



# Menu

SOPHIE CAFÉ  
RESTAURANT

 - New dishes

 - Vegetarian dishes

\* - Discount cards of the permanent  
guests do not apply

# Set menu

## IN ITALIAN STYLE • 535

**Salad of 3 kinds of tomato** with goat cream cheese

**Mix of fish and seafood** with ginger risotto

*scottish salmon, sea bass, tiger shrimp*

*Recommended Wine*

**Vermentino Maremma, Sant`Ilario, ITALY 150 ml • 110**

## IN FRENCH STYLE for 2 guests • 990

**Set of pâtés**

*rabbit with truffle, chicken liver, veal tongue*

**Salad with rabbit** in creamy sauce, apples and celery

**Wellington steak** with wine sauce

**Le Confit duck leg** with caramelized apples and mango chutney

*Recommended Wine*

**La Vieille Ferme Rouge, FRANCE 150 ml • 130**

## IN ODESSA STYLE • 470

**Seasonal vegetable salad** dressed with olive oil

**Broth with chicken** and homemade fresh paste

**Chicken Kiev**, recipe 1947.

*toasts, green peas puree*

*Recommended Wine*

**Sauvignon Blanc, Silver Moki, NEW ZEALAND 150 ml • 120**

# Set menu

## FOR 2 GUESTS

The harmonious combination of dishes chosen by Chef to explore the cuisine of Sophie Café Restaurant.

### APPETIZERS

**Herring** on a brioche with foie gras  
**Tiger prawns**, fried avocado with tomatoes, ciabatta

### SALADS

**Salad with salted salmon**, avocado and cream cheese  
**Salad with rabbit** in creamy sauce, apples and celery

### MAIN COURSES

**Mix of fish and seafood** with ginger risotto  
*scottish salmon, sea bass, tiger shrimp*  
**Quail Flambe** stuffed with porcini mushrooms and foie gras, with grapes  
*silver medal in the culinary championship of Ukraine*

### DESSERTS

**Sorbet**  
*Lemon, passion fruit*

### WINE

*750 ml*  
Pinot Grigio delle Venezie, D.O.C., Cesari, Italy  
*or*  
Chianti D.O.C.G., Ruffino, Italy

**THE PRICE OF THIS SET INCLUDING WINE FOR TWO PERSONS**

**1655**

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# Main menu

## COLD APPETIZERS

- \*Pike caviar on ice, crispy toasts and lemon butter • 330
- \*Pâté de foie gras served in berry sphere, brioche, mango sauce • 230

- ✓ Plate of Odessa local snacks • 145  
*forshmak, pickled Bulgarian pepper, tsimes, eggplant caviar*
- Set of pâtés • 190  
*rabbit with truffle, chicken liver, veal tongue*

## MINI APPETIZERS

- Prosciutto, ciabatta, mango chutney • 105
- Herring on a brioche with foie gras • 105
- Ⓝ Salmon and cream cheese mousse, black bread, tomatoes • 105
- Tiger prawns fried avocado with tomatoes, ciabatta • 170
- Testing set of 3 appetizers • 195

## HOT APPETIZERS

- Stewed sea whelks with white porcini mushroom sauce • 250
- \*Two textures of foie gras • 360  
*escalope foie gras, pâté foie gras, caramelized apples*
- Brie cheese baked with white wine and truffle honey • 225
- Ⓝ Rockefeller Oysters /3 pieces • 330  
*baked with spinach, Pecorino cheese and brandy*

## SALADS

- Ⓝ Salad with salted salmon, avocado and cream cheese • 190
- Caesar salad with grilled chicken / prawns • 185/250
- Warm salad with rabbit meat in creamy sauce, apples and celery • 195
- Ⓝ Salad with quinoa, vegetables and Feta cheese • 145
- Salad with baked goat cheese, citrus and grapes • 215
- Ⓝ\*Nicoise • 220  
*tuna, capers, cherry, quail eggs, mix salad*
- \*Mare Caldo - warm salad with seafood • 390  
*scallops, tiger prawn tails, sea whelks*

## FIRST COURSES

- Ⓝ Broth with chicken and homemade fresh pasta • 120
- ✓ Porcini mushroom cream-soup with truffle flavor • 120
- Fish soup • 210  
3 types of fish: scottish salmon, scottish
- Ukrainian borsch with veal, Ukrainian appetizers • 115
- Ⓝ Coconut milk soup with seafood • 210

## SEAFOOD

**\*Big plate of grilled seafood • 1200**

*tiger shrimp tails, scallops, mussels, sea whelks*

**\*Scallops and grilled prawns tails with vegetables – Asian style • 360**

**\*Grilled octopus with fried potatoes and Champagne sauce • 490**

**\*Lobster Thermidor /per 100 • 290**

**Tiger prawn tails:**

- grilled with truffle sauce • 295

- in tempura with Wasabi sauce • 260

**N Tiger prawns baked in salt • 275**

## FISH MAIN COURSES

**Fish cutlet from congrio with tiger prawns • 250**

**\*Grilled Label Rouge scottish salmon and cauliflower puree with truffle • 390**

**Tuna steak with soy ginger sauce • 395**

**\*Black sea flounder /per 100 • 270**

**Sea bass fillet garnished with apple celery tar-tar • 295**

*served with green peas puree and orange sauce*

**Mix of fish and seafood with ginger risotto • 360**

*scottish salmon, sea bass, tiger shrimp*

## MEAT MAIN COURSES

**Wellington steak with wine sauce • 375**

*silver medal in the culinary championship of Ukraine*

**Chopped veal cutlet with mashed potatoes and mushroom espuma • 225**

**Le Confit duck leg with caramelized apples and mango chutney • 285**

**Filet Mignon with mushroom sauce /per 100 • 175 + side dish to choose • 75**

**N Rabbit sausages with celery puree • 215**

**Quail Flambe stuffed with porcini mushrooms and foie gras, with grapes • 315**

*silver medal in the culinary championship of Ukraine*

**Chicken Kiev, recipe 1947 • 215**

*toasts, green peas puree*

## PASTA FRESCA AND RISOTTO

**N Risotto with cheese and Italian Gavi wine • 155**

**Ravioli with salmon and tuna, grilled tiger prawn tails • 285**

**Pasta with porcini mushrooms and foie gras • 205**

**N Quail risotto and porcini mushrooms • 195**

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**Bread basket • 55**

*served with piquant olive sauce*

# Desserts & Cheeses

**N** Our favorite tiramisu with Ruby chocolate • 155  
*made from Mascarpone cheese*

Kiev cake a'la Sophie • 125

Blancmange • 120  
almond milk, liquor Malibu, berries, passion fruit sauce

Cheesecake with chocolate, caramel and hazelnuts • 125

Classic Napoleon cake • 115

Aged cheese plate with grapes, honey and nuts  
- Three kinds of cheese • 260  
- Six kinds of cheese • 390

French Choux Pastry • 125

## HOMEMADE ICE CREAM AND SORBET

*from pastry Chef*

Ice cream • 85  
*chocolate, vanilla, mango*

Sorbet • 75  
*lemon, passion fruit*

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# Non-alcoholic

## NON-ALCOHOLIC COCKTAILS

Mojito, 330 ml • 150  
White Fruit, 350 ml • 130  
(banana, apple, kiwi, orange juice)

## MILK SHAKES

Milk shake, 400 ml  
banana, strawberry • 110  
Strawberry milk  
shake with ginger, 400 ml • 120

## NON-ALCOHOLIC DRINKS

Juices, 200 ml • 45  
Perrier, 330 ml • 130  
Acqua Panna, 750 ml • 195  
Borjomi, 330 ml • 70  
San Benedetto, 250 ml • 80  
Evian, 330 / 750 ml • 105/195  
Coca-cola  
Sprite / 250 ml • 50  
Tonic, 250 ml • 50  
Homemade Lemonade, 250 ml • 95

## FRESHLY SQUEEZED JUICES, 250 ML

Orange • 95  
Grapefruit • 95  
Apple • 70  
Carrot • 70

## COFFEE

Espresso / Ristretto /  
Americano / • 50  
Espresso with milk • 55  
Doppio • 85  
Americano orange • 85  
Capuccino • 60  
Almond capuccino • 110  
Latte • 70  
Mokko • 80  
Irish coffee • 150  
Frappuccino • 105  
Hot chocolate, 150 ml • 75  
Cacao, 200 ml • 65

## TEA

Ronnefeldt  
(leaf tea) • 60  
Ronnefeldt  
BIO collection • 65

## HOMEMADE TEA (based on Ronnefeldt Tea), 450 ML

Berry tea • 95  
Raspberry,  
strawberry-cranberry tea

Ginger tea with  
mint and lime • 95

Moroccan mint tea  
with lime • 95

Herbal • 95

/mint, thyme, linden, heather,  
chamomile, raspberry

/lingonberry, blueberry, mint,  
raspberry, blackberry, straw-  
berry



# Alcoholic

PRICE PER 50 ML

|                 |   |                            |   |
|-----------------|---|----------------------------|---|
| <b>VERMOUTH</b> | Martini, Extra Dry / Bianco • 50              | <b>COGNAC</b>              | ArArAt Ani 6 Y.O. • 105   |
| <b>TINCTURE</b> | Campari • 75                                  |                            | Hennessy VSOP / XO • 275/710  |
|                 | Becherovka • 75                               |                            | Martell VSOP • 265  |
|                 | Jagermeister • 90                             | <b>BRANDY</b>              | Odessa 11 Y.O. • 130  |
| <b>VODKA</b>    | Khortytza De Luxe <small>ORGANIC</small> • 70 | <b>CALVADOS</b>            | Pere Magloire • 140   |
|                 | Staritsky-Levitsky Reserva • 95               | <b>LIQUOR</b>              | Baileys / De Kuyper / Kahlua • 90   |
|                 | Grey Goose • 115                              |                            | Sambuca • 75  |
| <b>GIN</b>      | Beefeater • 75                                |                            | Limoncello • 90   |
|                 | Bombay Sapphire • 90                          |                            | Malibu • 70   |
| <b>RUM</b>      | Bacardi • 80                                  | <b>GRAPPA</b>              | Grappa Tradizione Nonino • 160  |
|                 | Bacardi Black • 85                            | <b>BEER</b>                | Corona Extra • 95   |
| <b>TEQUILA</b>  | Sauza Silver • 90                             | 330 ML                     | Hoegaarden • 95   |
|                 | Sauza Gold • 95                               |                            | Warsteiner n/a • 105  |
| <b>WHISKEY</b>  | <b>IRISH</b>                                  | <b>HOT ALCOHOL DRINKS</b>  | Grog, 250 ml • 120  |
|                 | Jameson / Jameson Caskmates • 105/150         |                            | Glintveyn, 250 ml • 100   |
|                 | <b>SCOTCH</b>                                 | <b>ALCOHOLIC COCKTAILS</b> | Our specialty Sophie Cocktail (currant, vanilla, vodka, Baileys, cream), 175 ml • 250 |
|                 | Chivas Regal 12 Y.O. / 18 Y.O. • 175/295      |                            | Aperol Spritz, 300 ml • 210   |
|                 | <b>USA</b>                                    |                            | Long-Island, 330 ml • 205   |
|                 | Jack Daniels • 95                             |                            | Bloody Mery, 200 ml • 135   |
|                 | <b>SPEYSIDE SINGLE MALT</b>                   |                            | Mojito, 330 ml • 180  |
|                 | Macallan Fine Oak 12 Y.O. / 18 Y.O. • 280/900 |                            | Daiquiri, 120 ml • 170  |
|                 | Glenlivet Founder`s Reserve • 250             |                            | Margarita, 120 ml • 170   |
|                 | <b>SCOTCH SINGLE MALT</b>                     |                            |   |
|                 | Glenmorangie Original 10 Y.O. • 195           |                            |   |
|                 | <b>ISLAND</b>                                 |                            |   |
|                 | Ardbeg 10 Y.O. • 240                          |                            |   |