

Chef recommends

Rosé duck fillet with pumpkin truffle puree and edamame beans	370	780
Bruschetta with duck, grapefruit and Chevre cheese	290	480
Pumpkin risotto with black cod and mozzarella sauce	330	880
Pumpkin coconut spicy soup with crab meat and black caviar	285	1020

OYSTERS

Fine de Claire No2	1 pcS	195
White Pearl No2	1 pcS	220
Black Pearl No2	1 pcS	265
*Gillardo No2	1 pcS	390
*The Black Queen No2	1 pcS	295

* served with wine sauce and lemon

CRAB AND LOBSTER

Lobster Thermidor	100	855
Lobster, please choose: • steamed or grilled, served with French fries and green lettuce • pasta with lobster, cooked with cream or tomato sauce as you choose (recommended for a company of two guests)	100	855
Norwegian crab claw	100	1500

*the price is per 100 g of live crab or lobster

CARPACCIO AND TARTARE

Salmon carpaccio	180	680
Tartar with salmon and avocado	195	780
Tartar made of veal and walnut sauce	190	500
Shrimp tartare and fried avocado	190	490
Assorted tartar with scallop, shrimp and salmon	175	950



COLD APPETIZERS

Northern sea herring with fried potatoes	90/150	320
Duck parfait with raspberries	240	490
Caviar, please choose:		
pike	50/90	970
salmon	50/90	1 100
sturgeon	30/90	3100
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	325	550
Italian meat delicacies	210	640
Assortment of elite cheeses	260	650
Pancakes with mild-cured salmon and caviar sauce	280	580
Vitello tonato with capers and bonito	170	840
Burrata cheese of our own production to choose from:		
with caramelized pear	250	310
with arugula and cherry tomatoes	260	350

ITALIAN BRUSHETS

Bruschetta with roast beef	190	480
*Crab meat bruschetta	135	1 100
Bruschetta with marinated salmon and cream cheese	220	580
Bruschetta with tomatoes and Stracciatella cheese	280	330

SALADS

Caprese salad with Pesto sauce	240	320
Salad with shrimp, avocado and arugula	260	550
Caramelized chicken liver salad <i>with tomatoes and chili-balsamic sauce</i>	270	370
Salad of marinated salmon and spicy sauce	260	690
Warm veal salad with teriyaki sauce and vegetables	300	650
Eel salad with seaweed in a nut sauce	260	750
*Crab meat and avocado salad	210	1 560
Stracciatella cheese salad with caramelized eggplant	250	350

HOT APPETIZERS

Cutlet Beyond Meat	300	640
Burger by Michel Saikali	350/125	890
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	220	980
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	160	540
Spring rolls with shrimp and caviar	190	460

SOUPS

*Cheese soup with crab	310	1 040
Fish soup from dorado and salmon from a wooden oven	400	420
Veal borscht beetroot soup <i>with pampushka doughnuts and lard</i>	500	520
*Tom Yam with seafood	400	650

HOMEMADE PASTICINE

Ravioli with tiger prawns	220	800
*Ravioli with crab, truffle sauce and black caviar	170	880
Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	230	380

PASTA AND RISOTTO

Risotto with octopus in a creamy tomato sauce	280	920
*Pasta with seafood	330	1 140
Tagliatelle with porcini mushrooms	300	450
Risotto with porcini mushrooms and black truffle	275	770
Risotto with shrimp, stracchatella cheese and pesto sauce	260	740
Blanket pasta with venison, cheese and mint	350	720



PIZZA FROM THE WOOD OVEN

Pizza Margherita	410	320
Pizza Six cheeses	540	520
Pizza Diablo	575	500
Pizza Caprese	525	490
Pizza Carbonara	460	460
Pizza with Martadella and sun-dried tomatoes	545	560
Pizza with chanterelles and Italian truffle	490	890
Pizza with scallop and royal mango	550	1 440
Focaccia with rosemary	250	160
Focaccia with parmesan	265	220

FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	325/150/100/100	2 700
Salmon with smoked garlic <i>and curry sauce</i>	330	910
Gratin of three types of fish <i>and truffle duxelles</i>	175	620
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	330	460
Dorado fillet with spinach, <i>ginger and marbled onions</i>	240	720

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100	440
Shrimps	100	810
Scallop	100	980
Octopus	100	1 450
Dorado	100*	265
Tuna	100*	325
"Supersteak" salmon	100*	450
Sea tongue	100*	650
Black cod	100	960

* the price is for 100 g of product prepared for enlargement



MAIN MEAT DISHES

Veal cheeks with truffle puree and pickled pepper sauce	400	560
Grilled chicken marinated in kefir with carrot puree	410	410
Pheasant meat with potatoes and demiglas sauce	370	1 080
Tender rabbit roll with seasonal vegetables and apple demiglas	400	680
Venison filet mignon with crispy leeks and WINE sauce	240	1 150

MEAT

OPEN-FIRE COOKED

Fillet Mignon, America	100	1 350
Rib Eye steak, America	100	890
Rib Eye steak, Argentina	100*	650
Chicken thigh shashlyk	180/60/20	300
Pork shashlyk	180/60/20	380
Beef shashlyk	180/60/20	860
Rack of veal	100*	350
Rack of lamb, New Zealand	100*	880

* the price is specified for 100 g of the product prepared for frying

SIDE DISHES

Grilled avocado	130	350
Mashed potatoes	200	140
Sauteed broccoli al dente with Parmesan cheese	210	340
Fried potatoes with mushrooms and onion	210	290
Grilled vegetables	210	280
Spinach with Parmesan	75	220
Asparagus steamed or grilled	100	620
Grilled artichokes	100	300
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	40	80
Honey-cream sauce	40	120
Bread basket	210	150



DESSERTS

Chocolate storm	150	380
Medovyk	180	295
Pistachio creme brulee	135	365
Author's creamer	180	380
Napoleon	230	340

* discounts are not applied to these items

ЦЕЙ ІНФОРМАЦІЙНИЙ ПРОСПЕКТ МІСТИТЬ МАТЕРІАЛИ ЩОДО ПРОДУКЦІЇ ТА ЇЇ ВИРОБНИКІВ,
ЯКА РЕАЛІЗУЄТЬСЯ НА ТЕРИТОРІЇ ЗАКЛАДУ ГРОМАДСЬКОГО ХАРЧУВАННЯ «МАЯК».
ОРИГІНАЛ МЕНЮ ЗБЕРІГАЄТЬСЯ В КУТОЧКУ СПОЖИВАЧА І НАДАЄТЬСЯ НА ПЕРШУ ВИМОГУ.
ЦІНИ ВКАЗАНІ В НАЦІОНАЛЬНІЙ ВАЛЮТІ – ГРИВНІ.

