

## OYSTERS

Fine de Claire №2*	1 pce	135
White Pearl №2*	1 pce	170
Black Pearl №2*	1 pce	180
Gillardo №2	1 pce	285
The Black Queen №2	1 pce	235

\* served with wine sauce and lemon

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## CRAB AND LOBSTER

Lobster Thermidor	100	495*
King crab <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	795*
King crab pincers <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	695*
Lobster, please choose: • <i>steamed or grilled, served with French fries and green lettuce</i> • <i>pasta with lobster, cooked with cream or tomato sauce as you choose</i> <i>(recommended for a company of two guests)</i>	100	565*

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

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## CARPACCIO AND TARTARE

Salmon tartare with pike caviar under citrus ponzo	170	495
Steak tartare with lemon zest, spicy tabasco and ciabatta croutons	220	375
Beef Carpaccio with arugula and Parmesan	100	355
Salmon carpaccio with sun-dried tomatoes and smoked mozzarella (WOW presentation)	220	495



## COLD APPETIZERS

Chicken liver pate with onion marmalade and brioche	150	265
Caviar, please choose: pike or salmon	60/60	455/545
Paired with wine: artichokes, grissini, sun-dried tomatoes, olives	300	465
Italian meat delicacies	220	595
Cheese plateau with crackers	220	425
Pancakes with mild-cured salmon and caviar sauce	250	355
Vitello Tonnato with capers, sun-dried tomatoes and Vitello sauce	200	395
Roll with Kamchatka crab and salmon caviar	265	815

## ITALIAN BRUSHETS

Bruschetta with roast beef	220	295
Bruschetta with marinated salmon and cream cheese	220	315
Bruschetta with tomatoes and Stracciatella cheese	240	255
Bruschetta with crab meat	250	595
Bruschetta with prosciutto	250	315

## SALADS

Seasonal vegetable salad	250	245
Caprese salad with Pesto sauce	220	275
Shrimp salad with avocado and arugula	250	335
Salad of marinated salmon and spicy sauce	230	375
Crab meat salad with sweet mango, avocado and spinach with citrus-ginger sauce	220	795
Warm veal salad with teriyaki sauce and vegetables	350	365
Caramelized chicken liver salad with cherry tomatoes and chili-balsamic sauce	270	295
Stracciatella cheese salad with caramelized eggplant	250	295

## HOT APPETIZERS

Camembert is baked	250	345
Cutlet Beyond Meat	320	585
Marble veal burger	420	525
Crab cabbage rolls with mozzarella and basil sauce	210	455
Pancakes with chicken and mushrooms	250	235
Baby squid stuffed with shrimp and dorado with sauce <i>Duxelles</i>	130	345

## SOUPS

Fish soup with seafood	500	435
Crab meat Gazpacho	380	495
Veal borscht beetroot soup with pampushka doughnuts and sour cream	330/40	235
Cheese soup with crab	320	495
Chicken broth with home-style noodles	300	195
Okroshka with veal	410	245
Tom Yam with seafood	400	455

## PASTA AND RISOTTO

Four Cheese Risotto	150	275
Porcini mushrooms Risotto	300	365
Shrimp Risotto	400	445
Tagliatelle with veal cheeks	380	315
Tagliatelle with mushrooms and Taleggio cheese	340	360

## RAVIOLI

Ravioli with buratta, green sauce, cream and trio of caviar	300	355
Ravioli with rabbit, parmesan and sun-dried tomatoes	290	325
Ravioli with crab, bisk sauce and black truffle	210	999
Green ravioli with sea fish	320	295

## PIZZA FROM THE WOOD OVEN

Pizza Margherita	350	225
Pizza Alpina	670	355
Pizza with white mushrooms	590	425
Pizza Diablo	620	295
Pizza Carbonara	610	325
Pizza with anchovies	610	295
Pizza Caprese	605	345
Pizza Four-Cheese	660	365
Focaccia with rosemary	200	135
Focaccia with parmesan	200	155

## FISH AND SEAFOOD

Halibut with avocado salad	420	585
Salmon with smoked garlic and curry sauce	380	455
Chilean sea bass with baked avocado and Ber Blanc sauce	300	999
Dorado fillet with zucchini cutlet	250	395
Crab cake with guacamole and air-dried tomatoes	330	475
Fried seafood platter with potatoes, asparagus and two sauces (recommended for a company of two guests)	360/150/100	1750
Seafood saute	250	695

## FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100*	295
Shrimps	100*	390
Scallop	100*	485
Octopus	100*	565
Dorado	100*	199
Turbot	100*	325
Tuna	100*	325
"Supersteak" salmon	100*	315
Sole	100*	415

\*the price is per 100g of the product ready for frying

## MAIN MEAT DISHES

Wild boar steak served with lingonberry sauce	200/40	345
Veal mignon fillet with sweet potato puree and Al-chianti sauce	330	635
Smoked duck fillet with apple gratin, pumpkin puree and cherry sauce	280	575
Veal cheeks with truffle puree and pickled pepper sauce	360	375

## MEAT

OPEN-FIRE COOKED

Steak T-Bone, America	100*	499
Rib Eye steak, America	100*	470
Steak New York	100*	430
Fillet Mignon, America	100*	540
Rib Eye steak, Ukraine	100*	235
Chicken thigh shashlyk	180/30/20	255
Pork shashlyk	180/30/20	310
Beef shashlyk	180/30/20	490
Rack of veal	100*	325
Rack of New Zealand lamb	100*	455

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

## SIDE DISHES

Mashed potatoes	260	135
Fried potatoes with mushrooms and onion	280	190
Grilled vegetables	200	275
Spinach with Parmesan	135	199
Grilled artichokes	110	255
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	75
Bread basket from our bakery	350/30	115

## DESSERTS

Napoleon caramelized with praline nuts	200	245
Sorbet and ice cream in assortment		85
Smetannyk	200	245
Medovyk	170	275

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.

