



"It is necessary to eat only good food and little by little, also with books and movies..." Krzysztof Zanussi

HRUSHEVSKYI

Improvisation restaurant No. 1

September 28, 2012

Cold snacks

Veal tartare 175 With gherkins and quail egg with fragrant bread croutons	258.00
Bruschetta with grilled vegetable caviar 200..... and Parmesan cheese in a jazz style	96.00
Bruschetta with tomatoes and Mozzarella cheese 150..... with Italian-style pesto sauce	96.00
Bruschetta with avocado, sesame and salmon 220.....	178.00
Royal baked mixed meats 270/50 with veal roas tbeef, pork roasted ham, mangalitsa sausages and brisket pork. Served with beets	258.00
Pink tuna tartar with concace tomatoes 220/20/15 seasoned with mango petals and crispy croutons	298.00
Fillet of Norwegian herring 280 spiced salting with light notes of coriander on warm potato medallions	178.00
Fish plateau 280..... with salted salmon, marble catfish, and oily fish	358.00
Home-made assorted bacon 150/40/65/20/20 with mustard and rye croutons with garlic and onion petals	98.00
Delicate meat paste 250/50..... with butter and Brazilian pepper. Served with a sweet compliment and wheat croutons	186.00
Exquisite cheeses' kingdom 180/50..... accompanied by goat cheese with lavender, Gouda cheese with truffle, Norwegian caramel cheese with a salty tinge, Twente cheese bun and classic Brie. Served with seasonal berry	358.00
Assorted vegetables with aromatic herbs 250	88.00
Grilled pickled artichokes 150 with black and green olives combined with Italian capers in aromatic extra-virgin oil	198.00
Bread basket with butter 150/25	38.00
An Italian plateau 260..... accompanied by tender camembert, prosciutto, parmesan cheese and dor-blue cheese. Supplemented with dried tomato capers and olives in combination with caramelized pear	258.00
Roasted assorted Mangalica meat 300/50	258.00

Salads

Salad with eel 250..... avocado and Cherry tomatoes with a salad mix, sweet Yalta onions and aromatic sesame. Dressed with Chile sauce. Served with a crisp decor	298.00
Seafood salad 270..... accompanied by scallops, tiger prawns and eels with citrus and salad mix. Dressed with mango sauce and served with flying fish caviar	368.00
Salad with mangalica meat 280..... and grilled vegetables Served with cheese and arugula	178.00
Greek salad 280..... with a light fresh salad mix, Feta cheese, black olives, grilled artichokes and pine nuts. Dressed with basil sauce	186.00
Author's Caesar 240..... with salted salmon and shrimp	238.00
Salad with mozzarella and tomatoes 280..... accompanied by juicy mango, avocado, pine nuts and capers. Dressed with Pesto sauce	198.00
Pink tuna salad 280..... with notes of herbes de Provence Served with tomatoes, cucumber petals, avocado, mushrooms, string beans and a mix of lettuce. Dressed with olive oil and mustard-honey sauce.	258.00
Warm roastbeef salad and grilled vegetables 280 Decorated with parmesan petals. Dressed Pesto sauce	228.00
Salad with tender Burrata cheese 250 combined with lettuce, almond petals and caramelized pear. Dressed with mango-mustard sauce	268.00
Author Caesar salad 270 with warm grilled chicken and fried bacon	198.00
Grilled tender beef salad 250 with light fresh salad mix, Cherry tomatoes, vegetable chutney and sesame. Dressed with Micholas sauce. Dressed with sweet Yalta onion laces and chilli peppers	198.00
Salad with salted salmon 260 with avocado, mild Mascarpone cheese accompanied by tiger prawns. Served with a crisp decor.	318.00



Hot starters

Grilled eggplant fillet 200/40 fillet with a succulent veal, selected white mushrooms in a perefect combination with Mozzarella cheese. Served with a light salad mix and vegetables	216.00
Rolls of golden creamy pancake 150/50/15 with stewed spinach accompanied by pine nuts and Parmesan cheese. Served with Thymiano sauce and Cherry tomatoes	148.00

First courses

Cream-soup with mushrooms 300/10 Served with wheal croutons	118.00
Light chicken broth 300..... with noodles and quail egg, aromatic herbs	88.00
Mangalitsa goulash soup with sweet onions and chilli pepper	118.00
Fish consomme with spicy vegetables 280	218.00
Author's Galician borsch 280 served with veal rib	108.00
Vegetable soup 250..... with Provence-style mangalitsa meat	96.00





Garnishes

Cheese croquettes 150.....	98.00
Grilled vegetables 150.....	78.00
Mashed potatoes 150.....	58.00
Risotto with Parmesan cheese 150.....	68.00
Succulent couscous 200..... with Parmesan cheese	68.00
Fried homemade potatoes 200.....	68.00
Boiled broccoli with butter 150.....	78.00



Paste & Varenyky

Fettuccine with pink salmon 300..... and spinach petals. Served with cream sauce, Parmesan cheese	198.00
Veal fettuccine 300..... and mushrooms in cream and parmesan sauce served with Cherry tomatoes	188.00
Vegan buckwheat noodles 250/100..... with vegetables and celery puree	186.00
Mangalitsa varenyky 200/50..... with onion laces and mushroom sauce	118.00
Varenyky with potatoes 200/50/50..... Garnished with golden onion, mushrooms and sour cream	98.00
Banosh with mushrooms 200/50/15..... in cream sauce and Carpathian cheese	118.00



MAIN DISHES

Fish & Seafood

Dorado on a coconut tomato pillow 250/80..... Served with juicy lemon and fragrant thyme	328.00
River trout fillet 100/100/20..... with fricasse vegetables. Served with lemon	228.00
Grilled tuna fillet (100g)..... served with saffron sauce	296.00
Sea Bass fillet 180/70/30..... accompanied by cauliflower puree	286.00
Grilled salmon steak (100g)..... Served with yogurt sauce and lemon	218.00
Plateau of tiger prawns 150/110..... in accompanied by notes of thyme on a fruit bedding	398.00

Lamb & Veal

New Zealand lamb rack 150/70/40..... with mashed celery and carrot and eggplant medallion	680.00
Gentle young grilled veal 150/50/25..... with blueberry-raspberry sauce and noble Gorgonzola cheese	298.00
Veal medallions 150/100/45..... with young spinach petals and Cherry tomatoes	328.00
Veal fillet in wok style 150/200..... glazed with unagi sauce and celery and beet puree	298.00
Veal fillet in cherry sauce 150/75/30..... Served with a light mix of leaf salad with Parmesan cheese and almonds	298.00

Beef

Royal Steak (100g)..... with the aroma of herbs	168.00
Cherry tomato steak 200/50/50/50..... with onion flavored with thyme and mushroom sauce	318.00
Pepper steak 200/15/50..... with Chili pepper and pepper sauce	328.00
Beef medallions 150/75/50..... with white mushrooms served with cream sauce	298.00

Sauce

Cranberry 50.....	18.00	Dip-tomato 50.....	20.00	Barbecue 50.....	20.00
Blue cheese 50.....	24.00	Caesar 50.....	24.00	Creamy 50.....	20.00
Cocktail 50.....	18.00	Mustard 50.....	20.00	Spicy 50.....	20.00





MAIN DISHES

Game & Pork

Wild game saute 150/100/100 with vegetables and mushrooms. Served with couscous Parmesan cheese and pine nuts	218.00
Grilled pork-loin 200/50 with aroma of thyme. Served with mushroom sauce	198.00
Steak 200/50/50 with vegetable and mushroom saute. Served with BBQ sauce and pink pepper	198.00
Mangalica meatball 150/110 on a bedding pumpkin and potato puree	198.00
Mangalitsa steak 150/100/50 Served with young peas puree and mushroom sauce	228.00

Poultry

Chicken roll 130/50/150 with bacon, rosemary and Parmesan cheese. Served with cream cheese sauce and vegetable ratatouille	188.00
Chicken breast 200/100/50 stuffed with ham and Gorgonzola cheese on a tomato bed with Parmesan sauce	198.00
Grilled chicken steak 200/50 with Chili sauce	146.00
Duck breast fillet 110/150/40 with wine pear and red wine sauce	298.00

Desserts

Author's cheesecake "Chicago" 150/50 with strawberry sauce	98.00
Chocolate fondane "Hollywood Star" 200 with ice-cream and cherry sauce	148.00
Varenyky with cherries 200/50	138.00
Cheese strudel with vanilla-poppy sauce 150/80	118.00
Apple tart Tatin with vanilla ice cream 200/50 and almond petals	98.00
Author's pear with cheesecream 160/30 with wine sauce	128.00
Profiteroles with vanilla cream 150/30 and hot chocolate	108.00
Set of mini desserts 200	148.00



Our drinks

Uzvar 250	25.00
Fresh cranberry drink 250	25.00
Lemonade 250	25.00

Fresh juice

Orange 250	90.00
Beet 250	38.00
Grapefruit 250	98.00
Pineapple 250	170.00
Lemon 250	100.00
Carrot 250	60.00
Celery 250	100.00
Grape 250	125.00
Apple 250	78.00

Milk cocktails

Milk 290	58.00
Chocolate 300	75.00

Fruit cocktails

Mojito 340	60.00
Berry 340	75.00
Strawberry 340	75.00



Soft drinks

Sandora juice in assortment 250	25.00
PEPSI water 330/500	35.00/40.00
7-UP water 500	45.00
Borjomi in glass bottle 500	65.00
Morshynska Premium water still/lightly carbonated water 500	48.00
Truskavetska water in assortment 500	45.00
Truskavetska water in assortment 330	38.00
Tonic 500	45.00
Red bull 250	68.00
Morshynska Premium water Still/lightly carbonated water 750	68.00

Coffee

Espresso 35	35.00
Americano 120	35.00
Caffein-free 30	35.00
Latte coffee 30/150	45.00
Latte makiato 30/150/10 and choice of syrup	48.00
Capuccino 30/120	42.00
Cacao 200	42.00
Iced coffee Frape 250	45.00
Glace 100/20/50 coffee, syrup, ice-cream	48.00
Irish coffee 100/20/20/30 coffee, syrup, whisky, cream	72.00

Newby Tea

English breakfast	45.00
Earl Grey	45.00
Green sencha	45.00
Jasmine flowers	45.00
Ginger with lemon	45.00
Mango and strawberry	45.00
Milk oolong	45.00
Pepper mint	45.00
Roibos breakfast	45.00

Hrushevskyi tea

40 herbs	45.00
Berry raspberry, blackberry, bilberry, apple, pear	45.00

Tea set

Crispy duo of vanilla sable 300 and almond biscotti. Decorated with fruit chips and caramelized hazelnuts. фундуком. Served with dried fruits, honey and jam	138.00
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Alcoholic drinks



Home-made brandy from Lviv

Lviv home-made brandy is a 100% natural, certified product produced at its own plant - Absolute Standard Plant (Horodok town of Lviv region)

Vyshniak 50.....	38.00	Honey with pepper 50	38.00
Walnut 50	38.00	Medivka 50	38.00
Hrushivka 50	38.00	Strawberry 50	38.00
Oak 50.....	38.00	12 herbs 50	38.00
Exotic 50	38.00	Khrinivka 50.....	38.00
Cranberry 50	38.00	Blueberry 50.....	38.00
Kalhanivka 50.....	38.00	Dried plum 50.....	38.00
Forest berry 50	38.00	Apple 50.....	38.00
Citrusivka 50.....	38.00	Ginger 50.....	38.00

"Old Lviv" Liqueurs

Tiramisu 50	42.00
Old Lviv 50	42.00
Chocolate 50	42.00
Coffee 50.....	42.00
Orange 50.....	42.00
Carpathian 50	42.00
Cherry 50.....	42.00

Bitters

Absent Ksenta 50	145.00
Becherovka 50	68.00
Martini Bitter 50	55.00
Amaro Montenegro 50.....	98.00
Aperol 50	88.00
Egermeister 50	98.00

Horilka Premium Standard

Classic 50/500	35.00/350.00
Night Lviv Clear 50/500.....	35.00/350.00
Night Lviv Black 50/500.....	35.00/350.00
Premium 50/500	40.00/400.00

Horilka

Absolute Swedish 50/700 in assortment	75.00/1050.00
Finland 50/500 в асортименті	75.00/750.00
Grey Goose 50/1000.....	118.00/2360.00

SCOTTISH WHISKY Blend

William Lawson's 50.....	68.00
Dewar's White Label 50	88.00
Dewar's 12 Y.O. 50	135.00
Chivas Regal 12 Y.O. 50.....	190.00
Chivas Regal 18 Y.O. 50.....	325.00

SCOTTISH WHISKY Single-malt

Glenlivet 12 Y.O. 50	238.00
Glenfiddich 12 Y.O. 50.....	200.00
Macallan Sherry Oak 12 Y.O. 50.....	318.00

AMERICAN WHISKY

Jack Daniels 50	128.00
Jim Beam /Original 50	108.00
Jim Beam / Red Stag 50.....	108.00

IRISH WHISKY

Jameson (Blended) 50	128.00
The Irishman (Single-malt) 50.....	218.00

Brandy

Uzhhorodskiyi 5 * 50	65.00
Tysa 6 years 50.....	128.00
Sandeman, Imperial 50	78.00
ArArAt 5* 50	98.00
ArArAt Akhtamar 50	168.00
JP. Chenet French X.O. 50.....	108.00

Gin

Bombay Sapphire 50.....	108.00
Old St Andrews Dry 50	98.00

Cognac

Martell V.S. 50.....	168.00
Martell V.S.O.P. 50	200.00
Hennessy V.S. 50	168.00
Hennessy V.S.O.P. 50	278.00
Hennessy X.O. 50.....	698.00
Courvoisier V.S. 50	168.00
Courvoisier V.S.O.P. 50	200.00
Courvoisier X.O. 50.....	578.00
Camus V.S. (France) 50	200.00

Tequila

Olmecca Blanco 50.....	98.00
Olmecca Gold 50	108.00

Rum

Zacapa 23 50	308.00
Bacardi 8 Y.O. 50.....	108.00
Bacardi Carta Blanca 50.....	68.00
Bacardi Carta Negra 50.....	78.00
Bacardi Carta Oro 50	75.00
Oakheart Original 50.....	65.00

Grappa, Calvados

Lviv Calvados 50.....	48.00
Lviv Grappa 50	48.00
Invecchiato Libarna 50.....	98.00
Blanche de Normandie. Eau de Vie de Cidre 50.....	148.00

Vermouth

Martini Riserva Ambrato 50	75.00
Martini Riserva Rubino 50.....	75.00
Martini Bianco 50	48.00
Martini Rosso 50.....	48.00
Martini Extra Dry 50.....	48.00
Martini Rosato 50.....	48.00

Liqueur

Baileys 50	128.00
Kahlua 50	128.00
Malibu 50	85.00
Sambuca Ramazzotti 50.....	85.00
Vana Tallinn 50	95.00
Sheridan's 50.....	165.00
Cointreau 50	85.00
Tatratea Original 50.....	148.00

Beer

Burgomistr Golden Ale 330	49.00
Burgomistr Golden Ale 500	69.00
Burgomistr Black 330.....	38.00
Burgomistr Black 500.....	58.00
Burgomistr Lager 330.....	38.00
Burgomistr Lager 500.....	58.00

Beer snacks

Basturma 50	80.00	Pork in sesame seeds 100/50 ..	96.00
Sujuk 50	80.00	with Dip Tomato sauce	
Prosciutto 50	80.00	Grissini 200/50.....	108.00
Chicken nuggets 150/50.....	80.00	of melted cheese with cream sauce and herby aroma	
with "Cocktail Sauce		Chicken mini sausage	108.00
Chicken wings 240/50/20.....	148.00	150/50/5 with french sauce and chilli pepper	
with tomato dip to a special recipe			
Aroma croutons 150/5.....	48.00		
with chilli pepper			

