

DEAR GUESTS!

Visit our gastronomic and cultural store.

Celebrate major events and meet with friends at the legendary and sophisticated restaurant “Hutorets on the Dniper”.

We'll make your holiday memorable and delicious.

SPECIALTIES FOR THE BIG COMPANY

dishes must be ordered in advance:

Carp baked	1* kg	610 uah
Turkey baked with apples	1* kg	680 uah
Duck stuffed with banosh and porcini mushrooms	1* kg	920 uah
Fried pork leg with roasted potato	1* kg	760 uah
Fried beef leg with pickled vegetables	1* kg	790 uah
Stuffed pike	1* kg	890 uah
Roasted piglet with buckwheat porcini mushrooms	1* kg	1090 uah
Fried mutton leg with baked vegetables and marinated plums	1* kg	1250 uah

* - served by weight

FAMILY WEEKENDS IN KHUTORETS

Special program every Saturday and Sunday:

- All weekend we serve special weekend dishes from our Chef
- Master class on varenyky (dumplings) cooking, face-painting and dough modeling
- Every Sunday we experience the pottery art together. Adults and children can enjoy this entertainment.

BON APPETIT! WE ARE WAITING FOR YOU!

TASTING SET


Pickled vegetables, forshmak, salted porcini mushrooms, bryndza cheese, herring, jewish salad, boiled pork, lard and homemade bread 950 g 585 uah

APPETIZERS

Sprats on rye bread 130/30 g 109 uah

Jewish salad with rye toasts, bell peppers and green onion 150/60 g 129 uah

Odessa-style pike caviar with toasts and butter 90/50/30 g 326 uah

Paté made of the farm-raised turkey with crusty bread and cherry-cranberry sauce 100/40/40 g 174 uah 

Homemade salted herring with pickled onion and potato 100/100/50 g 154 uah

Crispy toasts of Ukrainian bread with forshmak, pickled cucumbers and homemade tomato juice 150/60 g 138 uah

Farm Cheeses from Carpathians (cheese made of cow, farm-style cheese, cream cheese, khust and seliyskyy ripened cheese) 300/30 g 348 uah

Salted porcini mushrooms with pickled onion 150/50 g 185 uah

Homemade pickled vegetables (tomatoes, green tomatoes, cucumbers, sour cabbage, chilli pepper, plums and garlic) 500 g 175 uah

Homemade boiled pork with mustard and home made adzhyka 150/30/30 g 176 uah

Ukrainian delicacies with spicy croutons (pork sausage, sausage from venison cooked on apricot kernels, dried veal) 130/130/30 g 384 uah

Meat set (homemade boiled pork, beef tongue, baked beef) 300/50/60 g 432 uah 

SALADS

Salad with vegetables and homemade bryndza cheese 270/40 g 158 uah

Roasted vegetables salad with beef 230 g 184 uah

Olivier with homemade smoked Carpathian trout and pike caviar 270 g 198 uah

Olivier with smoked duck fillet and pear 210 g 212 uah

Olivier with smoked turkey and beef tongue 500 g 282 uah

SALO MENU

(lard menu) is served with rye toasts and mustard

Seven types of salo	175/30/100 g	265 uah
Salo «Generalske»	50/30/60 g	95 uah
Salo in spicy adzhyka	50/30/60 g	80 uah
Salo in chili pepper and paprika	50/30/60 g	80 uah
Salo with greens	50/30/60 g	80 uah
Dried belly bacon with black pepper	50/30/60 g	95 uah
Smoked belly bacon	50/30/60 g	95 uah
Salted meat	50/30/60 g	95 uah

DISHES MADE OF UKRAINIAN PREMIUM BEEF

Tartar made of Ukrainian premium beef and porcini mushrooms	150/50 g	298 uah
Rib-ay steak of Ukrainian premium beef	100 g	195 uah
Osso buco with potatoes	350/150 g	318 uah
Premium Beef medallions with grilled cabbage	250/100 g	532 uah 

SOUPS

A pot of red borschch with smoked ribs of mangalica pork (big portion for 2 persons with homemade snacks)	700/100/70 g	287 uah
Red Ukrainian borschch	350/100/50 g	148 uah
Prune and beet quass borschch with forest mushrooms	350 g	148 uah
Green borschch with farm chicken and a quail egg	300 g	148 uah
Spicy borschch with venison and caramelized cowberry	350/100/50 g	176 uah
Ukha (fish soup) made of Dnieper river fish	300 g	174 uah
Yushka (soup) made of three types of mushrooms	300 g	168 uah
Carpathian Bograch with three types of meat, smoked cold cuts, and spicy herbs	350/30 g	182 uah

TRADITIONAL DERUNY


Traditional deruny (potato pancakes) with sour cream and fresh vegetable salad	250/70/50 g	132 uah
Traditional deruny with bacon and pickled tomatoes	200/50 g	152 uah
Traditional deruny backed with porcini mushrooms and sour cream	250/150 g	262 uah
Traditional deruny with red caviar	200/50 g	398 uah

* - gravimetric food



- signature dish

VARENYKY

Five types of varenyky with sour cream (with meat, potatoes, cabbage, hare meat and spinach and chicken)	600/100 g	342 uah 
Varenyky with cabbage and fried onion	250/50 g	128 uah
Varenyky with potatoes in mushroom sauce	300 g	146 uah
Fried varenyky with meat, sour cream and garlic	200/50 g	149 uah
Boiled varenyky with meat and butter	250/50 g	149 uah
Varenyky with hare meat in Carpathian herbs	250/50 g	197 uah
Varenyky with spinach, chicken and mustard honey sauce	250 g	158 uah
Varenyky with seasonal berries and sweet sour cream sauce	250/50 g	134 uah

HOT DISHES

Gutsul banosh with mushrooms and bryndza cheese	300 g	175 uah
Homemade holubtsi (cabbage rolls) - smoked meat wrapped in cabbage leaves	350/50 g	187 uah
Chicken kruchenyky (chicken rolls with mushrooms) in creamy-mushroom sauce	240 g	215 uah
Chicken Kyiv with home made vegetable salad	200/70 g	248 uah
Homemade black pudding with thyme	200/20 g	194 uah
Pork ribs in honey-tomato sauce	700 g	690 uah

HOT FISH DISHES

Tsatsa (crispy fish)	100/30 g	89 uah
Fried crucians	100 g	98 uah
Fried red mullet	100 g	153 uah
Carpathian trout fried on open fire 	100*/30 g	162 uah
Sterlet fried on open fire	100*/30 g	195 uah
Black Sea flounder	100*/30 g	295 uah
Pike perch fillet with vegetable salsa	200 g	325 uah

* - gravimetric food

 - signature dish

GRILLED MEAT DISHES

Grilled chicken
marinated in
garlic saucei **100*/30 g 119 uah**

Juicy chicken shashlik
(on skewers) **200/30 g 195 uah**

Pork neck shashlik with
home made adzhyka
(on skewers) **200/30 g 242 uah**

Rack of veal
with tomato sauce
(on skewers) **200/30 g 365 uah**

Rack of lamb
with tomato sauce
(on skewers) **200/30 g 468 uah**

Rack of roe deer
with chanterelles **190/50 g 586 uah**

Meat set **1190/600/160 g 1875 uah**
(Medallions of premium
beef, pork ribs in honey-
tomato sauce, rack, grilled
chicken, shashlyk of porck
neck, rosted potato, pickles
and sauces)

BREAD BASKET

Home made bread **200/30 g 58 uah**
(loaf of wheat bread, rye,
and malt loaf)

Rye toasts **60 g 35 uah**

SAUCES

Adzhyka, spicy-tomato,
sour-cream - garlic,
mustard - apricot,
barbecue, tartar, pesto **30 g 40 uah**

SIDE-DISHES

Fried potato with onion **250 g 78 uah**

Mashed potatoes
with butter **200 g 67 uah**

Grilled potatoes
with grilled bacon **250/60 g 105 uah**

Baked vegetables
(tomatoes, bell pepper,
onion, egg-plant, squash) **250 g 136 uah**

DESSERTS

Homemade Kyiv cake **120 g 165 uah**

Pear cheesecake **150 g 142 uah**

Chocolate dessert with
salted caramel and
vanilla sauce **110/50 g 138 uah**

Honey pie with
homemade sour cream **120/30 g 125 uah**

Waffle cake **100/20 g 118 uah**

SORBETS / ICE-CREAM

Variety of ice-cream **50 g 52 uah**

