

Breakfast

served from 8 a.m. to 2 p.m.

Cheesecakes with cherry confit and Anglaise crème • 235

Avocado toast with salmon, poached egg and arugula salad • 330

Avocado bowl with quinoa, green salad, chili and poached egg • 260

Add to your liking:

prosciutto • 60 / slightly salted salmon • 99 / tiger prawns • 130

Benedict eggs with salmon and hollandaise sauce • 320

Italian breakfast with slightly salted salmon / tiger prawns • 340 \ 360

Ukrainian draniki with poached egg, hollandaise sauce and sour cream • 195

crispy bun, 3 min. egg, avocado, green salad and cream cheese with truffle

Classical shakshuka • 195

Fried eggs / three-eggs omelet with avocado and tomato salad • 160

Add to your liking:

slightly salted salmon • 99 / prosciutto • 60 / tiger prawns • 130

ham • 70 / mushrooms • 60 / parmesan • 70 / half an avocado • 70

Pancakes

Pancakes with jam • 120

Pancakes with cottage cheese and sour cream • 185

Pancakes with meat and sour cream • 195

Porridge

Oatmeal with fruit • 155

on lactose-free / banana milk • 205

Oatmeal with chia, Parmesan cheese and truffle saisa • 190

Oatmeal porridge with chocolate and apple • 155

Oysters

from our sea aquarium

Order a dozen oysters -
get a bottle of CAVA as a gift

Fine de Claire # 2 • 125

Speciale Mauger # 2 • 165

Speciale de Claire # 2 • 195
Gillardeau



Main Menu

For wine



Plate of snacks for wine • 495
prosciutto, veal pastrami, 3 types of cheese, olives, onion confiture, ciabatta

Cheese plate with honey, nuts and chutney • 645

Green, black olives and cashew nut • 295

Startes

Baked avocado with tiger shrimps and unagi sauce • 340

Pike caviar on ice, crispy toasts and lemon butter • 650

Duck pâté with foie gras and persimmon • 220
served with croutons

Tiger prawn tails in tempura with Wasabi sauce • 295

Stewed sea whelks with white porcini mushroom sauce • 615

Salads

Salad with lightly salted trout, avocado and cream cheese • 395

Salad with eel, quinoa, avocado and unagi sauce • 385

Seasonal vegetable salad • 295
cucumbers, tomatoes, capers, olives, sun-dried tomatoes, arugula

Caesar with chicken • 295

Salad with tiger prawns, avocado, cashew nuts and persimmon • 330

Warm salad with seafood and avocado • 430
scallops, tiger prawn tails, baby squids

First courses

Broth with farm chicken and homemade fresh paste • 205

Porcini mushroom cream-soup with eel • 235

Ukrainian borsch with veal cheeks, ukrainian appetizers • 240

Bouillabaisse with seafood • 365

Pumpkin soup with shrimps, sea buckthorn and pecorino cheese • 220

Main courses

Sea bass fillet with almond • 490

served with carrot puree with yuzu and mini avocado and orange salad

Fried salmon with teriyaki sauce and vegetables • 550

Fish cutlet from congrio with tiger prawns • 399

served with sweet potatoes puree, bisque sauce and mini salad

Young beef medallions with pepper sauce and potato pie • 670

Veal cheeks with mashed potatoes and demi-glace sauce • 390

Rack of New Zealand lamb with mashed potatoes • 1490

Chicken Kiev with mashed potatoes and edamame • 395

Ukrainian premium ribeye steak with grilled lemon and wine sauce • 870

Duck breast with pear stewed in wine and wine sauce • 490

Veal cutlet Sophie with potato pie, porcini sauce and edamame • 395

Pasta fresca & Risotto

Linguine with seafood • 360

baby squid and baby octopus

Tagliatelle with veal, vegetables and arrabiata sauce • 335

Ravioli with salmon, grilled tiger prawn tails • 315

Black risotto with seafood • 390

Dessert

Affogato with brownies and ice cream • 195

Crepe Suzette with oranges and caramel • 195
served with ice cream

Classic Napoleon cake • 185
served with crème anglaise

Our favorite tiramisu • 220

French Choux Pastry • 195

Ice cream • 105
vanilla, chocolate, raspberry