



# BREAKFAST

Monday-Saturday 9am-1pm

Sunday 11am-2pm

---

*a regular coffee and an apple or vegetable muffin  
are served with all our breakfasts*

**Libyan egg** 99,00  
cooked in herby tomato stew  
with fresh cilantro

**Classical egg Florentine** 157,00  
poached egg with English muffin, salmon,  
spinach and Hollandaise sauce.  
Served with light salad

**Quinoa salad and poached egg** 125,00  
with sun-dried cranberries, mint, basil, fresh  
cucumber, tomatoes, cashew and lint seeds

**Tender scrambled eggs** 198,00  
with tiger prawns, mushroom masala  
and avocado

**Omelette, fried eggs  
or tender scrambled eggs** 79,00  
with aromatic salad made of greens,  
tomatoes and grilled courgettes

**Every breakfast can be supplemented** 29,00  
with salmon, bacon, oyster mushrooms,  
parmesan or salted brynza cheese 39,00  
89,00

**Apple pancakes** with sour cream and jam 89,00

**French toast** made of home-made apple  
bread and served with classical custard 89,00

**Porridge** cooked with water / milk and  
served with home-made berry pure or jam 89,00

**Porridge** cooked with milk  
and served with pureed mango 99,00

**Lazy' vareniki with sour cream** 89,00  
sweet or savoury at your request

**Home-made cheese pancakes** 89,00  
with honey and sour cream

# APPETIZERS

**Our pickles** 79,00  
Pickled mushrooms, tomatoes,  
crunchy cucumbers and cabbage  
with home-made oil

**Farmer salo** (cured pork fat) sliced and  
served with mustard and rye bread 79,00

**Herring and boiled potatoes** marinated  
with Crimean onions and home-made oil 89,00

**Home-made liver pâté** 89,00  
with thin toast and mustard

**Salmon carpaccio** 189,00  
with Parmesan, lemon zest and olive oil

**Classical veal tartare** with Italian  
artichokes and light truffle flavour 189,00

**Light tartare from sea bass or tuna** 257,00  
with wakame, ginger, fresh vegetables,  
lime and home-made citrus ponzu

**Burnt aubergines** with baked peppers,  
Narsarab, pine nuts and cream cheese 109,00

**Baby courgette pancakes** 79,00  
with sour cream

**Cheese plate** with home-made mostarda  
of orange peels and walnuts 89,00



# SALADS

**Almost classical Russian salad** with green peas cream sauce and veal or salmon      **115,00**  
195,00

**Garden salad** with seeds, greens and home-made sunflower oil      **99,00**

**Shepherd's salad with greens,** farmer's Imeretinskyi cheese and home-made tapenade made of Kalamata olives      **129,00**

**Quinoa salad and poached egg** with sun-dried cranberries, mint, basil, fresh cucumber, tomatoes, cashew and lint seeds      **125,00**

**Caesar salad with cheese toast** and chicken or prawns      **145,00**  
279,00

**Green salad** with roast beef and compressed apples      **189,00**

**Hot salad with duck breast** and baked vegetables in honey and ginger sauce      **195,00**

**Grilled shrimps salad** with cream cheese, avocado and fresh tomatoes      **299,00**

**Niçoise salad** with fresh tataki tuna, broccoli, tomatoes, Kalamata olives, Romano salad and sweet potato      **297,00**

**Lightly salted salmon salad** with warm potato and asparagus      **257,00**



# SOUPS

**Light broth**  
with rabbit meatballs  
and seasonal vegetables

**89,00**

---

**Aromatic broth**  
with giblets, home-made noodles, aubergines,  
tomatoes and greens

**89,00**

---

**Borsch with ribs**  
and sour cream

**98,00**

---

**Light fish soup**  
with salmon

**179,00**

---

**Spicy Tom Yum**  
with shrimps, white fish,  
fresh kaffir lime and lemongrass

**278,00**

---

**Cream of mushroom soup**  
with crunchy dim sum with liver, grilled oyster mushrooms and leek

**128,00**

---

# PASTA DUMPLINGS

**Pink pappardelle** **138,00**  
with liver, wine sauce, grilled tomatoes,  
greens and parmesan

**Tomato sauce pasta** with baby courgettes, **148,00**  
olives and brynza cheese

**Rabbit ravioli** with spicy cream sauce **158,00**  
with ginger, raisins and grilled peppers

**Classical veal and pork pelmeni** **98,00**  
with sour cream and marinated mushrooms

**Classical mushroom and potato vareniki.** **109,00**  
Served with tender mushroom cream, fried  
onions and 3 year aged Gouda cheese

**Veal medallions** **179,00**  
served with corn dumplings,  
oyster mushrooms, broccoli  
and cream of cauliflower

**Black pelmeni with salmon,** **239,00**  
prawns, baked tomatoes, aubergines,  
broccoli and tender cheese curry



## MEAT

**Tender rabbit cutlets** 149,00  
with cream puree

**Duck meat balls** 179,00  
with buckwheat, prunes  
and cream of baked apples

**Grilled chicken** 129,00  
with tomato stew and home-made mash

**Slow cooked veal cheeks** 179,00  
with butter peeled barley porridge

**New Zealand rack of lamb** 485,00  
in aubergine and honey sauce with grilled  
romeno salad, cauliflower and carrots

**Duck breast** 298,00  
in wine demi-glace sauce  
with warm quinoa and carrot cream

**Veal brains** 118,00  
with asparagus, cheese pelmeni, herby  
Beurre-blanc sauce and Maroccan Harissa

**Veal tenderloin** 287,00  
with tender spinach lasagna  
and demi-glace sauce

## FISH

**Grilled Black sea mullet**  
with aromatic tomato and greens  
salad  
**189,00**

**Steamed pike perch**  
with Thai vegetables, lemongrass  
and coconut milk  
**275,00**

**Salmon steak**  
with lemon perlotto  
and fresh spinach salad  
**325,00**

**Grilled sea bass or sea bream fillet**  
with potato gnocchi  
and smoked tomato sauce  
**325,00**

**Pink tuna**  
with warm Sicilian Caponata  
with chickpeas and raisins  
**297,00**

**Grilled octopus**  
with curry aioli and warm potato  
salad, courgettes and aromatic herbs  
**485,00**

**Black sea rapana**  
with aromatic green risotto  
and asparagus  
**289,00**



# JAPANESE MENU

Kaiso salad	99,00
Misoshiru soup	72,00
Eel soup	165,00
Fried rice with vegetables and beef	159,00
Chicken noodles	159,00

## SASHIMI

Salmon	149,00
Eel	199,00

## SUSHI

Salmon	49,00
Tobiko	62,00
Eel	69,00
Tuna	62,00
Shrimp	62,00

## FELIX

Wakame	42,00
Salmon	59,00
Eel	79,00
Tuna	72,00
Shrimp	72,00
Scallop	72,00

# ROLLS

Cucumber	67,00
Avocado	89,00
Vegetarian roll with nut sauce	129,00
Salmon	149,00
Eel	189,00
Tuna	179,00
Philadelphia	189,00

## HOT ROLLS

Eel	199,00
Salmon	179,00

## SPECIALITY ROLLS

Fresh roll in cucumber with salmon	239,00
Fresh roll in cucumber with eel	279,00
'Red Dragon'	279,00
'Golden Dragon' with eel and salmon	299,00

## CALIFORNIA ROLLS IN CAVIAR

Salmon	179,00
Eel	199,00
Tuna	199,00
Shrimp	199,00

## CALIFORNIA ROLLS IN SESAME SEEDS

Salmon	149,00
Eel	179,00
Tuna	229,00
Shrimp	179,00



# DESSERTS

<b>Kiev cake</b> with hazelnut and meringue	<b>95,00</b>
<b>Home-made honey cake</b> with caramelized banana	<b>85,00</b>
<b>Chocolate cake</b> with ground almond	<b>95,00</b>
<b>Smetannik'</b> with seasonal berries	<b>89,00</b>
<b>Raspberry mille-feuille</b>	<b>85,00</b>
<b>Hot Sicilian apple pie</b>	<b>89,00</b>
<b>Strawberry foam</b>	<b>79,00</b>
<b>Chekhov pie</b> stuffing varies weekly	<b>85,00</b>
<b>Vareniki</b> with blackberries, cherries or strawberries	<b>69,00</b>
<b>Crepes with tvorog cheese</b> in berry sauce	<b>79,00</b>
<b>'Cherry orchard'</b> hand-made sweet	<b>29,00</b>

## ICE CREAM

<b>Home-made berry ice cream</b> with yoghurt and wafer crumbs	<b>79,00</b>
<b>Home-made chocolate ice cream</b> with nuts	<b>79,00</b>
<b>'Semifreddo' ice cream</b> with sesame toffy	<b>79,00</b>
<b>Vanilla ice cream</b> with wafer crumbs in caramel sauce	<b>69,00</b>
<b>Blackberry and raspberry</b> ice cream in cream sauce	<b>69,00</b>
<b>Home-made sorbets</b>	<b>69,00</b>

84/2 Sums kaya street,  
Kharkiv, Ukraine

**+38 (057) 700 52 89**