

CHALET EQUIDES

Black truffle

1

120

Minimum order from 2 g.

CRUDO BAR

Oyster Gillardeau Special №2

Output, g
1ps./15/25

Price, uah
345

Oyster Fin de Claire №1

1ps./15/25

255

Salmon Crudo with mango chutney

150

655

Tuna tartare with guacamole & shiso sauce

90/60

675

Beef tartare on gratin with bone marrow

80/70/250

695

Duck fillet carpaccio with parmesan

190

545

Lard Crudo

120/60/40/20

430

Ukrainian lard, lard cured in spices, lard in paprika with dark bread, horseradish, mustard, chili pepper, gherkins & garlic

APPETIZERS

NEW! Duck pate with onion confit

180/30/70

550

Prosciutto & bresaola with chili olives, grissini with parmesan

185

750

Assortment of cheese with truffle honey

250

795

Parmesan, gorgonzola, moliterno with truffle, goat cheese, brie

NEW! Octopus ceviche with apples & jalapeno pepper

185

950

Pani puri with eel

160

895

Vitello Tonnato with salmon caviar

180

675

Strachatella with salmon caviar & homemade pita

155/60

875

Guacamole with homemade pita

140/60

655

Bruschettas Assortment

with strachatella & cherry tomatoes; with prosciutto,

220

695

olive topinade & sundried tomatoes,

with shrimps & guacamole

CHALET EQUIDES

SALADS	Output, g	Price, uah
Mixed green salad with fried shrimp, avocado, cherry tomatoes & pine nuts	165/40	745
NEW! Salad with octopus, scallop & sweet potato	315	1250
Salad with eel, cherry tomatoes, avocado & nut dressing	250	795
Salad with chicken fillet sous-vide, romaine salad, bacon, cherry tomatoes & parmesan	180/50	405
Salad with roastbeef, strachatella & aioli sauce	220	755
NEW! Salad with baked pumpkin, persimmon & gorgonzola mousse with honey mustard sauce	200/40	490
HOT APPETIZERS		
NEW! Foie gras with spicy berry sauce	100/50/25	1350
Baked eggplant with eel & creamy parmesan mousse	150/40	850
NEW! Zucchini fritters with lightly salted salmon , hollandaise sauce & salmon caviar	150/90/40/3	870
SOUPS		
NEW! Cream soup with roasted pepper & vegetables, pumpkin seeds	340/20/10	350
Tomato seafood soup with addition of Cointreau liqueur <i>Octopus, scallop, shrimps, salmon</i>	350	850
NEW! Cream soup of porcini mushrooms with parmesan mousse	280/25	475
Borscht CHALET EQUIDES <i>with donuts, sour cream & smoked pear</i>	300/50/70	350
BREAD FROM OUR OWN BAKERY		
Homemade bread basket <i>with melted butter</i> <i>Buckwheat bread, bread with sundried tomatoes, bread with flax seeds, grissini with parmesan</i>	210/30	195
Italian bread with sundried tomatoes & rosemary	100	65
Bread with baked garlic, parmesan & herbs	100	65
Sourdough bread with flax seeds	100	35
Buckwheat bread	100	25
Homemade pita	1 pc.	50
Grissini with parmesan & herbs	100	145

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CHALET EQUIDES

PASTA & RISOTTO	Output, g	Price, uah
Baked pasta with pancetta & strachatella	280	560
Tagliatelle Tartufo in a cheese wheel	270	580
Risotto Nero with shrimps & scallop	300	985
NEW! Risotto with porcini mushrooms & ering chips	250	695
FISH & SEAFOOD		
Chilean sea bass with grilled romaine & grilled artichokes	150/30/40	2350
Salmon with sautéed spinach and salmon caviar* <i>*at your choice: steamed or grilled</i>	120/60/40/5	1250
Trout fillet with broccoli, cauliflower & bisque sauce	120/130/45	925
NEW! Tuna steak with broccoli & lime	110/60/30	715
Sautéed seafood served with caviar sauce <i>octopus, shrimp, scallop, Chilean sea bass, salmon</i>	280/50/5/30	2150
Grilled Tiger shrimps with fried avocado	175/90/20/30	1100
MEAT & PAULTRY		
NEW! Ossobuco with truffle polenta	270/170	995
Veal medallions in pancetta with sweet potato puree and wasabi <i>served with green pepper sauce</i>	160/140/30	975
CHALET EQUIDES Burger <i>served with potato/sweet potato and homemade barbecue sauce</i>	380/115/30	595
Veal cheeks with vegetables confit	150/200	595
NEW! Duck leg confit with cherry sauce & oear marinated in red wine	180/80/40	825
Duck fillet with baked peach, burnt orange and citrus sauce	180/195	765
Semi-roasted chicken with grilled salad	250/60/50	545

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STEAKS

NEW! Striploin steak (Japan, F5 Wagyu)*

**weight dish, the price is indicated for 100g of meat prepared for cooking*

Output, g Price, uah

100/40/20/25 2760

NEW! Florentine T-bone steak (Italy)*

**weight dish, the price is indicated for 100g of meat prepared for cooking*

100/40/20/25 1250

NEW! Ribeye steak (USA, prime)*

**weight dish, the price is indicated for 100g of meat prepared for cooking*

100/40/20/25 1150

Ribeye steak (Argentina)*

**weight dish, the price is indicated for 100g of meat prepared for cooking*

100/40/20/25 650

NEW! New York steak (USA, choice)*

**weight dish, the price is indicated for 100g of meat prepared for cooking*

100/40/20/25 875

SIDE DISHES

Vegetables confit with yogurt sauce

Parsnip, parsley root, carrot, topinambur

240/40/30 350

Grilled Vegetables

zucchini, tomatoes, sweet peppers, mushrooms, eggplant

180 295

Pearl porridge with coffee & celery puree

200/60 250

Baked sweet potato with feta cheese and pesto sauce

140/40/15 470

Fried potatoes with porcini mushrooms

200/40 285

Smashed potatoes with melted homemade butter

150 200

DESSERTS

NEW! Mille-Feuille with custard & raspberry coulis

110/20/10 290

NEW! Pumpkin crème brulee

150/10 250

Pistachio tiramisu

150 450

Cheesecake with melon sorbet

220/50/10/20 450

Chocolate fondant Chalet Equides

with vanilla ice cream

90/50 350

Tubes with condensed milk

1pc. 125

Chocolate roll with walnuts

candied ginger, mint, lime zest & chili pepper

45 125

Homemade ice cream / sorbet

50 95

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