

BREAKFAST

Monday - Friday 11:00 am – 1:00 pm

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

						<i>g</i>	<i>UAH</i>
Potato hash brown with slightly salted salmon and poached egg						270	285
Benedict eggs on a warm brioche bun with Hollandaise sauce and baby spinach							
• with Mortadella	300	295	• with light-salted salmon	300	295		
Three farm eggs cooked at your choice						160	105
Poached / Omelet / Fried eggs							
<i>Complementarily, we suggest ordering:</i>							
• Mortadella	50	120	• Cherry tomatoes	50	55		
• Parmigiano chees	30	50	• Light-salted salmon	50	175		
Shakshuka with veal and lamb meat balls, fresh coriander leaves, goat cheese and Shotis Puri homemade bread						435	330
Tender domestic chicken liver pate with blackberry jam						110/30/90	250
Bulgur porridge with Parmigiano cheese and truffle oil served with ricotta, avocado and pumpkin seeds						300	240
<i>Complementarily, we suggest ordering:</i>							
• Shrimps	45	145	• Mortadella	50	120		
• Light-salted salmon	50	175					
Truffle quesadilla with a mix of farm cheeses (sheep cheese, goat cheese, ricotta) and tartufata						180	240
Pancakes stuffed with meat						155	250
Bag-shaped pancakes with mushrooms						180	250
Spinach pancakes baked with cheese						150	250
Crepes with cherry and coconut ice cream						200	195
Syrnyki (fried quark pancakes) with cured raisin, orange slices and cherry coulis and sabayon ice cream based on homemade sour cream						300	235

- *Mildly spiced dish*
- *Vegetarian dish*

HOME-BAKED PASTIES

	<i>g</i>	<i>uah</i>
Pyrizhky stuffed with meat (2 pcs)	60	70
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	55
○ Pyrizhky stuffed with stewed cabbage (2 pcs)	60	55
○ Malted grain bread	70	15
Shotis puri bread	85	30

CROISSANT MENU

Croissant with salmon, avocado, lettuce, tomatoes and Hollandaise sauce	250	320
Croissant with jamon, fresh cucumber, salad, arugula and sun-dried tomato pesto sauce	200	270
Croissant with Chevre cream cheese, truffle ricotta, tomatoes and arugula	200	220
Croissant with tuna, avocado, tomatoes, lettuce and American mustard	200	295



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 Tonic	280 ml	110
Flat white / with vegetable milk		115/145
Red Latte Rooibos / with vegetable milk 150 ml		85/105
Americano		60
Americano with milk / with vegetable milk		75/90
Cream	25 ml	15
Espresso		60
Espresso with milk / with vegetable milk		75/90
Decaffeinated Espresso		85
Espresso Doppio		90
Decaffeinated Lavender coffee		115
Lavender coffee		90
Kyiv-style cocoa / with vegetable milk	300 ml	85/150
Cappuorange	130 ml	115
Cappuccino / with vegetable milk		80/95
Latte / with vegetable milk		80/110
Milk 100 ml		25
Vegetable milk 100 ml	100 ml	45

TEA

BLACK TEA

Ceylon UVA	115
Earl Grey	115
Red fruit flash	115

GREEN TEA

BIO Gunpowder	115
Green Jasmin	

HERBAL TEA

BIO Camomile	115
BIO Relax Ayurvital	

HOMEMADE TEA

Linden with elderberry	175
Fresh mint tea	175
Sea buckthorn&Passion Fruit	330
Raspberry&Thyme	175
Ginger&Orange	175

MATCHA

Matcha tea	90
Matcha latte	95
Matcha latte with vegetable milk	120
Matcha Orange	120

FRESH

Carrot	105
Apple	115
Orange	200
Graperfruit	270

NON-ALCOHOLIC DRINKS

Acqua Panna	0,25/0,75	135/215
S. Pellegrino	0,25/0,75	135/215
Borjomi	0,3	95
Coca-Cola / Coca-Cola Zero	0,3	100
Morshinska Premium Low carbonated	0,33/0,75	85/150
Morshinska Premium Still	0,33/0,75	85/150
Schweppes Indian Tonic	0,25	70
Homemade Berry Compote	0,25/1 L	75/300



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