

COLD APPETIZERS

Ragged duck pate	85/40/20/70	295
Pike caviar	60/40/80	545
Antipasti	710	870
Assorted of farmers' cheeses	220	575
Assorted of lard	200/100/60	465

TARTARES

Profiteroles with chopped tuna	165	385
Chopped salmon with pike caviar	180/30	550
Chopped veal with anchovy foam and pickled mushrooms	160/50/30	455

BEAM FRIED BREAD

With salmon and avocado mousse	340	385
With prosciutto, cheese sauces, peach and pear	340	375
With roast beef and sauce of chopped artichokes and peppers	340	379

SALADS

Salad with green peas falafel and cashew cream	280	345
Salad with fried halloumi cheese and roast beef	280	465
Salad with seafood and hemp seeds	300	575
Salad with prosciutto, fried peach and stracciatella	280	385
Salad of torn chicken and vegetables	270	340

OYSTERS

Fine de Claire №2	1 шт	160
White pearl №2	1 шт	195

HOT APPETIZERS

Mini chebureks with veal and pork	150	240
Seafood sauté (with sauce of your choice)	300/50	750
Mussels in a creamy sauce	300/100	465
Shrimp tempura with mango aioli sauce	140	265
Rapana in creamy truffle sauce	460/50	675

FIRST COURSES

Spicy carrot cream soup with perch dumplings and shrimp	320	365
Fish soup with saffron	300/70	340
Borsch with lard and pampushkas	300/50/50	285
Bograch with dorado and rapans	340	425

MAIN DISHES

Sea bass cutlets and shrimp on coconut sweet potato puree	360	435
Dorado fillet with wild rice	360	645

AUTHOR'S DUMPLINGS

Dumplings with potatoes, cheese and bacon with cracklings	250	315
Dumplings with squid, potatoes and mushrooms	250	350
Dumplings with shrimp, cheese feta and baked pumpkin	250	355

SWEET

Fried dumplings with homemade nutella and cherries	270	320
Carrot sweet dumplings with cottage cheese on custard	270	310

GRILLED DISHES

Pork barbecue	200	360
Turkey barbecue	200	380
Filet Mignon	100	335
BBQ pork ribs	100	210
Ribeye steak America (price for 100g)	100	600

SAUCES

Asian	50	65
Ajika homemade	50	65
Tartar	50	65
Cranberry	50	65
BBQ	50	65
Cheese cheddar	50	65

PASTA

Pasta with chicken and cheddar cheese	350	410
Sea food pasta	380	490

FISH AND SEAFOOD

Tiger prawns 16/20	100	325
Dorado (fillet)	100	280
Salmon	100	435
Tuna	100	380
Squid fillet	100	180

SIDE DISHES

Cauliflower steak in curry sauce	200	235
Green buckwheat with truffle cheese and spinach	200	225
Amaranth with spinach oil	190	195
Wild rice with vegetables	200	255
Puree of batata on coconut milk	200	255
Grilled Vegetables	170	265
Batata fries	150	215

DESSERTS

Chocolate fondant	100/50	325
Honey cake with blackcurrant compote	220	245
Cheesecake with caramel sauce	180	335
Cheesecakes with seasonal fruits	150/30	265
Ice-cream in assortment	50	55

"Dear guest, if you are allergic to any product - tell our waiter about it!
This information prospectus contains materials on products and their manufacturers, which will be realized on the territory of the catering establishment "Prichal". The original menu is located in the corner of the consumer and is provided on demand. The prices indicated in the national currency are UAH."