

# AS THE SAYING GOES...

*How one can catch a spirit of Zhytomyr city or feel the unique history thereof? There is no sense to look for the solution in literature: you had better think about why we are used to get back just to this city.*

*Imagine that there is an aroma of freshly baked Viennese éclairs from Carl Schedel's Confectionery, spreading through the whole Mykhailivska Street and all the passing by couples can't resist such a seduction.*

*This is Józef Ignacy Kraszewski in a house at Liubarska street, who has immediately set apart his quill upon discerning flavor of his favorite poultry meat; meanwhile, his wife and children have been already waiting for him at the dining table.*

*Now we find ourselves in the park of Baron de Chaudoir, where his little god-daughter is admiring of ripe lemons in the large tubs. Whether I can get a dish with lemon for breakfast? – she dreams up...*

*History of the city is the intertwinement of its people and families being different language speakers and having whatever origin, traditions and of course cuisines. Spirit of the city is the generous hospitality and warm coziness of family circle.*

*Feel it in the fine dining restaurant FAMILIYA!*

*Welcome to the family!*

The Ukrainian Dictionary (in 11 volumes) defines FAMILIYA not only as a Surname, but also as a Family (rare). The name of our Restaurant assumes just the last definition.



# PRÓMINENT FIGURES

**Baron Ivan de Chaudoir** — the last of Chaudoir family having the French and Polish origins. An outstanding philanthropist and artist. Present-day amusement park named after Iurii Gagarin is the former Chaudoir park, which the city had got as a gift from Baron.

**Borys Liatoshynskyi** — a founding father of modernism in Ukrainian classic music. The Liatoshinskyis are known to be one of the oldest-time family members in Zhytomyr: the composer's grandfather, Leontii, was a well-known physician, while his father, Mykola — a history teacher.

**Volodymyr Korolenko** — the Ukrainian and Russian writer born in the city of Zhytomyr. He is known for his works “Slipyi Muzykant” (Blind Musician) and “Dity Pidzemellia” (Children of the Underground). The author's father, Galaktion, was a successor of the ancient Cossack family.

**Deborah Bronstein** — a grandmother of a famous actor, poet and bard-singer Volodymyr Vysotskyi. She was born in the family of Ievsii Bronstein, a gymnasium teacher. Deborah is known to be the bodacious and flamboyant woman, who was one and only person supporting creative impulses of her grandchild.

**Ewelina Hańska** — a Polish noblewoman best known for her marriage to the French novelist Honoré de Balzac. For the first time Hańska married the landowner Wacław Hański. The spouses owned a manor located in Mala Berdychivska street. Hereinafter some manor-houses have become buildings of Volyn Province Gymnasium.

**Carl Schedel** — a German confectioner, who owned the popular bakery at Mykhailivska street over 100 years ago. The story runs that the most expensive cakes had been sold therein.



**Macháček and Jansa** — the Bohemians who in 70's of the XIX century founded on the Kamianka riverside a legendary brewery — one of the oldest factories of Zhytomyr famous for its products throughout Europe.

**Mykhailo Khabotin** — Zhytomyr merchant, who built by own expenses and means the Orthodox temple — St. Michael Church located at the junction of Kyivska and Pylyponivska streets. The latter has been lately renamed in Mykhailivska.

**Paolo Fontana** — an Italian stranger, outstanding architect. He built Zhytomyr Cathedral of the Jesuit Order and a lot of beautiful buildings in other Ukrainian cities. However, staying in Ukraine he missed his native sunny Italy.

**Sviatoslav Richter** — the famous piano player having German origins who was born in Zhytomyr. The Richter's family was extremely skilled in music: his father, Teophil, worked in Zhytomyr Musical Art School; mother, Hanna Moskaliova — played grand piano, while grandfather, Danylo, was an organist in the Lutheran church.

**Józef August Iliński** — the governor of Volyn Province, the last disponent of Zhytomyr city. The family of Iliński noblemen has been known for incredible richness and devotedness to the arts. In 1795 the city was redeemed by the Russian government.

**Józef Ignacy Kraszewski** — a well-known Polish writer. For the period from 1853 to 1858 he was living in Zhytomyr: he acted as a guardian for the Province Gymnasium and director of the theatre. He is known for invaluable contribution to the cultural life of the city.



# GRAPHICAL SYMBOLS

 *For vegetarians*

 *Jewish dish*

 *Garlic added*

 *Served for three–four persons*

 *Served for four–five persons*



# CHAUDÓIR'S HOUSE BREAKFASTS

— Served from 9:00 am to 12:00 (noon) —









	Serving piece, g	Price, UAH
<i>Poached eggs on a crisp toast with bacon</i>	240	95,00
<i>Fried eggs</i>	150	45,00
<i>Home-style gratinated omelette with additives (choose from):</i>	180	55,00
· Tomatoes		9,00
· Pepper		9,00
· Cured fillet		20,00
· Bacon		30,00
· Cheese		15,00
<i>Delicate pancakes with cottage cheese, sour cream and jam</i>	280/80	75,00
<i>Homemade curd croquette with jam</i>	175/30	65,00
<i>Oatmeal with dried fruit and hazel-nut</i>	260	45,00
<i>Water or milk-based of Your choice</i>		

— We serve lunch from 12 till 4 pm —

<i>Hungry Lady</i>	100/300	100,00
<i>Fried chicken fillet, country-style fried potatoes, fresh cabbage salad</i>		
<i>Dinner in Maliovanka</i>	100/300	120,00
<i>Fried pork meet, country-style fried potatoes, fresh cabbage salad</i>		



# COLD APPETIZERS FOR GENIAL COMPANY

	Serving piece, g	Price, UAH
 <b>Homemade pickled products</b> Sauerkraut, pickled cucumbers and tomatoes, pickled plums	360	60,00
<b>Fresh vegetable platter</b> Cucumbers, sweet pepper, tomatoes	300/20	65,00
<b>Cheese roll with summer salmon and spinach</b>	200	220,00
<b>Present from Paolo Fontana</b> Cheese palette: Provolone (piquant and sweet), Parmesan, Gorgonzola. Served with honey and nuts – like in Italy!	180/100	320,00
 <b>Deborah Bronstein's Pleasure</b> Duck liver paste with caramelized onions. Served with toast and lettuce.	100/100	130,00
 <b>Three Hetmans for One Ivan</b> Three kinds of real Ukrainian salo (pork back fat): crisp chilled fresh salo, salo with spices and smoked salo. Served with garlic, mustard and horseradish sauce.	100/30	75,00
 <b>Bruschetta</b> Grilled ciabatta served with:		
<i>fresh tomatoes with olive oil and flavoring herbs</i>	110	65,00
<i>sun-dried tomatoes</i>	135	65,00
<i>Feta and baked sweet pepper</i>	125	65,00
<i>salmon and avocado</i>	125	75,00
<i>bruschetta platter</i>	265	120,00
 <b>Hummus with sun-dried tomatoes</b>	200/120	90,00
 <b>Pumpkin tzimmes</b> Spicy and fragrant side dish of cut small prunes, raisins and walnuts	75	50,00
 <b>Herring on the warm potatoes with onions</b>	75/75	55,00
 <b>The real Jewish Forshmak</b>	60/60	65,00




# HOT APPETIZERS FOR A LIGHT REPAST

	Serving piece, g	Price, UAH
<b>Honoré &amp; Ewelina</b> Goose liver with sweet-scented apples...and tint of France. Dish for special events.	per 50/30/100	250,00
<b>Welcome Reception by Nobleman Iliński</b> Camembert baked in puff pastry, ham	170	95,00
<b>Spicy aubergine baked with brinsen cheese</b>	130	65,00
<b>Polissia-style deruny (potato fritters)</b> Served with:		
 <b>sour cream</b>	200/50	65,00
 <b>mushroom sauce</b>	200/80	70,00
<b>fried belly bacon and onions</b>	200/100	75,00



# DAINTY SALADS FROM EWELINA HAŃSKA

— Served with own-made dressings —

	Serving piece, g	Price, UAH
<b>The Latest Fashions</b> <i>Dressed salmon</i>	200	80,00
 <b>Berdychiv-style beetroot with spices</b>	200	45,00
 <b>Vinegret</b> <i>Boiled vegetable salad</i>	200	45,00
<b>A Female Guest from Europe</b> <i>Grape-seed oil dressed duck in ginger sauce with pears, oranges, Brie cheese and hazelnuts.</i>	220	150,00
<b>Generous salad with veal</b> <i>Mustard sauce dressed veal with fried potatoes, champignons and pickles. Hot served.</i>	220	150,00
 <b>Dream of Italy</b> <i>Tomato and mozzarella salad with pesto</i>	170	90,00
 <b>Light vegetable salad with Feta cheese</b> <i>Mustard sauce dressed</i>	220	130,00
<b>American Stranger</b> <i>Classic "Caesar" salad with chicken meat and croutons, olive mayonnaise sauce dressed and parmesan topped</i>	200	130,00
<b>Russian salad with veal tongue</b> <i>Traditional salad following original recipe</i>	250	80,00
<b>Gourmet American Stranger</b> <i>"Caesar" salad with summer salmon, fresh tomatoes and croutons, olive mayonnaise sauce dressed and parmesan topped</i>	180	170,00
 <b>Autumn salad with baked vegetables and porcini</b> <i>with chili sauce</i>	200	150,00
<b>"Noblewoman" salad</b> <i>with pears, Iberian ham and Gorgonzola cheese</i>	170	150,00





# FIRST COURSES FOR A GOOD APPETITE

	Serving piece, g	Price, UAH
<b>“Ukrainian” borsch (rich beet-root soup) with pork ribs</b>	330/20/55	85,00
<b>Wholesome soup prescribed by physician Liatoshynskyi</b> <i>Broccoli cream soup. Served with grilled bread and Iberian ham.</i>	250	65,00
<b>Delicious creamy mushroom soup</b>	250	65,00
☆ <b>Jewish-style soup</b> <i>Chicken broth with homemade noodles</i>	330	75,00
<b>Traditional spicy soup of several kinds of meat (aka “Solianka”)</b> <i>Served with grilled bread and mustard sauce</i>	320/30	85,00
<b>Czech tomato soup</b>	350/30	95,00
☆ <b>Berdychiv-style soup</b> <i>Rich soup with beef for the real gourmets. Served with slices of Borodinskii bread (black bread).</i>	350/20	90,00
<b>Fragrant red fish soup</b>	300/35	95,00
<b>Soup Karpuz</b> <i>Creamy pumpkin soup with dairy cream and ginger oil. Served with toasted bread and piece of Iberian ham.</i>	250	65,00



# RICH DISHES FOR HONORED MESSRS

— Large dinners for good eaters! —  
— Chef hereby does advise you to think twice before ordering something else! —

It is interesting:

“Why is Maliovanka so named? One theory is that its residents some time ago were used to breed boars and paint their butcher’s stalls in very bright colors.”

	Serving piece, g per 100/10	Price, UAH
<b>Emigrant from America</b> Baked pork ribs with BBQ sauce		75,00
<b>Hot frying pan “Chicken with vegetables”</b> Chicken fillet, fresh vegetables and garden greens, brinsen cheese and roasted bread	450	120,00
<b>Merchant-style hot frying pan</b> Fried pork meet, potatoes, champignons, brinsen cheese	450	150,00
<b>Hot frying pan with veal</b> Tender veal, sweet pepper, potatoes, brisen cheese and roasted bread	450	180,00
<b>Grilled veal steak</b> Served with champignons	150/20	180,00
<b>Veal tagliata</b> Veal tenderloin with baked tomatoes, pesto sauce, rocket salad and pine nuts	75/40	150,00
<b>Grilled pork fillet steak</b> Served with champignons	150/20	140,00
☆ <b>Rabbit, prepared according to Deborah Bronstein’s recipe</b> Tender rabbit meat with boiled potatoes, baked in sour cream sauce	150/250	160,00
<b>Turkey from Iliński's courtyard</b> Turkey fillet rolls with spinach in cream sauce. Served with green pea whipped potatoes.	150/100	130,00
📍 3-4   <b>Grand Tableful</b> Meat tray (grilled beef, grilled pork, baked ribs, chicken shish kebab, deep-fried chicken wings, country-style fried potatoes, cabbage salad and tomato salad)	1000/1100/120	890,00
📍 4-5   <b>Merchant Khabotin’s Dinner Event</b> Meat tray with duck (baked duck, grilled beef, grilled pork, baked ribs, chicken shish kebab, deep-fried chicken wings, country-style fried potatoes, cabbage salad and tomato salad)	1500/1100/120	1050,00



## FOWL DISHES

	Serving piece, g	Price, UAH
<b>Young thing with pepper</b> <i>Chicken steak with chili sauce</i>	100/40	85,00
<b>Duck breast with apples</b> <i>Blackberry sauce dressed</i>	120/140	220,00
☆ <b>House-proud Jewess</b> <i>Stuffed chicken neck, served with pumpkin tzimmes and pumpkin puree</i>	150/75	120,00
<b>Duck fillet schnitzel</b>	120	120,00

## FISH DISHES

	Serving piece, g	Price, UAH
<b>Dorado</b> <i>Entirely fried</i>	per 100	150,00
<b>Summer Salmon for Sir</b> <i>Summer salmon steak</i>	per 100	150,00
<b>Summer Salmon for Madame</b> <i>Summer salmon fillet fried in olive oil. Served with cream sauce</i>	100/50	220,00
☆ <b>The Jewish Holiday</b> <i>Stuffed carp. Warm served.</i>	per 100	75,00
<b>Happy Teteriv River Catch</b> <i>Pike cutlet with mashed potatoes or rice (at option)</i>	150/150	130,00
<b>Pike perch fillet in sweet-sour sauce with vegetables</b> <i>Tender fish fillet, baked with vegetables and white wine in sweet-sour sauce</i>	100/160	140,00



## VARENYKY AND PELMENI

— Served with sour cream or fried pork fat and onions at option —

	Serving piece, g	Price, UAH
Varenyky with meat	200/10/50	85,00
Varenyky with potatoes and mushrooms	200/10/50	60,00
Varenyky with brined cheese	200/10/50	70,00
Varenyky with cottage cheese	200/10/50	70,00
Homemade pelmeni (meat dumplings)	230/10/50	75,00
<i>Served with sour cream, vinegar or with clear soup at option</i>		

## GARNISH

	Serving piece, g	Price, UAH
 <b>In Good Health</b> <i>Steamed broccoli with dairy cream</i>	130	75,00
 <b>Classic garnish</b> <i>Rice with vegetables</i>	200	50,00
 <b>Children of the Underground</b> <i>Country-style fried potatoes with caraway and garlic</i>	150/10	45,00
 <b>Zhytomyr Potatoes</b> <i>Dairy cream based mashed potatoes</i>	150/10	50,00
 <b>French Fries</b> <i>Fries as we say</i>	150	50,00
 <b>Grilled vegetables with spicy herbs</b> <i>Marrow squash or Zucchini, sweet pepper, tomatoes, champignons</i>	200	105,00
 <b>Buckwheat groats with porcini</b>	200	75,00



# NEWLY-BAKED HOME BREAD


— Option: grilled croutons are available at the visitor's request —

It is interesting:

“Zhytomyr has long been known to be a center for bread trading. In XVI century there was even “Zhytomyr measure” used for grain sale. There were 77 ways of bread baking counted by Honoré de Balzac. Respecting the ancient traditions we serve bread with the most dishes available in menu.”

	Serving piece	Price, UAH
Wheat bread, sliced	1 pc	9,00
Rye bread, sliced	1 pc	9,00
Ciabatta	1 pc	9,00
Bread basket	100 g	30,00
Bread & dairy butter basket	120 g	35,00

## SAUCES & HOMEMADE DRESSINGS

	Serving piece, g	Price, UAH
Olive mayonnaise sauce	35	20,00
Cream dairy butter	20	12,00
Adjika sauce	30	15,00
Mustard sauce	30	12,00
Ketchup	30	12,00
Sour cream	30	12,00
Chili sauce	30	20,00
 Green sauce for meat with fresh cilantro, parsley, garlic and Chili pepper	30	35,00
Cream sauce with dill for fish	30	20,00
Mushroom sauce	80	35,00
Fried belly bacon with onions	100	40,00



# DISHES FOR SPECIAL OCCASIONS

— Prepared by pre-order —

	<i>Serving piece, g</i>	<i>Price, UAH</i>
<i>Lightly salted summer salmon</i>	<i>per 100</i>	<i>180,00</i>
<i>Olive mix</i>	<i>90/15</i>	<i>60,00</i>
<i>Fragrant julienne with chicken and champignons</i>	<i>120</i>	<i>75,00</i>
<i>Tongue in a cream sauce with mushrooms</i>	<i>250</i>	<i>95,00</i>
<b><i>Food from Korolenko Family</i></b>	<i>250/30</i>	<i>180,00</i>
<i>Meat platter: homemade sausages, oven-baked pork, boiled tongue, homemade sausages, oven-baked pork, boiled tongue, horseradish sauce</i>		



## SWEET FOOD AND DESSERTS FROM CARL SCHEDEL'S CONFECTIONERY

It is interesting:

“Over hundred years ago there was a famous luxury confectionery of Carl Schedel located in Mykhailivska street. The story runs that the most expensive Viennese bakery food had been sold therein. One could feel the flavor of buns and cakes all over the street.”

	Serving piece, g	Price, UAH
<b>Drunk Pear</b> <i>Pear in red wine and currant sauce</i>	100/60	110,00
<b>Juicy fruits in hot chocolate sauce</b>	450	150,00
☆ <b>The Grandchild's Birthday</b> <i>Napoleon cake following Jewish recipe</i>	per 100	45,00
<b>Delicate cheesecake</b>	per 100	45,00
<b>Viennese éclairs</b> <i>with hot dark chocolate topping</i>	80/40	55,00
☆ <b>The Jewish Strudel</b> <i>with cherries, raisins and walnuts</i>	per 100	45,00
<b>“Pavlova” dessert with berries</b> <i>Meringue cup with custard cream and fruits.</i>	200	65,00
<b>Lava cake</b> <i>Chocolate cake. Served with ice-cream.</i>	150	80,00
<b>Ice cream with fresh fruits</b>	260	95,00
<b>Winter Cherry</b> <i>Ice cream with warm cherry sauce</i>	220	90,00
<b>Plombir ice cream</b> <i>Like of Paris quality!</i>	150	50,00
<b>Surprise from the chef</b> <i>Chocolate ball with ice-cream, fruits, berries and short pastry crumbs inside</i>	220	120,00



# FRUITS FROM SADOVA STREET

	<i>Serving piece, g</i>	<i>Price, UAH</i>
<i>Oranges</i>	<i>per 100</i>	<i>20,00</i>
<i>Bananas</i>	<i>per 100</i>	<i>20,00</i>
<i>Grapes</i>	<i>per 100</i>	<i>35,00</i>
<i>Grapefruits</i>	<i>per 100</i>	<i>20,00</i>
<i>Pears</i>	<i>per 100</i>	<i>35,00</i>
<i>Kiwi fruits</i>	<i>per 100</i>	<i>35,00</i>
<i>Lemons</i>	<i>per 100</i>	<i>18,00</i>
<i>Apples</i>	<i>per 100</i>	<i>18,00</i>





# TEA-PARTY WITH RICHTER

*The majority of teas are served with saucer of honey and sweet cookies because this is the way a childhood tastes.*

*It is interesting:*

*“Saucer with honey, wasps and bread — all of this is Zhytomyr” — just such a trip down children’s memories of Sviatoslav Richter about our city”.*

	ml	Price, UAH
<b>Custom tea</b>		
<i>Available only around here</i>		
<b>Vitamin tea with cranberries</b>	300	60,00
<b>Ginger tea preventing cold</b>	300	60,00
<b>Orient-style exotically flavored tea</b>	300	60,00
<b>Tea with sea-buckthorn</b>	300	60,00
<b>New tea</b>		
<b>White</b>	500	50,00
<i>One of the most expensive variety of tea, consisted only of fresh shoots. Real imperial drink for beauty and health.</i>		
<b>Green</b>	500	50,00
<i>Tea of minimal fermentation. Great vitamin and energetic drink. Elixir of cheerful, positive mood and good health.</i>		
<b>Milk oolong tea (green)</b>	500	50,00
<i>Has good milk taste with slightly caramel flavour.</i>		
<b>Ti Kuan Yin</b>	500	50,00
<i>Combines bright flavour of green tea and bright flower taste of red tea.</i>		
<b>Pu-erh</b>	500	50,00
<i>Chinese postfermentation tea. The bigger curing of tea, the better it is. It energizes and rejuvenates.</i>		
<b>Dahongpao</b>	500	50,00
<i>Has fantastic taste: flavorful, deep and slightly spicy. Instantly changes into sweet fruit aftertaste.</i>		
<b>Black Yunnan</b>	500	50,00
<i>Premium black tea from mountain gardens of Yunnan province. It is made of first spring fresh shoots. The taste of tea is balanced, without harshness. Aftertaste has flower shades.</i>		
<b>Red milk (black)</b>	500	50,00
<i>Very tasty black tea: has creamy-chocolate aftertaste which one is unable to resist.</i>		



# FOR A CUP OF COFFEE TO KRASZEWSKI

	ml	Price, UAH
<b>Chocolate drinks</b>		
Hot chocolate	100	45,00
Cocoa	200	45,00
<b>Delicate Coffee with Milk</b>		
Americano with milk	150	30,00
Cappuccino	180	35,00
Latte	250	40,00
Caramel Mocha	250	50,00
Chocolate Mocha	250	50,00
Tiramisu	280	65,00
Shake	280	65,00
Coffee à la Vienne	180	35,00
<b>Real "Eye Opener"</b>		
Turkish coffee	100	25,00
Espresso	30	25,00
Americano	100	25,00
Ristretto	15	25,00
Doppio	60	50,00
Caffeine-free coffee	30	25,00
Coffee with spices	30	28,00
<b>The Strongest Coffee</b> <i>with alcohol</i>		
Irish coffee <i>Coffee, whisky, syrup and whipped cream</i>	200	65,00
Irish coffee for ladies <i>Coffee, Baileys and whipped cream</i>	200	75,00
French coffee <i>Coffee, cognac, syrup and whipped cream</i>	200	65,00
Old Polish-style coffee from Kraszewski <i>Coffee, cognac, honey, sour cream and spices</i>	180	75,00



## FRESH BEVERAGES IMPROVING HEALTH

	ml	Price, UAH
<i>The Cossack Uzvar (stewed dry fruits drink)</i>	250	15,00
<i>Berry Kompot (stewed fruit drink)</i>	250	20,00
<i>Cranberry drink</i>	250	20,00

## FRESH JUICES

<i>Orange</i>	200	70,00
<i>Grapefruit</i>	200	70,00
<i>Carrot</i>	200	50,00
<i>Apple</i>	200	40,00

*It is interesting:*

*“The Baron de Chaudoir’s god-daughter was really amazed of lemons seen in his park: she wondered how they could ripe in that climate... The fact was that they were planted in large tubs and were taken to the warm greenhouse in winter.”*

## LEMÓNÁDE RESCUE FROM THIRST

<i>Classic lemonade with lemon &amp; native lime</i>	500	60,00
<i>Orange lemonade</i>	500	60,00
<i>Vanilla &amp; grapefruit lemonade</i>	500	60,00
<i>Spicy lemonade with ginger</i>	500	75,00
<i>Berry &amp; sweet basil lemonade</i>	500	75,00



## MILK COCKTAILS

	<i>ml</i>	<i>Price, UAH</i>
<i>Vanilla</i>	350	60,00
<i>Pomegranate</i>	350	60,00
<i>Strawberry</i>	350	60,00
<i>Chocolate</i>	350	60,00
<i>Caramel</i>	350	60,00

## SOFT DRINKS

— *For very young or extremely serious people* —

<i>Blue Lagoon</i>	350	50,00
<i>Mojito</i>	350	65,00
<i>Pina Colada</i>	350	45,00
<i>Traffic Light</i>	350	45,00
<i>Rose poetry</i> <i>Coctail with rose syrup, Sprite and lemons</i>	350	50,00
<i>Soda Kiwi</i>	400	65,00

## COMMERCIAL BEVERAGES

<i>Sandora juice (assorted)</i>	250	25,00
<i>Pepsi</i> <i>Bottled</i>	330	30,00
<i>Red Bull</i>	250	45,00
<i>MORSHYNSKA mineral water</i> <i>With or without gas</i>	500	45,00
<i>BORZHOMI mineral water</i> <i>Bottled</i>	500	50,00
<i>Schweppes Tonic</i>	500	30,00
<i>Mirinda</i>	500	30,00
<i>7UP Drink</i>	500	30,00



## HOMEMADE FRUIT LIQUEURS FRÓM KÓRBUTIVKA TAVERNER

	<i>ml</i>	<i>Price, UAH</i>
<i>Medovukha (honey infused vodka)</i>	50	22,00
<i>Slyvivka (plums infused vodka)</i>	50	22,00
<i>Malynivka (raspberry infused vodka)</i>	50	22,00
<i>Kalhanivka (tormentil infused vodka)</i>	50	22,00
<i>Cranberry bitter</i>	50	22,00
<i>Homemade currant liqueur</i>	50	22,00
<i>Homemade strawberry liqueur</i>	50	22,00
<i>Homemade cherry liqueur</i>	50	22,00
<i>Homemade fruit liqueurs to go (assorted, in glass bottles)</i>	500	220,00

## ALCÓHÓLIC CÓCKTAILS

	<i>ml</i>	<i>Price, UAH</i>
<b>Shot “Richter”</b> <i>Medovukha (honey infused vodka), cranberry bitter</i>	60	30,00
<b>Shot “Schedel”</b> <i>Slyvivka (plums infused vodka), chocolate topping</i>	60	35,00
<b>Shot “Apple Pie”</b> <i>Kalhanivka (tormentil infused vodka), apple juice, cinnamon</i>	60	30,00
<b>Shot “Baltic Souvenir”</b> <i>Liqueur “Kahlua”, Sambuca, liqueur “Vana Tallinn”, liqueur “Triple Sec”, dark rum</i>	50	80,00
<b>Shot “Guest-Mexican”</b> <i>Liqueur “Pisang”, fresh lemon juice, tequila</i>	50	80,00



# ALCÓHOLIC COCKTAILS

	ml	Price, UAH
<b>Ewelina</b> <i>Malynivka (raspberry infused vodka), apple juice, lemon</i>	200	35,00
<b>Chaudoir</b> <i>Medovukha (honey infused vodka), fresh lemon juice, orange</i>	150	50,00
<b>Grandmother's Jam</b> <i>Malynivka (raspberry infused vodka), cranberry bitter, cranberry fruit drink, lemon</i>	300	55,00
<b>Auntie Mary</b> <i>Vodka, tomato juice, fresh lemon juice, spices, horseradish</i>	250	50,00
<b>Red Sangria</b> <i>Red wine, rum, seasonal fruits, mineral water, sugar syrup</i>	350	75,00
<b>White Sangria</b> <i>White wine, apple juice, cognac, seasonal fruits, sugar syrup</i>	350	75,00
<b>Signature cocktail "Familiya"</b> <i>Vodka "Finlandia Redberry", pineapple juice, liqueur "Malibu", ginger, apple juice, lemon</i>	350	150,00
<b>First Date</b> <i>Liqueur "Pisang", juice, vodka, oranges</i>	350	120,00
<b>Cosmo</b> <i>Vodka, liqueur "Triple Sec", lemon fresh juice, cranberry juice</i>	140	95,00
<b>Aquamarine</b> <i>Vodka, pineapple juice, syrup "Passion fruit", syrup "Blue Curaçao"</i>	150	60,00
<b>Spruzzo Spritz</b> <i>Bitter "Spruzzo", white wine, soda, orange</i>	300	80,00
<b>Cranberry Orange</b> <i>Cranberry juice, bitter "Spruzzo", liqueur "Triple Sec"</i>	400	85,00
<b>Familiya's "Negroni"</b> <i>Gin, bitter "Campari", orange, "Martini Rosso"</i>	150	80,00



# WINE VAULT TREASURE

		Price, UAH (Bottle)	Price, UAH (Measure)
— Georgia —			
<i>White wine</i>			
WINE MAN™ Alazani Valley, Semi-Sweet	750 ml / 50 ml	420,00	28,00
WINE MAN™ Tsinandali, Dry	750 ml / 50 ml	420,00	28,00
<i>Red wine</i>			
WINE MAN™ Alazani Valley, Semi-Sweet	750 ml / 50 ml	420,00	28,00
WINE MAN™ Saperavi, Dry	750 ml / 50 ml	420,00	28,00
WINE MAN™ Kindzmarauli, Semi-Sweet	750 ml / 50 ml	675,00	45,00
— Chile —			
<i>White wine</i>			
MAPU™ Sauvignon Blanc, Dry	750 ml	470,00	
<i>Red wine</i>			
MAPU™ Cabernet Sauvignon, Dry	750 ml	470,00	
— Italy —			
<i>White wine</i>			
STELLISIMO™ Soave, Dry	750 ml / 50 ml	450,00	30,00
DANESE™ Pinot Grigio, Dry	750 ml	500,00	
<i>Red wine</i>			
STELLISIMO™ Nero D'Avola, Dry	750 ml / 50 ml	450,00	30,00
DANESE™ Chianti, Dry	750 ml	500,00	
— Portugal —			
<i>White wine</i>			
GAZELA™ Vinho Verde, Semi-Dry	750 ml / 50 ml	450,00	30,00
<i>Red wine</i>			
GAZELA™ Vinho Verde Rose, Semi-Sweet	750 ml / 50 ml	450,00	30,00
— France —			
<i>White wine</i>			
J.P. CHENET™, Semi-Sweet	750 ml	500,00	
J.P. CHENET™ Colombard-Sauvignon, Dry	750 ml	500,00	
<i>Red wine</i>			
J.P. CHENET™, Semi-Sweet	750 ml	500,00	
J.P. CHENET™ Merlot, Dry	750 ml	500,00	



## WINE VAULT TREASURE

	— Sparkling Wine —	Price, UAH (Bottle)	Price, UAH (Measure)
FRATELLI™ White, Brut	750 ml	200,00	
FRATELLI™ White, Semi-Sweet	750 ml	200,00	
BAGRATIONI™ Brut	750 ml	320,00	
BAGRATIONI™ Semi-Sweet	750 ml	320,00	
MARTINI™ Asti White, Sweet	750 ml	650,00	
ANNO DOMINI™ White, Extra Dry	750 ml	650,00	
SANTERO™ Prosecco Craze Spumante	750 ml	720,00	

## REAL GÓRILÓCHKA (VÓDKA)

KOZATSKA RADA™ Original (aka <b>The Cossack Council</b> )	500 ml / 50 ml	220,00	22,00
ZHYTOMYRSKYI STANDART™ (aka <b>Zhytomyr Standard</b> )	500 ml / 50 ml	220,00	22,00
PREZYDENTSKYI STANDART™ (aka <b>The Presidential Standard</b> )	750 ml / 50 ml	390,00	26,00
FINLANDIA™	50 ml		45,00
FINLANDIA™ Redberry	50 ml		45,00

## BITTERS

BECHEROVKA™	50 ml	50,00
CAMPARI™	50 ml	40,00
JÄGERMEISTER™	50 ml	65,00
XENTA™ ABSENTA	50 ml	75,00





## VERMOUTHS

		Price, UAH (Measure)
MARTINI™ Extra Dry	50 ml	40,00
MARTINI™ Bianco	50 ml	40,00
MARTINI™ Rosso	50 ml	40,00

## WHISKEY & WHISKY

### — American Whiskey —

JACK DANIEL'S™	50 ml	85,00
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### — Irish Whiskey —

BUSHMILLS™	50 ml	85,00
JAMESON™	50 ml	85,00

### — Scotch Blended Whisky —

BALLANTINE'S™	50 ml	70,00
CHIVAS™ Regal 12 Y.O.	50 ml	140,00

### — Scotch Single Malt Whisky —

THE GLENLIVET™ 12 Y.O.	50 ml	190,00
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## GIN

BEEFEATER™, 47%	50 ml	60,00
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## RUM

BACARDI™ Superior Bianco	50 ml	60,00
BACARDI™ Black	50 ml	60,00

## TEQUILA

OLMECA™ Blanco, 38%	50 ml	70,00
OLMECA™ Gold, 38%	50 ml	70,00

*It is interesting:*

*At the end of the 19th century the city police had to take care to provide help to every dead drunk pub guest. Such guests were taken free of charge either home or to the police station. That's just the way it was!*



## MULLED WINE (GLUEHWEIN)

— There is nothing better to get warm —

		Price, UAH (Measure)
Mulled White Wine	250 ml	60,00
Mulled Red Wine	250 ml	60,00

## COGNAC & BRANDY

OLD KAKHETI™ 3*	50 ml	45,00
OLD KAKHETI™ 4*	50 ml	55,00
SARAJISHVILI™ 5*	50 ml	75,00
MARTELL™ VS	50 ml	140,00
MARTELL™ VSOP	50 ml	225,00
COURVOISIER™ VSOP	50 ml	260,00

## LIQUEURS

— For fastidious ladies —

DE KUYPER™ Pisang	50 ml	75,00
DE KUYPER™ Triple Sec	50 ml	75,00
BAILEYS™	50 ml	80,00
MALIBU™	50 ml	60,00
SAMBUCA™ Molinari Extra	50 ml	60,00
VANA TALLINN™, 45%	50 ml	60,00
KAHLUA™	50 ml	75,00

## BEER

— For traditional friendly snuggles —

	Price, UAH – 0.33 L	Price, UAH – 0.5 L
Draught (keg) beer		
STAROPRAMEN™	35,00	40,00
Bottled beer		
BUD™		40,00
CORONA™ Extra	60,00	
STELLA ARTOIS™, NAB		50,00
STELLA ARTOIS™		50,00
LEFFE™, Dark	65,00	
HOEGAARDEN™, Light	65,00	

