

# MENU

## SALADS

### Cabbage salad (280 g)

With a vitamin apple and onion. Dressed with aromatic oil 112.00

### Plate of Olivie salad (250 g)

With smoked meat of the Mangalica 147.00

### Pickled milk mushrooms (240 g)

With sour cream and pickled onions 143.00

### A chest full of 'fur coat' ("Shuba") (270 g)

"Shuba" (Fur coat) salad of boiled vegetables and herring, with snail caviar 148.00

### Mizeria (200 g)

Fresh vegetables, combined with soft young sheep cheese from our own polonyna 139.00

### Vinegrette with mushrooms (300 g)

### Yazykata khveska (260 g)

With stewed tongue, beans and cottage cheese. Dressed with cream sauce 164.00

### Beetroot salad (250 g)

With Rakhiv sheep cheese and honey-mustard dressing. Served with snail caviar 137.00

### Mushroom salad (270 g)

Salad of wild mushrooms with pickled onions 168.00

### Chicken salad (200 g)

Mix of fresh vegetables, lettuce, farm eggs and croutons. Dressed with green onion sauce. 146.00

### Sauerkraut in a jar (290 g)

Cabbage fermented according to an old recipe with beech mushrooms and fresh onions 119.00

## RURAL TASTES

### Nice salted lard (150/30 g)

Three types of homemade pig lard (Tiutkiv 172.00

### Plate of pickled vegetables (400 g)

A generous serving of pickles and marinades from our cellar 186.00

### Studynets (400 g)

Dense aspic of wild pig meat 225.00

### Fish parade (250 g)

Pickled freshwater fish and herring, served with potatoes 193.00

### Meat delicacies. From our smokehouse (290/50 g)

A large serving of meat smoked delicacies. Served with beetroot and horseradish salad 318.00

### Farm cheeses from our dairy (Ternopil) (200/60 g)

The best company to your wine 246.00

### Favorite sausages (180 g)

Air-dried meat sausages, not purchased 214.00

### True mushrooms (110 g)

Carpathian porcini mushrooms (harvest of 2019) marinated with onions. 157.00

## FIRST COURSE

### Chicken soup (420 g)

Broth of farm chicken with organic noodles. Served with boiled egg 129.00

### Bohrach – shepherds' food (400 g)

Dense goulash soup of lamb and veal. With hellish hot pepper 158.00

### Mushroom soup (420 g)

Made with true porcini mushrooms. Cooked on cream. Served with knödel (boiled dumplings) and garlic. 162.00

### Hutsul's communion (350/50 g)

Legendary borscht with meat. Served in baked bread, with sour cream and garlic 143.00

## SIDE DISH

### Mashed potatoes (290 g)

Farm potatoes, well mashed, with butter 93.00

### Porridge from the chef (300 g)

Pearl porridge, stewed in an oven with porcini mushrooms 89.00

### Fried potatoes (300 g)

Chopped potatoes with onions and lard. Served on a cast-iron frying pan with cheese Budz 118.00

### Vegetables – just from the garden (350/40 g)

Baked on an open fire. Served with wine sauce 152.00

### Baked karchohy (potatoes) (170/50 g)

Potatoes, baked in a fire pit. Served with machanka (sauce) of brynza 97.00

## OUR VARENYKY

**If you eat these varenyky you will always be healthy and wealthy!**

### Varenyky with potatoes (280 g)

Served with sauce of porcini mushrooms 152.00

### Varenyky with mutton and cilantro (300 g)

Served with vinegar 174.00

### Varenyky with rabbit meat (300 g)

Dressed with butter 193.00

### Varenyky with cheese and herbs (300 g)

Served with homemade sour cream 157.00

### Makitra of varenyky (1100/100 g)

Generously, as for ourselves! With butter, served with sour cream 608.00

### Sweet varenyky (300 g)

With juicy cherries 176.00

## CARPATHIAN DISHES

### STEWED IN PYETS (WOOD-FIRED OVEN)

**Staffed peppers** (for 100 g)  
With grilled meat of the Mangalica and mushrooms, stewed in creamy tomato sauce 94.00

**Little lamb in the herbs** (for 100 g)  
Stewed with mountain spices. Served with potatoes, and plum sauce 172.00

**Chanakhi with pork** (400 g)  
Cooked in a cast-iron pot with vegetables and beans 197.00

**Carpathian trout** (for 100 g)  
Whole trout, well-baked in sour cream 124.00

**Vertykhvosty** (250 g)  
Stewed delicacies - calf tails. Served on corn porridge 216.00

**Those that grow in earth** (250 g)  
Porcini mushrooms and beech mushrooms, picked up this year in mountain forests. Cooked in cream on an open fire 229.00

**Shpundra! (Which our ancestors ate)** (350 g)  
Fried pork stewed in beet kvass. Served in baked bread 282.00

**Haizy-bubel with meat (Potato pancake)** (400 g)  
Pancake with smoked meat. Sprinkled with cheese from our creamery 208.00

**Great haizy-bubel (Potato pancake)** (350 g)  
Pancake made of grated potatoes. Baked in an oven on an open fire. Served with mushroom sauce 193.00

**Fresh meat with young cheese** (280 g)  
Roasted meat of the Mangalica, baked with cheese on a cast-iron frying pan 265.00

**Ukrainian snails** (200 g)  
Served in savory cherry plum sauce 254.00

**Gutsul's banosh** (200/80/25 g)  
Served with sauce of porcini mushrooms and Carpathian brynza 169.00

**Taste of childhood** (300 g)  
Mashed potatoes with stewed meat (of your choice) 186.00

**Hen with cream** (for 100 g)  
Domestic chicken that is stewed all night 108.00

**Sheep on buckwheat** (330 g)  
Appetizing lamb chops, stewed in sour cream. Served on buckwheat porridge 231.00

**The tongue will lead to Kyiv** (220 g)  
Gentle beef tongue, stewed with cream 247.00

**Rabbit in cream** (for 100 g)  
Rabbit leg, cooked in a sauce of brynza on an open fire 192.00

**Lubchyky-Holubchyky** (220/100 g)  
Cabbage rolls with rice and meat. Stewed in the oven all night. Served with sauce of Carpathian porcini mushrooms. 189.00

## TASTY SAUSAGES

### What is the party without wurst?

**Smoked homemade sausages** (190/50 g)  
From our smokehouse 198.00

**Sausages of ram** from polonyna (Rakhiv) (100/50 g)  
Served with strong horseradish 203.00

**Blood sausage** (200/50 g)  
An appetizing blood sausage, generously stuffed with meat, buckwheat and pork rinds 184.00

## FIRE PIT

### BY WEIGHT

**Pork ribs in prunes sauce** (for 100 g)  
Roasted on an open fire 112.00

**A piece of catfish** (for 100 g)  
Soft fillet of fish, baked on an open fire. Served with cream sauce 137.00

**Baked chicken** (for 100 g)  
Served with tomato and garlic sauce 134.00

**Ram on a stick** (150/40 g)  
Fresh minced meat of mountain ram (sheep), roasted on fire. Served with refreshing plum sauce 215.00

**Mangalica shashlik** (for 100 g)  
It is a wild breed of pigs that are free to graze, and fed on organic feed for 12 months on our farm (Ternopil region) 148.00

**T-bone steak of the Ukrainian bull** (for 100 g)  
Marinated for 21 days 209.00

**Kostytsia** (for 100 g)  
Served with baked potatoes and berry sauce 153.00



RESTAURANT AWARDS  
THE BEST UKRAINIAN  
CUISINE RESTAURANT 2015  
FINALIST 2016/2017/2019