

MENU

We serve breakfasts on weekdays from 8:00 until 12:00, on weekends from 9:00 until 13:00

SALVORY BREAKFASTS

AVOCADO TOAST soft avocado with poached egg and greens on crispy dark bread	219
QUINOA SALAD with flax seeds, germinated buckwheat, dried cranberry, avocado and herbs, boiled egg and apple puree with turmeric	193
TWO EGG SCRAMBLE, TWO EGG OMELETTE OR TWO SUNNY SIDE UP EGGS with light seasonal salad	129
On request we could add 50 g of: baked oyster mushrooms, smoked tomatoes, feta cheese / bacon, artichokes, parmesan with three-year old gouda, chicken masala / shrimps in thai sauce or cured salmon	45/59/139
HAMSHUKA extraordinary spicy shakshuka with our hummus and aubergine salad	163
GRILLED SALMON with polenta, young carrot, spinach, shrimp foam and poached egg	279
☀️ TENDER SCRAMBLE with young courgette fritters and courgette puree	153
☀️ POACHED EGG with grilled artichokes, sun-dried tomatoes and curry sauce	184
♥️ STEAK AND EGGS slice of Ukrainian Rib-eye (150 g) with perfect vegetables	299
CROQUE MADAME tender melt with cheese and turkey, sunny side up egg, green beurre blanc and spinach	159
MINI NICOISE with tuna salad, baby romaine lettuce, olives and smoked tomatoes	185

PORRIDGES

FLAX SEED PORRIDGE with coconut milk, fried coconut chips and Jerusalem artichoke syrup. VEEERY healthy	121
OATMEAL from whole and flattened oatmeal with water, milk or apple juice. Served with baked banana and candied nuts	109
SALVORY OAT PORRIDGE with old Gauda and truffle oil. We advise adding 2 poached egg	115/139

SWEETS FOR BREAKFAST

GRANOLA WITH HOMEMADE MANGO YOGHURT with fresh mango and coconut chips	159
SIMPLE HOMEMADE MATSONI with date honey, pumpkin seeds and olive oil	70
EXTRAORDINARY APPLE FRITTERS with Madagascar vanilla	155
FAMOUS CREAM CHEESE FRITTERS with light berry coulis and home-made sour-cream	125
LAZY VARENIKI with raspberry Creme Patissiere and strawberry	159

BREAD

We bake our bread ourselves and serve it with homemade adjika sauce and butter.

WHITE CIABATTA	69
DARK BREAD made of white and rye our with malt, raisins and nuts	65

STARTERS

MAGICAL ITALIAN BURRATA Spanish romesco, grilled tomatoes, arugula and basil	278
NORWEGIAN HERRING herring with potato salad, aromatic sunflower oil and tomato adjika sauce	123
PIKE CAVIAR with delicious crepes and cucumber salad	199
BLINI WITH MEAT better than at home	149
TENDER CHICKEN LIVER PATE with quince jam, wine soaked tapioca and challah	124
AUBERGINE WITH ROASTED PEPPER, SAVORY NARSARAB and cream cheese	109
THE MOST DELICIOUS GUACAMOLE with chili, cilantro and soft egg	139
OUR FAVORITE HUMMUS (may be served with spicy shrimps)	89/265
GRILLED ARTICHOKES with feta cheese, oregano and soft aubergine cream	109
FINE CHEESES with strawberry confiture (50 g)	89

DESSERTS

	whole cake
UNCLE'S FAVORITE CANDIED ROASTED NUTS CAKE	84/127/1270
THAT VERY CAKE	127/1016
THAT MINI CAKE	590
☀️ STRAWBERRY SOUR CREAM CAKE Grandma would never forgive it, it is all strawberry-flavored. Cream, sauce, marshmallow and even strawberries	159
LOVE LOVE MOCHI lychee, raspberry, rose water, raspberry marshmallow with pink peppercorn, Ruby ganache with cinnamon from Sri Lanka and fresh strawberries	157
☀️ IT'S ALL CHOCOLATE COVERED chocolate mousse, bird cherry flour cookies with black pepper, fresh berries and salt	127
CHIA AND COCONUT light dessert with chia seeds and coconut milk, avocado and apricot puree	139
FAVORITE SWEETS	44/49
EXTRAORDINARY ICE-CREAM AND SORBET	48

if today is your birthday, we would like to know it!

LUNCH TIME

from 12:00 till 18:00

MONDAY-TUESDAY

- ★ JUST GREEN BORSCHT with a pie 159
- ◆ GRILLED CHICKEN LIVER stewed with bacon, vegetables and mushrooms. Served on soft polenta 229

WEDNESDAY-THURSDAY

- ★ COLD BEET-ROOT SOUP 139/249
You can have it with shrimps
- STEAMED PIKE PERCH with bulgur, vegetable caponata and tomato-pepper cream 279

FRIDAY

- ★ FRESH FLAVORFUL GAZPACHO 169/259
with avocado, chili and herbs. You can have it with shrimps
- ★ BUCKWHEAT PASTA with eryngii and shiitake mushrooms, tofu, thai sauce, and herbs 219

COLD BAR

- ★ TIGER SHRIMP CEVICHE 297
with strawberry leche de tigre, green strawberries and herbs
- FRESH TUNA TARTARE 389
with shiitake mushrooms, cucumber, nut aioli, lime and cashews
- SALMON TARTARE 275
on fried coconut sticky-rice with mango and passionfruit coulis, crispy salmon skin and green chili
- KUBBEHNI 219
Syrian answer to tartar. Finely chopped veal with bulgur, tamarind, tomatoes and herbs, tahini and black zuberjine cream

TO BEGIN WITH

- THE MOST MUSHROOM CREAM SOUP 169
with pelmeni with onion Confit
- FARM CHICKEN BROTH 141
simple and perfect right now
- NEITHER RAMEN NOR PHO 179
with intense meat broth
- ★ SUMMER OKROSHKA 139/249
(traditional cold soup) with herbs. You can have it with turkey, shrimps or salmon
- TOM YUM with shrimps and fish balls, fresh Kaffir lime, lemongrass, mushrooms and flavoured herbs 365
- MINI NICOISE with tuna salad, baby romaine lettuce, olives and smoked tomatoes 185
- ★ THE MOST SEASONAL SALAD 219

◆ — meat degree medium

- ★ GRILLED HALLOUMI SALAD 219
with cherry tomatoes, avocado, romaine lettuce and spinach. Served with orange-coconut cream with tahini
- QUINOA SALAD 193
with flax seeds, germinated buckwheat, dried cranberry, avocado and herbs, boiled egg and apple puree with turmeric

ALWAYS

- ◆ TO VIETNAM IN MAY 197/239
2 mini-burgers in the softest bun with sweet cucumbers. Made of veal with prune Hoisin style sauce /made of shrimps with curry aioli and homemade sweet chili. May be served spicy
- LIMA-LIMA 239
2 pitas with grilled shrimps, fresh salad with herbs and grilled pineapple
- ◆ YALFFO 197
2 pitas with grilled veal, warm chick-pea and spinach salad

AFTERWARDS

- RAVIOLI WITH SALMON 237
fresh tomatoes, estragon, garlic, lemon zest and mix of Parmesan and 36-month Gauda cheese
- QUITE ANOTHER TYPE OF CARBONARA 239
- ★ DON'T BE IN THE DUMPS 219
cold soup with smoked catfish, herbs and bean noodles. Maximum Asian
- ◆ GRILLED SALMON 397
with cauliflower, broccoli, lemongrass and edamame
- STEAMED SEABASS FILLET 269
in sumakh with thin pasta in Persian and Moroccan lemons. Served with yoghurt
- OUR FAVORITE HUMMUS 265
with spicy shrimps
- GRILLED CHICKEN MASALA 221
with coconut rice, mango chutney, chili and cilantro
- SOFT VEAL CHEEKS 269
with classical mashed potatoes, baked apple and spinach
- ◆ TURKEY HEART 226
in creamy demiglace. Served with vegetables and tortellini stuffed with corn, onion celery and parsnip cream
- ◆ VEAL FILLET 425
grilled with puree made of baked apples, with sweet corn, bacon, fried fresh shiitake mushrooms in honey demi-glace
- ◆ TENDER LAMB TENDERLOIN 397
with grilled artichokes. Served with roasted vegetables and fresh oregano
- ◆ GRILLED RIB-EYE STEAK 345
Served with perfect vegetables and home-made BBQ (the price is per 100 g of raw meat)

★ — new dishes in menu