

WEEKEND FAMILY BREAKFAST

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

g UAH

Green breakfast: curry in a pan with eggs, avocado, lemongrass, coriander leaves, ginger, green chili and goat cream cheese. 400 285

Served with homemade shotis puri bread

Potato hash browns with light-salted salmon and poached egg in bechamel sauce 270 250

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

Complementarily, we suggest ordering:

• Mortadella 50 65

• Cherry tomatoes 50 35

• Parmigiano cheese 30 40

• Light-salted salmon 50 90

• Avocado 50 65

Shakshuka with veal and lamb meat balls, fresh coriander leaves, goat cheese and Shotis Puri homemade bread 435 235

Foie gras pate with onion confiture and malt bread croutons from our bakery 200 380

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

Complementarily, we suggest ordering:

• Shrimps 45 120

• Mortadella 50 65

• Light-salted salmon 50 90

Truffle quesadilla with a mix of farm cheeses (sheep cheese, goat cheese, ricotta), tartufata and seasonal black truffle 180 330

Dear guests, you can order seasonal black truffle complementary to your favorite dishes from the main course menu and breakfast menu 2 220

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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
Banana bread baked with walnuts and dark Belgian chocolate. Served with homemade vanilla ice cream and caramelized banana	180	165
Syrnyki (fried quark pancakes) with cured raisin, seasonal persimmon and sabayon ice cream based on homemade sour cream	200	150

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

SPARKLING WINE

	<i>ml</i>	<i>uah</i>
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
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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	80 / 96
Red latte rooibos /with vegetable milk	70 / 85
Cappuorange	90
Espresso Tonic	105

TEA

BLACK TEA

Ceylon UVA, Earl Grey	65
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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
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HOMEMADE TEA

Sea buckthorn&Passion Fruit	140
Ginger&Orange	110
Raspberry&Thyme	110
Fresh Mint Tea	69
Currants with mint	120
Linden with elderberry	120
Spicy pear with turmeric	120

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.