

# Wolkonsky

## BREAKFAST 8:00 -12:00, weekend until 14:00

### Breakfast №1 Continental:

salmon, poached egg, spinach  
hummus, malty small bread 245 g 185

### Breakfast №2: fried quail eggs,

turkey pastrami, toasts with hummus,  
seeds, eggplant, rucket salad 70/60/10 g 115

### Breakfast №3: homemade yoghurt, toasts,

fresh fruit salad 205/100/125 g 95

**Oatmeal porridge** with water or milk 300 g 50

### Red quinoa with spinach,

cherry tomatoes and poached eggs 200 g 95

**Oatmeal pancakes** with bacon and cranberry sauce 230 g 85

**Frittata** with leek and paneer cheese 230 g 95

**Omlette** with zucchini, bacon and avocado 140 g 100

**Fried eggs** with sausages 190 g 95

**Syrniki** 150/35/30/25 g 95

**Quinoa** with fruits and honey 230 g 105

**Cottage cheese mousse** with fresh fruits 225 g 90

## SALADS AND STARTERS

Salmon **tartare** 140 g 250

**Greek** salad 235 g 145

### A-la Caprese:

cherry tomatoes, baby-mozzarella, balsamic 195 g 190

Salad **Nicoise** with tuna fish 250 g 245

**Salmon** and avocado salad 210 g 255

Salad **Caesar** with shrimps /chicken 195 g 295/185

**Beef tongue** salad with ginger sauce 200 g 185

**Warm beef salad** with teriyaki sauce 190 g 270

## SANDWICHES AND QUICHES

- grilled vegetables and mushrooms 230 g 95

- eggplant caponata and paneer 260 g 95

- salmon and cucumber 340 g 170

- turkey pastrami 250 g 90

- chicken and green peas 220 g 85

- spicy chicken fillet and grilled zucchini 270 g 90

- chicken and bacon 250 g 75

- croque madame - croque monsieur 280/260 g 85

- chicken panini 280 g 140

### French pie Quiche

served with salad and sauce 150/50/30 g

- bryndza-spinach - chicken-paprika - sausages 110

- salmon-broccoli 135

## SOUPS

- avocado, grapefruit and feta cold soup 250 g 115

- okroshka with kvas or kefir 250 g 80

- cauliflower soup with young green pea and curry 250 g 75

- cheese soup with turkey fillet 300 g 80

- spinach soup with sorrel and beef 300 g 95

- bouillabaisse 250 g 135

- duck soup with homemade noodles 250 g 95

## PASTA

Try our homemade pasta tagliatelle made with italian flour.

Choose your favorite sauce:

- beef, mushrooms, leek 250 g 235

- shrimps and squid (pasta nero) 300 g 280

- rabbit, vegetables, spinach, sauce demi-glace, sage 300 g 195

- carbonara 250 g 175

- zucchini with boeuf bourguignon 300 g 200

## MAIN COURSES

**Zucchini** mini pancakes 230 g 85

**Rise noodles** with shrimps 230 g 260

### Rainbow trout with bulgur,

cream of cauliflower, oyster mushrooms 265 g 320

**Salmon fillet** (47°C) with quinoa and zucchini 275 g 420

**Turkey cutlets** with potato mash 140 g 140

### Half of chicken with spicy eggplant

and fried potatoes 285 g 240

**Beef rib steak** with potatoes and asparagus 330 g 280

### Beef steak with radish,

spinach and avocado 130/60/30 g 295

**Pork entrecote** with stir-fried lettuce and sauce BBQ 260 g 270

## DESSERTS AND PASTRY

Natural sorbets and homemade ice-cream 10 75

Strawberry panna cotta 190 g 80

Tiramisu 125 g 90

Strawberry jelly with camomile 200 g 60

Fresh-cheesecake 90 g 60

Blueberry Cheesecake 100 g 65

Cheesecake with fresh fruits 160 g 145

Lemon tart 130 g 55

Raspberry tart 120 g 70

Strawberry tart 130 g 60

Pom caramel 140 g 65

Choux 90 g 65

Wolkonsky 120 g 90

Blueberry plesure cake 125 g 90

Opera 95 g 70

Italy 120 g 80

Eclair 80 g / 30 g 45/25

Macaron 18 g 28

Marmelade 100 g 73

Truffles /nutty 100 g 120/130

Chocolate candied peels 100 g 85

Chocolate candies 1 pcs. 28

Croissant 60 g 30

Croissant orange 90 g 45

Croissant with chocolate 75 g 45

Danish with apricot 120 g 45

Chausson with apples 110 g 50

Croissant with almond 150 g 60

Canele 60 g 35

## TEA 400 ml

earl grey, jasmine, herbal, chinese gunpowder,  
english breakfast, fruit  
**Homemade:** fresh mint, cranberry,  
ginger, sandthorn, ginger and sandthorn

## COFFEE

Espresso 30 ml	35
Doppio 60 ml	59
Americano 120 ml	35
Cappuccino 160 ml	53
Cappuccino doppio 250 ml	70
Cappuccino orange 180 ml	60
Spicy cappuccino with honey 160 ml	60
Cappuccino salted caramel 250 ml	60
Coffee latte 240 ml	66
Coffee latte with blueberry-lavander syrup 180 ml	70
Raf coffee 240 ml	70
Flet white 250 ml	70
Irish coffee 240 ml	125
Glace coffee with orange syrup 180 ml	75
Glace coffee 150 ml	70
Frappe coffee 300 ml	70
Decaf	+6

## HOT DRINKS

Cocoa 250 ml	56
Cocoa with marshmallow 350 ml	70
Hot chocolate 80 ml	60

## BEVERAGES

Lemonades homemade 350 ml	70
Morshinska premium 330 ml	40
Borjomi 330 ml	50
Juices 330 ml	40
Cranberry mors 250 ml	30
Milkshake 350 ml	80
Coca-cola/light/sprite/tonic 250 ml	35
Corona extra 330 ml	60
Heineken 330 ml	60

## FRESH JUICE

Orange 250 ml	80
Grapefruit 250 ml	90
Apple 250 ml	80
Carrot 250 ml	70
Lemon 250 ml	140
Celery 250 ml	150

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## SMOOTHIE

<b>Dolce vita:</b> strawberry, kiwi, banana 250 ml	80
<b>Super energy:</b> apple, banana, ginger 250 ml	80
<b>Warm day:</b> carrot, apple, banana, strawberry 250 ml	80
<b>Blueberry volcano:</b> blueberry, pear, apple 250 ml	80

## COCTAILS

Aperol Spritz 180 ml	120
Sangria (white or red) 300 ml	90
Mojito 390 ml	165
Bloody Mary 390 ml	110
Margarita 150 ml	125
Long Island ice tea 390 ml	165
Cosmopolitan 195 ml	90

## WINE

150 ml

Canaleto Prosecco DOC white dry / Italy	150
Riesling Les Grands Chais white dry / France	120
Sauvignon Blanc Sileni white dry / New Zealand	126
Pinot Grigio Savella white dry / Italy	66
Pinot Grigio Rose rose dry/ Italy	105
Pinot Noir B&G France red dry / France	120
Chianti Paska DOCG red dry/ Italy	105
Chianti Savella red dry / Italy	75
Baron De Lirondeau red dry/ France	60
Chardonnay Yellow Tail white dry/ Australia	111
Shiraz Yellow Tail red dry/ Australia	111
Chardonnay B&G white dry / France	132

## STRONG SPIRITS

50 ml

Hennesy vs	120
Martell vsop	190
Kilbeggan whisky	70
Chivas Regal 12 yo	110
Finsbury Platinum gin	50
Captain Morgan rum	70
Tequila Espolon reposado	70
Nemiroff lex vodka	50
Jagermeister	65
Becherovka	65
Martini	50
Bailey's	80
Amaretto	50
Triple Sec	50

All prices are in national currency.  
Hryvnia and credit cards are accepted.  
Make attention to the vegan menu.