

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 | 1100 |
| 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 | 130 | 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> | 210 | 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 |
| Honey Cake | 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.

