



# Menu

SOPHIE CAFE  
RESTAURANT

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

# Set menu

FOR 2 GUESTS

## APPETIZERS

**Pâté de foie gras**  
served in berry sphere, brioche, mango sauce

## SALADS

**Salad with baked goat cheese**, citrus and grapes  
**Salad with rabbit** in creamy sauce, apples and celery

## MAIN COURSES

**Le Confit duck leg** with caramelized apples and mango chutney  
**Sea bass fillet** garnished with apple celery tar-tar, green peas puree,  
served with orange sauce

## DESSERTS

**Cheesecake** with chocolate, caramel and hazelnuts

**Blancmange**  
*almond milk, liquor Malibu, berries, passion fruit sauce*

## WINE

750 ml

Pinot Grigio delle Venezie, D.O.C., Cesari, Italy

or

Chianti D.O.C.G., Ruffino, Italy

**PRICE OF THE SET FOR TWO PERSONS**

**1650**

\*Discount cards of the permanent guests do not apply

# Main menu

## COLD APPETIZERS

- \*Pike caviar on ice, crispy toasts and lemon butter • 320
- Pâté de foie gras served in berry sphere, brioche, mango sauce • 230
- N** Traditional forshmak with herring and apple • 110
- V** Hummus with pine nuts, ciabatta and baked pepper • 110
- Set of pâtés • 165  
*rabbit with truffle, chicken liver, veal tongue*

## MINI APPETIZERS

- N** Prosciutto, ciabatta, mango chutney • 95
- N** Herring on a brioche with foie gras • 95
- Salmon and cream cheese mousse, black bread, tomatoes • 95
- N** Tiger prawns, fried avocado with tomatoes, ciabatta • 150
- Testing set of 3 startes • 195

## HOT APPETIZERS

- Stewed sea whelks with white porcini mushroom sauce • 215
- \*Two textures of foie gras • 360  
*escalope foie gras, pâté foie gras, caramelized apples*
- N** Half a dozen snails a-la limousine /burgundy /6 pcs. • 180
- Brie cheese baked with white wine and truffle honey • 205

## SALADS

- \*Mare Caldo - warm salad with seafood • 395  
*scallops, tiger prawn tails, squids, New Zealand mussels*
- N** Salad with turkey liver, Pecorino cheese with truffle and plum • 195
- Caesar salad with chicken fillet and classic anchovy sauce • 170
- Warm salad with rabbit meat in creamy sauce, apples and celery • 195
- Salad with baked goat cheese, citrus and grapes • 195
- \*Salad with tuna, tomato, capers, quail eggs • 295

## FIRST COURSES

- N** Pumpkin cream-soup with coconut milk and shrimps • 120
- V** Porcini mushroom cream-soup with truffle flavor • 115
- \*Fish soup with seafood • 230  
*tuna, New Zealand mussels, shrimps, squids*
- Ukrainian borsch with veal, Ukrainian appetizers • 115

## SEAFOOD

\***Big plate** of grilled seafood • 1100  
*tiger prawns tails, squid, New Zealand mussels, scallops*

**N** \***Scallops** with foie gras espuma, pickled tomatoes • 350

\***Scallops and grilled prawns tails** with vegetables - Asian style • 350

\***Grilled Octopus** with fried potatoes and Champagne Sauce • 490

\***Kamchatka crab claw** • 1100

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

**Tiger prawns tails**

- grilled with truffle sauce • 285

- in tempura with Wasabi sauce • 240

## FISH MAIN COURSES

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

**N** \***Label Rouge Scottish salmon** and baked in clay with steamed vegetables • 390

**Tuna steak** in a mushroom crust with apple-balsamic sauce • 395

**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

**N** **Ossobuko** from mutton, served with egg-plant puree /per 100 g • 165

**Chopped veal cutlet** with mashed potatoes and mushroom espuma • 205

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

**Filet Mignon** with chanterelles mushroom sauce /per 100 g • 175

**Quail Flambe** stuffed with porcini mushrooms and foie gras, with grapes • 315  
*silver medal in the culinary championship of Ukraine*

**N** **Wellington steak** with wine sauce • 375  
*silver medal in the culinary championship of Ukraine*

**Chicken Kiev**, recipe 1947 • 215  
*toast, green peas puree*

## PASTA FRESCA AND RISOTTO

**V** **Risotto** with porcini mushrooms and chanterelles • 175

**Ravioli** with salmon and grilled prawns tails • 285

**Pasta Nero** with seafood • 290  
*tiger prawns, calamari, Mediterranean sauce*

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**Bread basket** • 45  
*served with piquant sauce from olives*

# Desserts & Cheeses

Kiev cake a'la Sophie • 105

Blancmange • 95

*almond milk, liquor Malibu, berries, passion fruit sauce*

**N** Cheesecake with chocolate, caramel and hazelnuts • 120

Classic Napoleon cake • 85

Aged cheese plate with grapes, honey, and nuts

- Three kinds of cheese • 230

- Six kinds of cheese • 360

French Choux Pastry • 105

## HOMEMADE ICE CREAM AND SORBET

*from pastry Chef*

Ice cream • 65

*snickers, vanilla, mango*

Sorbet • 55

*lemon, passion fruit*