



CRAWFISH SOUP

350/70 **245**

Traditional soup cooked on crawfish tails.
Served with stuffed crawfish and our
homemade varenyky (pierogi)

FISH SOUP

400/50 **110**

Our twist on a famous Hungarian soup Halaszle.
Served with spicy Erős Pista saus

LAZANKY WITH MUSHROOMS

230 **150**

Galician millet pasta with Carpathian wild mushrooms.
Served with stewed cabbage and Bryndza cheese

LAZANKY WITH BLOOD SAUSAGE

240 **150**

Galician buckwheat flour pasta with fried blood sausage.
Served with Transcarpathian smoked ham and Bryndza cheese

POTATO PANCAKE WITH DRY- CURED DUCK AND FARMERS CHEESE

250 **155**

POTATO PANCAKE WITH LAMB TONGUE AND HOURSERADISH SAUS

250 **155**

POTATO PANCAKE3 WITH CARPATHIAN WILD MUSHROOMS

260 **155**

PIEROGI (VARENYKY) WITH CHRRIES

150/90 **95**

Served with strawberry ice-cream and smoked sour cream

APPETIZERS

JEWISH SNACK FROM REB LEIBA

50/80 **78**

Polish vorschmack with green butter and matzah

SALO

60/50 **58**

Smoked and salted lard with garlic, mustard
and rye bread

MOSKALYKY

75/190 **88**

Harring with warm potatoes, beets, pickled onions
and rye bread

PICKLED PORCINI MUSHROOMS WITH ONIONS

120/100 **168**

GEFILTE FISH

120/115 **135**

Staffed carp prepared according to Lviv's old
jewish recepe

SMOKED MEAT PLATE

200/30/150 **245**

FARMER'S GOAT CHEESE PLATE

120/100 **165**

PLATE FOR BEER

Transcarpathian smoked meats

• SMALL PLATE

100 **95**

• BIG PLATE

190 **180**

PLATE OF EUROPEAN HARD CHEESE

75/30/130 **223**

with honey-mustard saus and fruits

PLATE OF ASSORTED VEGETABLES

450 **172**

PICKED VEGETABLES ASSORTED

400 **92**

SALADS

LVIV MISERIA

250 **96**

Cucumber, sour cream, cottage cheese,
and spiced salad dressing

TOMATO SALAD

280 **92**

with sour cream dressing

CISAR

200 **135**

Green lettuce with baked chicken, tomatoes, cheese
and moyonnaise dressing.
Served warm

SMOKEY SALAD

250 **150**

Smokey lettuce with spicy veal, potatoes, pickled cucumbers
and mustard dressing

OLD LVIV SALAD

240 **98**

with beet root and prunes

NOVOLVIVSKIY SALAD

250 **195**

with duck, pears and cheese

SAUERKRAUT

240 **60**

SHUBA

200 **85**

Layerd salad with harring, potatoes, beets, eggs, onions
and mayonnaise

SOUPS

BORSCH WITH VUSHKA

300 **79**

Traditional Galician borsch. Clear beet root broth served with
mushroom stuffed dumplings

CHICKEN BROTH

300/50 **85**

with homemade noodles

MUSHROOM SOUP

300/50 **110**

Porcini mushroom broth with vegetables
and homemade noodles

LVIV ZUREK

350/200 **98**

Rye kvass soup with smoked meat and cream

FISH

STUFFED CARP

150/150 **170**

Served with tzimmes

TROUT

150/100 **280**

Trout baked with herbs.
Served with grilled vegetables

DENIS

per 100 **118**

Dorado baked with fresh herbs.
(Clarify the weight with the waiter)

LIMANDE SOLE

per 100 **180**

Sole fried with herbs.
(Clarify the weight with the waiter)

POULTRY

CHICKEN ROULETTE

130/200 **150**

Breaded chicken staffed with mushrooms.
Served with mashed potatoes and creamy mushroom saus

DUCK BREAST

75/170 **245**

Duck fillet with baked apple and cranberry saus

CHICKEN SCHNITZEL

120/150 **140**

Served with french fries

TURKEY WITH SPINACH PALIUSHKY

100/150 **160**

Braised turkey roulette with spinach potato dumplings
and mushroom saus

JEWISH CHICKEN NECKS

150/150 **138**

Two chicken necks stuffed with chicken hearts with
dough and buckwheat. Served with tzimmes

RABBIT CUTLET

100/50/200 **185**

Braised rabbit cutlet with a creamy saus,
served with traditional banosh with Bryndza cheese

MEAT

VEAL WITH FOIE GRAS

100/15/200 **276**

Veal with goose liver and creamy potato mash

PORK NECK STEW

200/250 **235**

Served with baked potatoes

RACK OF LAMB

220/100/50 **392**

Served with potato dumplings, homemade ajika
and yogurt saus

PIEROGI (VARENYKY) WITH MEAT

200 **110**

PAN FULL OF MEAT TO SHARE

1300/600/
150 **990**

Fried sausages, turkey breast, chicken, beef cutlet.
Served with baked potatoes, paliushky, potato
dumplings, pierogi with potatoes, tartar saus, ajika
and tomato saus

BOILED VEAL HINDQUARTER

150/150 **174**

Cooked with spinach and farme's Bryndza cheese
Served with potato dumplings with mushroom saus

VEGETARIAN

BANOSH

300 **78**

Traditional banosh with Bryndza cheese

PIEROGI (VARENYKY) WITH POTATOES

200 **95**

PIEROGI (VARENYKY) WITH CABBAGE AND MUSHROOMS

200 **95**

TO SERVE WITH PIEROGI

• FRIED ONIONS

40 **15**

• SOUR CREAM

50 **13**

GRILLED VEGETABLES

120 **99**

SIDE DISHES

BREAD BASKET

150 **28**

BREAD BASKET WITH BUTTER

250/30 **52**

TOASTED RYE BREAD

150 **38**

DESSERTS

LVIV CHEESECAKE

120 **95**

MERINGUE FROM WARSAW

150/100 **95**

All time favourite meringue from rest. Baczewski in
Warsaw with Mascarpone cream and cherries

PTYSI

100 **83**

Custard cackes with melted chocolate

PRUNES WITH WALNUT AND CREAM

150 **99**

STRUDEL WITH ICE-CREAM AND VANILLA SAUS

100/60 **95**

ICE-CREAM WITH NUTS AND CARAMEL SAUS

170 **88**

ICE-CREAM WITH CHOCOLATE

165 **85**

UZVAR

500 ml **50**

from apples, pears and prunes

STRAWBERRY COMPOTE

250 ml **25**

CHERRY COMPOTE

1 l **75**