

CEVICHE • TARTARUS • CARPACCIO

SEA BASS CECICHE WITH COCONUT-LIME SAUCE

250 g 525.-

BLUEFIN TUNA TARTARE WITH AVOCADO AND CITRUS PONZU

230 g 745.-

SALMON TARTARE WITH MANGO AND AVOCADO

200 g 505.-

BEEF TARTAR WITH BUCKWHEAT CHIPS

180 g 420.-

BEEF CARPACCIO WITH TRUFFLE SAUCE

260 g 485.-

RAW BAR

OYSTER FIN DE CLAIRE Nº2

1 pcs 175.-

OYSTER GILARDOT Nº2

1 pcs 345.-

OCTOPUS

100 g 565.-

TUNA BLUEFIN

100 g 345.-

STURGEON CAVIAR

30 g 1 900.-

RED CAVIAR

50 g 635.-

PIKE CAVIAR

65 g 655.-

SCALLOPS

100 g 505.-

RAW BAR ADD-ONS

SOY SAUCE 50 g 45.-

PICKLED GINGER 30 g 30.-

WASABI 20 g 20.-

CITRUS PONZU

50 g 40.-

TRUFFLE PONZU

50 g 130.-

APPETIZERS

GUACAMOLE WITH PEPPER SAUCE
AND CORN CHIPS

220 g **275**

HUMMUS WITH ROASTED EGGPLANT
AND CRISPY FOCACCIA

300/100 g **245.-**

BURRATA WITH EGGPLANT AND CRISPY FOCACCIA

195 g **415.-**

AVOCADO ON FLAX BREAD:

• WITH GRILLED TOMATOES

255 g **255.-**

• WITH SALMON GRAVLAX

255 g **345.-**

• WITH ROAST BEEF

255 g **345.-**

ITALIAN MEAT GASTRONOMY

PROSCIUTTO, BREZAOLA, CAPPAL DI PARMA, SALAMI MILANO, SALAMI PICANTO

250/60 g **585**

PLATEAU OF ITALIAN AND FRENCH CHEESES

PARMESAN, GORGONZOLA, GOAT CHEESE, BRIE, DOR BLUE, PECORINO, HONEY, NUTS, OLIVES

300/125/25 g **595.-**

HOT APPETIZERS

OCTOPUS WITH POTATOES AND KIMCHI TOMATOES

90/120/30 g **845.-**

SEAFOOD GRATIN AND ESTROGEN CRUST

300 g **1175.-**

SHRIMP POPCORN

260g **455.-**

EGGPLANT BAKED IN THE OVEN
WITH TOMATO TARTARE

370 g **345.-**

CAMEMBERT BAKED IN THE OVEN
WITH CASHEW NUTS

AND WINE-CRANBERRY JAM

370 g **565.-**

SALADS

CRAB SALAD WITH AVOCADO, TOMATOES
AND TRUFFLE PONZU WITH TOBIKO CAVIAR

245 g **1 565.-**

ROAST BEEF WITH OYSTER MUSHROOMS,
KIMCHI TOMATOES AND LETTUCE

300 g **485.-**

TACO SALAD WITH SPICY CHICKEN AND EDAMAME BEANS

340 g **375.-**

QUINOA SALAD WITH EEL AND AVOCADO

250 g **620.-**

SHRIMP SALAD WITH MARINATED TUNA

240 g **575.-**

TOMATOES SALAD WITH HOMEMADE MOZZARELLA

450 g **350.-**

SOUPS

CONSOMME WITH SEASONAL VEGETABLES
AND TRUFFLE AROMA

450 g **278.-**

TOM-YUM WITH SEAFOOD

380 g **625.-**

FISH BROAD

400 g **375.-**

RISOTTO • PASTA • RAVIOLI

RISOTTO WITH BLACK TRUFFLE

280 g **570.-**

SEAFOOD RISOTTO WITH TARRAGON BUTTER

320 g **595.-**

PAPARDELLE WITH CHICKEN, MUSHROOMS AND STRACHATELLA

360 g **385.-**

PASTA CARBONARA

380g **345.-**

TAGLIATELLE WITH SALMON, SPINACH AND RED CAVIAR

320 g **515.-**

RAVIOLI WITH SHRIMP AND RICOTTA

230 g **425.-**

PIZZA AND FOCACCIA

PIZZA WITH GORGONZOLA AND PEAR

500/30 g **435.-**

SHRIMP PIZZA WITH ARUGULA

500/30 g **495.-**

SIX CHEESES PIZZA

550/30 g **415.-**

PIZZA MARGARITA

450/30 g **225.-**

CHICKEN PIZZA WITH MUSHROOMS

550/30 g **355.-**

CARBONARA PIZZA WITH TRUFFLES

450/30 g **565.-**

NEAPOLITAN PIZZA

500/30 g **325.-**

MEAT PIZZA WITH BAKED PEPPER

500/30 g **395.-**

FOCACCIA

• WITH PESTO

300 g **125.-**

• WITH SUN-DRIED TOMATO

300 g **125.-**

• WITH ROSEMARY

280 g **115.-**

FISH AND SEAFOOD DISHES

LOBSTER

COOKED OF YOUR CHOICE:

• ASIAN STYLE

100 g **595.-**

• NOBY STYLE

100 g **595.-**

• PROVENÇAL STYLE

100 g **595.-**

CHILEAN SEA BASS WITH CARROT, GINGER MOUSSE AND ASPARAGUS

380 g **1 265.-**

SEA BASS WITH VEGETABLE MOUTH AND QUINOA

500/150/250 g **1 135.-**

TROUT FILLET WITH FENNEL AND TOMATO-LIME SAUCE

380 g **645.-**

SEAFOOD PLATE (SMALL)

Recommended for 2 persons

4 250.-

SEAFOOD PLATE (LARGE)

Recommended for 4 persons

9 975.-

BBQ FISH DISHES

LOBSTER (WHOLE)	100 g	550.-	TIGER SHRIMP	100 g	640.-
SEABASS (WHOLE)	100 g	195.-	OCTOPUS	100 g	565.-
WILD SALMON (STEAK)	100 g	320.-	PACIFIC TUNA BLUEFIN	100 g	395.-

BURGERS

«NEW YORK» BURGER

350/100/60 g 575.-

MARBLED BEEF BURGER WITH BLACK TRUFFLE

390/60/100 g 855.-

MEAT DISHES

VEAL CHEEKS WITH TRUFFLE PUREE AND MEAT FUMER

150/160/70/30 g 575.-

BAKED CHICKEN WITH SPINACH, PEPPER SAUCE AND QUINOA

300/210 g 395.-

AMERICAN RIB WITH BBQ TOMATOES

100 g 475.-

DISHES FROM CHEF

GOLDEN STEAK TOMAHAWK

100 g 550.-

STEAKS

FLORENTINE STEAK (ANGUS) 100 g 645.-

RIBEYE AMERICA (ANGUS) 100 g 715.-

TENDERLOIN AMERICA (ANGUS) 100 g 545.-

RIBEYE AUSTRALIA (VAGUE) 100 g 1 525.-

MEAT DISHES BBQ

*CHICKEN SKEWERS

200 g 330.-

*PORK SKEWERS

200 g 385.-

*VEAL SKEWERS

200 g 555.-

*RACK OF LAMB

(NEW ZEALAND)

100 g 645.-

*RACK OF LAMB

(UKRAINE)

100 g 550.-

*CHICKEN

1 pcs 468.-

HOME PAGE

APPETIZERS AND SALADS

COMMANDER'S LARD WITH BORODINO TOAST

100/120/80 g **285.-**

DUTCH HERRING WITH BAKED POTATOES

130/100/80/50 g **365.-**

FRESH VEGETABLE PLATE-

300 g **365.-**

SALAD WITH CABBAGE AND CUCUMBER

220 g **125.-**

SOUPS

HOMEMADE RED BORSCH WITH BACON AND HERBS

360/50/60/50/70 g **395.-**

MAIN DISHES

BEEF STROGANOFF WITH VEAL, PORCINI MUSHROOMS
AND MASHED POTATOES

300 g **575.-**

TURKEY CUTLETS WITH MUSHROOM SAUCE

160/150/50/60 g **340.-**

HANDMADE DUMPLINGS WITH VEAL

260 g **240.-**

VARENIKI OF YOUR CHOICE:

• WITH POTATOES
AND MUSHROOMS
260 g **190.-**

• WITH CHERRIES
280 g **190.-**

SIDE DISHES

GRILLED VEGETABLES

EGGPLANT, ZUCCHINI, CHAMPIGNON, BELL PEPPER, TOMATOES, CORN

200 g **255.-**

ASPARAGUS

100 g **265.-**

SPINACH WITH CREAM

150 g **190.-**

BOILED POTATOES WITH HERBS AND BUTTER

150 g **120.-**

MASHED POTATOES WITH TRUFFLE

150 g **190.-**

MASHED POTATOES

150 g **110.-**

STEAM VEGETABLES-

150 g **275.-**

DESSERTS

WATERMELON-PEPPER GAZPACHO

170 g **245.-**

RASPBERRY WATERMELON WITH VANILLA ICE CREAM AND CRISPY MERINGUE

180 g **285.-**

PAVLOVA WITH STRAWBERRY COMPOTE

195 g **465.-**

COCONUT WITH LYCHEE PASSION FRUIT CONFIT

160 g **335.-**

PERUVIAN PEAR WITH LYCHEE AND SALTED CARAMEL

120 g **325.-**

PYRAMID WITH HAZELNUT AND PASSION FRUIT MOUSSE

125 g **275.-**

NAPOLEON

200 g **265.-**

HONEY CAKE IN HONEYCOMBS

165 g **220.-**

• ICE CREAM OF YOUR CHOICE

VANILLA, CHOCOLATE, SALTED CARAMEL,
PEAR-GORGONZOLLA

50 g **110.-**

• SORBETS OF YOUR CHOICE

MANGO-KALAMANSI, STRAWBERRY-YUZU, COCONUT,
LEMON, BERRY

50 g **110.-**

WATERMELON

100 g **27.-**

MELON

100 g **45.-**

THIS MENU CONTAINS INFORMATION ABOUT THE PRODUCT AND ITS MANUFACTURER SOLD IN THE TERRITORY OF FOOD OUTLET HARVEST.
THE ORIGINAL MENU IS AVAILABLE IN THE CUSTOMER SERVICE CORNER AND IS PRESENTED TO THE CONSUMER ON DEMAND. PRICES ARE STATED
IN THE NATIONAL CURRENCY OF UKRAINE – THE HRYVNIA.