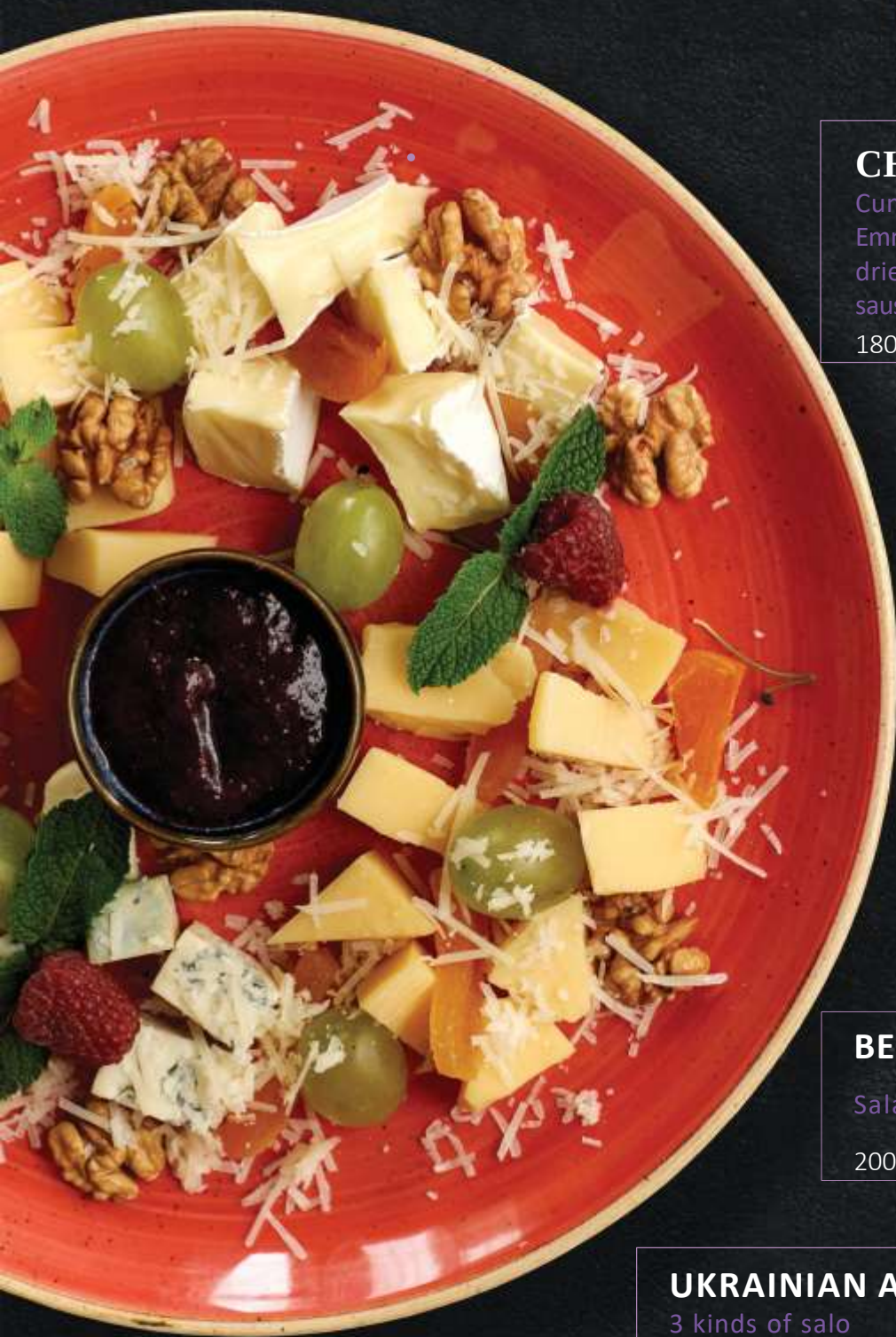




COLD PLATTER



CHEESE PLATTER

Cumembert, Dor Blue, Olender, Emmenteler, Parmesan, Walnut, dried Apricots, Grapes, Cranberry sause.

180/120g.....**160 UAH**

BEEF JERKY PLATTER

Salami, koppa, prosciutto, chorizo

200g.....**200 UAH**

UKRAINIAN ASSORTED SALO

3 kinds of salo

150/100g.....**100 UAH**

PICKLES

300g.....**90 UAH**



**BEEF CARPACCIO WITH
PARMESAN AND ARUGULA**

150g.....170 UAH

**LIGHTLY SALTED SALMON WITH
TOAST AND BUTTER**

100/50g.....145 UAH



**BRUSCHETTA: SALMON AND
AVOCADO; PROSCIUTTO
AND CAMEMBERT**

2 pieces/100g.....65 UAH

SALADS

SHRIMP SALAD AND AVOCADO PUREE

Shrimp tail, cherry tomatoes, Avocado puree, garlic, parmesan, pesto of dried tomatoes, lettuce

230g.....165 UAH



ROAST BEEF SALAD WITH CHAMPIGNON

Lettuce, roast beef, champignon, purple onion, cranberry, cherry tomatoes, signature sause based on olive oil, walnut

200g.....115 UAH

SALAD WITH BEET AND BRYNZA IN NUT SAUCE

Lettuce, baked beet, pear, brynza, nut sauce

300g.....85 UAH





SALAD «PROVENCE»

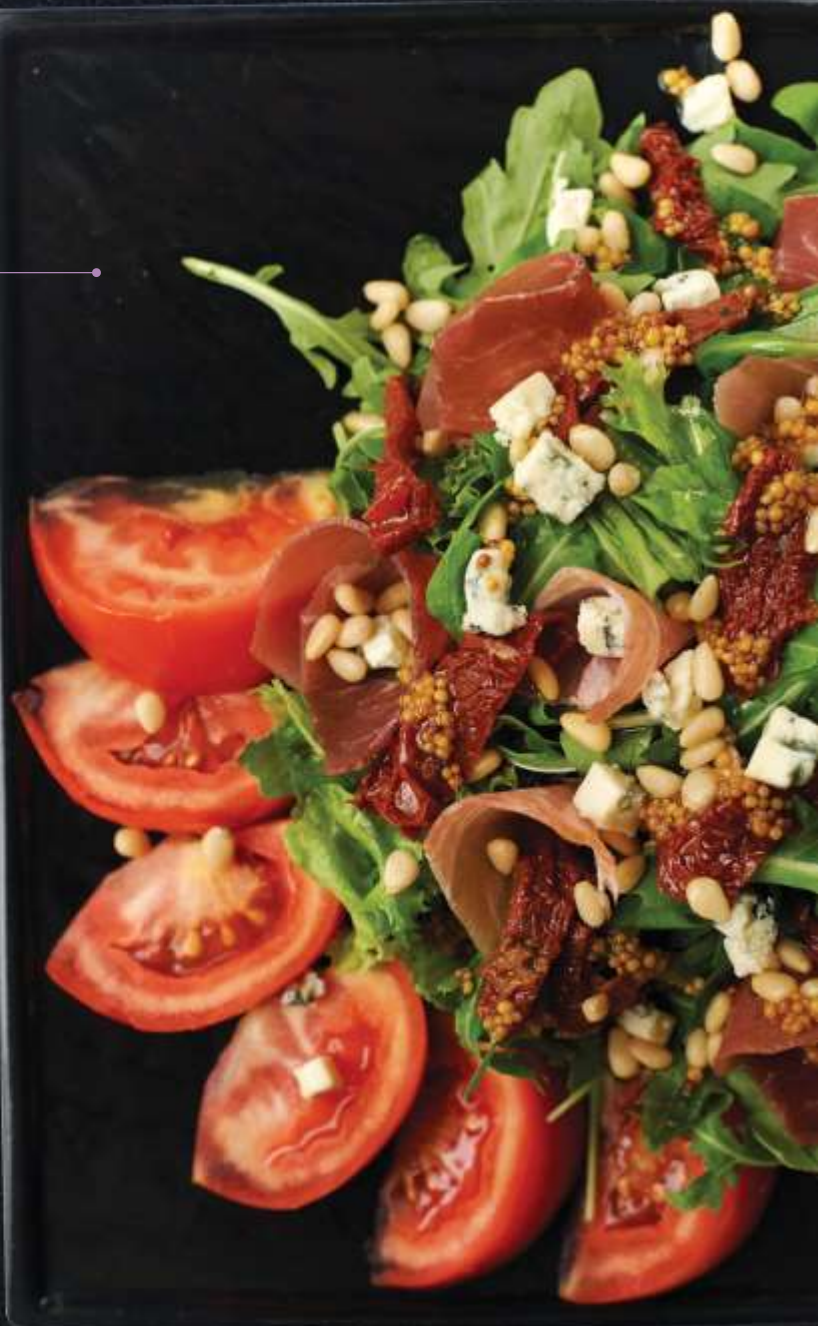
Lettuce, prosciutto, Dor Blue,
tomatoes, dried tomatoes, pine nuts, olive
oil ,french mustard, dressed with pesto

175g.....110 UAH

SALAD WITH AVOCADO AND BABY MOZZARELLA

Lettuce, cucumber, cherry,
baby mozzarella, avocado,
purple onion, olive oil,
dressed with pesto

270g.....90 UAH



«CAESAR» SALAD WITH CHICKEN

Lettuce, chicken tenders, crispy
crouton, cherry tomatoes, quail
eggs, parmesan, sauce «Caesar»

220g.....105 UAH

STARTERS

CHEESE SOUP WITH PROSCIUTTO

300g.....100 UAH

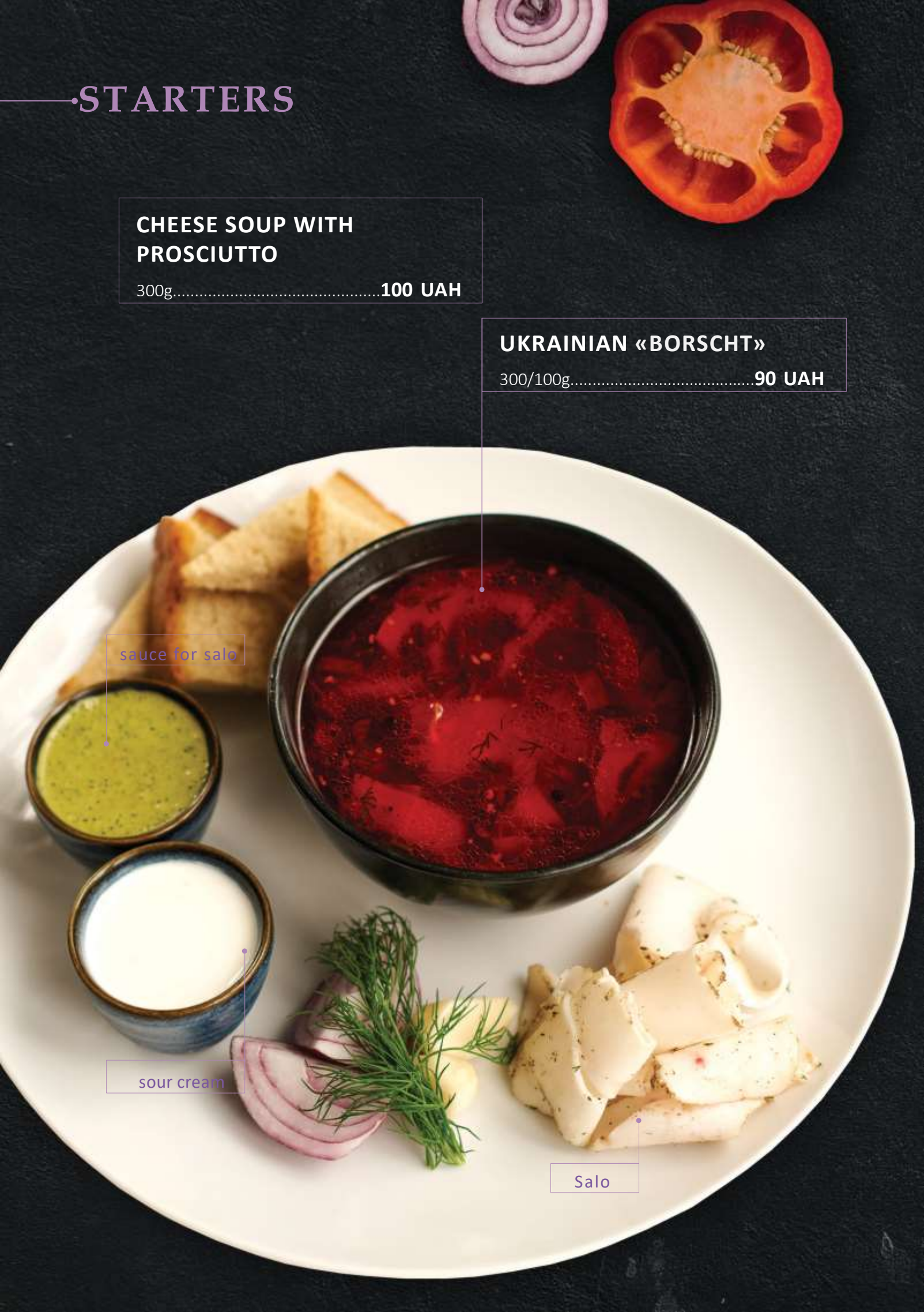
UKRAINIAN «BORSCHT»

300/100g.....90 UAH

sauce for salo

sour cream

Salo





FISH SOUP WITH SEAFOOD

300g.....165 UAH

CHICKEN BROTH

300g.....80 UAH



MAIN DISHES

CAMEMBERT BACKED IN ALMOND FLAX WITH BERRIES SAUCE

120g.....95 UAH

MEDALLIONS DOR BLUE IN CHERRY SAUCE

200/50g.....295 UAH

«DERUNI» WITH SOUR CREAM

250/50g.....85 UAH

VEAL STEAKE IN PEPPER SAUSE WITH VEGETABLES

Doneness on your own desire

100g*115 UAH

MUSSELS CHARDONNAY IN SPICY SAUSE

300g.....250 UAH

SIGNATURE RABBIT FEET FROM CHEF

200/150/50g.....320 UAH





**FILLET OF SOLE WITH POTATO-BASIL
PUREE AND PINE NUTS**

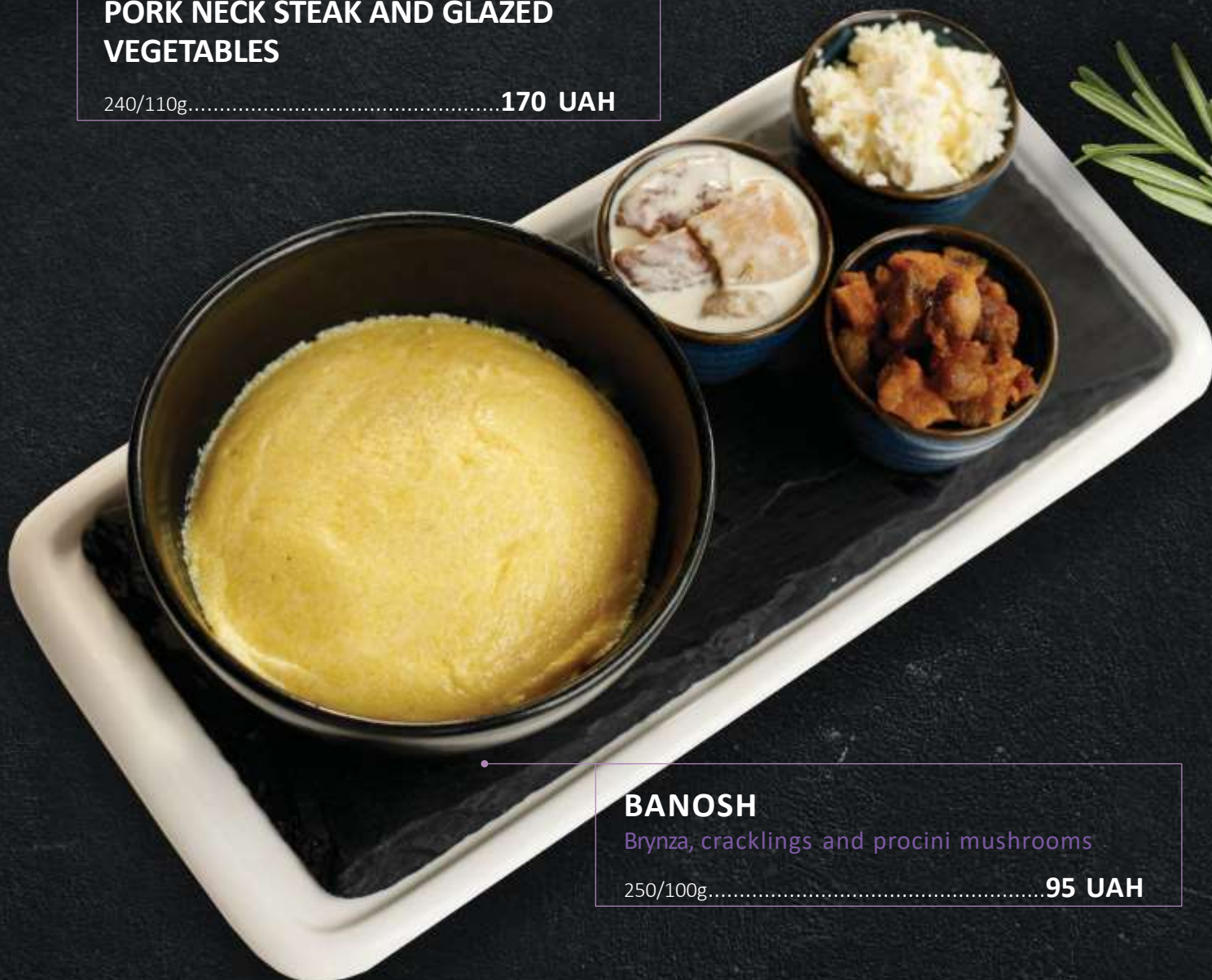
250g.....180 UAH

**CHICKEN TENDER ON A VEGETABLE
BED IN CREAM SAUCE**

350g.....130 UAH

**PORK NECK STEAK AND GLAZED
VEGETABLES**

240/110g.....170 UAH



BANOSH

Brynza, cracklings and procini mushrooms

250/100g.....95 UAH

BARBECUE DISHES

TROUT

100g*.....80 UAH

SALMON FILLET

100g*.....130 UAH

CARP

100g*.....45 UAH

GRILLED VEGETABLES

300g.....110 UAH

LIU-LIA KEBAB

100g*.....70 UAH

CHICKEN SKEWER

100g*.....55 UAH

VEAL FILLET

100g*.....125 UAH

PORK-NECK SKEWER

100g*.....65 UAH





MEAT BOARD1300 UAH

Pork-neck skewer, liu-lia kebab,
veal fillet, chicken thigh, grilled
vegetables, corn, baked potato, sauce «Barbecue»
2500g*

FISH BOARD1400 UAH

Fillet: trout, grouper, carp, salmon
Vegetables: broccoli, brussel sprout, green
beans, baby carrot, seuce «Tartare»
2000g*

SIDE DISHES.

BROCCOLI IN BUTTER

300g.....65 UAH

GREEN BEANS IN CREAM SAUCE

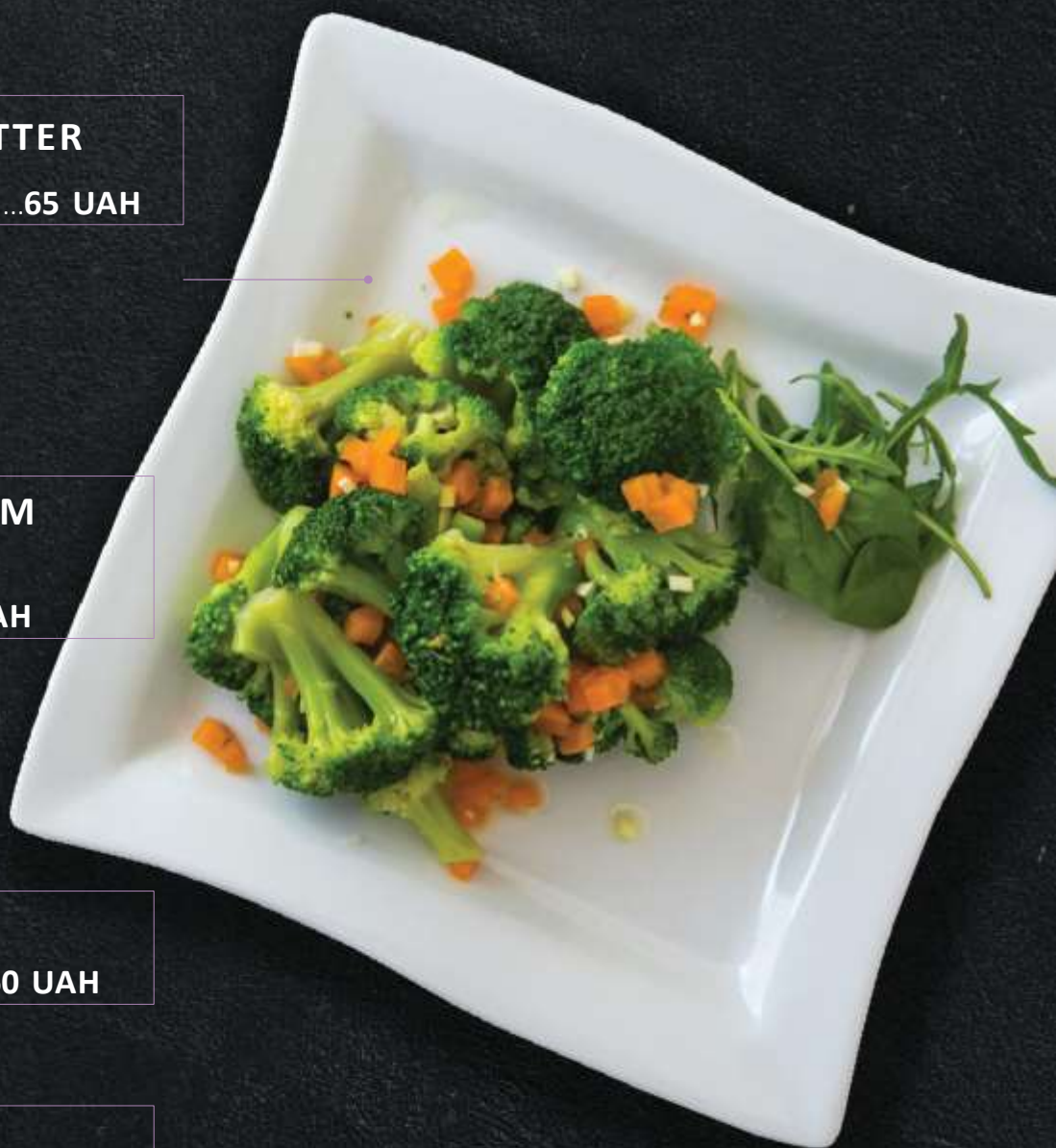
200g.....55 UAH

FRENCH POTATO

300g.....60 UAH

FRENCH FRIES

200g.....60 UAH



* raw product weight

DESERTS

CHOCOLATE FONDANT

150g.....85 UAH

SPECIAL STRUDEL WITH ICE-CREAM

180g.....80 UAH

TIRAMISU

120g.....80 UAH

DESERT OF A DAY (*ask the waiter)



Menu • Bar

• HOT DRINKS

COFFEE «INTERVEAWING OF TASTES»

100ml	AMERICANO.....	35,00
40ml	ESPRESSO.....	35,00
20ml	RISTRETTO.....	35,00
40ml	DECAFFEINATO.....	40,00
140ml	CAPPUCCINO.....	45,00
200ml	CACAO.....	33,00
200ml	LATE MAKIATO.....	48,00
200ml	AIRISH COFFEE.....	65,00
200ml	BAILEYS COFFEE.....	80,00
200ml	GLACE COFFEE OF KAHLUA.....	80,00
200ml	FRAPPUCCINO.....	80,00

ALTHAUS TEA

600ml	BLACK.....	35,00
600ml	BLACK WITH BERGAMOT.....	35,00
600ml	GREEN.....	35,00
600ml	GREEN WITH JASMINE.....	35,00
600ml	FRUITY.....	35,00

SIGNATURE TEA

600ml	TEA WITH CARPATHIANS HERBALS.....	40,00	Brew of carpathians herbs, linden, mint, melissa, hypericum
600ml	TEA WITH LAVANDER AND JAM.....	40,00	Black tea, green tea, lavender bloom
600ml	TEA WITH SEABUCKTHORN BERRIES.....	52,00	Green tea, seabuckthorn berry, orange, lemon, sugar
600ml	CRANBERRY TEA.....	52,00	Cranberry, lemon, orange, stawberry syrup, sugar
600ml	GINGER TEA.....	52,00	Ginger, lemon, orange, carnation, sugar, cinnamon
600ml	GUELDER ROSE.....	52,00	Fresh guelder rose, guelder rose jam, lemon, orange, herbal tea, sugar

• SOFT DRINKS

300ml	MILKSHAKE IN ASSORTMENT.....	48,00
0,5л	MORSHINSKA STILL.....	35,00
0,5л	MORSINSKA SPARKLING.....	35,00
0,5л	BORJOMI.....	40,00
0,5л	POLYANA KVASOVA.....	35,00
0,33л	PEPSI.....	25,00
0,5л	PEPSI.....	30,00
0,25л	RED BULL.....	42,00
0,25л	JUICE IN ASSORTMENT.....	25,00
0,3л	STEWED FRUIT.....	15,00

FRESH JUICE

250ml	ORANGE.....	65,00
250ml	CARROT.....	40,00
250ml	BEET.....	40,00
250ml	APPLE.....	50,00

ADDITIONS

75ml	MILK.....	5,00
30ml	SYRUP IN ASSORTMENT..	13,00
50ml	HONEY.....	15,00

ALCOHOL

BOTTLED BEER

GUINNESS

HOEGAARDEN (can)

DRAFT BEER

NON-ALCOHOLIC

STELLA ARTOIS

0,33 ltr 70

0,5 ltr 80

0,5 ltr 42

0,25 ltr 27

0,5 ltr 40

VODKA

ABSOLUT

FINLANDIA

FINLANDIA CRANBERRY

GREY GOOSE

NEMIROFF ORIGINAL

NEMIROFF LITE

ZUBROWKA (in assortment)

50ml 1 ltr

40 800

40 800

40 800

110 2200

20 400

20 400

22 440

TINCTURE

BECHEROWKA

JAGERMEISTER

ABSENT XENTA

PRECARPATHIAN TINCTURE

RIGA TINCTURE

(currant)

45 900

45 900

80 1600

30 600

50 1000

LIQUOR

KAHLUA

BEILEYS

MALIBU

COINTEAU

SAMBUCA

SHERIDANS

75 1500

65 1300

60 1200

65 1300

65 1300

80 1600

APERITIFS

MARTITI BIANCO

MARTINI DRY

50ml 1 ltr

30 600

30 600

TEQUILA

JOSE CUERVO GOLD

JOSE CUERVO SILVER

70 1400

70 1400

COGNAC AND BRENDY

ZAKARPATSKIY

TISA

METAXA 5*

REMY MARTIN VS

REMY MARTIN

VSOP

40 800

100 2000

60 1200

190 3800

250 5000

WHISKEY

GRANT'S

JIM BEAM

JAMESON

BALLANTINES JACK

DANIELS

BLACK LABEL 12P

GLENFIDDICH 12P

MACALLAN 12P

60 1200

60 1200

80 1600

60 1200

80 1600

160 3200

240 4800

320 6400

JIN/RUM

GORDON'S

CAPITAN MORGAN GOLD

CAPITAN MORGAN BLACK

60 1200

60 1200

60 1200



 restaurantlaprovence



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