



БІСТРО ПЕКАРЯ

 задоволення у кожній страві 

M E N U

— BREAKFAST —

Scramble with Italian Sausages and Tomatoes	420	375	Salted pancakes with spinach and salmon	180	360
Veal Shakshuka	300	380	Cheese Pancakes with caramel espuma	180/60	265
Salmon, Poached Egg and Avocado brioche	260	495	Croissant with butter and berry jam/Almond croissant	70/ 110	140/180

— BREAD FROM OUR BAKERY —

Parmesan and pesto focaccia	120	185	Parmesan buns (2 pcs)	60	50
Rosemary focaccia	100	75	Spelt & Flaxseed Bread	60/460	45/120
Focaccia	60	40	Buckwheat Bread	60/450	45/120
Parmesan grissini	50	50	Dark Bread with Cranberries	60/460	45/120

— APPETIZERS —

Mezze tasting set				400/200	490
/Vegetable Caviar, lobia, babaganoush, hummus, cheese cream with shrimp, focacia/					
Babaganoush	150/100	210	🔥 Veal carpaccio with truffle cream cheese	150	510
🌿 Hummus	150/100	180	Beef tartare	230	490
Vegetable caviar	180/100	180	Liver Pate with Truffle Butter	100/100	195
Beet carpaccio	120	190	Salo set	60/80	210
Bruschetta with turkey	240	295	Herring with potatoes	100/40/80	290
Bruschetti with baked peppers	160	290	Forshmak	150	215
Turkey Vitello Tonato	180	295	Pickles set	500	295

— SALADS —

Chicken Caesar Salad	280	380	Lardon salad with shrimps	210	510
Grilled Salad with Veal and Vegetables	260	495	Salmon & Avocado Salad	200	510
Vegetable Salad with Homemade Cream Cheese	270	260	Baked eggplant salad	270	290

— OYSTERS —

Gilardo №2	1/12 pc.	185/2050	Fin de Claire №2	1/12 pc.	95/960
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— HOT APPETIZERS —

Mini bolognese chebureks	120/30	265	Varenyky with potatoes and porcini mushrooms	250	280
Mini shrimps chebureks	120/30	375	Fried burrata in dough	250	595
Shrimp popcorn	120/30	295	Baked eggplant with feta and tomatoes	280	340
Squid popcorn	120/30	275			


— SOUPS —

House special Borscht	320/90	230	Pumpkin cream soup with shrimp	300	350
Tomato Soup with Seafood	300	395	Turkey noodle soup	300	210

— HOMEMADE PASTA, RISOTTO —

Rigatoni Carbonara	270	370	Rabbit ravioli	260	380
Torchetti Bolognese	300	395	Dorado and shrimp ravioli	220	390
Seafood Trofie	360	580	Veal and cheddar sauce lasagna	250	390
Shrimp ali olio spaghetti	300	410	Porcini mushrooms risotto	250	385

— PIZZA —

 BBQ	570	555	With shrimps	570	580
Neapolitan	500	480	 Pepperoni	440	470
With veal cheeks	550	595	Four cheeses	480	610
			Margarita	450	365

 Spicy dish

 Vegetarian dish



— VEGETABLES —

Grilled Vegetables	250	295	Herb Roasted Potatoes	180/30	190
French fries	150/40	250	Mashed potatoes with parmesan	150	190
Parmesan / cheese with bacon					

— MEAT —

ARGENTINIAN GRILL

Veal Medallions with Truffle Cream Sauce	200/100	895	Teriyaki chicken	400	485
Ribeye steak USA	100*	750	Chicken shashlik	220/70	395
* The weight of the steak is in raw					
Pork ribs BBQ	250/60	510	Veal kebab	150/100	450
			Pork shashlik	220/70	490

MAIN COURSE

Chicken Kiev with mashed potatoes	160/150	395
Duck leg confit	150/100	435
Stewed veal cheeks with demigly sauce	160/160	560
Beef stewed in red wine	140/120	520

SHARING MENU

Seafood set /best for 2-4 persons/	1000	2600
Quail with potatoes and olives /best for 2-4 persons/	800/450	1800
Stewed lamb shoulder /best for 2-4 persons/	600	2100
Duck with pickled plums /best for 2-4 persons/	1000/350	2300

— FISH AND SEAFOOD —

Tuscan Shrimp	340	645	Grilled dorado	250/50	590
Shrimp and dorado Kyiv-style cutlets	160/60	595	Salmon steak	140/40	685

— DESSERTS —

"Kyiv" cake	130/10	285	Chocolate fondant	110/30	275
Salted caramel cheesecake	140	265	Tiramisu	120	270
Varenyky with cherries	300	265	Creme brulee	180/50	290
			Napoleon cake	150	255



Spicy dish



Vegetarian dish



— HOMEMADE ICE CREAM — AND SORBETS

Ice cream	50	90	Sorbets	50	90
Chocolate, Vanilla, Caramel, Blueberry			Lemon, Mang, Passion fruit		

— COFFEE —

Espresso / Doppio / Americano 30/60/90		95	Capuorange	230	195
Cappuccino / Flat white / Latte 200/250		105	Affogato	200	195
			Coffee with vegetable or lactose-free milk	250	145

— TEA —

Citrus with ginger and honey	700/30	170	Buckwheat tea	700/30	170
Sea buckthorn	700	170	Black Assam Bari / Earl Grey	700	140
Herbal	700	170	Green Fancy Sencha / Jasmine Gold	700	140

— SOFT DRINKS —

HOMEMADE

Uzvar with dogwood	250/400	75/95	Vanilla / Popcorn / Oreo milkshake	300	190/220
Cranberry morse	250/400	85/105	Fresh squeezed juice orange / grapefruit	250	210
Berry compote	250/400	85/105	Freshly squeezed juice apple / carrot	250	180
Four citrus lemonade	450	160	Homemade juice tomato / apple	250/400	95/135
Pear lemonade	450	160			

BOTTLED

Morshinska sparkling/ still	330	115	Borjomi	500	195
San Pellegrino sparkling	750	195	Red Bull Energy Drink	250	180
Acqua Panna still	750	195	Red Bull Sugar Free	250	180

— COCKTAILS / MOCKTAILS —

SPARKLING & REFRESHNESS

Aperol Spritz <i>/prosecco, Aperol, orange/</i>	170	290	Gin Gin Mule <i>/gin, ginger ale, lemon, mint/</i>	200	290
Hugo Spritz <i>/prosecco, elderberry, mint, lime/</i>	160	290	Gin Garden <i>/gin, prosecco, elderberry, cucumber/</i>	170	290

SWEET & SOUR

Aperol Sour <i>/Aperol, Angostura, Kampari, orange juice/</i>	150	290	Lollipop Sour <i>/salted caramel vodka, peach liqueur, Italian bitters, lemon, aromatic bubble/</i>	110	280
Mai Tai <i>/rum, Cointreau liqueur, almonds and lime juice/</i>	150	290	Margarita <i>/tequila, orange liqueur, lime/</i>	100	290
Basil Beauty <i>/citrus vodka, passion fruit, pineapple, coconut, basil, lime/</i>	160	320	Whiskey Sour/New-York Sour <i>/bourbon, lemon, orange, bitters or red wine and sugar syrup/</i>	120	290

STRONG, SWEET, BITTER

Smoky Peach <i>/with smoke, based on Bourbon, Amaro Montenegro, Cynar, peach liqueur, cocoa bitters/</i>	90	290	Negroni/Boulevardier <i>/gin or bourbon, Italian bitters, red vermouth/</i>	90	260
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HOT

Red Mulled Wine <i>/Red wine, pomegranate juice, honey, Amaretto/</i>	90	280	White Mulled Wine <i>/White wine, honey, Amaretto/</i>	90	280
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GASTRONOMIC

Bloody Mary <i>/vodka with porcini mushrooms, spice mix, tomato juice, celery/</i>	220	290
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MOCKTAILS

 Basil Beauty	170	280	 Gin&Tonic	200	260
 Zero Spritz	150	290	 Negroni	90	240
			 Virgin Mary	220	200



Soft drink



Glass of drink

If you are allergic to any of the products, please inform the waiter.

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— WINE —

🍷 SPARKLING WINE

Blanc de Blancs / Baron D'Arignas Languedoc-Roussillon / France	150	240	Prosecco Millesimato DOC/Sui Nui Veneto / Italy	150	270
Cava brut Blue Festival / Perelada Katalonia / Spain	150	320	Prosecco Valdobriadene DOCG/ Sui Nui Veneto / Italy	150	395
🚫 Sparkling Alcohol Free Semi-Sweet Katalonia / Spain	150	240			

🍷 WHITE WINE

Sauvignon Blanc Cote Ocean / Tutiac Bordo / France	150	270	Segno Ciro Bianco / Librandi Kalabria / Italy	150	270
Pinot Grigio Francetto / Val Sarina Veneto / Italy	150	275			

🍷 RED WINE

N. Zero / Menhir Salento Puglia / Italy	150	290	Bourgogne Pinot Noir / Doudet Naudin Bourgogne / France	150	470
Lacrima di Morro d Alba / Konti d Bruschetto Marke / Italy	150	290			

SPARKLING WINE

Brut Reserve / Taittinger Champagne / France	750	5700	Cremant de Bordeaux / Louis Bresson & Co Bourgogne / France	750	1600
Brut Blanc de Blanc Premier Cru / Marc Hebrart Champagne / France	750	3980			

WHITE WINE

Marlborough Sauvignon Blanc / Odd One Out Marlborough / New Zealand	750	1350	Chablis / Domaine Du Colombier Bourgogne / France	750	2600
Muscadet sevre et Maine Sur Lie / Château de la Sabotière Val de Loire / France	750	1475	Chardonnay Barrel Selection / Salentein Mendoza / Argentina	750	1900
Vermentino di Gallura Piras Oro / Cantina Gallura Sardegna / Italy	750	1900			

RED WINE

Duca Sanfelice Ciro Classico Superiore Riserva / Librandi Kalabria / Italy	750	1700	Valpolicella Superiore Ripasso Marogne / Zeni Veneto / Italy	750	2100
Rosso Veneto I Balzi / Natale Verga Veneto / Italy	750	1700	Montepulciano D'Abruzzo / Lunaria Ancestrale Abruzzo / Italy	750	2100
Orea / Diomede Puglia / Italy	750	1300			

— ALCOHOL MENU —

VERMOUTH

Dolin Blanc	50	175	Cynar	50	175
Claerkampster Cloosterbitter	50	180	Crema di Pistacchio	50	250
Fernet Branka	50	240	Becherovka	50	140
Amaro Montenegro	50	175	Limoncello	50	80
Frangelico	50	240	/classic, cream, basil/		
Arran Gold Liqueur	50	250			

WHISKEY

Jameson	50	260	Wild Turkey Bourbon	50	270
Jack Daniel's No.7	50	260	Chivas Regal 12 Y.O.	50	390

SINGLE MALT WHISKEY

The Macallan Fine Oak 12 Y.O	50	640	Glenfiddich 12 Y.O	50	560
Glenmorangie 12YO	50	550	Balvenie Doublewood 12 Y.O.	50	690

COGNAC, CALVADOS

Hennessy VS	50	370	Christian Drouin Select	50	240
Martell VSOP	50	590			

VODKA

Staritsky & Levitsky Reserve	50	180	Absolut	50	175
Staritsky distil N°9	50	170	Reyka	50	290

RUM

Angostura Reserva	50	190	El Dorado 8 yo	50	295
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Hendrick's	50	350	Tanqueray London Dry	50	225
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TEQUILA

Jarana Blanco 100% Agave	50	205	Milagra Silver	50	480
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BEER

Spaten/Franceskainer	330/500	175/235	 Stella Artoise non alcohol	330	185
Lefte brune/Corona Extra	330	195			

 Soft drink