

Хуторець

на Дніпрі

“Khutorets na Dnipri” began a special gastronomic story with Ukrainian farm products. The chef is responsible for the harmony of taste and naturalness, that’s why he chose the best products and created the menu!

BLACK SEA FISH SEASON

Sprat appetizer in spicy salt	200 g	178 uah
Sprat in tomato sauce with oat crispbread	150/25 g	195 uah
Tsatsa Crispy Black Sea fish	100/30 g	146 uah
Flounder dumplings with blue cheese	230 g	386 uah
Sprat chops in Odessa style	160 g	138 uah
Surmullet fillet with mussels in bisc sauce	220 g	328 uah
Mussels in white wine sauce	400/70/60 g	298 uah
Black sea flounder fillet with zucchini*	100/140/30 g	346 uah
Fried black sea fish plate	500/70/80 g	586 uah

* - served by weight

If you have allergic to any products, please inform the waiter

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FARM DUCK CHEF’S MENU

Duck pâté with figs and fresh herbs	200 g	298 uah
Borsch with duck and dried cherries	350/100/50 g	178 uah
Dumplings with duck and berries	250 g	212 uah

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