WEEKEND FAMILY BREAKFASTS

SATURDAY, SUNDAY BETWEEN 10:00 AM AND 3:00 PM

Humus

Salmon sandwich on malted bread with feta, capers, arugula and cherry 220 18 tomatoes				185	
Benedict eggs on a warm l	orioche	bun with I	Hollandaise sauce and baby spinac	h	
Complementarily, we sugg	est orde	ering:			
• with steamed salmon has	n 300	205	• with Mortadella	300	180
Three farm eggs cooked at	t your c	hoice		160	65
Poached / Omelet / Fried ea	ggs				
Complementarily, we sugg	est orde	ering:			
• Steamed salmon hash	50	90	• Parmigiano chees	30	40
 Light-salted salmon 	50	90	• Avocado	50	55
• Mortadella	50	65	• Cherry tomatoes	50	35
• Bacon	50	65			
Sabich, a pita sandwich with veal kebab, tahini, pomegranate seeds, red onion and vegetables				300	195
Tender domestic chicken liver pate with blackberry jam			230	95	
Hot pita with mozzarella and pancetta, grated Parmigiano chees, truffle oil and egg			240	215	
Bulgur porridge with Parı ta, avocado and pumpkin s	e	o cheese an	d truffle oil served with ricot-	300	185
Complementarily, we suggest ordering:					
• Shrimps	45	120	• Mortadella	50	65
• Steamed salmon hash	50	90			
Almond milk and cocoa based oatmeal with quinoa, hazelnut and apple			300	135	

150 135

Vegetable salad with bulgur, coriander leaves, green sauce and pumpkin seeds	200	95
Pancakes stuffed with meat	155	115
Bag-shaped pancakes with mushrooms	150	99
Spinach pancakes baked with cheese	150	135
Carrot cupcake with cinnamon and candied orange	200	85
Pancakes with cherries and coconut ice cream	220	125
Syrnyki (fried quark pancakes) with cured raisin and sabayon ice cream based on homemade sour cream	150	89

HOME-BAKED PASTIES

Pyrizhky stuffed with meat (2 pcs)	60	49
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	40
Pyrizhky stuffed with stewed cabbage (2 pcs)	60	40
Malted grain bread	70	15
Shotis puri bread	85	30
Pitta	100	35
Crispy grissini with sea salt and Parmesan and candied orange	50	38

CHAMPAGNE

Mumm Cordon Rouge Brut	100	240
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SPARKLING WINE

Prosecco Extra Dry Maschio dei Cavalieri, Italia	150	140
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ROSE WINE

Rose d'Anjou (Sauvion), France, Val de la Loire	150	120
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BAR

COFFEE	
Espresso / with milk	45 / 55
Espresso Doppio	75
Decaffeinated Espresso	45
Americano	45
Americano with milk / with vegetable milk	$55 \ / \ 64$
Cappuccino / with vegetable milk	60 / 75
Latte / with vegetable milk	65 / 90
Lavender coffee	79
Decaffeinated Lavender coffee	79
Kyiv-style cocoa / with vegetable milk	70 / 96
ЧАЙ DEMMERS TEAHAUS	
BLACK TEA	59
Ceylon UVA	
GREEN TEA	59
BIO Gunpowder	
Green Jasmin	
HERBAL TEA	59
BIO Camomile	
BIO Rooibos classic	
FRUIT TEA	59
Fresh and fruit	
TEA TWG	
BLACK TEA	95
French Earl Grey	
GREEN TEA	95
Sweet France Tea	
HERBAL TEA	95
Spring Walley	

HOMEMADE TEA	
Sea buckthorn&Passion Fruit	129
Ginger&Orange	95
Raspberry&Thyme	95
Fresh Mint Tea	69
МАТСНА	
Matcha tea	65
Matcha latte	79
Matcha latte with vegetable milk	88
FRESHLY SQUEEZED JUICE	
Carrot	95
Apple	105
Celery	150
Orange	95
Grapefruit	105

NON-ALCOHOLIC DRINKS

Acqua Panna still	0,25/0,75	115/165
S.Pellegrino sparkled	0,25/0,75	115/165
Mondariz	0,33	125
Solan de Cabras	0,5	220
Bonaqua still / Bonaqua sparkling	0,33	35
Morshinska Premium Still / Low carbonated	0,33	55
Morshinska Premium Still / Low carbonated	0,75	79
Borjomi	0,33	69
Homemade berry compote	0,25	35
Juice in assortment	0,2	49



Dear guests, if you are allergic to one of the ingredients included in our dishes, please notify your waiter thereof. Also you may order all dishes from our menu to take away.