

## BREAKFAST

*Monday through Friday 10:00 am - 1:00 pm*

*Saturday and Sunday 10:00 am – 3:00 pm*

	<i>g</i>	<i>uah</i>
<b>Potato hash browns with light-salted salmon and poached egg in bechamel sauce</b>	270	195
<b>Benedict eggs on a warm brioche bun with Hollandaise sauce and baby spinach with Mortadella</b>	300	180
<b>Three farm eggs cooked at your choice</b> Poached / Omelet / Fried eggs	160	65
<i>Complementarily, we suggest ordering:</i>		
• Steamed salmon hash      50      90		
• Light-salted salmon      50      90		
• Mortadella      50      65		
• Bacon      50      65		
• Parmigiano chees      30      40		
• Avocado      50      55		
• Cherry tomatoes      50      35		
<b>Sabich, a pita sandwich with veal kebab, tahini, pomegranate seeds, red onion and vegetables</b>	300	195
<b>Tender domestic chicken liver pate with blackberry jam</b>	230	95
<b>Whole-wheat bread sandwich with goat cream cheese, avocado and seed mix</b>	200	190
<b>Bulgur porridge with Parmigiano cheese and truffle oil served with ricotta, avocado and pumpkin seeds</b>	300	185
<i>Complementarily, we suggest ordering:</i>		
• Shrimps      45      120		
• Steamed salmon hash      50      90		
• Mortadella      50      65		
<b>Almond milk and cocoa based oatmeal with quinoa, hazelnut and apple</b>	300	135
<b>Humus with pita</b>	250	145

	<i>g</i>	<i>uah</i>
<b>Vegetable salad with bulgur, coriander leaves, green sauce and pumpkin seeds</b>	200	95
<b>Pancakes stuffed with meat</b>	155	115
<b>Bag-shaped pancakes with mushrooms</b>	180	99
<b>Spinach pancakes baked with cheese</b>	150	135
<b>Pancakes with cherries and coconut ice cream</b>	220	135
<b>Apple fritters with homemade citrus jam and mascarpone</b>	200	85
<b>Syrnyki (fried quark pancakes) with cured raisin and sabayon ice cream based on homemade sour cream</b>	150	89

## HOME-BAKED PASTIES

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

## SPARKLING WINE

	<i>ml</i>	<i>zpu.</i>
<b>Prosecco Extra Dry Maschio dei Cavalieri, Italia</b>	150	150
<b>Spumante Extra Dry Rose Maschio dei Cavalieri, Italia</b>	150	140

## ROSE WINE

<b>Pinot Grigio Rose Pavia Folonari, Veneto, Italia</b>	150	130
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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
Red latte rooibos / with vegetable milk	70 / 85

### 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	

**HOMEMADE TEA**

Sea buckthorn&Passion Fruit	129
Ginger&Orange	95
Raspberry&Thyme	95
Fresh Mint Tea	69

**MATCHA**

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
Seasonal tangerine	75
Seasonal pomegranate	110

**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, menu items contain allergens.*

*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.*