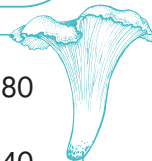


## Chef recommends

new	Salad with tuna and strawberries	360	650
new	Salad with zucchini flowers, strawberries and caviare sauce	340	780
new	Zucchini flowers stuffed with shrimp with beurre noisette sauce	165	600
new	Creamy tomato risotto with seafood tarragon and zucchini flowers	380	980
new	Dumplings with strawberries	375	420

new	Creamy consommé with chanterelles and stewed rabbit meat	350	380
new	Lasagna with caramel chanterelles and Argentine pistachios	340	540
new	Baby potatoes with Ghee butter and young chanterelles	240	420



### OYSTERS

*Fine de Claire №2*	1 pcS	210
*White Pearl №2*	1 pcS	250
*Black Pearl №2*	1 pcS	280
*Gillardo №2	1 pcS	390
*The Black Queen №2	1 pcS	310
* served with wine sauce and lemon		

### CRAB AND LOBSTER

*Lobster Thermidor	100	980*
*Lobster, please choose: <ul style="list-style-type: none"><li>• steamed or grilled, served with French fries and green lettuce</li><li>• pasta with lobster, cooked with cream or tomato sauce as you choose (recommended for a company of two guests)</li></ul>	100	980*
*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
new Tuna tataki with Asian drusen	175	620
new Veal carpaccio with red caviar and Piedmont truffle	160	600
Assorted carpaccio with scallop, salmon and tuna Blue Fin	200	980



COLD APPETIZERS

Northern sea herring with fried potatoes	90/150	320
Duck parfait with raspberries	240	500
Caviar, please choose:		
pike	50/90	970
salmon	50/90	1100
sturgeon	30/90	3100
Paired with wine: artichokes, grissini, sun-dried tomatoes, olives	325	570
Italian meat delicacies	210	640
Assortment of elite cheeses	260	670
Pancakes with mild-cured salmon and caviar sauce	280	590
Vitello tonato with capers and bonito	130	840
Burrata cheese of our own production: with arugula and cherry tomatoes	260	440

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	340

SALADS

Salad with shrimp, avocado and arugula	260	600
Caramelized chicken liver salad with tomatoes and chili-balsamic sauce	270	390
Salad of marinated salmon and spicy sauce	260	690
Eel salad with seaweed in a nut sauce	260	760
*Crab meat and avocado salad	210	1570
Stracciatella cheese salad with caramelized eggplant	250	380
new Salad with warm veal, teriyaki sauce and vegetables	300	680



HOT APPETIZERS

Cutlet Beyond Meat	300	650
*Crab cabbage rolls with mozzarella and basil sauce	220	980
*Baby squid stuffed with shrimp and dorado with sauce Duxelles	160	550
Spring rolls with shrimp and caviar	190	490

SOUPS

*Cheese soup with crab	310	1100
Dorado and salmon fish soup from a wood-fired oven	400	450
Red borscht with veal, doughnuts and bacon	500	520
*Tom Yam with seafood	400	700
new Okroshka with juicy chicken	435	410
new Okroshka with king prawns	480	860
new Okroshka with tender roast beef	400	450

HOMEMADE PLASTICINE

*Ravioli with crab, truffle sauce and black caviar	170	880
Ravioli with rabbit, parmesan and sun-dried tomatoes	230	560
new Confetti with assorted meats, black Italian truffle and Demiglace sauce	230	620
Ravioli with duck in pepper cream demi-glace	280	460

PASTA AND RISOTTO

*Pasta with seafood	330	1200
Tagliatelle with porcini mushrooms	300	500
Risotto with porcini mushrooms and black truffle	275	770
Risotto with shrimp, stracchatella cheese and pesto sauce	260	770
new Dumplings with duck, pear, sautéed spinach and green pistachio	345	580



PIZZA FROM A WOOD-FIRED OVEN

	Pizza Margarita	410	330
	Pizza Six cheeses	540	530
	Pizza Diablo	575	510
	Pizza Carbonara	460	470
	Pizza with Martadella and sun-dried tomatoes	545	570
	Pizza with chanterelles and Italian truffle	490	890
new	Pizza with prosciutto, young mozzarella and prosciutto	500	670
new	Beef pizza	590	690
	Focaccia with rosemary	250	160
	Focaccia with Parmesan cheese	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
	Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	330	560
	Dorado fillet with spinach, <i>ginger and marbled onions</i>	240	760
new	Seafood sauté with crispy brioche		
	- with cream sauce	270	1760
	- with tomato sauce	270	1760

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	690
	Tender rabbit roll with seasonal vegetables and apple demiglas	400	820
	Rosé duck fillet with pumpkin truffle puree and edamame beans	370	780
new	Duck leg confit with pear and pak choi cabbage	380	600
	Veal rack with spinach and porcini mushrooms	250	820

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## MEAT

### OPEN-FIRE COOKED

*Fillet Mignon, America	100*	1 350
*Rib Eye steak, America	100*	900
Rib Eye steak, Argentina	100*	670
Chicken thigh shashlyk	180/60/20	300
Pork shashlyk	180/60/20	380
Beef shashlyk	180/60/20	860
Rack of veal	100*	360
Rack of lamb, New Zealand	100*	880

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

## SIDE DISHES

new	Young potatoes with edamame beans	300	380
	Grilled avocado	130	360
	Mashed potatoes	200	150
	Sauteed broccoli al dente with Parmesan cheese	210	360
	Fried potatoes with mushrooms and onion	210	310
	Grilled vegetables	210	310
	Spinach with Parmesan	75	220
	Asparagus steamed or grilled	100	620
	Grilled artichokes	100	310
	Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	40	80
	Honey-cream sauce	40	120
	Bread basket	210	150
new	Grilled corn with Ghee butter and Maldon salt	210	280
new	Grilled corn with Asian tonkatsu sauce and cilantro	250	300
new	Grilled corn with shrimp tartare and red caviare	270	480



DESSERTS

Chocolate storm	150	400
Honey Cake	180	310
Pistachio creme brulee	135	380
Author's creamer	180	380
Napoleon	230	340
Dubai chocolate	100	550

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.

