

SALADS

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

Olivie Plate (260 g)
With smoked pork meat 152.00

Hutsul Treasure Chest (350 g)
Salad made of boiled vegetables and herring.
Served with caviar 184.00

Wild Mushroom Vinaigrette (260 g)
Mixed with fragrant oil with the addition of
honey sauce 156.00

Green Salad with Tounge (200 g)
With mushrooms, a fresh cucumber and
a poached egg 187.00

Cabbage Salad (290 g)
Sauerkraut with mushrooms and onion
(Baba Katia's recipe) 114.00

Roasted Beetroot Salad (280 g)
With Rakhiv sheep cheese and walnuts, smeared with
honey dressing 153.00

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 152.00

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 184.00

VILLAGE TASTES

Herring with Caviar (300 g)

Served with roasted potatoes and pickled onion, smeared with cream sauce 143.00

Fine Salted Lard (150/30 g)

Tree types of homemade pork lard (Tiutkiv village) 172.00

Pickled Plate (500 g)

A generous portion of pickled vegetables and marinades from our cellar 186.00

Kholoden-studenets (Meat in Jelly) (450 g)

Chicken, pork and beef in aspic.
Served with spicy beetroot 225.00

From Our Smokehouse (350/50 g)

A generous portion of smoked meat, served with beet horseradish 323.00

Cheeses from Our Own Cheese Factory

(Ternopil) (180/80 g)
Perfect pairing to your wine 218.00

Favorite Sausages (200 g)

Homemade dry-cured sausages, not purchased 214.00

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 237.00

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 158.00

Mushroom Soup (400 g)

Made from real porcini mushrooms. Served with bread dumplings and garlic 164.00

Hutsuls' First Communion (350/80 g)

Legendary borsch with meat. Served in baked bread, with sour cream and garlic 143.00

SIDE DISH

Mashed potatoes (290 g)

Made homemade potatoes, well-mashed with butter 76.00

Transcarpathian Dzobachki (Beans) (250 g)

Aromatic beans, stewed in the oven overnight 104.00

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 146.00

Varenyky with cherries (160/40 g)

Served with honey dressing 168.00

TASTE SAUSAGES

«OH, WHAT FUN AND WITHOUT SAUSAGE»

Mutton Sausages from the mountain meadow (Rakhiv) (100/50 g)
Served with 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

Rack of Lamb (for 100 g) 253.00

Veal Tenderloin (for 100 g)
A flambe dish covered in fragrant butter 327.00

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

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

CARPATHIAN DISHES

STEWED IN PYETS (WOOD-FIRED OVEN)

Vegetables Stuffed with Meat

(weight / for 100 g)

Peppers and onions generously stuffed with meat, stewed in tomato sauce 84.00

Great Haizy-Bubel (Potato Pancake)

(weight / for 100 g)

Potato pancake baked in a wooden-fired oven. Served with mushroom topping 108.00

Veal Tongue (220 g)

A veal tongue stewed in sour cream sauce 291.00

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 249.00

Lamb in the Herbs (weight / for 100 g)

Stewed in Carpathian spices. Served with potatoes, and herb sauce 172.00

Rak-Neborak (Boiled Crayfish) (weight / for 100 g)

River crayfish cooked in beer. Served with our special sauce 185.00

Wild Roe Deer Goulash (320 g)

Served with steam bread 317.00

Chanakhi with Mutton (350 g) 235.00

Great Haizy-Bubel (Potato Pancake) (350 g)

Potato pancake baked in a wooden-fired oven. Served with mushroom topping 192.00

Haizy-Bubel with

Meat (Potato Pancake) (420 g)

A potato pancake baked with meat 227.00

Mutton with Dumplings (350 g)

Stewed in the oven in tomato sauce 285.00

Bigos with Mushrooms (350 g)

Sauerkraut with meat and homemade sausage. Roasted in a cast iron cauldron 248.00

Rabbit in Cream (weight / for 100 g)

Served with mashed potatoes 198.00

CARPATHIAN DISHES

STEWED IN PYETS (WOOD-FIRED OVEN)

Duck breast (weight / for 100 g)

Roasted with juicy apples and berry sauce 186.00

The Taste from the Childhood (300 g)

Mashed potatoes with stewed meat (of your choice) 196.00

Dumplings with Wild Mushrooms (300 g)

Served with cream sauce 197.00

Liubchyky-Holubchyky (300/100 g)

Cabbage rolls with rice and meat. Stewed overnight.

Served with porcini mushroom sauce 193.00

Hutsul Banosh (250/50 g)

Served with salty Salamakha

(pickled cucumber and fried onion) 156.00

A LITTLE BIT OF SOMETHING SWEET

Andruty with Pine Nut Kernels

Favorite waffle cake from our childhood, smeared with condensed milk 159.00

Black Mountain

Chocolate cake with salted caramel 162.00

Honey Cake that Melts in

Your Mouth 164.00

A White Mushroom

Mushroom ice cream just out of the forest 163.00

Ice Cream with Salted Caramel

With pieces of Borodino bread, sprinkled with black lava salt 187.00

Cheesecake: Better than

Homemade 156.00

THE ALCOHOLIC MENU IS FOR INFORMATION ONLY AND DOES NOT AFFECT DELIVERY.

EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH.
THE USE OF ALCOHOL BY MINORS IS STRICTLY PROHIBITED.

RED WINE

100 ml



Traditional Transcarpathian

56

Wine (Ukraine), semi-sweet

Santa Cecilia Semi

62/400

Sweet Red (Chile), n/sol., 11%, Barbera, Sangiovese, Negroamaro

Entrecote (France), n/dry, 14%, Cabernet Sauvignon, Gray, Merlot

93/680

Honora Vera, Bodegas Ateca

89/610

(Spain), n/dry, 14.5%, 100% Garnacha Tintorera

Odessa Black Colonist

86/600

(Ukraine), dry, 12%, 100% Odessa Black

Ruffino, Chianti

105/720

(Italy), dry, 12.5%, 100% Sangiovese

Baron d`Arignac Merlot

79/550

(France), n/sol., 12%, 100% Merlot

WHITE WINE

100 ml



Traditional Transcarpathian

56

Wine (Ukraine), semi-sweet

Santa Cecilia Semi

62/400

Sweet White (Chile), semi-sweet, 11.5%, Chardonnay, Garganega, Cortese, Trebiano

Gewurztraminer Villa Wolf

93/660

(Germany), semi-sweet, 11.5%, 100%, Gewürztraminer

Chardonnay Kolonist

86/600

(Ukraine), dry, 13%, 100% Chardonnay

Sauvignon Blanc Marlborough

129/900

Sun (New Zealand), dry, 13%, 100% Sauvignon Blanc

Riesling Trocken (Germany), dry, 11.5%, 100% Riesling

91/650

Pinot Grigio delle Venezie

86/600

(Italy), dry, 12.5%, 100% Pinot Grigio

ROSE WINE

100 ml



Rose d`Anjou (France), semi-sweet, 10.5%, 100% Grolo

86/580

Sauvignon Rose Marlborough Sun

125/860

(New Zealand), dry, 12.5%, Sauvignon Blanc, Malbec

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WARMING DRINKS

- Bohemia** (200 ml) 91
Based on homemade apple juice,
branded ratafia and spices
- Orange grog** (200 ml) 115
Captain Morgan Original Spiced Gold,
orange juice, honey, cinnamon stick
- Hrybuchyy hlintveyn** (300 ml) 99
Hot red wine with honey, citrus and spices

COCKTAILS

- Old fashioned** (60 ml) 112
Bulleit Bourbon, Bitter Angostura, cane sugar
- Margarita** (120 ml) 136
Cointreau, Jose Cuervo Especial Silver, lime fresh,
honey syrup
- Penicillin** (115 ml) 144
Johnnie Walker Red Label, Talisker 10 Y.O.,
honey syrup, lemon juice, ginger syrup
- Gin Garden** (130 ml) 123
Gordons London Dry, elderberry syrup, apple
homemade juice, lemon juice

SPARKLING WINE 750 ml

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

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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

ICE SHOT

Jägermeister (Germany) 50 ml/ 85.00

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VODKA 50 ml

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| 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

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|---|--------|
| 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

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|---|-------|
| 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

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

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LIQUEURS 50 ml

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

BEER

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|---|-------------|
| Light/Dark (0,3/0,5 L) | 53.00/74.00 |
| 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

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|------------|-------|
| Apple | 86.00 |
| Grapefruit | 86.00 |
| Orange | 86.00 |
| Carrot | 86.00 |
| Citric | 86.00 |

NON-ALCOHOLIC BEVERAGES

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|---|--------------|
| 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

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| 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 |

TEA

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|--|-------|
| 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 |