

Generous breakfasts are served daily from 08:00 to 10:00

SALADS

Fresh Salad (225 g)
Cabbage, carrot and green onions.
Filled with fragrant oil 97.00



Warm Eggplant Salad (300 g)
With juicy tomatoes, fresh spinach and tender sheep cheese.
Seasoned with sesame sauce, sprinkled with walnuts. 159.00

Green Salad with Tounge (200 g)
With mushrooms, a fresh cucumber and
a poached egg 197.00



Roasted Beetroot Salad (280 g)
With Rakhiv sheep cheese and walnuts, smeared with
honey dressing 156.00

Salty Mushrooms (260 g)
With homemade sour cream and pickled onions 143.00



Polonyna Salad (260 g)
Fresh vegetables, mashed young sheep cheese
from our own meadow. Seasoned with honey sauce 138.00

Roasted Chicken Salad (250 g)
A fresh vegetable mix, an egg and crispy croutons,
seasoned with onion sauce 157.00

Wild Mushroom Salad (250 g)
Salad of wild pickled mushrooms with pickled onions.
Served with homemade oil 184.00



Olivie Plate (260 g)
With smoked Māngalica pork meat. Served
with a quail egg 156.00

VILLAGE TASTES

Herring with Caviar (300 g)
Served with roasted potatoes and pickled onion,
smeared with cream sauce 175.00



**Bell Pepper with Carpathian
Bryndza Cheese** (250 g)
Baked until black in a an oven, served with cheese mousse,
flax seeds and green oil 168.00

Fine Salted Lard (150/30 g)
Three types of homemade pork lard 172.00



*Sheep brynza / budz from own meadow (Rakhiv) -
winner of the festival "Hutsul Brindza 2019"*

Pickled Plate (500 g)
A generous portion of pickled vegetables and marinades
from our cellar 186.00

Vegetable Platter (500 g)
Generous amount of fresh vegetables
for a hospitable feast 128.00

From Our Smokehouse (350/50 g)
A generous portion of smoked meat, served with
beet horseradish 323.00



Roe Deer Tartare (200 g)
With capers, blue onions, truffle puree, tomatoes and sesame
sauce. Served with black bread croutons. The perfect snack for
bourbon or strong liqueur 296.00

**Cheeses from Our Own
Cheese Factory** (180/80 g)
Perfect pairing to your wine 304.00

Favorite Sausages (200 g)
Homemade dry-cured sausages, not purchased 239.00

Roe Deer Pate (150/30 g)
A soft mixture of roe deer meat, served cold and used
for spreading on special bread it goes with 247.00

True Porcini Mushrooms (110 g)
Porcini mushrooms (harvested in 2020), marinated
with onions 159.00

FIRST COURSE

Chicken Broth with Noodles (400 g)
Chicken broth with organic noodles.
Served with a boiled egg 132.00

Bohrach, Shepherds' Food (350/30 g)
Thick goulash soup with mutton and pork ham.
Served with hot pepper 161.00

Mushroom Soup (400 g)
Made from real porcini mushrooms. Served with bread
dumplings and garlic 168.00

Hutsuls' First Communion (350/80 g)
Legendary borsch with meat. Served in baked bread,
with sour cream and garlic 149.00

SIDE DISH

Mashed potatoes (290 g)
Homemade potatoes, well-mashed with butter 76.00

Fried Potatoes (300 g)
Chopped potatoes with onions and lard. Served with Budz cheese on a cast-iron frying pan 98.00

Vegetables Just from the Garden (350/40 g)
Baked on an open fire. Served with wine sauce 163.00

Baked Potatoes (200/40 g)
Baked in a fire pit. Served with Bryndza cheese sauce 97.00

OUR VARENYKY

IF YOU EAT THESE VARENYKY YOU WILL ALWAYS BE
HEALTHY AND WEALTHY!

With Bryndza cheese and herbs (230/80 g)
Served with sour cream 149.00

With mutton and cilantro (230 g)
Served with vinegar 165.00

With rabbit meat (300/40 g)
Served with mushroom cream sauce 187.00

With potatoes (230/40 g)
Served with porcini mushroom topping.
Sprinkle with meat chips 146.00

Varenyky with cherries (160/40 g)
Served with honey dressing 168.00



**THE BEST RESTAURANT
OF UKRAINIAN CUISINE 2015
FINALIST 2016/2017/2019**

TASTE SAUSAGES

«OH, WHAT FUN AND WITHOUT SAUSAGE»

Mutton Sausages from the mountain meadow
(100/50 g)
Served with strong horseradish 203.00

Blood Sausage (230/50 g)
Homemade blood sausage with bacon pieces 184.00

Mangalica Sausage (200/50 g) 197.00

FIRE PIT

BY WEIGHT

Pork Ribs in Honey Sauce (for 100 g)
Roasted on an open fire 126.00

A Piece of Catfish (for 100 g)
Soft fillet of fish, baked on an open fire 164.00

Roasted Chicken (for 100 g)
Served with homemade Adjika sauce 129.00

Pork Shashlik (for 100 g) 145.00

Ribeye Steak (for 100 g)
Marinated for 40 days. Sprinkle with charcoal salt.
Best served "medium" 318.00

Veal Tenderloin (for 100 g)
A flambe dish covered in fragrant butter, is cooked
with garlic and rosemary 327.00

Carpathian Sprug (Trout) (for 100 g)
A whole boneless trout, cooked on an open fire 149.00

Kostytzia (Meat on the bone) (for 100 g)
Served with baked potatoes and berry sauce 142.00

*Foods may contain allergens.
Please warn your waiter when ordering.*

CARPATHIAN DISHES


STEWED IN PYETS (WOOD-FIRED OVEN)

Great Haizy-Bubel (Potato Pancake) (350 g)
Potato pancake baked in a wooden-fired oven.
Served with mushroom topping 192.00

Veal Tongue (220 g)
A veal tongue stewed in sour cream sauce 304.00


Those that Grow above the Ground (250 g)
Porcini mushrooms, beech mushrooms and chanterelle mushrooms, picked up this year in mountain forests.
Cooked in cream on an open fire 251.00

Lamb in the Herbs (weight / for 100 g)
Stewed in Carpathian spices. Served with potatoes, and herb sauce 182.00


 **Filet Mignon with a Baked Eggplant** (350 g)
Fried Beef tenderloin steak. Served with an eggplant in demi glace sauce and pepper sauce 381.00

Wild Roe Deer Goulash (320 g)
Served with steam bread 336.00


Rabbit in Cream (weight / for 100 g)
Served with mashed potatoes 212.00

 **Lamb Fillet** (250 g)
Served with mashed pea and rosehip sauce
(we recommend medium doneness) 396.00

Dumplings with Wild Mushrooms (300 g)
Served with cream sauce 197.00

 **Lazy Pierogi with Chanterelle Mushrooms** (300 g)
Served with stewed cabbage 131.00

Hutsul Banosh (250/50 g)
Served with porcini mushroom sauce 169.00

 **Beef Goulash** (350 g)
Stewed overnight in the wood-burning oven, served with carrot-lavender puree and stewed cauliflower 329.00

Liubchyky-Holubchyky (300/100 g)
Cabbage rolls with rice and meat. Stewed overnight.
Served with porcini mushroom sauce 193.00

A Chicken in Cream (weight / for 100 g)
Domestic chicken smeared with garlic. Stewed overnight.
Served with fresh and spicy Adjika sauce 128.00

A LITTLE BIT OF SOMETHING SWEET

Andruty with Pine Nut Kernels
Favorite waffle cake from our childhood, smeared with condensed milk 183.00

Black Mountain
Chocolate cake with salted caramel 162.00


Honey Cake that Melts in Your Mouth 164.00

Ice Cream with Salted Caramel
With pieces of Borodino bread, sprinkled with black lava salt 187.00

Cheesecake: Better than Homemade 189.00


If you have a birthday, we want to know about it

RED WINE

100 ml 

Traditional Transcarpathian Wine (Ukraine), semi-sweet	56
Santa Cecilia Semi Sweet Red (Chile), n/sol., 11%, Barbera, Sangiovese, Negroamaro	62/400
Entrecote (France), n/dry, 14%, Cabernet Sauvignon, Gray, Merlot	93/680
Honora Vera, Bodegas Ateca (Spain), n/dry, 14.5%, 100% Garnacha Tintorera	89/610
Odessa Black Colonist (Ukraine), dry, 12%, 100% Odessa Black	86/600
Ruffino, Chianti (Italy), dry, 12.5%, 100% Sangiovese	105/720
Baron d'Arignac Merlot (France), n/sol., 12%, 100% Merlot	79/550

WHITE WINE

100 ml 

Traditional Transcarpathian Wine (Ukraine), semi-sweet	56
Santa Cecilia Semi Sweet White (Chile), semi-sweet, 11.5%, Chardonnay, Garganega, Cortese, Trebiano	62/400
Gewurztraminer Villa Wolf (Germany), semi-sweet, 11.5%, 100% Gewürztraminer	93/660
Chardonnay Kolonist (Ukraine), dry, 13%, 100% Chardonnay	86/600
Sauvignon Blanc Marlborough Sun (New Zealand), dry, 13%, 100% Sauvignon Blanc	129/900
Riesling Trocken (Germany), dry, 11.5%, 100% Riesling	91/650
Pinot Grigio delle Venezie (Italy), dry, 12.5%, 100% Pinot Grigio	86/600

ROSE WINE

100 ml 

Rose d'Anjou (France), semi-sweet, 10.5%, 100% Grolo	86/580
Sauvignon Rose Marlborough Sun (New Zealand), dry, 12.5%, Sauvignon Blanc, Malbec	125/860

COCKTAILS

Old fashioned (60 ml) Bulleit Bourbon, Bitter Angostura, cane sugar	112
Margarita (120 ml) Cointreau, Jose Cuervo Especial Silver, lime fresh, honey syrup	136
Penicillin (115 ml) Johnnie Walker Red Label, Talisker 10 Y.O., honey syrup, lemon juice, ginger syrup	144
Gin Garden (130 ml) Gordons London Dry, elderberry syrup, apple homemade juice, lemon juice	123
Ice shot Jägermeister (50 ml)	85
Aperol (50 ml)	67
Aperol Spritz (120 ml) Aperol, Lambrusco Dry, soda	158

SPARKLING WINE

750 ml

Rose di Bacco Lambrusco Bianco (Italy), sweet, 7.5%, 100% Lambrusco del Emilia	520
Rose di Bacco Lambrusco Rosato (Italy), sweet, 7.5%, 100% Lambrusco del Emilia	520
Biser Kolonist (Ukraine), dry, 12%, 100% Chardonnay	880
Miol Prosecco Treviso Extra-Dry (Italy), extra dry, 11%, 100% Glare	910

WARMING DRINKS

Mulled wine (300 ml) Mulled red wine with honey, citrus and spices.	93
Bohemia (200 ml) Based on homemade apple juice, branded liqueur and spices.	91
Orange grog (200 ml) Captain Morgan Original Spiced Gold, orange juice, honey, cinnamon stick.	115

OUR BRANDED LIQUEURS

	50 ml	
Hrybivka	47.00	
Infused on carpathian mushrooms and honey		
Smorodynova	47.00	
From black currant		
Propolisna	47.00	
From the owner's apiary		
Zapikanka	47.00	
Baked with dried fruits in a grandfather's oven		
Eliksir Zdorovja	47.00	
Hard liqueur infused on flavory spices		
Malynivka	47.00	
From home raspberries		
Hrinovuha	47.00	
Made of homemade honey and hot pepper		
Oblipykhova	47.00	
Sweet and sour ratafiya from juicy sea buckthorn		

SAMOHON 50 ml

Plum (Ukraine)	53.00
Elite 40/50 °C (Ukraine)	57.00
Pear (Ukraine)	53.00
Grape (Ukraine)	53.00

COGNAC/BRANDY 50 ml

Hennessy Very Special (France)	168.00
Metaxa (5 stars) (Greece)	73.00
Dovbush (5 stars) (Ukraine)	58.00

GIN 50 ml

Gordon's London Dry (UK)	83.00
Gordon's Premium Pink (UK)	83.00
Tanqueray London Dry Gin (UK)	97.00

VODKA 50 ml

RADA Premium Special (Ukraine)	62.00
Dr. Zhitnik Kraft (Ukraine)	48.00
Nemiroff De Luxe is special (Ukraine)	54.00
Nemiroff De Luxe honey with pepper (Ukraine)	54.00
Koskenkorva (Finland)	83.00
Staritsky-Levitsky Reserve (Ukraine)	96.00
Grey Goose (France)	96.00

WHISKEY 50 ml

Johnnie Walker Red Label (Scotland)	74.00
Johnnie Walker Black Label 12 Y.O. (Scotland)	132.00
The Singleton of Dufftown 12 Y.O. (Scotland)	167.00
Glenmorangie The Original 10 Y.O. (Scotland)	206.00
Talisker 10 Y.O. (Scotland)	213.00
Bulleit Bourbon (USA)	98.00
Bushmills Original (Ireland)	87.00
The Sexton Single Malt (Ireland)	149.00

RUM 50 ml

Captain Morgan White (Jamaica)	67.00
Captain Morgan Black Spiced (Jamaica)	67.00
Captain Morgan Original Spiced Gold (Jamaica)	67.00
Kraken Dark Spiced (USA)	97.00

TEQUILA 50 ml

Jose Cuervo Especial Silver (Mexico)	79.00
Don Julio Blanco (Mexico)	183.00

LIQUEURS 50 ml

Baileys The Original (Ireland)	106.00
Cointreau (Ireland)	89.00

BEER

Staropramen (0,3/0,5 L)	52.00/74.00
Apple cider (0,3/0,5 L)	51.00/73.00
Lefte Brune (0,3/0,5 L)	74.00/93.00
Hoegaarden White (0,3/0,5 L)	74.00/93.00
Corona Extra bottles (0,35 L)	76.00
Used beer (Stella Artois) bottles (0,5 L)	63.00

JUICE FRESHLY EXTRACTED 200 ml

Apple	86.00
Grapefruit	86.00
Orange	86.00
Carrot	86.00
Citric	86.00

TEA

Conifers (250 ml)	76.00
Sea buckthorn and ginger (250 ml)	76.00
From Carpathian berries (250 ml)	76.00
Carpathian herbs (800 ml)	96.00

*You can always get from us
filtered water for free.*

NON-ALCOHOLIC BEVERAGES

Berry Kissel (0,2 L) Improve your digestion	69.00
Our kvass (0,4/1 L) Made with fresh apple juice	64.00/149.00
Smoked compote (0,4/1 L)	64.00/149.00
Berry Uzvar (0,4/1 L)	76.00/156.00
Homemade Juice (0,4/1 L) (apple, cherry, tomato)	67.00/151.00
Carpathian Spring (0,5 L) (gas/non-gas)	53.00
Polyana Kvasova (gas) (0,5 L) Sparkling mineral water	57.00
Pepsi (glass) (0,3 L)	59.00
Evervess Tonic (0,5 L)	52.00

OUR COFFEE

Coffee beans are roasted by us using professional equipment

Espresso/Ristretto (30/15 ml)	49.00
Americano (90 ml)	49.00
Cappuccino/with Oat Milk (280 ml)	71.00/73.00
Strong Coffee (210 ml)	76.00
Latte / tastier with lavender (280 ml)	76.00/84.00
Latte Bayliss (280 ml)	106.00
Irish Coffee (160 ml)	99.00
Cocoa with Marshmallows (280 ml)	67.00