



 CITYHOTEL
RESIDENCE

COFFEE BREAK

*Затвержене меню з точною кількістю учасників має бути подано до ресторанної служби не пізніше 3-ох робочих днів до початку заходу. Service fee-10%

При внесенні будь-яких змін по затверженому меню менш ніж за три дні до початку заходу додається Service fee-15%
*Позиції з розділу «Основна страва, що не потребує гарнір» замінє комплекс позицій з розділу «Основна страва» та «Гарнір»

Обід та вечеря за "сет меню" доступна гостям протягом 1 години
Мінімальна кількість для замовлення "сет меню" - 10 гостей



COFFEE BREAK N° 1

— 9 € —

- | | <i>ml/g</i> |
|--|-------------|
| ① Choose 3 dishes from different blocks: | |
| Seasonal berries smoothie | 50 |
| Chia pudding with mango purée | 45 |
| Assorted pastries | 15 |
| Choux with cheesecake cream | 30 |
| Choux with chocolate cream | 40 |
| Choux with pistachio cream | 40 |
| Choux with apple confiture | 30 |
| Choux with guacamole & cherry tomatoes | 30 |
| Assorted cookies | 30 |
| Mini croissant with salmon | 50 |
| Finger sandwich with chicken, cucumber & cream cheese | 75 |
| Finger sandwich with feta & cream cheese | 60 |
| Finger sandwich with chorizo & sun-dried tomato tapenade | 60 |
| ② Add one drink: | |
| Juice by choice | 200 |
| Chilled water with lemon and mint | 200 |
| Freshly brewed coffee & Tea in assortment | 150 |
| ③ Spend time productively and deliciously | |

COFFEE BREAK N° 2

— II € —

	<i>ml/g</i>
① Choose 3 dishes from different blocks:	
Banana–orange smoothie	50
Chia pudding with berries	45
Choux with chocolate cream	40
Mousse cake Opera	35
Honey cake	55
Tiramisu Sphere	30
Mini salad with seared salmon	45
Mini salad Caesar	45
Mini asian-style salad with soba noodles	45
Choux with salmon & cream cheese	30
Choux with guacamole & shrimp	30
Choux with prosciutto & cream cheese	30
Finger sandwich with salmon, cucumber & cream cheese	50
Finger sandwich with mortadella & cheddar	75
Bruschetta with grilled vegetables & sun-dried tomatoes	55
② Add one drink:	
Juice by choice	200
Chilled water with lemon and mint	200
Freshly brewed coffee & Tea in assortment	150

③ Spend time productively and deliciously





COFFEE BREAK N° 3

— 14 € —

- | | |
|--|-------------|
| ① Choose 3 dishes from different blocks: | <i>ml/g</i> |
| Kiwi-avocado smoothie | 50 |
| Chia pudding with strawberries | 40 |
| Choux with cheesecake cream | 30 |
| Mango crème brûlée | 50 |
| Pistachio tiramisu | 30 |
| Mini salad with shrimp & mango | 45 |
| Mini salad with smoked duck & orange | 45 |
| Mini salad with marinated pear & goat cheese | 45 |
| Mini salad Niçoise | 45 |
| Finger sandwich with mortadella & cheddar | 75 |
| Finger sandwich with canned tuna, cucumber & egg | 60 |
| Finger sandwich with brie, tomatoes & basil | 60 |
| Choux with tuna & guacamole | 45 |
| Choux with prosciutto & cream cheese | 30 |
| Choux with baby mozzarella & pesto | 45 |
| ② Add one drink: | |
| Juice by choice | 200 |
| Chilled water with lemon and mint | 200 |
| Freshly brewed coffee & Tea in assortment | 150 |
| ③ Spend time productively and deliciously | |



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LUNCH DINNER

*The approved menu with the exact number of participants must be submitted to the restaurant service no later than 3 working days before the event. Service fee-10%

If any changes are made to the approved menu less than three days before the event, a Service fee-15% is added

*Items from the "Main course that does not require a side dish" section replace the set of items from the "Main course" and "Side dish" sections

Lunch and dinner for "set menu" is available to guests for 1 hour

Minimum quantity for ordering "set menu" is 10 guests



SET MENU N° 1

— 18 € —

① Choose 4 dishes from different blocks:

SALADS

	<i>mlg</i>
Asian soba noodle salad with artichokes, sun-dried tomatoes, and toszazu sauce	200
Roasted beetroot salad with feta and honey-truffle dressing	170
Seared salmon salad with nut sauce	150
Caesar salad with chicken	235

SOUPS

Creamy mushroom soup with truffle oil	275
Fish soup with salmon and cod	270
Moroccan-style soup Harira with lamb, chickpeas, and lentils	250
Creamy borscht with pork	250/50

MAIN DISHES

Kachana porridge with smoked stracciatella	270
Wild mushroom risotto	275
Cauliflower steak with tahini sauce	250
Sesame-crusted tuna with vegetables in teriyaki sauce	250
Grilled dorado with vegetables and spinach sauce	150
Half spring chicken with spinach	350
Chicken Kyiv with mashed potatoes and green peas	310
Braised beef cheek with baby vegetables, mashed potatoes, and unagi emulsion	250
Sweet and sour pork with vegetables	250

SIDE DISHES

	<i>ml/g</i>
Potato gratin with Parmesan	150
Roasted root vegetables with hummus	170
Polenta with truffle paste	120
Steamed rice with sesame	125

DECEPTI

Banoffee pie	110
Mango crème brûlée	100
Honey cake	100
Tiramisu	100

2 ADD ONE DRINK:

Infused water with citrus and mint	200
Juice by choice	200
Fruit drink	200
Dried fruits drink	200
Tea	150
Coffee	60

3 Spend time productively and deliciously





SET MENU Nº 2

— 22 € —

① Choose 4 dishes from different blocks:

SALADS

	<i>ml/g</i>
Green salad with goat cheese, avocado, pickled pear, and ponzu dressing	170
Shrimp and mango salad with mango aioli	165
Salad with Jamón, Gorgonzola, and honey-mustard dressing	175
Salad with cured duck breast and balsamic dressing	150

SOUPS

Green pea and mint cream soup	270
Seafood clam chowder	290
Lamb and orzo soup	260
Beef ramen	350

MAIN DISHES

Kachana porridge with pesto sauce and smoked stracciatella	250
Braised eggplant with unagi sauce	250
Black risotto with calamari	300
Cod with vegetables and creamy spinach sauce	280
Grilled tuna with vegetables and Tom Yum sauce	220
Chicken terrine with corn and amaranth popcorn	180
Kung Pao chicken	300
Filet mignon with truffle sauce and roasted potatoes	300
Pork tenderloin with charred cabbage	250

SIDE DISHES

	<i>ml/g</i>
Spinach in creamy sauce with Parmesan	130
Fried rice with vegetables	150
Roasted sweet potatoes with yogurt	185
Asian-style vegetables in teriyaki sauce	150

DESSERTS

Brownie	115
Cherry pie	90
Chia pudding	120
Coconut panna cotta	110

② ADD ONE DRINK:

Infused water with citrus and mint	200
Juice by choice	200
Fruit drink	200
Dried fruits drink	200
Tea	150
Coffee	60

③ Spend time productively and deliciously





SET MENU Nº 3

— 26 € —

① Choose 4 dishes from different blocks:

SALADS

	<i>ml/g</i>
Salad mix with tomatoes, burrata, and pesto sauce	240
Asian-style seafood salad with quinoa and mango aioli	210
Niçoise salad with tuna and honey-mustard dressing	200
Roast beef salad	180

SOUPS

Cauliflower velouté with truffle	270
Tom Yum with seafood	320
Norwegian cheese soup with salmon	270
Lamb shurpa	295

MAIN DISHES

Braised chickpeas in Eastern-style spices	180
Miso-marinated zucchini	175
Penne pasta with tiger prawns	250
Salmon with carrot and fennel sauce	270
Duck breast with beetroot, berries, and demi-glace	260
Sous-vide filet mignon with mashed potatoes, cuttlefish ink, and truffle sauce	250
Lasagna with tomato sauce	320
Ossobuco with sweet potato purée and juniper sauce	390
Beef Wellington with raspberry demi-glace	250

SIDE DISHES

	<i>ml/g</i>
Steamed vegetables	180
Spinach in creamy sauce	130
Broccoli with cheese sauce	180
Steamed rice	125

DESSERTS

Berry tart	125
Keto brownie	110
Chocolate mousse	100
Pistachio tiramisu	100

② ADD ONE DRINK:

Infused water with citrus and mint	200
Juice by choice	200
Fruit drink	200
Dried fruits drink	200
Tea	150
Coffee	60

③ Spend time productively and deliciously





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BUFFET MENU

***The confirmed menu, including the exact number of attendees, must be submitted to the Restaurant Department no later than 3 business days prior to the event. A 10% service charge applies.

If any changes are made to the confirmed menu less than 3 business days before the event, a 15% service charge will apply.

Lunch and dinner served under the buffet menu are available to guests for 1 hour.

The minimum number of guests required to order the buffet menu is 25 persons."



BUFFET MENU №1

— 18 € —

SALAD BAR

	<i>g/ml</i>
Mixed leafy greens	15
Corn	5
Artichokes	5
Green beans	5
Olives	5
Olive oil / Balsamic vinegar	5

SALADS

Roasted beetroot salad with feta and honey-truffle dressing	70
Chicken Caesar salad	70

SOUPS

choose 1

Salmon & cod fish soup	170
Chicken broth with chicken quenelles	170
Creamy borscht with pork	170

MAIN COURSES

choose 3

Cauliflower steak	50
Penne pasta with shrimp	50
Salmon with fennel sauce	50
Mini Chicken Kyiv with green peas	70
Sweet-and-sour pork with vegetables	50

SIDE DISHES*g/ml**choose 2*

Asian-style vegetables in teriyaki sauce	50
Potato gratin with Parmesan	50
Polenta with truffle paste	50
Roasted root vegetables	50

DESSERTS*choose 2*

Mango crème brûlée	50
Cherry pie	50
Honey cake	50
Tiramisu	50
Bread	50
Chilled water / juice / fruit drink (kompot) / dried fruit drink (uzvar) / tea / coffee	por.





BUFFET MENU №2

— 22 € —

SALAD BAR

	<i>g/ml</i>
Mixed leafy greens	15
Corn	5
Artichokes	5
Green beans	5
Olives	5
Olive oil / Balsamic vinegar	5

SALADS

Shrimp salad with mango and mango aioli	70
Greek salad with feta cheese and Kalamata olives	70

SOUPS

choose 1

Cauliflower velouté with truffle	170
Norwegian cheese soup with salmon	170
Mushroom cream soup with truffle butter	170

MAIN COURSES

choose 3

Baked sweet potato with yogurt	50
Sesame-crusted tuna with teriyaki sauce	50
Chicken terrine with corn and amaranth popcorn	50
Pork tenderloin with demi-glace sauce	50
Lasagna with tomato sauce	70

SIDE DISHES

choose 2

	<i>g/ml</i>
Baked potatoes	50
Spinach in cream sauce	50
Grilled vegetables	50
Middle Eastern-style stewed chickpeas	50

DESSERTS

choose 2

Keto brownie	50
Opera mousse	50
Pistachio tiramisu	50
Chia pudding	50
Bread	50
Chilled water / juice / fruit drink (kompot) / dried fruit drink (uzvar) / tea / coffee	por.





BUFFET MENU №3

— 26 € —

SALAD BAR

	<i>g/ml</i>
Mixed leafy greens	15
Corn	5
Artichokes	5
Green beans	5
Olives	5
Olive oil / Balsamic vinegar	5

SALADS

Asian soba noodle salad with artichokes, sun-dried tomatoes, and toszazu dressing	70
Niçoise salad with tuna and honey–mustard dressing	70

SOUPS

choose 1

Green pea & mint cream soup	170
Seafood clam chowder	170
Moroccan harira soup with lamb, chickpeas, and lentils	170

MAIN COURSES

choose 3

Zucchini in miso marinade	50
Dorado with spinach sauce	50
Kung Pao chicken	50
Pork medallions with gorgonzola sauce	50
Filet mignon with truffle sauce	50

SIDE DISHES

choose 2

	<i>g/ml</i>
Potato wedges	50
Broccoli with cheese sauce	50
Green beans	50
Steamed rice with sesame	50

DESSERTS

choose 2

Brownie	50
Coconut panna cotta	50
Chocolate mousse	50
Berry tart	50
Bread	50
Chilled water / juice / fruit drink (kompot) / dried fruit drink (uzvar) / tea / coffee	por.

