

A L A C A R T E M E N U

**Kingfish tartare 26.00**

jalapeno | kohlrabi | apples | dill

**Beef tartare 24.00**

beetroot | koji crisps | wagyu hollandaise

**Otoro tartare 39.00**

fatty Bluefin tuna | black truffles | potato

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**Foie gras 26.00**

shimeji | chestnut soup | truffles

**Dumpling 19.00**

seasonal mushrooms | curd | truffles

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**Quail (A.k.a. Quail Kyiv) 22.00**

carrots | parsley | raspberries

**Turbot 34.00**

Jerusalem artichoke | parsnip | salicornia

**Venison 39.00**

salsify | lovage | black garlic

**Beef Stroganoff 42.00**

Wagyu A5 | truffles

**Wagyu A5, Kagoshima, Japan (110 g) 75.00**

green curry | enoki mushrooms | eggplant

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**White dessert with brown accents 14.00**

apples | caramel | gingerbread ice cream

**Dessert No. III 14.00**

orange | hazelnuts | coffee

# TASTING MENU

(4 courses)

## Amuse Bouche

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### Ceviche

coconut | passion fruit | corn ice cream

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### Bread

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### Cauliflower

salted lemon | smoked trout caviar

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### Turbot

Jerusalem artichoke | parsnip | salicornia

or

### Duck

granola | chard | foie gras

or

Wagyu A5 Kagoshima Japan (110 g) + 42.00

Green curry | enoki mushrooms | eggplant

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### Pre-dessert

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### White dessert with brown accents

apples | caramel | gingerbread ice cream

or

### Dessert No. III

orange | hazelnuts | coffee

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### Mignardises

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TASTING MENU - NINETY  
WINE PAIRING - FIFTYFIVE

# TASTING MENU

(6 courses)

## Amuse Bouche

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### Ceviche

coconut | passion fruit | corn ice cream

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### Bread

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### Beef tartare

beetroot | koji crisps | wagyu hollandaise

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### Cauliflower

salted lemon | smoked trout caviar

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### Turbot

Jerusalem artichoke | parsnip | salicornia

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### Duck

granola | chard | foie gras

or

Wagyu A5, Kagoshima, Japan (110 g) + 42.00

green curry | enoki mushrooms | eggplant

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### Pre-dessert

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### White dessert with brown accents

apples | caramel | gingerbread ice cream

or

### Dessert No. III

orange | hazelnuts | coffee

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### Mignardises

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TASTING MENU – HUNDREDFIFTEEN  
WINE PAIRING – SIXTYFIVE

T A S T I N G M E N U  
F O R V E G E T A R I A N S

Amuse Bouche

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Beetroot Mille-feuille

bread ice cream | cranberries | citrus

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Bread

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Porcini mushroom Royale \*

apple | hazelnuts | shimeji

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Dumpling

seasonal mushrooms | curd | truffles

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Celery\*

pearl barley | apple | dill

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Pumpkin

paprika | tarragon | plum

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Pre-dessert

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White dessert with brown accents

apples | caramel | gingerbread ice cream

or

Dessert No. III

orange | hazelnuts | coffee

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Mignardises

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4 COURSES TASTING MENU - SEVENTYFIVE

WINE PAIRING - FIFTYFIVE

\*6 COURSES TASTING MENU - NINETYFIVE

WINE PAIRING - SIXTYFIVE