

## DEAR GUESTS!

Welcome to unforgettable and exciting Dniper trips on the boats.

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.

For those who celebrate birthdays we have special presents:  
Kyiv cake and homemade tincture.

## SPECIALTIES FOR THE BIG COMPANY

*dishes must be ordered in advance:*

Carp baked	570 uah
Turkey baked with apples	620 uah
Duck stuffed with banosh and porcini mushrooms	890 uah
Fried pork leg with roasted potato	690 uah
Fried beef leg with pickled vegetables	730 uah
Stuffed pike	820 uah
Roasted piglet with buckwheat porcini mushrooms	990 uah
Fried mutton leg with baked vegetables and marinated plums	1150 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!**

## BLOODY MARY BAR

**Vegetable Bloody Mary  
with pepper tincture** 145 uah

*recommended to vegetable salads  
and olivier salad with smoked turkey  
and veal tongue*

**Spicy Bloody Mary** 145 uah

*recommended to pike caviar,  
squash mousse and salted sea sprats*

**Yellow tomato Bloody Mary  
with rye and cranberry tinctures** 145 uah

*recommended to salo*

**Bloody Mary from Khutorets** 145 uah

*recommended to grilled  
and meat dishes*

**Classic Bloody Mary** 145 uah

*recommended to main dishes*

**Virgin Bloody Mary** 85 uah



## APPETIZERS

**Tasting set** 585 uah  
(pickled vegetables, forshmak, salted porcini mushrooms, bryndza cheese, herring, jewish salad, boiled pork, lard and homemade bread)

**Sprats on rye bread** 109 uah

**Jewish salad with rye toasts, bell peppers and green onion** 129 uah

**Squash spread** 116 uah

**Eggplant caviar with crispy croutons** 132 uah 

**Odessa-style pike caviar with toasts and butter** 326 uah

**Paté made of the farm-raised turkey with crusty bread and cherry-cranberry sauce** 174 uah 

**Homemade salted herring with pickled onion and potato** 154 uah

**Crispy toasts of Ukrainian bread with forshmak, pickled cucumbers and homemade tomato juice** 128 uah

**Farm Cheeses from Carpathians** 296 uah  
(cheese made of cow, goat milk, ovine cheese, farm-style cheese, cream cheese and Ukrainian parmesan)

**Salted porcini mushrooms with pickled onion** 185 uah

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

**Homemade boiled pork with mustard and home made adzhyka** 176 uah

**Lamb sausage marinated in red wine, venison sausage smoked on apricot kernels and sausage made of black boar fed with acorns** 284 uah

**Meat set** 412 uah   
(homemade boiled pork, beef tongue, baked beef)

## SALADS

**Salad of tomatoes, home made cheese and Pesto dressing made of Ukrainian herbs** 146 uah

**Salad with vegetables and homemade bryndza cheese** 148 uah

**Roasted vegetables salad with beef** 184 uah

**Olivier with smoked turkey and beef tongue** 272 uah 

\* - gravimetric food

 - signature dish

## SALO MENU

(lard menu) is served with rye toasts and mustard

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

## DISHES MADE OF UKRAINIAN PREMIUM BEEF

Rib-ay steak of Ukrainian premium beef	165 uah
Osso buco with potatoes	298 uah
Premium Beef medallions with grilled cabbage	498 uah 

## SOUPS

A pot of red borschch with smoked ribs of mangalica pork (big portion for 2 persons with homemade snacks)	278 uah 
Red Ukrainian borschch	148 uah 
Borschch with smoked ribs of mangalica pork	152 uah
Borschch with a goose and dried cherries	178 uah
Prune and beet quass borschch with forest mushrooms	138 uah
Green borschch with farm chicken and a quail egg	128 uah
Ukha (fish soup) made of Dnieper river fish	164 uah
Yushka (soup) made of three types of mushrooms	158 uah

\* - gravimetric food



- signature dish

## VARENYKY

Five types of varenyky  
with sour cream  
(with meat, potatoes,  
cabbage, hare meat and  
spinach and chicken )

342 uah 

Varenyky  
with cabbage  
and fried onion

128 uah

Varenyky  
with potatoes  
in mushroom sauce

146 uah

Fried varenyky  
with meat, sour cream  
and garlic

149 uah

Boiled varenyky  
with meat and butter

149 uah

Varenyky  
with hare meat in  
Carpathian herbs

197 uah

Varenyky  
with spinach,  
chicken and  
mustard honey sauce

158 uah

Varenyky with seasonal  
berries and sweet sour  
cream sauce

134 uah

## HOT DISHES

Traditional deruny  
(potato pancakes)  
with sour cream and  
fresh vegetable salad

132 uah

Traditional deruny  
backed with porcini  
mushrooms and  
sour cream

262 uah 

Gutsul banosh with  
mushrooms and  
bryndza cheese

175 uah

Homemade holubtsi  
(cabbage rolls) - smoked  
meat wrapped in  
cabbage leaves

187 uah

Chicken kruchenyky  
(chicken rolls with  
mushrooms) in creamy-  
mushroom sauce

215 uah

Chicken Kyiv with home  
made vegetable salad

248 uah

Pork ribs  
in honey-tomato sauce

690 uah

## HOT FISH DISHES

Tsatsa (crispy fish)

79 uah

Carpathian trout fried  
on open fire

162 uah 

Sterlet fried on open fire

195 uah

Black Sea flounder

295 uah

Pike perch fillet  
with vegetable salsa

325 uah

\* - gravimetric food

 - signature dish

## FRESH BLACK SEA AND DNIEPER CATCH

Every day we have fresh Black Sea and Dnieper catch.  
Ask your waiter and choose your favorite fish.

## GRILLED MEAT DISHES

Grilled chicken  
marinated in  
garlic saucei 115 uah

Juicy chicken shashlik  
(on skewers) 195 uah

Pork neck shashlik with  
home made adzhyka  
(on skewers) 242 uah

Rack of veal  
with spicy-tomato sauce  
(on skewers) 365 uah

Rack of lamb  
with tomato sauce  
(on skewers) 428 uah

Rack of roe deer  
with chanterelles 586 uah

Meat set 1785 uah  
(Medallions of premium  
beef, pork ribs in honey-  
tomato sauce, rack, grilled  
chicken, shashlyk of porck  
neck, roasted potato, pickles  
and sauces)

## BREAD BASKET

Home made bread 58 uah  
(loaf of wheat bread, rye,  
and malt loaf)

Rye toasts 35 uah

## SAUCES

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

## SIDE-DISHES

Fried potato with onion 72 uah

Grilled potatoes  
with grilled bacon 105 uah

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

## DESSERTS

Homemade Kyiv cake 165 uah

Pear cheesecake 142 uah

Chocolate dessert with  
salted caramel and  
vanilla sauce 138 uah

Honey pie with  
homemade sour cream 125 uah

## SORBETS / ICE-CREAM

Variety of ice-cream 52 uah

