

# MENU

modern UKRAINIAN cuisine... We create delicious, elegant food

## STARTERS

- \* MINI PROSCIUTTO TOAST...12
- \* MINI ROASTED BEEF TOAST...12
- \* SALMON BITE...14
- SALO MOUSSE BITE...12
- KOZAK APPETAIZER...25  
(HERRING, BAKE POTATO)

- ULTIMATE CHEESE BITE...35  
(HALF... 18)
- \* CHARCUTERIE MEAT BITE...35  
(HALF... 18)
- \* UKRANIAN BITE...40  
(HALF... 20)
- HERB BAKED BRIE...25

## SALADS

- \* SALMON QUINOA...16  
(salted salmon, quinoa, avocado)
- GREEK SALAD...15  
(Tomatoes, cucumber, bell pepper, onion, olives, feta)
- ROASTED BEET WITH CHEESE...15  
(baked beet, goat cheese)
- \* CAESAR SALAD WITH CHICKEN...16  
(CHICKEN, tomatoes, egg pasbot, bacon)
- \* STEAK SALAD...20  
(Beef Loin, pepper, green beans, mushrooms, carrot, Onion)

## SOUPS

- CREAMY MUSHROOM...10  
(wild mushrooms)
- \* CREAMY BORSCHT...10  
(pork meat, beet, potato, beans, sour cream)
- \* BOUILLABAISSÉ...15  
(tomato base SEAFOOD)
- \* HUTSUL BOGRACH...12  
(Pork, veal, beef meat, potato bell pepper)

## AUTHENTIC UKRANIAN

- KNYGLI WITH CHEESE...15  
(Potato inside with cheese serve with mushroom sauce)
- POTATO AND FETA VARENUKU...15  
(with potato and Feta served with sour cream)
- BANOSH...15  
(polenta cooked on cream, served with pork ring and feta)
- DERUNY...15  
(Potato Pancakes with Sour cream)

## MAIN COURSE

- \* GOLUBTSI WITH SHKVARKI...16  
(Sauerkraut stuffed with rise and ground pork)
- MUSHROOM RISOTTO...18  
(wild mushroom, parmesan)
- BLACK CHEESE VARENUKU...15  
(with Farmer cheese serve with sour cream)
- CARBONARA...20  
(spaghetti, egg yolk, bacon)

## MEAT

- \* RIBEYE STEAK...42  
(Purple potato mash)
- \* LAMB CHOPS...38  
(couscous, Veggies)
- \* PORK LOIN...21  
(deruny, mushroom sauce)
- \* ROASTED DUCK LEG...28  
(sweet potato mash)

**CHEF'S SPECIAL 42**  
EXCLUSIVE FROM CHEF

## FISH

- \* BAKED SALMON...25  
(Cauliflower mousse)
- \* BLACK SHRIMP PASTA...23  
(PASTA, SHRIMPS)
- \* CHILEAN SEA BASS...48  
(asparagus risotto)
- \* BAKED TROUT... 38  
(GRILLED VEGGIES)

## KIDS LOVES

- \*MEAT DUMPLINGS...10
- BAKED POTATOES...10
- \*SPAGHETTI MEATBALLS...12
- BUTTER PASTA...8
- POTATO VARENUKU...10



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE

# WINE & COCKTAILS

## COCKTAILS

APEROL SPRITZ...15  
*(aperol,prosecco)*

MOJITO...15  
*(vodka, mint , flavored syrop, lime)*

THE OLD FASHIONED...15  
*(whiskey, bourbon)*

GIN TONIC...15  
*(gin, tonic, lemon splash)*

CAPE COD...15  
*(cranberry, vodka)*

MULE (CRANBERRY)...15  
*(vodka,lime,cranberry juice)*

MULE (BLACKBERRY)...15  
*(vodka, ginger beer, blackberry ,lime)*

MULE (PASSION FRUIT)...15  
*(vodka, ginger beer, passion fruit , lime)*

## MARTINI

VELOUR...15  
*(MIDORI,VERMOUTH, LEMON SQUEZZE)*

LYCHEE MARTINI...15  
*(vodka, lyCHEE, splash of triple sec)*

DRAGONBERRY...15  
*(BACARDI,PUREE MIX)*

LEMON SPLASH...15  
*(LEMON VODKA, PASSION PUREE)*

EXPRESSO MARTINI...15  
*(VODKA,RUM,COFFEE)*

TROPICAL...15  
*(GIN,LEMON,VODKA)*

## BUBBLES

VILLA CATERINA PROSECCO ^ ITALY... 8/26

CHANDON BRUT^ ... /70

VEUVE CLICQUOT CHAMPAGNE ^ FRANCE .../150

CHAMPAGNE MOET IMPERIAL ^FRANCE .... /100

VILLA CORNARO PROSECCO (187ML)^ ITALY .../12

## WHITES

BROWNSTONE WINERY ( PINOT GRIGIO)...8/ 32

HOROLOGIST (SAUVIGNON )NEW ZEALAND...8/ 32

TOM LEGEND PASO (CHARDONNAY)...10/ 38

HESS COLLECTION (NAPA VALLEY CHARDONNAY))...16/80

CHIARLE PIEMONTE (MOSCATO) ITALY ...10/47

EZIMIT VIOGNIER (RIESLING) NORTH MACEDONIA...10/47

J.LOHR (CHARDONNAY,GREENFIELD CA)...12/55

SILVER PEAK (CHARDONNAY) NORTH COAST CALIFORNIA...14/60

## REDS

BROWNSTONE (PINOT NOIR) CALIFORNIA...8/28

BROWNSTONE (MERLOT) CALIFORNIA...8/28

KINDZMARauli GE (SEMI SWEET) GEORGIAN...10/40

RUTHERFORD (CABERNET SAUVIGNON) CALIFORNIA ...10/50

JOSH ( CABERNET SAUVIGNON (CALIFORNIA...10/48

LOUIS JADOT BOURGOGNE( PINOT NOIR) FRANCE...14/60

BEAUJOLAIS-VILLAGES ( BURGUNDY) FRANCE...12/50

J.B PROTAGONIST (CABERNET SAUVIGNON) COLUMBIA VALLEY, WA...28/140

# COFFEE TIME

---

ROSE LATTE...6.99  
LAVENDER LATTE...6.99  
LATTE...6.99  
CAPPUCCINO...6.99  
AMERICANO...5.99  
ESPRESSO...3.99

HOT COCOA...6.99  
HOT MATCHA...6.99  
BLOOMING TEA...6.99  
FLOWER TEA...6.99  
TEABOMB...8.99  
TEAPOT...12  
COFFEE PITCHER...40

# KRAFT MOUSSE DESSERTS

---

COFFEE BEAN... 11.99  
(COFFEE MOUSSE, CHOCOLATE BISCUIT)  
VELOUR...11.99  
(MATCHA, PISTACHIO, RASPBERRY)  
APPLE...11.99  
(APPLE, CARAMEL, ALMOND CRUNCHY LAYER)  
APRICOT...9.99  
(DULCEY MOUSSE, APRICOT, ALMOND BISCUIT)  
CHERRY...11.99  
(CHOCOLATE MOUSSE, FEUILLETINE, SOUR CHERRIES)  
BLACK CURRANT...11.99  
(CHEESE MOUSSE, BLACK CURRANT, CHOCOLATE BISCUIT)  
STRAWBERRY COCONUT...11.99  
(COCONUT MOUSSE, MASCARPONE, STRAWBERRY, mango puree)  
SNICKERS... 11.99  
(CARAMEL, MILK CHOCOLATE BISCUIT, CHOCOLATE MOUSSE, NUTS)  
RAFAELLO ... 11.99  
(COCONUT, COCONUT MOUSSE, COCONUT BISCUIT)

FREEDOM...11.99  
(WHITE CHOCOLATE MOUSSE, HAZELNUT, BISCUIT, HAZELNUT PRALINE, FEUILLETINE)  
TROPICAL...11.99  
(WHITE CHOCOLATE MOUSSE, ALMOND BISCUIT, PINEAPPLE, MANGO, KIWIFRUIT)  
RASPBERRY...11.99  
(raspberry MOUSSE, cheese, poppy BISCUIT)  
PASSION FRUIT...11.99  
(MILK CHOCOLATE, MANGO, PASSION FRUIT, HAZELNUT PRALINE, HAZELNUT BISCUIT)  
LYCHEE CLOUD...11.99  
(CHEESE MOUSSE, LYCHEE, HAZELNUT BISCUIT)  
PEAR...11.99  
(CHEESE MOUSSE, PEAR, cinammon, poppy BISCUIT)  
TART...9.99  
(BLUEBERRY, RASPBERRY ASSORTED)  
PAVLOVA...11.99  
(mascarpone, meringue, fruits)

# NON-ALCOHOLIC BEVERAGES

---

PANNA WATER...6.5  
SPARKLING WATER...6.5  
BORJOMI...6.5  
COKE...3.5  
SPRITE...3.5  
PEPSI...3.5

KIDS JUICE...3.5  
JUICE PITCHER...15  
UZVAR PITCHER...10  
COKE PITCHER ...12

# BEER

---

LVIVSKE (UKRAINE) 9  
MYKHOLA (UKRAINE) 10  
LVIVSKE ROBERT DOMS (UKRAINE) 9  
SAMSON (CZECH REPUBLIC) 7  
HOFEBRAUHAUS FREISING (GERMANY) 8  
HOFEBRAUHAUS FREISING JAGERBIER (GERMANY) 8

# SPIRITS

---

## TEQUILA

---

DON RAMON ANEJO TEQUILA^ MEXICO ...8/60  
PATRON SILVER^MEXICO...12/110  
CASA MAESTRI ANEJO ^ MEXICO ...16/200  
CABRITO REPOSADO ...5/75  
CLASE AZUL^ MEXICO.../425  
ADICTIVO EXTRA ANEJO^ MEXICO.../375

## WHISKEY

---

KERN WHISKEY 12 ^ IRISH...8/90  
KERN WHISKEY ^ IRISH...6/60  
JAMESON ^....8/82  
JACK DANIEL'S OLD^...7/70  
DAVIDSON STRAIGHT BOURBON WHISKEY... 9/75  
JOHNIE WALKER BL ^USA... 9/90  
MACALLAN 12 DOUBLE CASK...18/220

## HORILKA

---

GREY GOOSE^ FRANCE ...8/75  
KETEL ONE ^...8/60  
HETMAN 1000ML ...8/90

# EVENT MENU

## BITE PLATES

*(SERVE 10 PERSON)*

- LOADED RAINBOW VEGGIE BOARD...40
- ULTIMATE CHEESE BOARD...80
- UKRAINIAN BOARD...100
- CHARCUTERIE MEAT BOARD...100
- FRUIT BOARD...60
- SEA BOARD WITH RED CAVIAR...120
- SEA BOARD WITH OSETRA BLACK CAVIAR...130

## MAIN COURSE

*(SERVE 10 PERSON)*

- KNYGLI WITH CHEESE...80  
*(WITH SOUR CREAM)*
- BANOSH...80  
*(FETA AND BACON)*
- BLACK CHEESE VARENUKU...90  
*(WITH SOUR CREAM)*
- POTATO AND FETA VARENUKU...90  
*(WITH SOUR CREAM)*
- \*GRILLED POTATO...50
- GRILLED VEGGIES...70

## MEAT & FISH

*(SERVE 10 PERSON)*

- \*FOUR EPIC MEAT BOARD...180
- \*FISH PLEASE BOARD...180
- \*GLAZED DUCK WITH PEAR...200
- \*RIBEYE STEAK...220
- \*LAMB CHOPS...180
- \*BAKE SALMON...180
- \*BACON WRAPED PORK LOIN...90
- \*DUCK LEGS WITH CHERRY SAUCE...220
- \*RIVER TROUT...160
- \*SEAFOOD MIX...220

## SALADS

*(SERVE 10 PERSON)*

- \*SALMON QUINOA...75  
*(SAULTED SALMON, BROWN QUINOA, AVOCADO)*
- ROASTED BEET WITH CHEESE...50  
*(BAKED BEETS, GOAT CHEESE)*
- \*CAESAR SALAD WITH CHICKEN...75  
*(CHICKEN, TOMATOES, EGG,)*
- CAPRESE SALAD...50  
*(COLORFUL TOMATOES, BURRATA CHEESE)*
- GREEK SALAD...50
- \*STEAK SALAD...80  
*(BEEF LOIN, PEPPER, GREEN BEANS, MUSHROOMS, CARROT, ONION)*
- \*SEAFOOD COCTAIL...80  
*(OCTUPUS, SCALLOPS, CALAMARI, MUSSEL, MANGO SAUCE)*

## CANAPE

*(SERVE 10 PERSON)*

- BLUE CHEESE PROFITEROLES...75
- \*LIVER PATE PROFITEROLES...75
- AVOCADO BLACK CAVIAR PROFITROLE...90
- BRIE PEAR...50
- BRUSCHETTA...50
- \*PROSCIUTTO BRUSCHETTA...75
- \*SALMON BRUSCHETTA...75
- \*ROASTBEEF BRUSCHETTA...75
- MASHROOM PROFITROLES...75
- \*SALMON TARTAR...90
- SALO BITE CANAPE...75
- HERRING BITE CANAPE...75
- RED CAVIAR... MARKET PRICE
- BLACK CAVIAR ...MARKET PRICE



\* YOU MAY NEED KNOW...  
THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
\* NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS  
THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES  
\* FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE  
\* TAXES AND FEES NOT INCLUDE IN PRICE

# GREEN PACKAGE...145\$

PER PERSON

## STARTERS

ULTIMATE CHEESE BOARD...  
(CHEESE, HONEY, CROUTONS)

\* LIVER PATE PROFITEROLES...  
(CHICKEN LIVER PATE, SALTED PROFITROLE)

\* UKRAINIAN BOARD...  
(SALTED FRESH LARD (SALO) GARLIC, SALT, PEPPER)

\* CAESAR SALAD WITH CHICKEN...  
(BAKED CHICKEN, TOMATOES, EGG)

\* CHARCUTERIE MEAT BOARD...  
(DRY MEAT, SALAMI, CROUTONS)

GREEK SALAD...  
(BELL PEPPER, CUCAMBER)

\* SALMON BRUSCHETTA...  
(SALTED SALMON, TOAST WITH CREAM CHEESE)

FRUIT BOARD...  
(SEASONAL FRUITS)

## MAIN COURSE

\* BANOSH...  
(FETA AND BACON)

GRILLED POTATO...  
(WHIPPED GARLIC WHITE SAUCE)

\* FOUR EPIC MEAT BOARD...  
(RIBEYE STEAK, PORK MEDALION, CHICKEN,  
LAMB CHOPS)

\* FISH PLEASE BOARD...  
(GRILLED SALMON, TROUT, CATFISH,  
SHRIMPS)

GRILLED VEGGIES...  
(GRILLED SEASONAL VEGGIES)

## THIS PACKAGE INCLUDED...

^ 1 BOTTLE OF CHAMPAGNE PER 10 GUESTS

^ COKE, WATER, BREAD

^ GRATUITY (21%)



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDED NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE

# BEIGE PACKAGE...175\$

PER PERSON

## STARTERS

---

ULTIMATE CHEESE BOARD...  
*(CHEESE, HONEY, CROUTONS)*

\* UKRAINIAN BOARD...  
*(SALTED FRESH LARD (SALO) GARLIC, SALT, PEPPER)*

\* FISH BOARD...  
*(SALTED SALMON, WHITE FISH, EEL, RED CAVIAR)*

\* BRUSCHETTA...  
*(FRESH TOMATOES, TOAST WITH BASIL PESTO)*

\* SALMON BRUSCHETTA...  
*(SALTED SALMON, TOAST WITH CREAM CHEESE)*

\* MASHROOM PROFITROLES...  
*(MASHROOM PATE, SALTED PROFITROLE)*

\* STEAK SALAD...  
*(BEEF LOIN, PEPPER, GREEN BEANS, OSTER KING MASHROOM, CARROT, ONION)*

CAPRESE SALAD...  
*(COLORFUL TOMATOES, BURRATA CHEESE, PESTO)*

\* SEAFOOD COCTAIL...  
*(BAKED OCTOPUS, SCALLOPS, CALAMARI, MUSSELS, MANGO SAUCE)*

FRUIT BOARD...  
*(SEASONAL FRUITS)*

## MAIN COURSE

---

KNYGLI ...  
*(MASHROOM SAUCE)*

\* FOUR EPIC MEAT BOARD...  
*(RIBEYE STEAK, PORK MEDALION, CHICKEN, LAMB CHOPS)*

GRILLED POTATO...  
*(WHIPPED GARLIC WHITE SAUCE)*

\* BAKED SALMON...  
*(BAKE SALMON, VEGGIE QUINOA, OSTER KING MASHROOM)*

\* BANOSH...  
*(FETA AND BACON)*

## THIS PACKAGE INCLUDED...

---

^ 1 BOTTLE OF CHAMPAGNE PER 10 GUESTS

^ COKE, WATER, BREAD

^ GRATUITY (21%)



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE

# GOLD PACKAGE...195\$

PER PERSON

## STARTERS

---

- ULTIMATE CHEESE BOARD...  
(CHEESE, HONEY, CROUTONS)
- \* UKRAINIAN BOARD...  
(SALTED FRESH LARD (SALO) GARLIC, SALT, PEPPER)
- \* CHARCUTERIE MEAT BOARD...  
(DRY MEAT, SALAMI, CROUTONS)
- \* FISH BOARD...  
(SALTED SALMON, WHITE FISH, EEL, BLACK CAVIAR)
- BLACK PROFITROLE...  
(AVOCADO PATE, BLACK CAVIAR, BL PROFITROLE)
- \* PROSCIUTTO BRUSCHETTA...  
(PROSCIUTTO, TOAST, CREAM CHEESE)
- \* SALO BITE/ HERRING CANAPE...  
(BURACHKI, SALO/HERRING ONION)
- BRIE PEAR...  
(BAKED PEAR WITH BRIE)
- \* STEAK SALAD...  
(BEEF LOIN, PEPPER, GREEN BEANS, OSTER KING MASHROOM, CARROT, ONION)
- GREEK SALAD...  
(BELL PEPPER, ONION, CUCAMBER,)
- \* SEAFOOD COCTAIL...  
(BAKED OCTOPUS, SCALLOPS, CALAMARI, MUSSELS, MANGO SAUCE)
- FRUIT BOARD...  
(SEASONAL FRUITS)

## MAIN COURSE

---

- VARENYKY MIX...  
(POTATO FETA, SALTED CHESSE, SOUR CREAM)
- \* RIBEYE STEAK...  
(RIBEYE STEAK MASH POTATO, GRILLED VEGGIES)
- GRILLED POTATO...  
(WHIPPED GARLIC WHITE SAUCE)
- \* SEAFOOD MIX..  
(BAKED OCTOPUS, CALAMARI, MUSSELS, SCALLOPS)
- \* DUCK LEG CONFIT WITH PEAR...  
(DUCK LEG, PEAR)

## THIS PACKAGE INCLUDED...

---

- ^ 1 BOTTLE OF CHAMPAGNE PER 10 GUESTS
- ^ COKE, WATER, BREAD
- ^ GRATUITY (21%)



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE



# VELOUR PACKAGE...235\$

PER PERSON

## STARTERS

---

ULTIMATE CHEESE BOARD...  
*(CHEESE, HONEY, CROUTONS)*

\*UKRAINIAN BOARD...  
*(SALTED FRESH LARD (SALO)GARLIC, SALT, PEPPER)*

\*CHARCUTERIE MEAT BOARD...  
*(DRY MEAT, SALAMI, CROUTONS)*

\*FISH BOARD...  
*(SALTED SALMON, WHITE FISH, EEL, BLACK CAVIAR)*

BLACK PROFITROLE...  
*(AVOCADO PATE, BLACK CAVIAR, BL PROFITROLE)*

\*PROSCIUTTO BRUSCHETTA...  
*(PROSCIUTTO, TOAST, CREAM CHEESE)*

\*SALO BITE/ HERRING CANAPE...  
*(BURACHKI, SALO/HERRING ONION)*

BRIE PEAR...  
*(BAKED PEAR WITH BRIE)*

\*SALMON TARTAR...  
*(FRESH SALMON, CUCUMBER, ONION, DILL)*

LIVER PATE PROFITEROLES...  
*(CHICKEN LIVER PATE, SALTED PROFITROLE)*

\*STEAK SALAD...  
*(BEEF LOIN, PEPPER, GREEN BEANS, OSTER KING MASHROOM, CARROT, ONION)*

GREEK SALAD...  
*(BELL PEPPER, CUCAMBER)*

\*SEAFOOD COCTAIL...  
*(BAKED OCTOPUS, SCALLOPS, CALAMARI, MUSSELS, MANGO SAUCE)*

FRUIT BOARD...  
*(SEASONAL FRUITS)*

## MAIN COURSE

---

VARENYKY MIX...  
*(PPOTATO FETA, SALTED CHESSE, SOUR CREAM)*

BANOSH WITH SCALLOPS... (SERVE INDIVIDUAL)  
*(POLENTA, VEGGIES, BAKE SCALLOPS)*

\*RIBEYE STEAK...  
*(RIBEYE STEAK MASH POTATO, GRILLED VEGGIES)*

\*PORK MEDALLIONS ...  
*(BACON WRAPED PORK WITH DERENY, MASHROOM SAUCE)*

\*BAKED SALMON...  
*(BAKE SALMON, VEGGIE QUINOA, OSTER KING MASHROOM)*

## THIS PACKAGE INCLUDED...

---

^ 1 BOTTLE OF CHAMPAGNE PER 10 GUESTS

^COKE, WATER, BREAD

^ GRATUITY (21%)



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE



# BREAKFAST MENU

MINI CHEESECAKES...15

(MOUSSE AND SOUR CHERRIES)

SPINACH WAFFLE...16

(CHICKEN, MUSHROOMS AND CHERRY TOMATOES WITH HOLLANDEZ SAUCE)

MANAGER BREAKFAST...15

(EGG PASHOT, SPRING MIX, AVOCADO, CUCUMBER, MINI DERYN, CHESSE, CRACKERS)

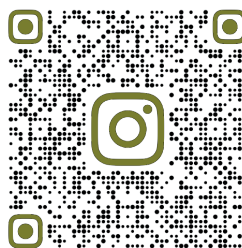
SALTED MINI CHEESECAKES...18

(SALMON, CREAM CHEESE, CUCUMBER, CAVIAR, BASIL PESTO)

SALTED SALMON CROISSANT...15

(EGG PASHOT, GUACAMOLE, CUCUMBER, HOLLANDEZ SAUCE)

CHEF'S SPECIAL OMLETTE...12



@VELOUR.RESTAURANT



^ YOU MAY NEED KNOW...

THESE ITEMS ARE COOKED TO ORDER CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

^ NOTE: WE SURCHARGE 3% ON CREDIT, DEBIT CARDS

THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES.

^ FINAL GUESTS COUNT MUST BE PROVIDE NO LATER THAN 48 HOURS PRIOR TO EVENT DATE

^ TAXES AND FEES NOT INCLUDE IN PRICE