

## Enjoy new dishes from chef!

	Gram	UAH
<b>Salad of sausages and smoked cheese</b>	250	190,00
<i>Salad mix, potatoes, hunting sausages, pickle, smoked cheese</i>		
<b>Salad with roast beef and truffle oil</b>	230	335,00
<i>Fresh vegetables, salad mix, Roguefort cheese, roast beef</i>		
<b>Citrus salad with salmon roll</b>	250	365,00
<i>Orange, grapefruit, salad mix, salmon</i>		
<b>Salad with strawberries and king prawns</b>	220	360,00
<i>Strawberries, Philadelphia cheese, salad mix, cedar nuts, king prawns</i>		
<b>Roesti in Belgian with sausages</b>	350	205,00
<i>Crispy potato pancake with mix sausages</i>		
<b>Strawberry cream soup with vanilla ice cream</b>	300	120,00



## \*Draft beers

\* Discount doesn't apply to beer sets!

### **Estaminet**

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%

Volume	UAH
0,33	140,00
0,5	210,00

### **Pauwel Kwak**

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%

0,33	160,00
0,5	240,00

### **Steenbrugge Wit-Blanche**

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%

0,33	135,00
0,5	205,00

### **Steenbrugge Blonde**

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%

0,33	160,00
0,5	240,00

### **Steenbrugge Dubbel Bruin**

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%

0,33	160,00
0,5	240,00

### **Tripel Karmeliet**

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%

0,33	175,00
0,5	260,00

\* Discount doesn't apply to beer sets!

## Palm

Special amber ale. They classify it as "Special Belge" on the Brewery Palm. This smooth-drinking, amber-coloured, top-fermentation beer has 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

Volume	UAH
0,33	155,00
0,5	235,00

## Lindemans Kriek

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%

0,25	160,00
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## Leffe Blonde

Abbey Belgian light beer brewed according to the original recipe and technology of Belgian Leffe Abbey. Beer has the sunny-golden color with thick white foam. The taste is light, fragrant, with a unique floral sweetness. Alc. 6,4%

0,33	115,00
0,5	180,00

## Leffe Brune

Belgian Abbey dark beer brewed according to the original recipe and technology of Belgian Leffe Abbey. It has a rich dark-brown color, perfectly balanced flavor that combines a light fruity sweetness and aftertaste of coffee. Alc. 6,3%

0,33	115,00
0,5	180,00

## Green Killer

Citrus and pepper are dominant touches in this beer's strong scents. Green Killer IPA provides a solid bitterness, especially towards the end. The dry finish perfectly complements an earlier malty taste. Alc. 6,5%

0,33	170,00
0,5	255,00

## Hoegaarden blanche

Wheat unfiltered beer with the golden color and a thick white foam. It has a very pleasant refreshing taste of orange peel and a touch of excellent Belgian spices. Alc. 4,6%

0,33	115,00
0,5	180,00

## Stella Artois

Premium «lager» beer - the most famous Belgian beer in the world. It has a rich unique flavor, delicate sparkling-golden hue, pleasant mix of bitterness and sweetness. Alc. 4,8%

0,33	95,00
0,5	110,00

## Chernigivske light

Light pasteurized Ukrainian beer. Alc. 4,6%

0,33	60,00
0,5	70,00

## \*Degustation menu

Estaminet, Kwak, Tripel Karmeliet, Palm, Steenbrugge Blanche/Blond/Dubbel Bruin, Stella Artois, Hoegaarden, Leffe Blonde/Brune, Lindemans Kriek

0,060	40,00
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## \*Bottled beers

*\* Discount doesn't apply to beer sets!*

	Volume	UAH
<b>Lindemans Apple</b> <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>	0,250	115,00
<b>Lindemans Pecheresse</b> <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>	0,250	140,00
<b>Lindemans Faro</b> <i>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%</i>	0,250	115,00
<b>Lindemans Kriek</b> <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>	0,250	130,00
<b>Lindemans Framboise</b> <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 powerful raspberry aromas with a hint of caramel and a slightly sour finish characteristic of lambic beers. Alc. 2,5%</i>	0,250	135,00
<b>Boon Framboise</b> <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>	0,375	265,00
<b>Boon Kriek</b> <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>	0,375	215,00

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## Boon Oude Geuze

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%

Volume UAH  
0,375 225,00

## Cornet

Light strong Belgian ale, which, like wine, is aged in oak barrels and has a refined, peculiar complex aroma with notes of wood, vanilla and "velvet" aftertaste. Alc. 8,5%

0,33 150,00

## Geuze Mariage Parfait

In each sip of this beer you will feel a mildly sour taste of berries, which is in harmony with the aroma of oak barrels in which it ripens. Vanilla is felt in the taste, and the aftertaste will give the notes of a carnation. To find out the date of the spill, you just need to subtract 20 years from the expiration date indicated on the label. Alc. 8%

0,375 255,00

## Westmalle Dubbel

Dark, strong, spicy beer, with repeated fermentation in a bottle. The taste is rich, full and complex, with fruity and chocolate notes and a muscat aftertaste. To achieve this taste, malt is fried in special boilers on fire until light caramelization and thanks to this the beer acquires a sweet aroma of caramel, which is very typical for Trappist beer. Alc. 7%

0,33 165,00

## Scotch Silly

Dark Belgian ale in Scottish style (Scotch Ale), dark brown with dense foam. The aroma of this beer is filled with notes of toffee, brown sugar, caramel, maple syrup and French rolls with raisins and strawberry jam. The first notes in taste resemble honey and caramel, and in the refreshing aftertaste is felt black plum and pleasant burnt malt. Alc. 7.5%

0,33 145,00

## Chimay Dorée

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%

0,33 190,00

## Chimay Red

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. Its dark ale with coppery colour and sweet, fruity taste. "Red" means the colour of the cap and the label. Re-fermented in the bottle. Alc. 7%

0,33 190,00

## Chimay Tripel (white cap)

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%

0,33 190,00



\* Discount doesn't apply to beer sets!

## Palm Hop Select

*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%*

Volume UAH  
0,33 165,00

## Brugse Zot

*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 certain bitterness. Even hints of citrus can be discovered. Re-fermented in the bottle. Alc. 6%*

0,33 165,00

## Pauwel Kwak

*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%*

0,33 140,00

## Tripel Karmeliet

*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%*

0,33 175,00

**Chernigivske** / non alcohol/

0,5 65,00

**Palm 0,0** / non alcohol ale/

0,25 120,00

## \*Beer snacks

\* Discount doesn't apply to beer sets!

**Dried smelt with caviar**

Gram UAH  
40 495,00

**Flounder**

36 895,00

**Smoked salmon straw**

60 199,00

**Silver tuna salty-dried**

70 85,00

**Pistachios**

80 175,00

**Sunflower seeds**

50 65,00

**Fried pumpkin seeds**

50 85,00

**Basturma**

50 155,00

**Pork neck dry-cured**

50 110,00

**Cured pork fillet**

50 110,00

## Breakfasts

	Gram	UAH
<b>European breakfasts</b> <i>2 fried eggs, chicken sausages in natural casing 2 pieces, ham, bacon, french fries, toasts 2 pieces</i>	300	285,00
<b>Toast Croque-madame</b>	250/70/30	175,00
<b>Oatmeal in milk</b>	150/30	75,00
<b>Cheesecakes</b> <i>with sour cream and strawberry</i>	150/50/50	155,00
<b>Poached egg with sauce hollandaise</b> <i>with goat cheese and salted salmon</i>	200	280,00

## Business lunch

**12:00 till 15:00 - 210,00 UAH**

Gram

## Salads

<b>Calamari salad</b>	200
<b>Spring salad with breadcrumbs</b>	200
<b>Radish and egg salad</b>	250

## Soups

<b>Okroshka with chicken</b>	230
<b>Vegetable soup</b>	220
<b>Chicken bouillon with noodles and quail eggs</b>	250

## Main dishes

<b>Fish and chips</b>	150/100/30
<b>Pearl barley porridge with meat goulash</b>	130/150
<b>Chicken barbecue on a bed of vegetables</b>	120/120

## Drinks

<b>Homemade cranberry drink</b>	250
<b>Homemade fruit drink</b>	250
<b>“Uzvar” homemade drink from dried fruit</b>	250



## Salads

	Gram	UAH
<b>Cosmopolite</b> <i>leaf salad, frisee salad, lightly salted salmon, shrimps cocktail, avocado, tomato, two kinds of Parmesan cheese, olive oil with herbs de Provence</i>	220	445,00
<b>Vegetable salad with Feta cheese</b> <i>iceberg salad, leaf salad, frisee salad, tomato, cucumber, sweet pepper, Feta cheese, olives</i>	250	250,00
<b>Dinant</b> <i>aragula salad, frisse salad, radicchio salad, romaine salad, spinach, goat cheese, avocado, cherry tomatoes, pine nut and honey-mustard dressing</i>	150	335,00
<b>Brut</b> <i>roast beef, frisse salad, cherry tomatoes, capers, olives served on crispy bread</i>	250	255,00
<b>Caesar</b> <i>iceberg lettuce, romaine salad, leaf salad, grilled chicken fillet, tomato, croutons, bacon, Parmesan cheese</i>	190	255,00
<b>Warm Bologna chicken liver salad</b> <i>leaf salad, egg, tomato, carrots in Korean, chicken liver, sauce vinaigrette</i>	210	275,00

## Cold appetizers

	Gram	UAH
<b>Pike caviar</b> <i>served with cherry tomatoes and quail eggs</i>	50/30/40	565,00
<b>Home made salted salmon</b>	100/60	395,00
<b>Young Norwegian Herring</b> <i>with boiled potatoes and pickled onions</i>	220	290,00
<b>Carpaccio of salmon</b> <i>with olive oil and parmesan cheese</i>	150	385,00
<b>Carpaccio of veal</b> <i>with rucola and truffle oil</i>	150	385,00

## Hot appetizers

	Gram	UAH
<b>Duet of fried onions rings and fried cheese sticks</b>	260/60	265,00
<b>Snails in garlic butter</b>	6 шт/45	295,00
<b>Fried shrimps</b>	100/20	210,00
<b>Fried calamari rings</b>	130/30	295,00
<b>Chicken wings</b> <i>by request – mild, medium, spicy</i>	380/50	220,00

## Soups

	Gram	UAH
<b>Okroshka with chicken</b>	300	135,00
<b>Ghanian chicken soup with meatballs</b>	300	150,00
<b>Belgian pea soup</b> <i>with smoked foods and croutons</i>	300/30	150,00
<b>Ukrainian borsch</b> <i>with veal</i>	300/50/30	155,00

## Belgian Mussels with French fries

	Gram	UAH
<b>Mussels in garlic-creamy sauce</b>	500/100	590,00
<b>Limburg mussels</b> <i>with garlic butter</i>	7pcs 100/50	490,00
<b>Limburg mussels</b> <i>with Roguefort</i>	7pcs 100/50	490,00
<b>«Poulet» mussels</b> <i>mussels stewed in beer Hoegaarden, grilled bacon, fresh tomato, carrot, celery, red onion, cream, saffron, parsley, cilantro, thyme</i>	500/100/30	680,00
<b>«Chiers» mussels</b> <i>mussels stewed in white wine, leek, sweet pepper, cream, parsley, thyme</i>	500/100/30	680,00

## Main dishes

	Gram	UAH
<b>Flemish carbonade</b> <i>tender pieces of beef stewed in dark beer «Leffe Brune» accompanied by mashed potatoes</i>	350	385,00
<b>Tender veal cheeks</b> <i>stewed in red wine accompanied by potato with spinach</i>	360	365,00
<b>Belgian schnitzel</b> <i>schnitzel of veal and garnish (mashed potatoes or fries)</i>	360	325,00
<b>Valloon tender veal with capers</b>	120	425,00
<b>Homemade cutlets with spicy mashed potatoes</b> <i>with salad of cucumber and red onion</i>	320	320,00
<b>Chicken with vegetables in white wine</b>	380	280,00
<b>Duet of eel and trout</b> <i>with mashed potatoes and poached egg</i>	150/80/40	435,00
<b>Salmon steak in sesame-honey sauce</b>	200/150	570,00
<b>Seabass with vegetables tagliatelle</b>	1 pcs/150	475,00



## Sausages

	Gram	UAH
<b>Hunting with cognac</b> <i>with fries, carrots and sauerkraut -Korean</i>	350	295,00
<b>Vogel zonder kop</b> <i>with stoemp with Brussels sprouts and bacon</i>	2pcs/200	245,00
<b>Arlon</b> <i>saysage, stewed in dark beer with coriander and served with spicy potatoes stump</i>	300	295,00
<b>Brugge</b> <i>served with potato salad in green sauce</i>	2pcs/200	265,00
<b>Dolce Vita</b> <i>chicken sausage with salad of apples, carrots, celery, mint</i>	250/100/50	215,00
<b>Benelux</b> <i>mixed plate of sausages</i>	2290/1200/180	2450,00

## Garnishes

	Gram	UAH
<b>Basmati Rice with vegetables</b>	150	75,00
<b>Potatoes</b>	150	75,00
<b>Stoemp</b> <i>with Brussels sprouts and bacon</i>	150	75,00
<b>Grilled vegetables</b>	250/50	215,00

## Deserts

	Gram	UAH
<b>Brussels waffles</b> <i>homemade ice cream, «chocolate» sauce, «caramel» sauce</i>	250	190,00
<b>Abbatial cake</b>	150	155,00
<b>Apple tart</b> <i>homemade ice cream, «caramel» sauce</i>	250	125,00
<b>Profiteroles</b> <i>with a choice of sauce:</i> <i>- caramel</i> <i>- chocolate</i>	7pcs	125,00
<b>Dumplings with cherries</b>	200	205,00
<b>Lavender Creme Brulee</b>	120	120,00

	Vol., L	UAH/50ml	UAH/100ml	UAH/bottle
<b>Aperitifs</b>				
<b>Martini bianco, rosso</b>	1,0	55,00	110,00	1100,00
<b>Campari</b>	1,0	85,00	170,00	1700,00
<b>Aperol</b>	1,0	85,00	170,00	1700,00
<b>Vodka</b>				
<b>Nemiroff Lex Ultra</b>	0,7	85,00	170,00	1190,00
<b>Nemiroff Lex</b>	0,7	65,00	130,00	910,00
<b>Nemiroff Premium</b>	1,0	55,00	110,00	1100,00
<b>Nemiroff Original</b>	1,0	45,00	90,00	900,00
<b>Stolichnaya</b>	0,7	80,00	160,00	1120,00
<b>Finlandia</b>	1,0	90,00	180,00	1800,00
<b>Grey Goose</b>	1,0	175,00	350,00	3500,00
<b>Tequila</b>				
<b>Don Julio Anejo</b>	0,7	325,00	650,00	4550,00
<b>Don Julio Blanco</b>	0,7	240,00	480,00	3360,00
<b>Jose Cuervo silver reposado</b>	1,0	155,00	310,00	3100,00
<b>Gin</b>				
<b>The Botanist</b>	0,7	230,00	460,00	3220,00
<b>Gordon's</b>	1,0	130,00	260,00	2600,00
<b>Tanqueray</b>	1,0	110,00	220,00	2200,00
<b>Rum</b>				
<b>Captain Morgan spiced black</b>	0,7	125,00	250,00	2500,00
<b>Angostyra «7»</b>	0,7	155,00	310,00	2170,00
<b>Mount Gay</b>	0,7	150,00	300,00	2100,00
<b>Havana Club Anejo 3</b>	1,0	95,00	190,00	1900,00
<b>Digestives</b>				
<b>Becherovka</b>	1,0	95,00	190,00	1900,00
<b>Jagermeister</b>	1,0	120,00	240,00	2400,00



	Vol., L	UAH/50ml	UAH/100ml	UAH/bottle
<b>Whiskey</b>				
Jack Daniels	1,0	145,00	290,00	2900,00
Jameson	1,0	145,00	290,00	2900,00
Bylleit	0,7	155,00	310,00	2170,00
Monkey Shoulder	1,0	190,00	380,00	3800,00
Chivas Regal 12	1,0	340,00	500,00	5000,00
Chivas Regal 18	1,0	440,00	880,00	8800,00
Chivas Regal 21	0,7	620,00	1240,00	8680,00
Glenfiddich 12	1,0	290,00	580,00	5800,00
Glenfiddich 18	0,7	480,00	960,00	6720,00
Macallan 12	0,7	415,00	830,00	5810,00
Macallan 18	0,7	1400,00	2800,00	19600,00
Ardbeg	0,7	398,00	796,00	5572,00
Strathisla	0,7	370,00	740,00	5180,00
Maker's Mark	0,7	265,00	530,00	3710,00
<b>Calvados</b>				
Louis de Lauriston Reserve	0,7	285,00	570,00	3990,00
<b>Cognac</b>				
Hennessy VS	0,7	255,00	510,00	3570,00
Hennessy VSOP	0,7	380,00	760,00	5320,00
Hennessy XO	0,7	820,00	1640,00	11480,00
Martell VS	1,0	220,00	440,00	4400,00
Martell VSOP	1,0	330,00	660,00	6600,00
<b>Brandy</b>				
St-Remy VSOP	0,7	90,00	180,00	1260,00
St-Remy XO	0,7	120,00	240,00	1680,00
<b>Porto</b>				
Porto Noval Black	0,75	150,00	300,00	2250,00

	Vol., 1	UAH/ 50ml	UAH/ 100ml
<b>White Wine</b>			
France			
<b>Bordeaux Blanc</b> Dourthe/Bordeaux	0,75	78,00	975,00
<b>Chablis</b> Bovier & Fils/Bourgogne	0,75		1850,00
<b>Gewurztraminer</b> Cave de Ribeauville/Alsace	0,75		1550,00
Italy			
<b>Soave Classico</b> Cantina di Negrar/Venice	0,75		1050,00
<b>Collezione Pinot Grigio</b> Sensi/Veneto	0,75	55,00	825,00
<b>Collezione Trebbiano</b> Sensi/Toscana	0,75		790,00
<b>Orvieto</b> Sensi/Umbria	0,75	50,00	750,00
Germany			
<b>Riesling Platinum</b> Peter Mertes/Moselle	0,75		715,00
Chile			
<b>Chardonnay</b> Undurraga/Maipo Valley	0,75	48,00	720,00
<b>Chardonnay</b> Frontera/Maipo Valley	0,75	48,00	720,00
Australia			
<b>Moscato</b> Banrock Station/Southeast	0,75	80,00	1200,00
<b>Sparkling wine</b>			
<b>Prosecco D.O.C.</b> Treviso/Terra Serena	0,75	270,00	1350,00
<b>Champagne</b>			
<b>Moet Chandon</b>	0,75		3450,00
<b>Dom Perignon</b>	0,75		9500,00



	Vol., 1	UAH/ 50ml	UAH/ 100ml
<b>Red wine</b>			
France			
<b>Bordeaux Rouge</b> Dourthe/Bordeaux	0,75	65,00	975,00
<b>Medoc</b> Dourthe/Bordeaux	0,75		1250,00
Italy			
<b>Memorie Rosso</b> Sensi/Toscana	0,75	45,00	675,00
<b>Chianti Riserva</b> Sensi/Toscana	0,75	68,00	1020,00
<b>Valpolicella Classico</b> Cantina di Negrar/Venice	0,75		1020,00
<b>Nero d'Avola</b> Settesoli/Sicily	0,75	50,00	750,00
Australia			
<b>Shiraz</b> Hardys/Southeast	0,75		775,00
Chile			
<b>Merlot</b> Undurraga/Maipo Valley	0,75	48,00	720,00
<b>Cabernet Sauvignon</b> Frontera/Maipo Valley	0,75	48,00	720,00
<b>Roze wine</b>			
France			
<b>Rose d'Anjou</b> Pierre Chainier/Loire Valley	0,75	50,00	750,00
New Zealand			
<b>Sauvignon Blanc Rose</b> Mud House/Marlborough	0,75		995,00

## Alcoholic Cocktails

	MI	UAH
<b>Old Fashioned</b> <i>Bourbon, cane sugar, orange, maraschino cherry</i>	200	180,00
<b>Negroni</b> <i>Gin, Campari Bitter, red vermouth, orange</i>	100	130,00
<b>Cosmopolitan</b> <i>Vodka, Triple Sec liqueur, cranberry juice, freshly squeezed lime</i>	150	120,00
<b>Margarita</b> <i>Jose Cuervo tequila, Triple Sec liqueur, freshly squeezed lime, sugar syrup</i>	175	180,00
<b>Mojito</b> <i>White rum, lime, mint, Sprite, cane sugar</i>	400	175,00
<b>Bloody Mary</b> <i>Vodka, tomato juice, Tabasco sauce, Worcestershire sauce, spicer, freshly squeezed lemon, celery</i>	200	120,00
<b>Gin Tonic</b> <i>Gin, tonic, lime</i>	220	130,00
<b>Cuba Libre</b> <i>Black rum, Coca-Cola, freshly squeezed lime</i>	220	160,00
<b>New York Sour</b> <i>Bourbon, dry red wine, freshly squeezed lemon, sugar syrup, egg white</i>	200	180,00
<b>Aperol Spritz</b> <i>Aperol bitter, prosecco, orange</i>	300	225,00
<b>Pina Colada</b> <i>rum, Malibu liqueur, pineapple juice, coconut juice, milk, pineapple</i>	400	260,00
<b>Long Island Iced Tea</b> <i>vodka, rum, gin, tequila, Triple Sec Liqueur, freshly squeezed lemon, Coca-Cola</i>	350	215,00
<b>Green Mexican</b> <i>pisang Ambon liqueur, Jose Cuervo tequila, freshly squeezed lemon</i>	60	90,00

## Non-alcoholic cocktails

	MI	UAH
<b>Milk shake</b> <i>strawberry, vanilla, caramel, chocolate</i>	300	80,00
<b>Virgin Mary</b> <i>tomato juice, freshly squeezed lemon, Tabasco sauce, Worcestershire sauce</i>	200	90,00
<b>Homemade classic lemonade</b> <i>- citrus mix - ginger - classic</i>	350	85,00
<b>Mojito</b> <i>lime, mint, Sprite, sugar</i>	350	85,00
<b>Pina Colada</b> <i>pineapple juice, coconut juice, milk, pineapple</i>	300	70,00



	ML.	UAH
<b>Leaf tea</b>		
«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	85,00
<b>Jardin</b> <i>black tea with fresh mint, honey, orange, lemon and lime</i>	600	95,00
<b>Ginger tea</b> <i>ginger, lemon, mint</i>	350	95,00
<b>Sea-buckthorn tea</b> <i>sea-buckthorn, ginger</i>	600	85,00
<b>Fresh mint tea</b> <i>fresh mint</i>	350	60,00
<b>Soft drinks</b>		
<b>Morshinska</b> <i>still</i>	330	80,00
<b>Borjomi</b> <i>carbonated</i>	330	95,00
<b>San Benedetto</b> <i>carbonated/still</i>	250 750	160,00 300,00
<b>Evian</b> <i>still</i>	330	135,00
<b>Perrier</b> <i>carbonated</i>	330	195,00
<b>Coca-cola classic/zero, Sprite</b>	250	80,00
<b>Schweppes</b>	200	80,00
<b>Kissel, mors, uzvar</b> <i>folk fruit drinks</i>	250	80,00
<b>Coffee</b>		
<b>Ristretto</b>	15	50,00
<b>Espresso</b>	30	50,00
<b>Americano</b>	120	55,00
<b>Coffee with milk</b>	200	60,00
<b>Latte</b>	200	60,00
<b>Cappuccino</b>	150	60,00
<b>Decaf</b>	30/120	60,00
<b>Hot chocolate</b>	100	80,00
<b>Cocoa</b>	200	60,00
<b>Fresh juices</b>		
<b>Orange, grapefruit</b>	200	95,00
<b>Apple, carrot, celery</b>	200	70,00
<b>Pineapple</b>	200	295,00
<b>Juices</b>		
<b>Orange, grapefruit, cherry, multivitamin, peach, tomato</b>	250	40,00



**Prices are indicated in national currency including VAT.**