

Chef's Novelties

	Grams	UAH
Meatballs to beer	180/40	185,00
Potato pancakes <i>with ham and Mozzarella cheese</i>	300/50	175,00
Scallop baked with mushrooms	110	455,00
Chicken pate with crispy toast	130	155,00
Steak Ribeye Prime/Ukraine* <i>with truffle sauce for a present – grilled vegetables or potatoes fries</i>	1p	975,00
Ribs BBQ	400	375,00
Mongolian veal <i>with green onions</i>	350	465,00
Assorted mini burgers with French fries <i>with turkey with veal cheeks with pork carbonate</i>	3pcs/70/50	375,00
Vareniki with cherries	250/50	115,00
Refreshing home-made lemonade <i>citrus mix, tarragon, ginger, sea buckthorn, raspberries, black currant</i>	350	115,00
Mojito «Lindemans Kriek»	300	230,00

***Business-lunch
from 12:00 till 15:00 - 190,00**

* A discount is not spread on business-lunch!

Grams

Starters

Chicken pate with crispy toast	130
Caesar «mini» – salad	130
Vegetable salad with sour cream fresh radish, cucumbers, tomatoes, quail egg	130
Salad with cabbage, radish and cucumbers	120

First course

Okroshka	200
Pea soup with bacon	200
Mushroom soup	200
Ukrainian borsch	200
Chicken soup with quenelles	200

The main course

Meatballs with cous-cous	200
Fish cutlets rice Basmati with vegetables	200
Chicken liver with mashed potatoes	250
Turkey with cream sauce, Basmati rice	200

Drinks

Uzvar, cranberry juice, berry kissel	250
---	-----

Dessert of the day + 60,00

Draft beers

	Grams	UAH
BLONDE - LIGHT		
Estaminet	0,33	140,00
<i>One of the best Belgian Premium Pils. It's light beer with very pleasant aroma and fresh malt taste. This beer has interesting history of the name. In the 16th century Catholic Spanish army had a battle against advancing Pritestantism in Belgium. The Spanish soldiers were staying in local hotels and for the best rating of the service they said: «Esta Minetta!» It means «there are girls». Alc. 5,2%</i>		
Stella Artois	0,33	95,00
<i>Premium Pils beer – the most famous Belgian beer in the world. First brewed in 1366. It has a unique aroma, and a delicate sparkling-goldish undertone; a pleasant combination of sweetness and bitterness. Alc. 4,8%</i>		
	0,5	110,00
Steenbrugge Blonde	0,33	160,00
<i>Abbey blond beer. Initially, monks in the Steenbrugge Abbey near Brugge brewed it. It's a blond beer with a warm, full flavour and a fruity, lightly smoked yeast aroma combined with the subtle Bruges “gruut” blend of herbs and spices. Alc. 6,3%</i>		
Leffe Blonde	0,33	115,00
<i>Belgian Abbey-style light beer, brewed according to the original recipe and technology of Belgian Leffe Abbey. The beer has sunny-goldish colors with a thick white foam and aromatic taste with unique flower sweetness. Alc. 6,4%</i>		
Tripel Karmeliet	0,33	175,00
<i>Special Belgian tripel. It has golden beautiful colour and nice white head. Classical tripel usually contains triple portion of barley malt. But Tripel Karmeliet contains three different grain malts: barley, wheat and oats. It's really multy-grain beer. The Carmelites from Dendermonde in East Flanders were brewing a three-grain beer in the 1600s. It's a small history of the name. This three-grain beer owes its fruity character (banana and vanilla) to the home-cultured yeast. There is plenty of citrus in the note, also bitter lemon and sugar. A bit of malt on the tongue combined with sweet ripe fruit - exotic like banana. The finish also offers light citrusy touches but sweet malts as well. Alc. 8,4%</i>		
WHITE - BLANCHE		
Steenbrugge Wit-Blanche	0,33	135,00
<i>Abbey wheat beer (ale). Initially, monks in the Steenbrugge Abbey near Brugge brewed it. It has a refreshing flavour and a fruity, lightly smoked yeast aroma combined with the subtle Bruges “gruut” blend of herbs and spices, with an emphasis on coriander and Curaçao. Alc. 4,8%</i>		
Hoegaarden White	0,33	115,00
<i>Wheat unfiltered beer, murky, light-yellow with thick white foam, slightly bitter and fruity. Alc. 4,6%</i>		
	0,5	180,00
BRUNE - DARK		
Steenbrugge Dubbel Bruine	0,33	160,00
<i>Abbey dark ale. Initially, monks in the Steenbrugge Abbey near Brugge brewed it. It's a brown beer with a straightforward, malty-caramel character and a fruity, lightly smoked yeast aroma combined with the subtle Bruges “gruut” blend of herbs and spices, with an emphasis on cinnamon. Alc. 6,3%</i>		

**Leffe Brune**

0,33 115,00

Belgian Abbey-style dark beer, brewed according to the original recipe and technology of Belgian Leffe Abbey. It has dark-brown color, pleasant balanced taste that combines light fruit sweetness and coffee aftertaste. Alc. 6,3

Scotch Silly

0,25 150,00

Belgian dark Scotch ale. At the time of the I World War the brewer of the Silly Brewery developed a new beer with the aid of Scottish soldiers billeted in Silly. And thus Scotch Silly was born. The recipe is authentic since that period. Its complex aromas breathe the scent of brioche accompanied by raisins, fruit jam and fresh raspberry. This is a generous, full-mouthed beer reminiscent of a liqueur. The initial, most striking impressions are those of honey and caramel. The flavours of prunes and roast malt come through in the finish. There is a refreshing aftertaste. Alc. 8%

SPECIAL**Pauwel Kwak**

0,33 160,00

One of the most famous beers in Belgium. Lots of people in the world know its authentic glass on the wooden stand. Pauwel Kwak was the owner of an inn and a creator of this extraordinary glass. It's was very comfortable for the coachers to hold the beer in such glass in the coach. In whole, it's strong amber ale with fruity aroma with hints of malt. It has well balanced taste with hints of caramelized banana and nougat. Alc. 8,4%

Palm

0,33 155,00

Special amber ale. They classify it as "Special Belge" on the Brewery Palm. This smooth-drinking, amber-coloured, top-fermentation beer has a reasonable alcohol content. Special PALM malts are responsible for its honey-like mellowness, and PALM's own selected yeasts give it a fruity yeast aroma. Fine aroma hops from Kent afford a subtle harmony. A legendary statement by Michael Jackson, world known beer expert, is: "If I could have a beer for breakfast, I would have a Palm!" Alc. 5,4%

Troubadour Magma

0,33 170,00

Craft Belgian Tripel IPA. This amber-coloured special beer has the aromatic and hoppy-bitter character of an American India Pale Ale, but is softened by the fruitiness of a Belgian Tripel. Enthusiasts appreciate the explosion of fruity scents from dry hopping. Alc. 9,0%. IBU 45

Troubadour Obscura

0,33 170,00

Special Belgian mild stout. It's a dark red-brown beer with a balanced Belgian twist. Immediately after the first sip of this beer, the difference with other Belgian dark beers becomes apparent. The solid taste of malt originates from the combination of four different malts used in the brewing of this beer. Discover all the different notes: chocolate, coffee, vanilla. Alc. 8,2%

Rodenbach Grand Cru

0,25 140,00

Classical Red Flanders Ale. It's a traditional sort for West Flanders. Rodenbach Grand Cru consists of 1/3 young beer and 2/3 beer matured two years in oak. The result is a complex beer with a great deal of wood and esters, vinous and with a very long aftertaste, just like a Grand Cru wine. Alc. 6,0%

FRUIT

**Lindemans Kriek**

0,25 160,00

Cherry beer based on Lambic (spontaneous fermentation beer). The secret lies in the maceration of 25% filtrate of fresh sour cherries which add to the one-year Lambic. It has intensive red colour and pink foam. Deliciously fruity with the fresh flavour of freshly picked cherries. Its sharp and full-bodied flavour gives way to a perfect balance between sweet and sour. Alc. 3,5%

Tasting Menu

Estaminet, Pauwel Kwak, Steenbrugge Blanche, Blonde/Dubbel Bruin, Rodenbach Grand Cru, Triple Karmeliet, Palm, Lindemans Kriek, Scotch Silly, Troubadour Magma/Obscura, Stella Artois, Hoegaarden White, Leffe Blonde/Brune

0,05 40,00



Bottled beers

	Grams	UAH
FRUIT		
Lindemans Cassis	0,250	140,00
<i>Blackcurrant beer based on Lambic (spontaneous fermentation beer). A lambic that is at least one year old in which a filtrate of carefully selected blackcurrants will macerate. The beer has purplish red with an ample creamy pink foam head. The blackcurrant aromas prevail over all the other scents. It tastes very sweet on the palate with a good acidity and a bold taste of blackcurrants, resulting in a dry woody note. Alc. 3,5%</i>		
Lindemans Apple	0,250	115,00
<i>Apple beer based on Lambic (spontaneous fermentation beer). A mixture of several selected varieties of apples and a young lambic that is at least one year old. It's a perfect alternative of apple cider. The beer has golden honey color and a nice balance between the sweetness of red apples, the freshness of green apples and the sour-sweet character of lambic. The first taste is sharp and full-bodied, but then the sweet cider notes give way to a balance between a slightly sweet-sour taste. Alc. 3,5%</i>		
Lindemans Pecheresse	0,250	140,00
<i>Pecheresse is a Lambic beer enriched with peach juice. It's a fresh fruit beer that is golden in colour. It has a bright and full-bodied flavour as well as a nice balance between the sweet taste of the peach and the sourness of the lambic. Alc. 2,5%</i>		
Lindemans Kriek	0,250	130,00
<i>Cherry beer based on Lambic (spontaneous fermentation beer). The secret lies in the maceration of 25% filtrate of fresh sour cherries which add to the one-year Lambic. It has intensive red colour and pink foam. Deliciously fruity with the fresh flavour of freshly picked cherries. Its sharp and full-bodied flavour gives way to a perfect balance between sweet and sour. Alc. 3,5%</i>		
Lindemans Framboise	0,250	135,00
<i>Raspberry beer based on Lambic (spontaneous fermentation beer). A young Lambic that is at least one year old in which at least 30% raspberry filtrate will macerate. The beer has dark pink colour with a slightly pink foam head. It has a powerful raspberry aromas with a hint of caramel and a slightly sour finish characteristic of lambic beers. Alc. 2,5%</i>		
Boon Framboise	0,375	265,00
<i>Raspberry beer based on only fresh raspberry (25%) and Lambic (spontaneous fermentation beer) and with maturation in the oak barrels. This beer has very fresh fruit aroma and well balanced sour taste with hints of fresh raspberry. Boon Framboise is like rosé wine; this makes it dry with hints of vanilla and fresh wood. Alc. 5%</i>		
Boon Kriek	0,375	215,00
<i>Classical cherry beer based on fresh wild cherry (25%) and Lambic (Lambic (spontaneous fermentation beer) and with maturation in the oak barrels. This beer has intensive red colour and nice pink foam. Refreshing cherry aroma continues in sweet-sour taste with notes of ripe fresh cherry. Alc. 4%</i>		

BLONDE - LIGHT



Brugse Zot

0,33 165,00

Delicious blonde beer, brewed according to a unique and traditional recipe in the historical heart of Brugge. This's a golden blond beer with a rich foam collar and a fruity yet spicy bouquet. The palate is complex and tends towards a certain bitterness. Even hints of citrus can be discovered. Re-fermented in the bottle. Alc. 6%

Tripel Karmeliet

0,33 175,00

0,75 320,00

Special Belgian tripel. It has golden beautiful colour and nice white head. Classical tripel usually contains triple portion of barley malt. But Tripel Karmeliet contains three different grain malts: barley, wheat and oats. It's really multy-grain beer. This three-grain beer owes its fruity character (banana and vanilla) to the home-cultured yeast. There is plenty of citrus in the note, also bitter lemon and sugar. A bit of malt on the tongue combined with sweet ripe fruit - exotic like banana. The finish also offers light citrusy touches but sweet malts as well. Re-fermented in the bottle. Recommended to compare with the on-draft version. Alc. 8,4%

BRUNE - DARK

Scotch Silly

0,33 145,00

Belgian dark Scotch ale. At the time of the I World War the brewer of the Silly Brewery developed a new beer with the aid of Scottish soldiers billeted in Silly. And thus Scotch Silly was born. The recipe is authentic since that period. Its complex aromas breathe the scent of brioche accompanied by raisins, fruit jam and fresh raspberry. This is a generous, full-mouthed beer reminiscent of a liqueur. The initial, most striking impressions are those of honey and caramel. The flavours of prunes and roast malt come through in the finish. There is a refreshing aftertaste. Alc. 8%

TRAPPIST

Chimay Dorée

0,33 190,00

This Trappist beer was for long reserved for the monastic community of Scourmont Abbey and its guests and staff. Its refreshing aromas of hops and spice are now yours to try. «Dorée» means «gold». It's a golden colour beer with fine white head. Raisin aroma continues very refresh taste with hints of spices, fruits and fresh hops. Re-fermented in the bottle. Alc. 4,8%

Chimay Red

0,33 190,00

The oldest beer of the Chimay Brewery. It is brewed within the walls of a Trappist monastery under the supervision and responsibility of the monastic community. It's dark ale with coppery color and sweet, fruity taste. "Red" means the colour of the cap and the label. Re-fermented in the bottle. Alc. 7%

Chimay Tripel (white cap)

0,33 190,00

One of the best triples among the Trappist beers. Tripel means containing of triple portion of barley malt. This beer is brewed within the walls of a Trappist monastery under the supervision and responsibility of the monastic community. It is golden in colour beer, and succeeds remarkably in blending mellowness and bitterness. Re-fermented in the bottle. Alc.8%



Westmalle Dubbel

0,33 165,00

Authentic dark Trappist ale. The monks of Westmalle have brew this beer since 1926, using the double amount of raw ingredients to make their beer more strong. Dubbel is a logical name for this doubled beer. To this day, the 1926 recipe is the basis for Westmalle Dubbel. It's a dark red-brown beer with a rich, complex taste thanks to re-fermentation in the bottle. You pick up touches of caramel, malt and fruity esters reminiscent of ripe banana. Re-fermented in the bottle. Alc. 7%

SPECIAL

Lindemans Faro

0,250 115,00

Lambic beer with adding of candy sugar. Lambic that has matured on oak for one year to which sugar syrup is added. The beer has amber colour and a perfectly balanced sweet syrup taste with a particularly ample sour-sweet finish. Alc. 4,5%

Boon Oude Geuze

0,375 225,00

Authentic Belgian beer of spontaneous fermentation – geuze. It means the blend of different age Lambic and maturation in oak casks. Before closing the bottle, some quantity of young Lambic is added. This provides the re-fermentation in the bottle; and this beer can be store for up to 20 years. Drink this beer slowly and you'll discover its extraordinary taste with notes of grapefruit, spices, citrus, ginger and rasins. Alc. 7%

Palm Hop Select

0,33 165,00

It's a complex yet balanced top-fermentation connoisseurs' beer. Its specific hop aroma comes from the aromatic Hallertau Mittelfruh hop variety, including the hop from the own Brewery's fields. The selected Palm yeast gives this beer its banana-like fruitiness, and the special malts provide its subtle touch of caramel. Alc. 6%

Pauwel Kwak

0,75 320,00

One of the most famous beers in Belgium. Lots of people in the world know its authentic glass on the wooden stand. Pauwel Kwak was the owner of an inn and a creator of this extraordinary glass. It's was very comfortable for the coachers to hold the beer in such glass in the coach. In whole, it's strong amber ale with fruity aroma with hints of malt. It has well balanced taste with hints of caramelized banana and nougat. Alc. 8,4%

NON ALCOHOL

Stella Artois /non alcohol/

0,5 75,00

Palm 0,0 /non alcohol ale/

0,25 120,00

Snacks

* Discount does not apply to products!

Pork ears to beer

Grams UAH
100/30 115,00

Dried Smelt with caviar*

100 385,00

Smoked salmon straw

40 195,00

Blue whiting fish salted-dried

36 80,00

Pistachios

60 175,00

Sunflower seeds

70 55,00

Basturma

50 155,00

Dried pork meat

50 110,00

Jamon

100 335,00



Salads

	Grams	UAH
«Caesar» salad <i>with anchovy sauce</i>	200	255,00
Salad with salmon <i>salted salmon, tomatoes cherry, avocado, quail eggs, arugula, frize under honey-mustard dressing</i>	180	295,00
Cabbage salad with olive oil <i>cabbage, cucumbers, egg, dill</i>	150	95,00
Italian salad <i>salad mix, tomatoes "Cherry", Parmesan cheese, pine nuts, sesame seeds with a delicate dressing</i>	180	215,00
Warm Bologna chicken liver salad	250	275,00
Salad with shrimp <i>tiger prawns, celery, avocado, cucumber, tomatoes "Cherry", lettuce with delicate mustard dressing with balsamic sauce</i>	250	305,00

Starters

	Grams	UAH
Snacks to vodka <i>Lard, pickled cucumbers, pickled garlic, sour tomatoes, Korean carrot, sauerkraut</i>	350	225,00
Toast with tullet <i>tomatoes, pickled red onion, tullet</i>	150	135,00
Norwegian herring/tullet <i>with boiled potatoes and marinated onion</i>	270	195,00
Home pickled salmon <i>with butter and toasts</i>	100/60/65	395,00
Tartar of Norwegian salmon	170/35	355,00
Veal tartar in Belgian style	170/35	315,00
Pike caviar <i>with butter and toasts</i>	125	375,00
Deep-fried cheese sticks	130/70	155,00
Deep-fried squid rings	100/70	205,00
Onion rings	130/70	150,00
Chicken wings <i>served with mild, medium or spicy sauce</i>	200/110	205,00
Shrimps to beer <i>boiled or baked</i>	200/30	270,00
Snails in garlic sauce	12p	395,00
Fried crucian carp/smelt	200	155,00
		195,00



Soups

	Grams	UAH
Okroshka	300	135,00
Chicken soup with meatballs a la Ganske	300/40	135,00
Pea soup a la Belgian <i>with smoked pieces of bacon and croutons</i>	300/15	150,00
Ukrainian borsch with sour cream - with mushroom - with veal	300/30 300/30	125,00 155,00

Mussels a La Belgian with fries

	Grams	UAH
«Sher» mussels <i>stewed in white wine mussels, shrimps, leek, Bulgarian pepper, cream, thyme</i>	500/130	595,00
«Pullet» mussels <i>stewed in white wine mussels, bacon, tomato, carrot, celery, onion, cream, saffron, coriander, thyme, spicy sauce</i>	500/130	595,00
«Van Eke» mussels <i>stewed in Leffe Blonde beer mussels, carrot, celery, cream, tomato, leek, parsley</i>	500/130	595,00
Mussels in garlic creamy sauce	500/130	595,00
«Limburg» baked mussels - with garlic sauce and «Parmesan» cheese - with «Rockford» cheese sauce and «Parmesan» cheese	300/130 300/130	555,00 555,00

Main course

* Discount does not apply to products!

	Grams	UAH
«Fosses-la-Ville» homemade chops <i>fried pike chops with «Seaweed» potatoes</i>	300	355,00
Grilled Mackerel wih vegetables <i>zucchini, sweet pepper and leek</i>	380	245,00
Baked Mediterranean seabass <i>with vegetable tagliatelli</i>	1p/130/50	495,00
Royal shrimps «Luet Saint-Pierre» <i>- sauce «Chili»</i> <i>- sauce «Teriyaki»</i>	6p/50	675,00
Veal cheeks <i>with truffle mashed potatoes</i>	400	395,00
Schnitzel a-la Belgian with potatoes fries <i>pork or veal</i>	390	355,00
Home-made meatballs with spicy mashed potatoes <i>and salted cucumber and onion</i>	400	320,00
Chicken «Tabaka»	1p	375,00
Veal steak <i>prepared rare, medium or well*</i> <i>- with Rockford cheese sauce</i> <i>- with mushrooms and onion sauce</i>	220/30	495,00
Pork leg «Aysbayn»* <i>with potatoes in «Village style», pickled cabbage with leek and homemade adzhika</i>	1p/350	785,00
Turkey steak with Mozarella <i>with mushroom sauce</i>	280	325,00

Garnishes

* Discount does not apply to products!

	Grams	UAH
Grilled vegetables <i>with «Satsiki» Greek sauce, Bulgarian pepper, mushrooms, cauliflower, tomato, zucchini, Crimean onion, eggplant</i>	300	215,00
Potatoes	150	75,00
«Basmati» rice <i>with carrot and leek</i>	150	75,00
Stewed cabbage with mushrooms	200	95,00
Cous-cous with vegetables	200	85,00



Home-made quality sausages

* Discount does not apply to products!

	Grams	UAH
Home-made pork sausage <i>served with potatoes in a rural style with home-made adzhika</i>	150/200/30	255,00
Hunter sausages in Cognac <i>with mashed potatoes, spicy carrot and sour cabbage</i>	160/250	325,00
Beer dish with Belgian fries <i>fried brown bread with garlic butter, four types of sausages in spices, ketchup, mustard</i>	8p 390	625,00
«Benelux» sausages <i>served with potatoes in a rural style with basil, spicy carrot, sour cabbage with leek</i>	12p 800/120	1395,00
Belle-Vue branded meter long sausage <i>served with potato salad, pickled vegetables, spicy carrot, sour cabbage and sauces</i>	1meter 700/120/200	1155,00

Desserts

* Discount does not apply to products!

	Grams	UAH
Waffle a la Brussels <i>homemade ice-cream, «chocolate» sauce, «caramel» sauce</i>	250/50	190,00
Cheesecake «California» <i>with raspberry sauce</i>	150	115,00
Lavender crème brulee	150	120,00
Chocolate cake	150	155,00
Cherry pie <i>with ice-cream and fruit sauce</i>	150/50/50	185,00
Cottage cheese pancakes <i>with strawberry sauce and sour cream</i>	200	155,00
Homemade ice-cream/Sorbet	100	90,00

	Bottle volume	UAH, 50ml	UAH, 100ml	UAH, bottle
Champagne				
Moet Chandon / France	0,75			5800,00
Veuve Cliquot / France	0,75			7500,00
Sparkling wine				
Prosecco Millesimato Extra Dry Italy	0,75			1350,00
Prosecco Millesimato Extra Dry Italy	0,150			270,00
Martini Asti semisweet Italy	0,75			975,00
Martini Asti semisweet Italy	0,150			195,00
Martini Prosecco	0,75			975,00
Martini Prosecco	0,150			195,00
Tequila				
Sauza silver	1,0	145,00	290,00	2900,00
Sauza gold	1,0	155,00	310,00	3100,00
Jose Cuervo Especial Silver	1,0	145,00	290,00	2900,00
Jose Cuervo Especial Reposado	1,0	155,00	310,00	3100,00
Patron silver	0,75	370,00	740,00	5550,00
Digestives				
Becherovka 38%	1,0	95,00	190,00	1900,00
Limoncello 27%	1,0	120,00	240,00	2400,00
Jagermeister 35%	1,0	120,00	240,00	2400,00
Whiskey				
Jack Daniels	1,0	145,00	290,00	2900,00
Maker's Mark	0,7	265,00	530,00	710,00
Jameson	1,0	145,00	290,00	2900,00
Ardbeg 10 years	0,7	398,00	796,00	5572,00
Glenlivet 12 years	0,7	340,00	680,00	4760,00
Strathisla 12 years	0,7	370,00	740,00	5180,00
Chivas Regal 12 years	1,0	250,00	500,00	5000,00
Chivas Regal 18 years	1,0	440,00	880,00	8800,00
Chivas Regal 21 years	0,7	620,00	1240,00	8680,00
Macallan 12 years	0,7	415,00	830,00	5810,00
Macallan 18 years	0,7	1400,00	2800,00	19600,00



	Bottle volume	UAH, 50ml	UAH, 100ml	UAH, bottle
Cognac				
Hennessy VS	0,7	260,00	520,00	3640,00
Hennessy VSOP	0,7	435,00	870,00	6090,00
Hennessy XO	0,7	820,00	1640,00	11480,00
Martell VS	0,7	240,00	480,00	3360,00
Martell VSOP	0,7	375,00	750,00	5250,00
Kalvados				
Louis de Lauriston	0,7	215,00	430,00	3010,00
Brandy				
Zakarpatsky	0,5	85,00	170,00	850,00
Saragishvili 5*	0,7	105,00	210,00	1470,00
Vodka				
Nemiroff Lex Ultra	0,7	85,00	170,00	1190,00
Nemiroff Lex	0,7	75,00	150,00	1050,00
Nemiroff Premium	0,7	55,00	110,00	770,00
Nemiroff Honey Pepper	0,7	45,00	90,00	630,00
Nemiroff Original	0,7	45,00	90,00	630,00
Nemiroff Cranberry	0,7	45,00	90,00	630,00
Finlandia	0,7	90,00	180,00	1260,00
Grey Goose	0,75	175,00	350,00	2625,00
Gin				
Beefeater	1,0	105,00	210,00	2100,00
Bombey Sapphire	1,0	135,00	270,00	2700,00
Rum				
Bacardi Oakheart	0,7	125,00	250,00	2500,00
Bacardi Carta blanca, negra, oro	1,0	125,00	250,00	2500,00
Zacapa Cent 23 years	0,7	390,00	780,00	5460,00

	Bottle volume	UAH, 50ml	UAH, bottle
White wine			
France			
BORDEAUX			
Bordeaux Blanc / Dourthea	0,75	78,00	1170,00
BOURGOGNE			
Chablis / Roland Lavantureux	0,75	125,00	1875,00
Italy			
VENETO			
Terra Fresco Bianco	0,75	40,00	600,00
Soave Classico / Domini Veneti	0,75	70,00	1050,00
Collezione Pinot Grigio / Sensi	0,75	60,00	900,00
Collezione Chardonnay / Sensi	0,75	52,00	780,00
TOSCANA			
Collezione Trebbiano Toscana / Sensi	0,75	52,00	780,00
UMBRIA			
Orvieto/Sensi	0,75	50,00	750,00
Germany			
MOSELLE			
Latinium Riesling / Peter Mertes	0,75		675,00
Chile			
MAIPO VALLEY			
Sauvignon Blan Reserva / Cantina di Negrar	0,75	63,00	945,00
New Zealand			
MARLBOROUGH			
Marlborough Sauvignon Blanc / Mud House	0,75	75,00	1125,00



	Bottle volume	UAH, 50ml	UAH, bottle
Rose Wine			
France			
LOIRE			
Rose D'Anjou / Pierre Chainier	0,75	55,00	825,00
Red Wine			
France			
BORDEAUX			
Bordeaux Rouge / Dourthe	0,75	85,00	1275,00
Chateau Du Pavillon	0,75	83,00	1245,00
Italy			
TOSCANA			
Memorie Rosso/Sensi	0,75	45,00	675,00
VENETO			
Valpolicella Classico / Domini Veneti	0,75	70,00	1050,00
SICILY			
Nero D'Avola / Settesoli	0,75	60,00	900,00
Chile			
MAIPO VALLEY			
Cabarnet Sauvignon Reserva / Casillero del Diablo	0,75	63,00	945,00
Australia			
SOUTH EASTERN AUSTRALIA			
Hottage Hill Shiraz/Hardys	0,75	80,00	1200,00
New Zealand			
MARLBOROUGH			
Pinot Noir / Cloudy Bay	0,75		2500,00

Мл. Гривень

*Cocktails

Glory to Ukraine!!! <i>vodka, «Blue Curacao» liqueur, orange juice</i>	60	90,00
B-52 <i>Kahlua, Baileys, Cointreau</i>	60	165,00
Green Mexican <i>«Pisang Ambon» liqueur, tequila, lemon fresh</i>	60	105,00
Kir Royal <i>«Prosecco Martini», «Crème De Cassis» liqueur</i>	170	240,00
Mojito <i>«Bacardi Superior» rum, lime, mint, sprite</i>	350	155,00
Margarita <i>tequila, «Triple Sec» liqueur, lemon fresh</i>	150	195,00
Dirty Martini <i>gin, «Martini Bianco», lemon fresh</i>	130	170,00
Cosmopoliten <i>cranberry vodka, Triple Sec liqueur, cranberry juice, lime fresh</i>	150	120,00
Aperol Spritz <i>«Prosecco Martini», Aperol</i>	250	195,00
Long Island Iced Tea <i>vodka, rum, gin, tequila, Triple Sec liqueur, lemon fresh, cola</i>	350	195,00
Cuba Libre <i>«Bacardi Black» rum, Coca-Cola, lemon fresh</i>	220	160,00
Bloody Mary <i>Vodka, tomato juice, Tabasco sauce, Worcestershire sauce</i>	200	115,00
Gin-Tonic <i>Beefeater gin, tonic</i>	200	135,00

Warming cocktails

Glintvein <i>Italy «Terra Fresca Rosso/Bianco» wine, honey, cloves, lemon</i>	200	115,00
Irish coffee <i>«Jameson» whiskey, coffee, whipped cream</i>	200	175,00
Grog <i>«Bacardi Black», honey, lemon tea, cinnamon</i>	200	85,00

Non-alcohol Cocktails

Milk shake <i>strawberry, vanilla, caramel, chocolate</i>	300	80,00
Virgin Mary <i>tomato juice, lemon fresh, Tabasco, Worcestershire sauce</i>	200	90,00
Mojito <i>lime, mint, sprite</i>	350	85,00
Pina Colada <i>pineapple juice, coconut juice, milk, pineapple</i>	350	70,00



	MI	UAH
Freshly squeezed juices		
Orange Juice, Grapefruit Juice	200	95,00
Apple Juice, Carrot Juice	200	70,00

Drinks

Borjomi <i>sparkling</i>	550	85,00
San Benedetto <i>sparkling/still</i>	0,25 0,75	160,00 300,00
Morshinska <i>sparkling/still</i>	330	80,00
Coca-Cola	250	80,00
Sprite	250	80,00
Tonic "Schweppes"	500	80,00
Uzvar/Cranberry juice/Berry kissel	250	65,00
Homemade lemonade <i>raspberry, sea buckthorn, currant, citrus mix, estragon, ginger</i>	350	115,00

Juices

Orange, grapefruit, cherry, multi-vitamin, peach, tomato, apple	250	55,00
--	-----	-------

Beer sets

Kwak <i>4 bottles of beer 0,33 + glass 0,33</i>	gift Set	1100,00
Triple Karmeliet <i>1 bottles of beer 0,75 + 2 glasses 0,33</i>	gift Set	1100,00
Triple Karmeliet <i>4 bottles of beer 0,33 + glasses 0,33</i>	gift Set	1100,00



	MI	UAH
Coffee		
Espresso	50	50,00
Ristretto	30	50,00
Americano	120	55,00
Coffee with milk	100	60,00
Coffee Latte	150	60,00
Cappuccino	150	60,00
Decaf coffee	50	60,00
Raf coffee	200	80,00
Ice-coffee with ice-cream	280	95,00
Hot Cacao	200	60,00
Leaf tea		
«Earl Grey» Ronnefeldt <i>black tea Darjeeling, bergamot</i>	250	85,00
«Mokalberry» Ronnefeldt <i>black tea Assam</i>	250	85,00
«Green Leaf» Ronnefeldt <i>green tea Darjeeling</i>	250	85,00
«Jasmine Gold» Ronnefeldt <i>green tea, jasmine blossoms</i>	250	85,00
«Morgentau» Ronnefeldt <i>green tea, petals sunflowers, petals cornflower and rose</i>	250	85,00
«Vital grapefruit» Ronnefeldt <i>apple, hibiscus, rose leaves, blackberry leaves, lemon peel, chicory</i>	250	95,00
Ginger tea	150	95,00
Ice-tea <i>green tea or black tea, lemon fresh, grenadine syrup</i>	400	115,00
Jardin tea <i>black tea with fresh mint, honey, orange, lemon and lime</i>	300	115,00

***Cigarettes**

	content of resins/nicotine in one cigarette	UAH
Parlament Aqua Blue	6 mg/0,5 mg	
Parlament Silver Blue	4 mg/0,4 mg	

***Cigars**

	<u>quantity</u>	UAH
CUBA		
Cohiba Siglo II	1p.	745,50
Romeo and Juliet № 3	1p.	472,50
Romeo and Juliet Churchill	1p.	1023,75
DOMINICAN		
Macanudo Crystal	1p.	472,50

***Cigarillos**

Valentina by Fittipaldi	1p.	57,75
<i>coffee, vanilla, cherry</i>		

* Price per pack of cigarettes to the maximum retail price printed on the pack and increased by the amount of tax collection on 5%. Cost you tell the waiter. Discount does not apply to tobacco products!

Prices are indicated in national currency including VAT.