

ME NU

3  big NATSIONALNY
HOTEL

*For Conferences
and Events.*

Coffee-breaks menu

COFFEE BREAK 1

Muffin (chocolate, vanilla,
almonds) 40 g
Assorted biscuits 20 g
Sparkling and still water 500 ml
Tea with lemon 200 ml/20 g
Milk coffee 100 ml/50 ml

UAH 135

COFFEE BREAK 2

Danishes with jam (custard) 50 g
Nuts with condensed milk 20g
Mini croissant with ham and
cheese 50 g
Sparkling and still water 500 ml
Tea with lemon 200 ml/20 g
Milk coffee 100 ml/50 ml

UAH 185

COFFEE BREAK 3

Mini croissant 40 g
Assorted biscuits 20 g
Italian pie with spinach and
ricotta 50 g
Profiteroles with custard 45g
Sparkling and still water 500 ml
Tea with lemon 200 ml/20 g
Milk coffee 100 ml/50 ml

UAH 250



Coffee-breaks menu

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COFFEE BREAK 4

Vanilla panacotta
with berries 50 g
Macaron cake 15g
Kraffin with ham
and cheese 40 g
Bruschetta with tomato
salsa 35 g
Fruit slices 80g
Sparkling and still water 500 ml
Tea with lemon 200 ml/20 g
Milk coffee 100 ml/50 ml

UAH 320

COFFEE BREAK 5

Fitness biscuits 30 g
Carrot muffin 40 g
Mix of nuts and dried fruits 30 g
Granola with yogurt 90 g
Berry smoothie 60 g
Cereal bread sandwich with
grilled vegetables 60 g
Kraffin with spinach and
gorgonzola 40 g
Sparkling and still water 500 ml
Tea with lemon 200 ml/20 g
Milk coffee 100 ml/50 ml

UAH 420

OPTIONAL:

Classic croissant 60 g	UAH 60
Croissant with chocolate 90 g	UAH 75
Croissant with almonds 80 g	UAH 75
Eclair with custard filling 60 g	UAH 60
Profiteroles 30 g	UAH 45
Fruit slices 90 g	UAH 50
Bruschetta with prosciutto 50 g	UAH 50
Bruschetta with salami 50 g	UAH 50
Bruschetta with smoked chicken breast 50 g	UAH 50
Sandwich with smoked chicken breast 60 g	UAH 60



Coffee-breaks menu

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OPTIONAL:

Sandwich with ham and cheese 60 g	UAH 60
Tortilla roll with veal 60 g	UAH 60
Bruschetta with tomato salsa 35g	UAH 40
Sandwich of grain bread with grilled vegetables 60 g	UAH 50
Italian pie with spinach and ricotta 50 g	UAH 90
Mini croissant with ham and cheese 50 g	UAH 60
Vanilla panacotta with berries 50 g	UAH 60
Kraffin with ham and cheese 40 g	UAH 55
Carrot muffin 40 g	UAH 40
Brownie with cherry 60 g	UAH 50

DRINKS:

Sparkling / still water (plastic) 500 ml	UAH 40
Sparkling / still water (glass) 330 ml	UAH 90
Tea with lemon 250 ml	UAH 35
Milk coffee 150 ml	UAH 60
Juice in assortment 250 ml	UAH 60



Lunches menu

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BUFFET LUNCH 1

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Caesar salad
Local cheese
Homemade bread with butter
Own production biscuits

First course:

Chicken broth

Hot dishes:

Chicken kebabs
Steamed vegetables with olive oil
Salmon skewers
Baked potatoes

Desserts:

Honey cake (Medovyk)

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600

BUFFET LUNCH 2

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Shop salad
Local cheese
Homemade bread with butter
Own production biscuits

First course:

Meat solianka

Hot dishes:

Baked chicken in barbecue sauce
Fried pike perch fillet
Buckwheat with mushrooms
Grilled vegetables

Desserts:

Apple strudel

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600

BUFFET LUNCH 3

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Baked vegetable salad with roast beef
Local cheese
Homemade bread with butter
Own production biscuits

First course:

Mushroom cream soup

Hot dishes:

Baked pork
Grilled pike perch fillet
Steamed rice
Mashed potatoes

Desserts:

Napoleon Cake

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600



Dinners menu

NATSIONALNY
HOTEL

BUFFET DINNER 1

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Greek salad
Local cheese
Homemade bread with butter
Own production biscuits

Hot dishes:

Pork chop Fish'n'Chips with Tartar
sauce
Assorted wild and white rice
Grilled vegetables

Desserts:

Honey cake (Medovyk)

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600

BUFFET DINNER 2

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Greek salad
Local cheese
Homemade bread with butter
Own production biscuits

Hot dishes:

Baked turkey fillet
Dorado fillet
Boiled potatoes with dill

Desserts:

Homemade pastries

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600

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BUFFET DINNER 3

Cold appetizers:

Salad bar of fresh vegetables
Salad bar of pickled vegetables
Assorted dressings and oils
Greek salad
Local cheese
Homemade bread with butter
Own production biscuits

Hot dishes:

Chicken stroganoff
Fried salmon fillet
Baked potatoes
Steamed rice

Desserts:

Pancakes with cottage cheese

Drinks:

Tea or coffee 200 ml
Sparkling and still water 500 ml

UAH 600



Buffet menu

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BUFFET 1

Cold appetizers:

- Canape with guacamole and shrimp 40 g
- Canape with roasted peppers and caramelized onion 40 g
- Bruschetta with chorizo and arugula 50 g
- Skewer with grape and Dorblu cheese 40 g
- Shu with light-salted salmon and cream cheese 40 g
- Tuna tataki in seaweed 40 g
- Tomatoes and mozzarella cheese skewers with pesto sauce 50 g
- Bruschetta with hummus and sun-dried tomatoes 60 g

Salads:

- Cocktail salad with tuna and capers 80 g
- Salad with prosciutto and pear 100 g
- Avocado salad with marinated tofu 100 g

Desserts:

- Tiramisu 60 g
- Macaron cake 20 g
- Lavender panacotta 50 g
- Fruit ratatouille with mint in sweet syrup 50 g

UAH 850

BUFFET 2

Cold appetizers:

- Parma ham and pear on skewers 40 g
- Salted profiteroles with chicken liver paste 40 g
- Tartlets with cheese mousse 40 g
- Bruschetta with hummus and sun-dried tomatoes 60 g
- Tomatoes and mozzarella cheese on skewers with pesto sauce 50 g
- Shu with light-salted salmon and cream cheese 40 g

Salads:

- Salad with chicken and crispy bacon 100 g
- Baked vegetable salad with roast beef 100 g
- Hot appetizers
- Vegetable spring rolls 60 g
- Chicken skewers in sweet and sour sauce 60 g

Desserts:

- Mini cheesecake 50 g
- Fruit ratatouille with mint in sweet syrup 50 g
- Eclair with custard filling 50 g

UAH 1250



Buffet menu

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BUFFET 3

Cold appetizers:

Baked beef with horseradish sauce on rye bread 40 g
Tartlet with walnuts and cheese mousse 40 g
Bresaola roll with cream cheese and arugula 30 g
Bruschetta with tomatoes and goat cheese 50 g
Fresh vegetables on a skewer 50 g
Salmon in sesame seeds with cherry tomatoes 50 g

Salads:

Greek salad 100 g
Salad with tuna and quail egg 100 g

Hot appetizers:

Shrimp tempura with Thai sauce 40 g/15
Mini cutlet in Kyiv style with foie gras 70g
Fried brie cheese with berry sauce 40 g/15

Desserts:

Mini panacotta with berries 50 g
Profiteroles with chocolate 40 g
Mini kebabs with fresh fruit 50 g

UAH 1800

BUFFET 4

Cold appetizers

Scallops on skewers in bacon with sweet chili sauce 40 g/15
Bruschetta with sun-dried tomatoes and bresaola 50 g
Shrimp with guacamole in a shot glass 40 g
Canape with light-salted salmon and fresh cucumber 30 g
Tortilla roll with veal 40 g
Tuna tataki in seaweed 40 g
Bruschetta with chorizo and arugula 50 g
Volovany with smoked salmon mousse 50 g

Salads

Salad with light-salted salmon and citrus with yuzu sauce 100 g
Green mixed salad with cherry tomatoes and mozzarella 100 g

Hot appetizers

Spring roll with veal 50 g
Skewers with salmon and pineapple in Thai sauce 60 g/15
Grilled halloumi with cherry tomatoes and pesto sauce 60 g/15g
Pork filet mignon in bacon with thyme port sauce 60 g/20 g

Desserts

Honey cake (Medovyk) 50 g
Eclair with custard filling 50 g
Macaron cake 20 g
Berry smoothie 50 g

UAH 2500



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BY SPECIAL ORDER:

Cold appetizers:

- Skewer with grapes and Camembert cheese 40 g
- Parma ham and pear on skewers 40 g
- Baked beef with horseradish sauce on rye bread 40 g
- Bruschetta with tomatoes and goat cheese 50 g
- Fresh vegetables on a skewer 50 g
- Salmon in sesame seeds with cherry tomatoes 50 g
- Assorted Ukrainian craft cheeses 75g
- Assorted meat delicacies (pork, baked underbelly, general lard, home-style roll, beef tongue) 75g
- Assorted fish (light-salted salmon, butterfish, mackerel, herring) 75g
- Chicken pate with cranberries 50 g
- Olivier roll 60 g

Salads:

- Baked vegetable salad with roast beef 100 g
- Salad with light-salted salmon and citrus with yuzu sauce 100 g
- Salad with prosciutto and pear 100 g

Hot appetizers:

- Spring roll with veal 50 g
- Grilled halloumi with cherry tomatoes and pesto sauce 60 g/15g
- Pork filet mignon in bacon with thyme port sauce 60 g/20 g
- Chicken kebabs in sweet and sour sauce 60 g
- Fried brie cheese with berry sauce 40 g/15

Desserts and drinks:

- Mini berry cheesecake 50 g
- Mini lemon cheesecake 50 g
- Cranberry fruit drink 250 g
- Compote 250 g
- Melted water with fruit 250
- Fruit assortment 150

