pate with quail liver</b>	70/45 g	110
<b>Hare jelly</b>	220 g	130
<b>Kanapki with a settler</b>	175 g	140
<b>Black olives/Olives</b>	100 g	90
<b>Bread basket</b>	350/50 g	84

## MANGAL (barbecue) •

Rack of lamb, baked in tandoor	100 g	640
Barbecue with chicken fillet	100 g	140
Rack of lamb, baked in tandoor	100 g	325
Barbecue with veal tenderloin	100 g	540
Kare with veal	100 g	270
Shashlik with pork neck shoulder (PORK)	100 g	160
Shashlik with chicken leg	100 g	140
 Barbecue with turkey leg	100 g	150
 Steak with Norwegian salmon (from 300 g)	100 g	225
 Seabass	100 g	215
 Mackerel	100 g	90

RECOMMENDED WEIGHT IS FROM 300 G AND AS MUCH AS YOUR SOUL DESIRES. COOKING TIME: FROM 40 TO 60 MIN.

## STEAKS •

*\*the price is for 100 g of raw, prepared meat*

USA Rib Eye Steak	100 g	540
Steak Rib Eye Ukraine	100 g	300

AVERAGE STEAK WEIGHT FROM 450 G



## MEAT MEALS •

Glazed Lviv ribs	500 g	690
Roe deer with porcini mushroom sauce	275 g	520
 Deer liver with onion cream	175 g	220
 Medallions of aged beef tenderloin sauce with bacon and tau potatoes	300 g	490






## LULYA-KEBAB •

Lulya-kebab from game	200 g	330
Lamb kebab	200 g	320
 Lulya-kebab made of veal and pork	200 g	220
Chicken kebab	200 g	160


## FISH MEALS •

 Dorado fillet wild rice mix with Parmesan and shrimp sauce	270 g	420
 Skewers of catfish, marinated in mint	335/30 g	580

## POULTRY MEALS •

 Kiev-style cutlet with mashed potatoes and bacon sauce	260 g	300
 Tobacco farm chicken (portion weight from 450g)	100 g	150
 Chicken wings with honey and smoke	300 g	320
 Chicken breast Katsu with sweet french fries potato	260 g	340
 Chicken wings on fire (from 300g)	100 g	130






## SOUPS •

Lviv Bograch	320 g	210
Carpathian mushroom broth (with porcini mushrooms)	300 g	210
 Pumpkin soup with shrimp	260 g	160
Fish broth	300g	230
Ukrainian borsch	300 g	160
Solyanka meat collective	300 g	160
Homemade broth	300 g	160

## SAUCES •

Tartar • Kebab • Garlic with mayonnaise • Balsamic vinegar • Chili	40 g	35
Sweet and sour • Narsharab • Satsebeli • Tkemali	40 g	40
Classic adjika	40g	55

## UKRAINIAN CUISINE •

	<b>Pan «Forestmans Dinner»</b> Fried potatoes with onions, mushrooms and meat	350 g	<b>360</b>
	<b>Chef's speciality Cabbage roll with wildfowl with cob porridge</b>	200/40g	<b>298</b>
	<b>Banosh with porcini mushrooms</b>	270 g	<b>190</b>
	<b>Beetroot pancakes with bacon jam and capelin caviar</b>	210g	<b>180</b>
<b>NEW</b>	<b>Potato pancakes with bacon and sour cream</b>	280 g	<b>180</b>
	<b>Potato pancakes with mushrooms and sour cream</b>	280 g	<b>180</b>
	<b>Slobojan dumplings</b>	260 g	<b>190</b>
	<b>Dumplings with wild boar meat</b>	200 g	<b>190</b>
	<b>Dumplings with deer liver and currant sauce</b>	170 g	<b>180</b>
	<b>Chef's speciality Dumplings with assorted fish with melted butter and sour cream</b>	180 g	<b>190</b>
	<b>Dumplings with cherries</b>	210/40 g	<b>180</b>
	<b>Pancakes with salmon</b>	200 g	<b>210</b>
	<b>Pancakes with mushrooms and chicken</b>	200 g	<b>170</b>


## KHACHAPURI •

	<b>Khachapuri from Imereti with suluguni</b>	400 g	<b>220</b>
	<b>Hunting khachapuri with suluguni and meat</b>	400 g	<b>260</b>
	<b>Adjarian khachapuri with suluguni and egg</b>	400 g	<b>220</b>
	<b>Megrelian khachapuri with double suluguni</b>	450 g	<b>240</b>

## BURGER •

	<b>"Fierce boar" burger with fries</b>	285/100/30 g	<b>369</b>
	<b>Meat burger with french fries</b>	240/100/30 g	<b>289</b>

## PIZZA •

	<b>Five types of meat</b> Smoked beef, bacon, ham, hunting sausages, smoked chicken fillet, bell pepper, tomatoes, olives, olives, white sauce, Mozzarella (all meat products are made in-house)	550 g	<b>680</b>
	<b>Five cheeses</b> Parmesan, Gorgonzola, aged Gouda, Ubriacone (cheese aged in wine), Mozzarella, white sauce	600 g	<b>580</b>
<b>NEW</b>	<b>Porcini &amp; Gorgonzola</b> Gorgonzola, porcini mushrooms, champignon mushrooms, Parmesan cheese, tomatoes Cherry, ham, white sauce, Mozzarella cheese, truffle oil.	670 g	<b>620</b>
	<b>Gamberetti con Carne</b> Shrimp, Salsa Verde, Cherry tomatoes, ham, olives, olives black, Parmesan cheese, Mozzarella cheese, Passata sauce.	650 g	<b>580</b>
	<b>Carbonara</b> Bacon, ham, Parmesan cheese, mushrooms, tomatoes, Mozzarella cheese, white sauce.	650 g	<b>350</b>
	<b>Hawaiian</b> Homemade smoked chicken fillet, pineapple, Mozzarella cheese, Passata sauce.	550 g	<b>320</b>
	<b>Calzone Napoletano (close pizza)</b> Ham, sausage, Parmesan, tomatoes, Mozzarella cheese, Passata sauce.	530 g	<b>290</b>
	<b>Salami</b> Sausage, Mozzarella, Passata sauce.	400 g	<b>290</b>
	<b>Margarita with Cherry tomatoes</b> Cherry tomatoes, sun-dried tomatoes, basil, baby mozzarella, Passata sauce.	620 g	<b>290</b>
	<b>Additional ingredients for pizza:</b> Pineapple • Hunting sausages • Corn • Chicken fillet Olives • Black olives • Tomatoes • Mozzarella cheese • Ham Fresh mushrooms • Parmesan	30 g	<b>50</b>

## SIDE MEALS •

	<b>French fries</b>	150 g	<b>98</b>
	<b>Sweet potato fries</b>	150 g	<b>180</b>
	<b>Mashed potatoes with Parmesan and ghee</b>	175 g	<b>110</b>
	<b>Peasant-style potatoes</b>	170/30 g	<b>90</b>
	<b>Corn (cobs) on the grill</b>	200 g	<b>120</b>
	<b>Grilled mushrooms</b>	250 g	<b>210</b>
	<b>Grilled vegetables</b> Bell pepper, mushrooms, zucchini	250 g	<b>190</b>

# BEVERAGES

## SPARKLING WINES

<i>France</i>	<b>Moet Chandon Brut Imperial</b>	750ml	<b>4000</b>
<i>Italy</i>	<b>Prosecco</b> (extra dry)	750 ml	<b>875</b>
<i>Italy</i>	<b>Martini Asti</b>	750 ml	<b>820</b>
<i>Georgia</i>	<b>Bazaleti</b> (brut, semi sweet)	750 ml	<b>740</b>
<i>Spain</i>	<b>Cava Cola de Cometa</b> (white brut, pink brut)	750 ml	<b>750</b>
<i>Spain</i>	<b>Cola de Cometa</b> (white brut, white semi dry)	750 ml	<b>520</b>
<i>Italy</i>	<b>Lambrusco</b>	750 ml	<b>450</b>
<i>Italy</i>	<b>Fragolino</b> (strawberry)	750 ml	<b>450</b>
<i>Italy</i>	<b>Prosecco</b> Frizzante (white dry)	150 ml	<b>150</b>

### APERITIF •

Absent	50	<b>90</b>
Becherovka	50	<b>70</b>
Jagermeister	50	<b>95</b>
Martini bianco	50	<b>60</b>

### LIQUEUR •

Baileys	50 ml	<b>125</b>
Sambuca	50 ml	<b>125</b>

### VODKA •

Staritsky & Levitsky	50 ml	<b>99</b>
Grey Goose	50 ml	<b>99</b>
Absolut	50 ml	<b>75</b>
Nemiroff Lex	50 ml	<b>75</b>
Finlandia / Finlandia redberry	50 ml	<b>75</b>
The First Guild is respectable	50 ml	<b>50</b>
Premium Cossack Council	50 ml	<b>45</b>
Cossack Council Trofana	50 ml	<b>55</b>
Nemiroff is special	50 ml	<b>45</b>

### ROSOLIO •

Tasting set of liqueurs	6x50ml	<b>200</b>
Contabas Tincture on black currant buds	50 ml	<b>175</b>
Whooping crane Currant	50 ml	<b>45</b>
Cherry Mead		
Horseradish Cramming Sea		
Buckthorn Chilli		
Kalganova		

### WHISKEY •

Macallan Triple Cask 12 years	50 ml	<b>400</b>
Glenmorangie Original 10 years	50 ml	<b>300</b>
Glenlivet Founder's Reserve	50 ml	<b>280</b>
Chivas Regal 12 years	50 ml	<b>220</b>
Jack Daniel's	50 ml	<b>180</b>
Jameson	50 ml	<b>150</b>

### COGNAC •

Hennessy VS	50 ml	<b>340</b>
Hennessy VS	50 ml	<b>230</b>
Sarajshvili VSOP 12 years	50 ml	<b>170</b>
Sarajshvili VS 10 years	50 ml	<b>150</b>
Иვერიონი Special 7 years	50 ml	<b>112</b>
Sarajshvili 3*	50 ml	<b>98</b>
Iverioni 3*	50 ml	<b>90</b>

### RUM / GIN •

Captain Morgan Dark	50 ml	<b>90</b>
Captain Morgan Spiced Gold	50 ml	<b>80</b>
Beefeater	50 ml	<b>90</b>

### TEQUILA •

Espolon Blanco	50 ml	<b>140</b>
Espolon Reposado	50 ml	<b>150</b>

# DRINKS

## Pink Wine

		200 ml	750 ml
<i>France</i>	<b>Rose d'Anjou</b> (s/sw.)		<b>1135</b>
<i>Germany</i>	<b>Rose</b> (n/dry)		<b>930</b>
<i>Italy</i>	<b>Sizarini Rose</b> (dry)	<b>160</b>	<b>680</b>
<i>Italy</i>	<b>Solo Corso</b> (m/swe.)	<b>130</b>	<b>420</b>

## White Wine

		200 ml	750 ml
<i>France</i>	<b>Riesling, Alsace</b> (white dry)		<b>1200</b>
<i>France</i>	<b>Elegance Chardonnay</b> (white dry)		<b>1030</b>
<i>New Zealand</i>	<b>Sauvignon Blanc</b> (white dry)		<b>1180</b>
<i>Argentina</i>	<b>Chardonnay</b> (white dry)		<b>895</b>
<i>Ukraina Colonial</i>	<b>Riesling</b> (white s/dry)	<b>180</b>	<b>756</b>
<i>Ukraina Colonial</i>	<b>Shardone</b> (white dry)	<b>155</b>	<b>645</b>
<i>Italy</i>	<b>Pinot Grigio</b> (white dry)	<b>160</b>	<b>450</b>
<i>Georgia</i>	<b>Tsinandali</b> (white dry)	<b>160</b>	<b>450</b>
<i>Georgia</i>	<b>Allazian</b> (white s/swe.)	<b>160</b>	<b>450</b>
<i>Georgia</i>	<b>Merani</b> (white s/dy)	<b>165</b>	<b>460</b>
<i>Chile</i>	<b>Sauvignon Blanc</b> (white dry)	<b>170</b>	<b>495</b>
<i>Italy</i>	<b>Solo Corso</b> (white s/swe.)	<b>130</b>	<b>420</b>
<i>Italy</i>	<b>Solo Corso</b> (white dry)	<b>130</b>	<b>420</b>
<i>Spain</i>	<b>Cola de Cometa</b> (white dry)	<b>120</b>	<b>390</b>

## Red Wine

		200 ml	750 ml
<i>France</i>	<b>Pinot Noir</b> (red dry)		<b>987</b>
<i>France</i>	<b>Elegance Merlot</b> (red dry)		<b>1030</b>
<i>Argentina</i>	<b>Malbec</b> (red dry)		<b>890</b>
<i>Georgia</i>	<b>Kindzmarauli</b> (red. s/swe.)		<b>624</b>
<i>Italy</i>	<b>Кьянти</b> (red dry)	<b>180</b>	<b>624</b>
<i>Georgia</i>	<b>Saperavi</b> (red dry)	<b>165</b>	<b>460</b>
<i>Georgia</i>	<b>Alazani</b> (red. s/swee.)	<b>165</b>	<b>460</b>
<i>Georgia</i>	<b>Merani</b> (red. s/dry)	<b>165</b>	<b>460</b>
<i>Chile</i>	<b>Cabernet Sauvignon</b> (red dry)	<b>170</b>	<b>495</b>
<i>Ukraina Colonial</i>	<b>Cabernet</b> (red dry)	<b>155</b>	<b>645</b>
<i>Ukraina Colonial</i>	<b>Мерло</b> (red dry)	<b>130</b>	<b>550</b>
<i>Italy</i>	<b>Solo Corso</b> , (red. s/swee)	<b>130</b>	<b>420</b>
<i>Italy</i>	<b>Solo Corso</b> , (red dry)	<b>130</b>	<b>420</b>
<i>Italy</i>	<b>Cola de Cometa</b> (red dry)	<b>120</b>	<b>390</b>

# DRINKS

## COCKTAILS

<b>Long Island</b> Triple Sec, vodka, gin, rum, tequila, pepsi	400 ml	250	<b>Tequila Sunrise</b> Tequila, juice, grenadine	250 ml	220
<b>Pina Colada</b> White rum, pineapple juice., cream, liqueur	225 ml	220	<b>Emerald</b> Pineapple juice, Blue curacao, vodka, Pisang orange	210 ml	170
<b>Dry Martini</b> Beefeater, Martini	110 ml	220	<b>Whiskey Sour</b> Bourbon, fresh lemon, syrup	100 ml	200
<b>Mojito Classic</b>	400 ml	220	<b>Green Mexican</b> Tequila, liqueur, fresh lemon	70 ml	100
<b>Mohito alc/free</b>	400 ml	110	<b>Cosmopolitan</b> Vodka, Triple Sec, cranberry juice, lime	140 ml	120
<b>Negronino</b> Beefeater, Cinzano Rosso, Jagermeister, Kampari	120 ml	240	<b>B-55</b> Kahlúa, Baileys, Absent	60 ml	200
<b>Margarita</b> Tequila, Triple Sec, lime	120 ml	190	<b>Pristine</b> Sambuca, Triple Sec, Baileys	60 ml	120
<b>Aperol Spritz</b>	200 ml	250	<b>Slippery</b> Sambuca, Baileys, grenadine	45 ml	100
<b>Kir Royal</b> Crème de cassis, Prosecco	200 ml	180	<b>Raspberry Gin Sour</b> Beefeater, raspberry syrup, lemon fresh	100 ml	180
<b>Gin Tonic</b>	200 ml	200	<b>Jellyfish</b> Blue Curacao, White rum	50 ml	90

## HOT COCKTAILS

<b>Hot gin</b>	300 ml	210	<b>Grog</b>	300 ml	180
<b>Red mulled wine</b>	300 ml	165	<b>Fiery Cuba</b>	300 ml	200
<b>Spicy red wine</b>	300 ml	250	<b>Spicy cocoa with Baileys</b>	300 ml	200
<b>Spiced white wine</b>	300 ml	200			

## DESSERTS

Cheesecake	200g	220
Spartacus with raspberry coulis	180/30g	220
Opera with strawberry coulis	200/30g	220
Esterhazy	150g	170
Chocolate senorita	150/30g	190
Cherry strudel with ice cream	150/30g	190

Tiramisu	130g	190
Napoleon	200/50g	160
Ice cream (1 scoop) LA GELATERIA ITALIANA	50g	60
Jam/Syrup	30g	20
Assorted sorbet(1 scoop)	50g	60
Fruit plate Pineapple, orange, grape, banana, apple, kiwi	1050g	360

## COFFEE •

Espresso	30 ml	60
Espresso without caffeine	30 ml	90
Doppio	60 ml	120
Americano	110 ml	60
Flat White	200 ml	130
Ristretto	15 ml	60
Macchiato	50 ml	60
Capuchino	200 ml	110
Cappuccino ice	300 ml	120
Latte	300ml	120
Viennese coffee	80 ml	120
Glyase	250ml	110
Mocaccino	300ml	120

## ASSORTED

### COFFEE •

Cappuccino with coconut milk	200 ml	120
	200ml	120
Cappuccino with almond milk	300ml	130
Latte with coconut milk	300 ml	130
Latte with almond milk	200 ml	140
Authors coffee Espresso, orange juice, honey, cinnamon	200 ml	140

ORDER BREAKFAST FROM  
8:00 AM TO 12:00 PM AND  
GET IT COFFEE AS A GIFT!

## VITAMIN TEA •

Immunostimulating	1 l	190
Anti-stress	1 l	190
Sea buckthorn	1 l	160
Crimson	1 l	160
Strawberry with mint	1 l	160

## FRUIT TEA •

Sea buckthorn-orange tea	300 ml	70
Cherry-currant tea	300 ml	70

## AROMA TEA •

Jasmine flower	500 ml	110
Fruit mixture	500 ml	110
Flowering meadow	500 ml	110

## CLASSIC TEA •

Assam	500 ml	110
English breakfast	500 ml	110
Earl Grey	500 ml	110
Sencha	500 ml	110

## FRESH •

Orange	200 ml	230
Grapefruit	200 ml	230
Apple	200 ml	180
Carrot	200 ml	120
Carrot + apple	200 ml	160
Celery + apple	200 ml	290
Celery	200 ml	590

## JUICE/WATER •

Nabeghlavi	500 ml	98
Carpathian source	500 ml	80
Pepsi	330 ml	65
Pepsi (PET)	500 ml	60
7-Up	500 ml	60
	l	
Juice in assortments	250 ml	45
Fruit drink cranberry	250 ml	45
Stewed fruit	250 ml	40

## LEMONADES •

Tarhun	1l	250
Classic	1l	250
Strawberry Sparkle	1l	250

