

**Seasonal menu.**

**Chanterelle mushrooms, vegetables, herbs and berries.**

	<i>g</i>	<i>UAH</i>
Tomatoes with ricotta, basil, anchovies and red onions	250	180
Green salad with young spinach, arugula, fresh mint, grapefruit and shrimp in chili sauce.	200	265
Andalusian gazpacho with sheep feta	300	139
Risotto with chanterelle mushrooms and parmesan	250	250
Fried new potatoes with chanterelle mushrooms and pecorino sheep cheese	300	185
Zander baked with young cabbage and chanterelle mushrooms in Bechamel sauce	300	365
Veal baked with new potatoes served with mushroom sauce, avocado and fried chanterelles	350	499
Gelato and Sorbets of own making with seasonal berries	150	155

*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.*