

M E N U



STARTER

TRANSCARPATHIAN MUSHROOM SOUP

The first course is incredibly rich, tasty and full of flavour. It harmoniously combines the taste nuances of forest mushrooms, vegetables, root crops and champignons, and a delicate creamy note leaves a pleasant aftertaste.

MAIN

HOLUBTSI

Ukrainian Stuffed Cabbage dish comprised of tender cabbage rolls, stuffed with a mixture of seasoned ground beef or pork, rice, and onions. The cabbage rolls are baked in a tomato-based sauce and served with sour cream.

DESSERT

VARENIKI WITH CHERRIES

Pillow soft vareniki with cherries are half-moon-shaped dumplings filled with sweet fresh cherry filling.