

## SALADS

- From backyard for our kin** **92**  
*Made of crisp cabbage, apple, carrot, cucumber and onion. Dressed with fragrant oil.* 250 g
- Aunt's Hanna fur coat** **139**  
*Filling salad made from boiled vegetables, herring and onions. Covered with domestic mayonnaise sauce and farm cheese.* 270 g
- Forest mushrooms salad** **147**  
*Cutting of white mushrooms, chanterelles, flavored with marinated onion. Seasoned with unrefined oil and sprinkled with pumpkin seeds.* 240 g
- Pumpkin salad with smoked ham** **127**  
*Sweet and spicy pieces of pumpkin with smoked ham, Carpathian cheese and fresh salad. Covered with tomato sauce, sprinkled with pumpkin seeds.* 200 g
- Plate of Olivie's salad** **138**  
*Meat salad of cooked vegetables, home raised eggs and pickled onions. Dressed with mayonnaise sauce.* 225 g
- Vinegrette with mushrooms** **129**  
*Salad mix made of boiled vegetables, sauerkraut, onions and pickled mushrooms. Well covered with fragrant oil.* 260 g
- Chicken salad** **127**  
*Get pleasure of this salad which made of fresh vegetables, carpathian salted mushrooms and radish, coupled with cheese (from our own cheese dairy).* 250 g
- Mizeria** **126**  
*Mixed vegetables in a great combination with carpathian cheese «Budz». Covered with oil.* 170 g
- Cabbage in a jar** **104**  
*Sourced cabbage according to the ancient recipe with clove, cowberries and fresh onions. Mixed with oil.* 350 g

## VILLAGE TASTES

- Tiny sprat** **94**  
*Freshly-boiled potatoes, served with pickled sprat, domestic onions, dressed with sunflower oil.* 220 g
- Studynets** **142**  
*Nourishing aspic with smoked pork* 400 g
- Salted plateau** **124**  
*«Salty salo (cured fatback) for the brave guys. Served with green onions and mustard.»* 170/30 g
- Pickled Vegetables** **143**  
*A generous serving of multi-salt and marinades from our cellar.* 500 g
- Raw goodies** **147**  
*A large portion of raw meat delicacies.* 180 g
- Cossack's «oseledets»** **112**  
*Pickled herring. Served with potatoes and onions.* 220 g
- Farm cheeses from our dairy** **192**  
*Best company for your wine.* 250 g
- Meat delicacies** **265**  
*A large portion of cold, smoked meat – our own production. Served with watercress sauce.* 395 g
- True mushrooms** **158**  
*Marinated white Carpathian mushrooms with onions.* 220 g



## FIRST COURSES

- Chicken soup** **93**  
*Farm chicken broth, homemade noodles and eggs.* 420 g
- Mushroom soup** **134**  
*Rich, from real white mushrooms, vegetables, onions and dough. Served with knedlyky (steam dough).* 420 g
- Bohrach – shepherd's food** **132**  
*Spicy, rich goulash of lamb, veal and smoked meat. Dressed with red pepper.* 400 g
- Hutsul's communion** **108**  
*Strong red borscht (with meat), dressed with good sour cream and 350/50 g garlic. Served in homemade bread, baked in a wood-fired oven or in a deep bowl.*

## SIDE DISHES

- Peas porridge** **87**  
*Tender pea's mix stewed in sauce (made of lemon and garlic).* 230 g
- Crushed potato chips** **63**  
*Mashed potatoes dressed with butter.* 290 g
- Vegetables – just from the garden** **146**  
*Grilled vegetables. Served with unforgettable wine sauce.* 260/40 g
- Dzubachka's beans** **104**  
*Long beans stewed with mushrooms in domestic cream.* 200 g
- Fried potatoes** **107**  
*Chopped potatoes with onions and lard, fried on cast-iron frying pan.* 350 g
- Baked karchohy (kind of potatoes)** **82**  
*Spicy potatoes baked on real fire to a golden crust. Served with brynza (sheep cheese) souce.* 170/50 g

## OUR VARENYKY

**IF YOU EAT THESE VARENYKY YOU WILL ALWAYS BE HEALTHY AND WEALTHY!**

- Varenyky with sauerkraut** **89**  
*Covered with steamed onions. Served with domestic sour cream.* 300 g
- Varenyky with potatoes and sauce with white Carpathian mushrooms** **106**  
*Served with melted butter.* 280 g
- Varenyky with mutton and cilantro** **132**  
*Served with melted butter and vinegar.* 300 g
- Varenyky with cheese and herbs** **117**  
*Served with melted butter and homemade sour cream.* 300 g
- Sweet Varenyky** **142**  
*Varenyky with cherries and poppy. Served with domestic jam.* 300 g
- Makitra of varenyky** **423**  
*Generously like for ourself! With butter or stewed onion. Served with sour cream.* 1100/100 g



**BEST RESTAURANT OF UKRAINIAN CUISINE 2015**  
**FINALIST 2016/2017**

# TASTY SAUSAGES

WHAT IS THE PARTY  
WITHOUT WURST?

<b>Blood sausage</b> <i>Appetizing sausage made of blood, generously stuffed with haslet, buckwheat and shkvarky (fried bacon). Fried in the pyets. Served with horseradish salad.</i>	<b>112</b> 200/50 g
<b>Ram's curls</b> <i>Served with savoury horse-radish.</i>	<b>139</b> 100/50 g
<b>Made of mangalytsia</b> <i>Dish which made of meat of wild pig.</i>	<b>173</b> 200/50 g
<b>Fumed home made sausages</b> <i>Meat of special species of pigs. Served with vinegar horse-radish. This dish perfectly fit for two persons.</i>	<b>146</b> 190/50 g

## CARPATHIAN DISHES

STEWED IN PYETS (WOOD-FIRED OVEN)

<b>Staffed peppers</b> (by weight) <i>Stewed peppers in great combination with mushrooms and meat for 100 g filling.</i>	<b>53</b> for 100 g
<b>Ribs with cabbage</b> <i>Smoked pigs' ribs covered with stewed sauerkraut.</i>	<b>149</b> 350 g
<b>Hen with cream</b> (by weight) <i>Domestic chicken which was stewed all night in creamy sauce.</i>	<b>76</b> for 100 g
<b>Those that grow in earth</b> <i>Carpathian white mushrooms honey fungus and chanterelle mushrooms are picked this year in mountain forests. Baked in pyets (kind of oven on wood with real fire) with onions in heavy cream, Covered with Hutsul cheese «Budz».</i>	<b>187</b> 200 g
<b>Pot of chanach</b> <i>Stewed vegetables, beans, meat in cast-iron caldron.</i>	<b>134</b> 400 g
<b>L'ubchyky-Holubchyky</b> <i>Cabbage rolls with rice and meat. Stewed in oven. Served with fried white mushrooms and carpathian mushrooms.</i>	<b>116</b> 220/100 g
<b>Shpyndra! (which ate our ancestors)</b> <i>Juicy boar's brisket stewed with beetroot's kvass. It's really ancient recipe which was dated by 1791.</i>	<b>192</b> 350 g
<b>Potato Casserole</b> <i>Pancake made of grated potatoes and baked in oven. Served with grated buffalo cheese or with sauce made from white mushrooms according to your own choice.</i>	<b>132</b> 330 g
<b>Little yeanling in the herbs</b> (by weight) <i>Stewed with mountain spices. Served with potatoes and plum sauce.</i>	<b>154</b> for 100 g
<b>Taste of childhood</b> <i>Smashed potatoes with stewed poultry or lamb meat.</i>	<b>138</b> 300 g
<b>Fresh-dish-food of our ancestors (it also called Lotsi)</b> <i>Fresh pieces of meat which stewed with onions in a wood-fired stove.</i>	<b>197</b> 230 g
<b>Big raw with big horns</b> <i>With freshly stewed vegetables and beans. Served with spicy sauce.</i>	<b>257</b> 300 g
<b>King of mushrooms from the local mountains</b> <i>Enchanting combination of mushrooms, carpathian truffle with creamy-mushrooms ice-cream dressed with sauce which made from white mushrooms. The author's dish of gourmet cuisine.</i>	<b>243</b> 220 g
<b>Gutsul's banosh</b> <i>Corn porridge, cooked with homemade sour cream. Served with mushroom sauce and sheep cheese.</i>	<b>127</b> 200/80/25 g

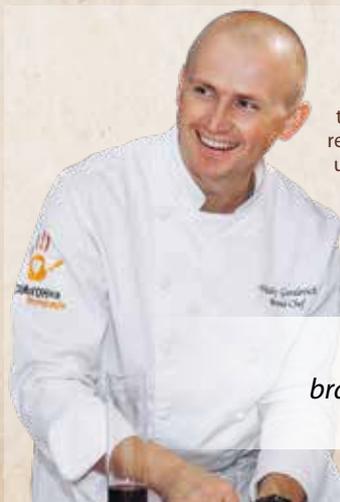
# FIRE PIT

BY WEIGHT

<b>Baked chicken</b> <i>half chicken, marinated according to the Galician recipe. Served with tomato and garlic sauce.</i>	<b>126</b> for 100 g
<b>Ram on a stick</b> <i>Freshly-milled lamb. Baked in oven. Served with refreshing sauce.</i>	<b>153</b> 150/40/30 g
<b>Carpathian trout</b> <i>The whole nicely baked fish. Served with cream sauce, which perfectly emphasizes the most delicate tastes.</i>	<b>129</b> for 100 g
<b>Kostytsya</b> <i>Fine piece of pork meat. Served with baked potatoes and sauce of cowberries.</i>	<b>128</b> for 100 g
<b>Rack of lamb</b> <i>Crispy crust and tender lamb created very good taste which is hard to forget. Cooked on open fires. Served with plum sauce.</i>	<b>234</b> for 100 g
<b>Veal on a fire</b> <i>Nice piece of roasted veal. Served with plum sauce.</i>	<b>169</b> for 100 g
<b>Generous Hutsuls treatment</b> <i>Great portion for great company which consist of meat, pickled and grilled vegetables.</i>	<b>874</b> 800/400/60 g

## A LITTLE BIT OF SOMETHING SWEET

<b>Our own ice-cream with bees pollen</b> <i>Ice-cream covered with acacia's honey. Served with bees.</i>	<b>89</b>
<b>Ice-cream with marmalade</b> <i>Great portion of creamy ice-cream with different jams (according to your choice).</i>	<b>146</b>
<b>Sweet figs on the snow</b> <i>Juicy pear with caramel, chocolate and cream.</i>	<b>154</b>
<b>Apple pancakes</b> <i>Delicious pancakes covered with apples, berries and cinnamon.</i>	<b>97</b>
<b>Cheese pancakes</b> <i>Very tasty pancakes with tender domestic creamy cheese and dietary ricotta cheese.</i>	<b>116</b>
<b>Honey cake</b> <i>Cake made of honey, covered with sour-cream sauce. Served with honey caramel.</i>	<b>108</b>
<b>Black mountain</b> <i>Unusual combination of dark chocolate and salted caramel.</i>	<b>106</b>



The best, because it's Ukrainian! Serving the table with delicious dishes of Ukrainian cuisine to the representatives of the European community in Brussels, I have realized how tasty our cuisine is, and it is still unknown to foreigners, invaluable by world. We will try to change that in our menu. We are proud of the history of our ancestors, our divine black soil and hard-working Ukrainian chefs. Glory to Ukraine! Bon appetit!

**Vatalii Huralevych**  
brand-chief of restaurant chain  
'SAMoGONna restoratsia'