

WEEKDAY BREAKFAST

Monday - Friday 10:00 am - 12:00 pm

			<i>g</i>	<i>uah</i>
Benedict eggs on a warm brioche bun with Hollandaise sauce and baby spinach				
• with Mortadella	300	205		
• with light-salted salmon	300	215		
Three farm eggs cooked at your choice			160	65
Poached / Omelet / Fried eggs				
<i>Complementarily, we suggest ordering:</i>				
• Mortadella	50	65		
• Parmigiano chees	30	40		
• Avocado	50	65		
• Cherry tomatoes	50	35		
• Light-salted salmon	50	90		
Tender domestic chicken liver pate with blackberry jam			230	115
Bulgur porridge with Parmigiano cheese and truffle oil served with ricotta, avocado and pumpkin seeds			300	195
<i>Complementarily, we suggest ordering:</i>				
• Shrimps	45	120		
• Light-salted salmon	50	90		
• Mortadella	50	65		
Humus with pita			250	159
Pancakes stuffed with meat			155	165
Bag-shaped pancakes with mushrooms			180	155
Spinach pancakes baked with cheese			150	150
Pancakes with cherries and coconut ice cream			220	155
Syrnyki (fried quark pancakes) with cured raisin, seasonal persimmon and sabayon ice cream based on homemade sour cream			200	150

	<i>g</i>	<i>uah</i>
HOME-BAKED PASTIES		
Pyrizhky stuffed with meat (2 pcs)	60	58
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	50
Pyrizhky stuffed with stewed cabbage (2 pcs)	60	45
Malted grain bread	70	15
Shotis puri bread	85	30
Crispy grissini with sea salt and Parmesan and candied orange	50	50

	<i>ml</i>	<i>uah</i>
SPARKLING WINE		
Prosecco Extra Dry Maschio dei Cavalieri, Italia	150	160
2019 Prosecco Rose Extra Dry Maschio dei Cavalieri, Italia	150	170

ROSE WINE		
Rose d'Anjou LaCheteau, France, Loire Valley	150	145



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.

BAR

COFFEE

Espresso /with milk	55 / 55
Espresso Doppio	80
Decaffeinated Espresso	55
Americano	55
Americano with milk /with vegetable milk	65 / 70
Cappuccino /with vegetable milk	70 / 80
Latte /with vegetable milk	75 / 95
Lavender coffee	80
Decaffeinated Lavender coffee	80
Kyiv-style cocoa /with vegetable milk	70 / 96
Red latte rooibos /with vegetable milk	70 / 85
Cappuorange	85
Espresso Tonic	105

TEA

BLACK TEA

Ceylon UVA	65
Earl Grey	65

GREEN TEA

BIO Gunpowder	65
Green Jasmin	65

HERBAL TEA

BIO Camomile, BIO Rooibos classic	65
BIO Relax Ayurvital	65

FRUIT TEA

Fresh and fruit	65
-----------------	----

HOMEMADE TEA

Sea buckthorn&Passion Fruit	140
Ginger&Orange	110
Raspberry&Thyme	110
Fresh Mint Tea	69

MATCHA	
Matcha tea	80
Matcha latte	95
Matcha latte with vegetable milk	115
Matcha Orange	115

FRESHLY SQUEEZED JUICE

Carrot	95
Apple	105
Celery	150
Orange	115
Grapefruit	120

NON-ALCOHOLIC DRINKS

Homemade Berry Compote	0,25	45
Cucumber lemonade with lemongrass	0,3	95
Passion fruit lemonade with orange	0,3	115
Chamomile and mint lemonade with citrus	0,3	95
Acqua Panna still	0,25/0,75	115/165
S.Pellegrino sparkled	0,25/0,75	115/165
Morshinska Premium Still / Low carbonated	0,33	55
Morshinska Premium Still/ Low Carbonated	0,75	79
Borjomi	0,33	69
Bonaqua still/ Bonaqua sparkling	0,33	35
Coca-Cola / Coca-Cola Zero	0,25	45
Fanta Orange, Sprite	0,25	45
Schweppes Indian Tonic, Schweppes Bitter Lemon	0,25	45
Juice in assortment	0,2	55
Burn Original	0,25	55



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.