



Welcome Coffee Break

- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

55 UAH per person

Classic Coffee Break

- Homemade cookies
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

75 UAH per person

Morning Coffee Break №1

- Selection of sliced seasonal fresh fruits
- French croissants
- Danish pastry
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

115 UAH per person

Morning Coffee Break №2

- Selection of sliced seasonal fresh fruits
- Assorted muffins (chocolate, blueberry)
- Pancakes with maple syrup
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

125 UAH per person

VAT 20% included. Service charge in amount of 10% has to be paid extra.



'Healthy' Coffee Break

- Selection of sliced seasonal fresh fruits
- Granola bars
- Fruit yoghurt
- Swiss carrot cake
- Oatmeal cookies with dried apricots and raisins
- Assorted fruit smoothies
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

125 UAH per person

Ukrainian Style Coffee Break

- Selection of sliced seasonal fresh fruits
- Profiteroles with chicken liver pate
- Traditional patties with meat and cabbage
- Cottage cheese pancakes with strawberry sauce
- Poppy seed cake
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

145 UAH per person

Japanese Style Coffee Break

- Philadelphia Roll (salmon, cream cheese, avocado, cucumber)
- California Roll (crab meat, cucumber, flying fish roe)
- Roll with chicken (chicken, sweet pepper, cucumber)
- Chicken tempura
- Vegetables tempura
- Fruit tempura
- Chilled juice in assortment (orange, grapefruit, apple)
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

205 UAH per person

VAT 20% included. Service charge in amount of 10% has to be paid extra.



Afternoon Coffee Break №1

- Selection of sliced seasonal fresh fruits
 - Finger sandwiches (Tuna, ham, cheese)
 - Chocolate cakes
 - Chilled juice in assortment (orange, grapefruit, apple)
 - Freshly brewed filter coffee
 - Tea Ronefeld in assortment
 - Milk
 - Lemon
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165 UAH per person

Afternoon Coffee Break №2

- Selection of sliced seasonal fresh fruits
 - Puff pastry with spinach
 - Chicken mini skewer
 - Pie 'Quiche Lorraine' with mushrooms
 - 'New York' cheesecake
 - Chilled juice in assortment (orange, grapefruit, apple)
 - Freshly brewed filter coffee
 - Tea Ronefeld in assortment
 - Milk
 - Lemon
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165 UAH per person

Afternoon Coffee Break №3

- Selection of sliced seasonal fresh fruits
 - Puff with mushrooms
 - Fish in batter with tartar sauce
 - Mini beef skewers
 - Apple pie
 - Honey Cake
 - Chilled juice in assortment (orange, grapefruit, apple)
 - Freshly brewed filter coffee
 - Tea Ronefeld in assortment
 - Milk
 - Lemon
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195 UAH per person

VAT 20% included. Service charge in amount of 10% has to be paid extra.



'Business' Coffee Break

- Selection of sliced seasonal fresh fruits
 - Assorted open sandwiches (salmon, ham, cheese)
 - Chinese spring rolls with sweet chili sauce
 - Puff pastry with mushrooms and chicken
 - Cherry pie
 - Profiteroles with vanilla cream
 - Chilled juice in assortment (orange, grapefruit, apple)
 - Freshly brewed filter coffee
 - Tea Ronefeld in assortment
 - Milk
 - Lemon
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215 UAH per person

'Exclusive' Coffee Break

- Selection of sliced seasonal fresh fruits
 - Mini club sandwich
 - Mini Burger
 - French fries or potato wedges
 - Chocolate Brownie
 - Cupcakes
 - Chilled juice in assortment (orange, grapefruit, apple)
 - Freshly brewed filter coffee
 - Tea Ronefeld in assortment
 - Milk
 - Lemon
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225 UAH per person

VAT 20% included. Service charge in amount of 10% has to be paid extra.



Ukrainian Style Menu

- Herring in Shuba-coat. Herring, boiled potatoes and beetroot, dressed with homemade mayonnaise
- Traditional Ukrainian borsch with meat and pampushkas
- Rolls of beef stuffed with prunes served with mashed potatoes
- Dumplings with cherries and served with sour cream
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

280 UAH per person

Greek Style Menu

- Greek Salad with tomatoes, cucumbers, sweet peppers, red onions, feta and olives, dressed with olive oil
- Bean soup Fasolada with tomatoes and croutons
- Butsaga of puff pastry with meat, spinach, mushrooms and cheese
- Chocolate cake with pistachio fudge
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

320 UAH per person

Asian Style Menu

- Philadelphia Roll. A wonderful combination of salmon, rice, cream cheese, cucumber and avocado
- Pork Soup with vegetables mushrooms and ginger broth
- Egg noodles with vegetables, chicken, omelette and greens
- Roll with cream cheese and seasonal fruit in pancake with strawberry jam
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

350 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Georgian Style Menu

- Eggplant rolls with sweet peppers
- Soup "Chihirtma". Chicken broth with egg served with chicken and herbs
- Chakhokhbili. Stewed chicken served with basmati rice
- Pie of thin dough with a honey – walnut filling
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

280 UAH per person

Mediterranean Style Menu

- Boiled chicken with orange slices, lettuce and cheese, seasoned with sauce mango – jalapeno
- Broccoli cream soup served with croutons and onion rings
- Ravioli with salmon and spinach served with lemon butter sauce
- Crispy Filo pastry pancake with strawberry filling served mint sorbet
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

350 UAH per person

Vegetarian Menu

- Roasted eggplant, leeks, fresh tomatoes and lettuce dressed with olive oil and balsamic vinegar
- Minestrone Soup. Carrots, celery, leeks, cauliflower, zucchini, eggplant, tomato and herbs
- Zucchini stuffed with couscous and vegetable ratatouille
- Assorted seasonal fruit with berry sauce
- Freshly brewed filter coffee
- Tea Ronefeld in assortment
- Milk
- Lemon

280 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Salads

- Salad with green beans, smoked mackerel, cherry tomatoes with olive oil and sesame seeds
- Fresh vegetables salad dressed with oil and herbs
- Potato salad with slices of boiled beef tongue, carrots, boiled egg and mustard dressing
- Fried chicken liver with red wine served with iceberg salad, tomatoes and home dressing
- Fried chicken in teriyaki sauce, served with mixed salad

Soups

- Fish soup with pieces of fish and vegetables
- Pea cream soup with croutons
- Mushroom soup with slices of fried mushrooms and green peas
- Chicken broth with homemade noodles, chicken and herbs
- Potato cream soup "Vichyssoise" with leek, served with croutons

Main course

- Grilled chicken kebab with sweet chili sauce and mashed potatoes
- Grilled minced beef lula kebab served with grilled vegetables and pita bread
- Pork schnitzel served with mushroom sauce and potato wedges
- Grilled fillet of sea catfish, breaded in breadcrumbs, served with basmati rice
- Traditional recipe meat Lasagna

Dessert

- Cottage cheese pie with cherry sauce
- Vanilla Panna cotta served with berry sauce
- Apple Charlotte served with a scoop of ice cream
- Creme caramel
- Chocolate pancakes with banana and strawberry sauce

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- Tea Ronefeld in assortment
 - Freshly brewed filter coffee
 - Milk
 - Lemon
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280 UAH per person / 250 UAH per person without soup or dessert

VAT of 20% included. Service charge in amount of 10% has to be paid extra.



Buffet Menu #1

- Potato curry salad with beef, baked in sesame crust with capers and herbs
- Salad of salmon, beans, tomatoes, olives and quail eggs
- Grilled squid with chili and herb dressing
- Orange and crabmeat salad
- Mixed salad with homemade dressings
- Assorted homemade cold cuts
- A selection of imported and Ukrainian cheeses with walnuts

- Leek and potato soup with ham and croutons

- Beef stroganoff with mushrooms and pickled cucumbers
- Pan fried pike perch with capers, olives and almond
- Chicken drumsticks with honey glazed onions

- Rosemary potatoes
- Grilled vegetables
- Saffron rice

- Assorted fresh seasonal sliced fruits
- Pudding with berries
- Coffee flavored éclair
- Grated Apple pie
- Creamy rice pudding
- Strawberry mille – feuille

450 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Buffet Menu #2

- A skewer of tomato and mozzarella with pesto sauce (35 g)
- Glass noodle salad with minced chicken in chili lime dressing
- Mixed seafood salad
- Grilled vegetables
- Vitello tonnato
- Home cured salmon with honey mustard sauce, lemon and pickles
- Beef tongue aspic with vegetables and horseradish whip
- Fattoush salad
- Mixed salad with homemade dressings
- Assorted homemade cold cuts
- A selection of imported and Ukrainian cheeses with walnuts and dried apricots

- Spicy fish soup

- Chicken stew with sun dried apricot
- Pork piccata with tomato coulis
- Sweet and sour seafood
- Stir fried beef with oyster sauce and broccoli

- Fondant potatoes
- Basmati rice
- Vegetable lasagne

- Assorted fresh seasonal sliced fruits
- Cream cheesecake
- Apple pie
- Chocolate glazed profiteroles
- Sacher cake
- Forest berries with crème anglaise
- Banana fritter

500 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Buffet Menu #2

- Salad of beef with cherry tomatoes, green beans and horseradish dressing
- Potato salad with herring
- Pork salad with broccoli and red onions
- Tabbouleh salad
- Tomato mozzarella crostini
- Smoked mackerel, gravadlaks, butterfish, with honey mustard sauce and capers
- Mixed salad with homemade dressings
- Assorted bread rolls
- Assorted homemade cold cuts
- A selection of imported and Ukrainian cheeses with walnuts, dried apricots and hazelnuts

- Chicken broth with noodles

- Steamed salmon with stewed creamy cabbage and Dijon mustard
- Chicken blanket with mushrooms, onion, peas and tomatoes
- Rack of lamb with bacon, beans and red wine onion sauce
- Beef medallions with pepper sauce and sun blushed tomatoes

- Vichy carrots
- Fried rice
- Garlic mashed potatoes
- Lasagne bolognaise

- Assorted fresh seasonal sliced fruits
- Orange muffin cake
- Tiramisu
- Brownies
- Dark chocolate mousse
- Apple strudel
- Caramel éclairs

580 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Menu №1

- Classic Caesar salad with crispy bacon, parmesan and croutons
- Chicken fillet stuffed with mozzarella cheese, served with ratatouille and mushroom sauce
- Warm apple strudel with vanilla sauce
- Tea Ronefeld in assortment
- Milk
- Lemon

350 UAH per person

Menu №2

- Traditional Greek salad with croutons
- Perch fillet in crispy crust with steamed vegetables and taco sauce
- Classic tiramisu
- Tea Ronefeld in assortment
- Milk
- Lemon

350 UAH per person

Menu №3

- Italian salad with pasta farfalle, ham, cucumbers, peppers dressed with balsamic vinegar and olive oil
- Baked duck leg with mashed potatoes and cranberry sauce
- Fruit salad with strawberry sorbet
- Tea Ronefeld in assortment
- Milk
- Lemon

380 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Menu №4

- Salad with beef, fried mushrooms, tomatoes, mixed salad and teriyaki sauce
- Pork chop with honey-mustard sauce, caramelized carrots and potato tart
- Cake "Truffle"
- Tea Ronefeld in assortment
- Milk
- Lemon

380 UAH per person

Menu №5

- Vegetable mille feuille with eggplants and tomatoes, balsamic and pesto sauce
- Steamed trout fillet with tomato - olive fondue served with basmati rice
- Apple crumble. Baked apples topped with crispy crust and vanilla sauce
- Tea Ronefeld in assortment
- Milk
- Lemon

420 UAH per person

Menu №6

- Romaine lettuce, chicken, orange, grapefruit dressed with mustard sauce
- Beef tenderloin with pepper-ginger dressing served with mashed carrot and grilled polenta
- Napoleon cake
- Tea Ronefeld in assortment
- Milk
- Lemon

420 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Buffet Menu №1

- Assorted cold cuts
- A selection of cheeses
- Grilled vegetables
- Jumbo shells salad
- Potato curry salad with slices of beef
- Panzanella salad
- Pita bread with chicken, cucumber, tomato and lettuce
- Salad bar
- Mixed salad
- Buns, butter

- Grilled chicken fillet with mushroom sauce
- Breaded hake with tomato confit
- Pork loin chop with caramelized onions

- Spaghetti "Neapolitana"
- Crushed potatoes
- Basmati rice with saffron

- Assorted fresh seasonal sliced fruits
- Profiteroles with chocolate cream
- Grated apple pie
- Cheesecakes with candied fruits
- "Opera" dessert

450 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Buffet Menu №2

- Assorted cold cuts
- A selection of cheeses
- Ukrainian assortment of pickled vegetables
- Pita bread with Feta cheese, cucumber and tomato
- Cauliflower salad with chicken
- "Nicoise" salad
- "Stolichny" salad
- Salad bar
- Mixed salad
- Buns, butter

- Chicken Kiev with sour cream sauce
- Steamed river trout with lemon sauce
- Beef medallion with pepper sauce

- Rice with corn
- Potato pie
- Varenyky with cabbage and cheese sauce

- Assorted fresh seasonal sliced fruits
- Honey cake
- Éclairs
- Cheesecakes
- Brownie

480 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Buffet Menu №3

- Assorted cold cuts
- A selection of cheeses
- Grilled vegetables
- Pita bread with cream cheese, smoked salmon and lettuce
- "Pasta Penne " salad
- Mixed salad with spicy beef
- Bean salad with slices of smoked mackerel
- Salad bar
- Mixed salad
- Buns, butter

- Pork medallions with pepper sauce
- Steamed salmon with olive tapenade
- Beef kebabs with taco sauce

- Mushed potato
- Buckwheat porridge with fried onions
- Cauliflower schnitzel

- Assorted fresh seasonal sliced fruits
- Profiteroles with strawberry cream
- Open apple pie
- Orange flavored muffins
- Sacher cake

500 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Light Cocktail

- Armenian lavash with sour cream and chicken (30 g)
- Profiteroles with salmon mousse (25 g)
- Bruschetta with tomato tapenade (30 g)
- Mushrooms in puff pastry (50 g)

- Chicken wings with teriyaki sauce (50 g)
- Mini quiche with spinach (50 g)
- Indonesian sauté on skewers with chicken and beef with peanut sauce (35/35 g)
- Meat balls with spicy sauce (35 g)

- A skewer of seasonal fruit, lime yoghurt (65 g)
- Coffee éclairs (50 g)
- Fruit basket with custard (50 g)

350 UAH per person

Standard Cocktail

- A skewer of tomato and mozzarella with pesto sauce (35 g)
- Profiteroles with cheese mousse (45 g)
- Herring tartar on black bread (50 g)
- Chicken roll with sweet chili sauce (35 g)
- Roast beef with grilled sweet pepper and balsamic sauce (35 g)

- Catfish fillet with grilled zucchini (70 g)
- Chicken kebab with bell pepper (60 g)
- Pork Medallion (60 g)
- Vegetable spring rolls with sweet chili sauce (40 g)
- Mushroom tartlet (50 g)

- Seasonal fruits on skewers, lime yogurt (65 g)
- Cake Napoleon (35 g)
- Chocolate-Cherry Cakes (45 g)
- Lemon Cake with Italian Merengue (40 g)

480 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.



Deluxe Cocktail

- Zucchini rolls with cream cheese and tomato tapenade (50g)
- Bruschetta with olive tapenade (35 g)
- Mini pancakes with red caviar and sour cream (30 g)
- Parma ham and grissini (30 g)
- Duck fillet with apple chutney (45 g)
- Profiteroles with Chicken Pate (45 g)

- Salmon with caper sauce (60 g)
- Beef medallions with pepper sauce (70 g)
- Chicken breast in bacon (60 g)
- Vegetable kebab (60 g)
- Mushrooms stuffed with cheese (40 g)

- Seasonal fruits on skewers, lime yogurt (65 g)
- Opera Cake (35 g)
- Profiteroles with custard (35 g)
- Honey cake (35 g)
- Prague Chocolate Cake (35 g)

650 UAH per person

Super Deluxe Cocktail

- Salmon Tartar (40 g)
- Beef Carpaccio with Parmesan (35 g)
- Tiger shrimp with avocado on toast (40 g)
- Chicken Terrine with pistachios (50 g)
- Eggplant rolls with cream cheese and nuts (40 g)
- Mousse of blue cheese on pear (40 g)

- Rainbow trout rolls with vegetables julienne (60 g)
- Duck breast with cranberry sauce (50/10 g)
- Pork with honey-mustard sauce (50/10 g)
- Mini Chicken Kiev (50 g)
- Tempura vegetables with sweet chili sauce (45 g)
- Potato gratin (50g)

- Seasonal fruits on skewers, lime yogurt (65 g)
- Cheesecake (35 g)
- Brownie (35 g)
- Tiramisu (35 g)
- Éclairs with pistachio cream (35 g)

750 UAH per person

VAT 20% included .Service charge in amount of 10% has to be paid extra.