



NEW

назва | name | nazwa г | g грн | uah

CRAWFISH SOUP 350/70 260

Traditional soup cooked on crawfish tails.
Served with homemade dumplings (pierogi) with crayfish necks

FISH SOUP 400/50 120

Our twist on a famous Hungarian soup Halaszle.
Served with spicy Erős Pista saus

LAZANKY WITH MUSHROOMS 230 160

Galician millet pasta with Carpathian wild mushrooms.
Served with stewed cabbage and Bryndza cheese

POTATO PANCAKE WITH DRY-CURED DUCK AND FARMERS CHEESE 250 164

POTATO PANCAKE WITH LAMB TONGUE AND HORSERADISH SAUS 250 164

POTATO PANCAKE WITH CARPATHIAN WILD MUSHROOMS 250 164

PIEROGI (VARENYKY) WITH CHERRIES 150/90 100

Served with strawberry ice-cream and smoked sour cream

APPETIZERS

JEWISH SNACK FROM REB LEIBA 50/80 85

Polish vorschmack with green butter and matzah

SALO 60/50 64

Smoked and salted lard with garlic, mustard and rye bread

MOSKALYKY 75/190 92

Herring with warm potatoes, beets, pickled onions and rye bread

PICKLED PORCINI MUSHROOMS WITH ONIONS 120/100 177

GEFILTE FISH 120/115 142

Staffed carp prepared according to Lviv's old jewish recipe

SMOKED MEAT PLATE 200/30/150 260

FARMER'S GOAT CHEESE PLATE 120/100 175

PLATE OF EUROPEAN HARD CHEESE 75/30/130 237

with honey-mustard sauce and fruits

PLATE FOR BEER

Transcarpathian smoked meats

- SMALL PLATE 100 103
- BIG PLATE 190 187

PLATE OF ASSORTED VEGETABLES 450 184

SALADS

LVIV MISERIA 250 103

Cucumber, sour cream, cottage cheese, and spiced salad dressing

TOMATO SALAD 280 103

with sour cream dressing

CISAR 200 147

Green lettuce with baked chicken, tomatoes, cheese and mayonnaise dressing.
Served warm

SMOKEY SALAD 250 160

Smokey lettuce with spicy veal, potatoes, pickled cucumbers and mustard dressing

OLD LVIV SALAD 240 104

with beet root and prunes

NOVOLVIVSKIY SALAD 250 207

with duck, pears and cheese

SAUERKRAUT 240 66

SHUBA 200 94

Layerd salad with herring, potatoes, beets, eggs, onions and mayonnaise

SOUPS

BORSCH WITH VUSHKA 300 84

Traditional Galician borsch. Clear beet root broth served with mushroom stuffed dumplings

CHICKEN BROTH 300/50 91

with homemade noodles

MUSHROOM SOUP 300/50 117

Porcini mushroom broth with vegetables and homemade noodles

LVIV ZUREK 350/200 108

Rye kvass soup with smoked meat and cream

FISH

STUFFED CARP 150/150 180

Served with tzimmes

TROUT 150/100 294

Trout baked with herbs.
Served with grilled vegetables

DENIS per 100 123

Dorado baked with fresh herbs.
(Clarify the weight with the waiter)

LIMANDE SOLE per 100 185

Sole fried with herbs.
(Clarify the weight with the waiter)

POULTRY

CHICKEN ROULETTE 130/200 163

Breaded chicken staffed with mushrooms. Served with mashed potatoes and creamy mushroom sauce

DUCK BREAST 75/170 260

Duck fillet with baked apple and cranberry sauce

CHICKEN SCHNITZEL 120/150 152

Served with french fries

TURKEY WITH SPINACH PALIUSHKY 100/150 173

Braised turkey roulette with spinach potato dumplings and mushroom sauce

JEWISH CHICKEN NECKS 150/150 147

Two chicken necks stuffed with chicken hearts with dough and buckwheat. Served with tzimmes

RABBIT CUTLET 100/50/200 196

Braised rabbit cutlet with a creamy saus served with traditional banosh with Bryndza cheese

MEAT

VEAL WITH FOIE GRAS 100/15/200 282

Veal with goose liver and creamy potato mash

PORK NECK STEW 200/250 251

Served with baked potatoes

RACK OF LAMB 220/100/50 398

Served with potato dumplings, homemade ajika and yogurt saus

PIEROGI (VARENYKY) WITH MEAT 200 115

PAN FULL OF MEAT TO SHARE 1300/600/150 1010

Fried sausages, turkey breast, chicken, beef cutlet. Served with baked potatoes, paliushky, potato dumplings, pierogi with potatoes, tartar saus, ajika and tomato saus

BOILED VEAL HINDQUARTER 150/150 186

Cooked with spinach and farme's Bryndza cheese Served with potato dumplings with mushroom saus

VEGETARIAN

BANOSH 300 84

Traditional banosh with Bryndza cheese

PIEROGI (VARENYKY) WITH POTATOES 200 102

PIEROGI (VARENYKY) WITH CABBAGE AND MUSHROOMS 200 102

- TO SERVE WITH PIEROGI
- FRIED ONIONS 40 15
- SOUR CREAM 50 15

GRILLED VEGETABLES 120 107

SIDE DISHES

BREAD BASKET 150 34

BREAD BASKET WITH BUTTER 250/30 55

TOASTED RYE BREAD 150 42

DESSERTS

LVIV CHEESECAKE 120 105

MERINGUE FROM WARSAW 150/100 110

All time favourite meringue from rest. Baczewski in Warsaw with Mascarpone cream and berries

PTYSI 100 86

Custard cackes with melted chocolate

PRUNES WITH WALNUT AND CREAM 150 104

STRUDEL WITH ICE-CREAM AND VANILLA SAUS 100/60 100

ICE-CREAM WITH NUTS AND CARAMEL SAUS 170 97

ICE-CREAM WITH CHOCOLATE 165 97

UZVAR 500 ml 55

from apples, pears and prunes

STRAWBERRY COMPOTE 250 ml 33

CHERRY COMPOTE 1 l 81

LVIV COFFEE

назва name nazwa	мл ml	грн uah
TRADITIONAL Black coffee, which tastes coffee brought to Lviv by Turkish merchants. Served with chocolate candy with cherry liqueur inside	60/35	45
ATTRACTIVE Black coffee, which we offer to drink with a mixture of cream, milk, and apricot liqueur	60/40/35	55
LIVELY Black coffee, which we offer to drink with a mixture of cream, milk, and cornel liqueur	60/40/35	55
«ZHORZHETA» COFFEE Fragrant coffee with condensed milk. Served with a truffle from the Dark Chocolate Society	60/20	52
BACZEWSKI COFFEE Fragrant coffee with egg liqueur. Served with a truffle from the Dark Chocolate Society	60/20	59

HOT DRINKS

ESPRESSO	1	39
AMERICANO	1	42
CAPPUCCINO	1	49
LATTE	1	49
IRISH COFFEE	1	73
NEWBY TEA BY LEAFS (7 KINDS)	2	68
SEABUCKTHORN TEA	500 ml	75
COCOA	250 ml	49

LEMONADE

назва name nazwa	л l	грн uah
SEA-BUCKTHORN	1	85
WITH ARONIA	1	80
GINGER-ORANGE	1	80
GINGER WITH MINT	1	80
LEMON WATER	1	80

FRESH JUICES

ORANGE	0,25	90
ORANGE-GRAPEFRUIT	0,25	90
GRAPEFRUIT	0,25	90
GRAPEFRUIT-APPLE	0,25	90
APPLE	0,25	90

SOFT DRINKS

назва name nazwa	л l	грн uah
UZVAR WITH APPLES, PEAR AND PRUNES	0,5/0,7	50/70
PEPSI	0,33	45
TRUSKAVETSKA WATER, STILL (GLASS)	0,3/0,5	38/49
TRUSKAVETSKA WATER LOW CARBONATED (GLASS)	0,3/0,5	38/49
TRUSKAVETSKA WATER, SPARKLING (GLASS)	0,5	49
JUICES «SANDORA»	0,25	25
SCWEPES	0,25	42

KUMPEL BEER

GALICIAN LAGER	0,1/0,3 0,5	12/39 /50
GOLDEN ALE		16/48
BRONZE ALE	0,1/0,4	16/48
KUMPEL CRAFT	0,3	45

KUMPEL CRAFT IN BOTTLE

INDIA PALE ALE WHITE	0,3	55
INDIA PALE ALE BLACK	0,3	55
IMPERIAL IPA	0,3	65
MOSAIC	0,3	55
SCHWARZ BIER	0,3	55
WHEAT	0,3	55
SMOKED	0,3	55
PORTER	0,3	55

NON-ALCOHOLIC

назва name nazwa	л l	грн uah
BALTICA No0	0,5	44
WARSTEINER PREMIUM VERUM	0,33	69
WARSTEINER PREMIUM FRESH	0,33	65

LIQUEURS & TINCTURES

назва name nazwa	мл ml	грн uah
SET OF LIQUEURS CISAR COLLECTION	960 400 250	490 250 160
DOGWOOD LIQUEUR	50	25
VYSHNYAK (CHERRY BRANDY)	50	25
RASPBERRY LIQUEUR	50	25
SEABERRY LIQUER	50	25
BLACKBERRY LIQUEUR	50	25
RED CURRANT LIQUEUR	50	25
STRAWBERRY LIQUEUR	50	25
BLACKCURRANT LIQUEUR	50	25
PLUM LIQUEUR	50	25
GRAPE LIQUEUR	50	25
ARONIA BERRY LIQUEUR	50	25
ELDERFLOWER LIQUEUR	50	25
WALNUT BALM	50	25
SHERYDANIVKA LIQUEUR	100	50
APRICOT LIQUEUR	50	25
QUINCE LIQUEUR	50	25
PEAR LIQUEUR	50	25
MELON LIQUEUR	50	25
ELDER-BERRY LIQUEUR	50	25
PARTRIDGEBERRY LIQUEUR	50	25
GINGER-LEMON LIQUEUR	50	25
GOOSEBERRY LIQUEUR	50	25
SWEET CHERRY LIQUEUR	50	25
CRANBERRY LIQUEUR	50	25
SAFFRON LIQUEUR	50	25
HEDGE-ROW ROSE LIQUEUR	50	25

BLACKBERRY LIQUEUR	50	25
VIBURNUM LIQUEUR	50	25
ROWAN LIQUEUR	50	25
LEMON LIQUEUR	50	25
MANDARIN LIQUEUR	50	25
MINT LIQUEUR	50	25
PEACH LIQUEUR	50	25
RHUBARB LIQUEUR	50	25
BRIER LIQUEUR	50	25
APPLE LIQUEUR	50	25
PINE BUDS LIQUEUR	50	25
PINE APPLE LIQUEUR	50	25
CITRUS LIQUEUR	50	25
MEDOVUHA	50	25
PEPPER TINCTURE	50	25
KALGAN TINCTURE	50	25
HORSERADISH TINCTURE	50	25
JUNIPER TINCTURE	50	25
ANISE TINCTURE	50	25
TARRAGON TINCTURE	50	25
CUMIN TINCTURE	50	25
ELDERBERRY ZUBROVKA	50	25
WALNUT PARTITIONS TINCTURE	50	25
LARCH BUDS TINCTURE	50	25
ANISE TINCTURE	50	25

