

Appetizer



Palette of foie gras, and a chicken terrine pate

(Three styles of palette are served: foie gras flambe with cognac in a passionfruit sauce; a terrine of foie gras with figs and pistachio nuts in wine glaze with phyllo crisp and almonds; chicken liver parfait with candy onion and a filo pastry)

* 380 UAH

Beef tartare with dehydrated yolk and seaberry 'snow' in a crispy 'nest'

(Traditional recipe of a dish cooked of carefully chosen and prepared beef tenderloin with dry-cured tomatoes, dehydrated egg yolk, Parmesan chips, crispy kataifi and croutons)

* 199 UAH

A platter selection of fine cheeses, accompanied with nuts and homemade mustard

* 257 UAH

Selected cuts of European delicatessen meat, paired with grissini and giant olives

(Served with our own home made crispy grissini, together with marinated olives pickled in herbs de Provence)

* 290 UAH

Tartare trio of salmon, tuna and prawns

(An exquisite mix of seafood paired with personally selected dressings)

* 289 UAH

Hummus with spiced, grilled paprika and cherry tomatoes

(Original taste of hummus is emphasized by jospier-cooked sweet bell pepper fillets, cherry tomatoes and enhanced by the crispy freshness of cucumber)

* 139 UAH

Mollusks in a champagne sauce, together with tapioca crisps, served on zebra-stripe home-made pasta and couscous black caviar

(The mollusks are fried with fragrant herbs and baked in champagne sauce under Parmesan. Served on black-and-white homemade pasta with couscous black caviar) **HOT**

* 360 UAH

Veal scrag in a crisp coating of beet-chocolate cream together with sous-vide carrots

(Delicately cooked veal scrag is served with cream made from baked beet accompanied by black Belgian chocolate and sous-vide carrots) **HOT**

* 198 UAH

B O N

Appetit



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Soups

Cream soup velouté, made from green peas and cauliflower, with savory rabbit, porcini mushrooms and green lentils

(Two kinds of cream soups, cooked with vegetable broth, are served with rabbit meat, fried porcini mushrooms and green lentils)

*** 158 UAH**

Ukrainian borshch, made to an authentic recipe

(Traditional Ukrainian borshch is served with pumpernickel bread canape's, high-fat bacon and gherkins)

*** 90 UAH**

Ramen with duck and buckwheat noodles

(Mouthwatering, rich broth with buckwheat Ramen noodles, pickled eggs, soybean sprouts, nori and shiitake mushrooms)

*** 169 UAH**

Clam and mollusk soup with Pelati tomatoes and sweet basil

(Our soup is delicately cooked and is a seafood mix comprising of baby calamari, octopus, salmon, dorado, mussels, and prawns, together with Pelati tomatoes, sweet basil and a fish broth)

*** 248 UAH**

Salad

Airy vegetable salad placed on mix of greens, flavoured with Parmesan slices and nuts

(Mix of greens and lettuces together with fresh vegetables, flavoured with slices of Parmesan and fried nuts, and dressed with balsamic and Extra Virgin olive oil sauce)

*** 149 UAH**

Salad with softly smoked duck breast, goat cheese Labne, baked honey pumpkin and quinoa drizzled with blackcurrant sauce

(A selection of lettuce leaves, soft smoked tender duck breast, Labne cheese in herbs, pomelo fillets, almond flaps and a mix of seeds with a blackcurrant sauce)

*** 189 UAH**

Asian tuna salad on a pillow of arugula served with a sumptuous cashew sauce

(Marinated and fried Japanese yellowfin tuna on arugula leaves mixed with chuka seaweed, cherry tomatoes, apples, in a delicate cashew sauce with fried sesame seeds)

*** 279 UAH**

Fish

Pike-perch patties with prawns and vegetables in a creamy lime sauce

(Steamed, tender fish patties with braised spinach accompanied by a tiger prawn and a rich gourmet sauce flavoured with chilli lime)

*** 258 UAH**

Dorado fish with zucchini with a batata puree and tomato chutney

(Fish fillet, sautéed in white wine, rosemary and zucchini. It is served with a sweet potato puree together with a bed of tomato chutney)

*** 248 UAH**

Sterlet on perlotto with a creamy caviar sauce

(Fish is cooked in a spiced vegetable broth. Served whole on perlotto, accompanied by a sweet cream sauce and red caviar)

*** 380 UAH**

Meat

Lamb rib roast on bulghur with grilled vegetables and wine-juniper sauce

(Charbroiled lamb ribs are served with savoury grilled vegetables on bulghur with a spicy sauce) **JOSPER**

*** 280 UAH**

Steak mignon in an Asian marinade of chilli, honey and ginger

(The most tender selection of beef accompanies our marinade, a recipe our chef has discovered in Asia. It is chargrilled to perfection, and served with a sprig of soft-smoked cherry tomatoes and spicy butter) **JOSPER**

*** 290 UAH**

Spareribs in soft-smoked paprika, honey and barbeque sauce icing with a touch of whiskey, candied potato and sweet bell pepper slices

(Sous-vide simmered in a honey-tomato marinade. The spareribs are served with baked fillets of sweet bell pepper, cherry tomatoes and candied potato) **SOUS VIDE**

*** 198 UAH**