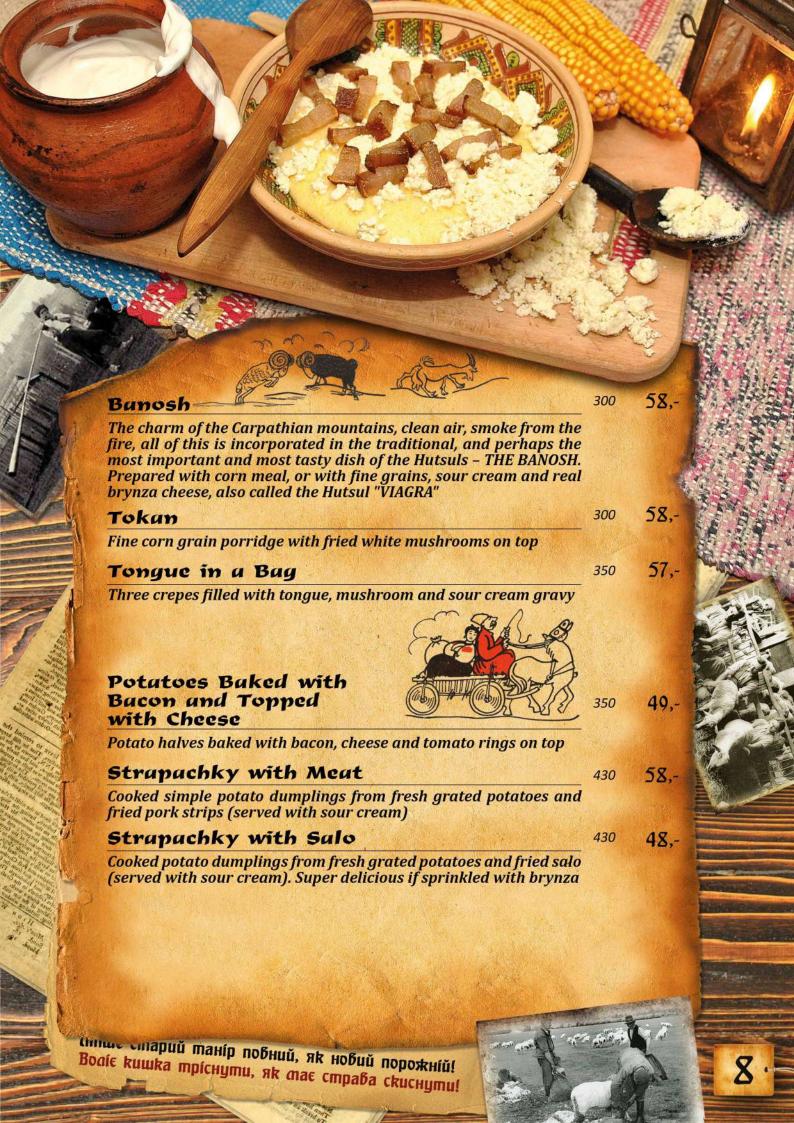


All the same of th		
		Bogob Ha rod
SALADS WITH MEAT		дов ситий
Health Salad	32,-	ситий
Pieces of tender chicken fillet, shredded cabbage with carrots and	72,	He
corn with mayonnaise dressing		
Chicken Salad	37,-	bygew! aygok a
Boiled pieces of chicken breast mixed with egg, beets, onions, pick- les and mayonnaise		пног
Common Quail Nest 250	39,-	D C3
Quail eggs with fresh cucumbers, boiled chicken fillet, champignons, lettuce and mayonnaise		He
Young Lady 200	38,-	нароби
Ham with fresh cucumbers and tomatoes, green onion, sweet pep-		obui
pers, hard cheese, and a bit of mayonnaise Towage Salad	44,-	LE_
Strips of cooked tongue with fresh cucumbers and tomatoes with		No Service
white sour cream and dill sauce dressing		15
Hutsul Salad	46,-	
Chopped cooked veal strips with onions, pickles and champignons mixed with oil and mustard dressing		
Our Take on the Ceaser Salad	48,-	
Boiled and cut slices of young beef, toast, fresh cucumbers, tomatoes and salad leaves		00
Meat Salad 200	39,-	
Pieces of meat, boiled eggs, potatoes, carrots and peas mixed with		
mayonnaise		
	and the	
	DE TON	Congress of the
		F III
	11/2	
	THE WASTER	
	4	4













GASTRONOMIC DEGUSTATION

You have probably heard about transcarpathian cuisine and know the names of many dishes, but haven't tried them yet.

That is the tastes and aromas of the nationalities that live here and have always lived here in this wonderful place! With the dishes you will be trying, we want to show the whole rich pallet of transcarpathian homemade cuisine. Or, perhaps, you live in this wonderful place and know about your native cuisine even more than the chefs:)? Be it as it may, we think you'll find it interesting to try the tastes of transcarpathia all on one plate.

And the DEGUSTATION MAP with 5 steps will help you by telling you about the dishes that you will taste... So we invite you to the culinary journey through the tastes of transcarpathia. DEGUSTATION MAP

The degustation is intended for 4 guests.

with corn meal, or with fine grains, sour cream and real The charm of the Carpathian mountains, clean and most tasty dish of the Hutsuls – the banosh. Prepared air, smoke from the fire, all of this is incorporated in the traditional, and perhaps the most important Three kind of salo: cooked, with paprik SALTED THE UKRAINIAN WA and gariic, smoked and salted PAPRIKAS, ROLLED AND

brynza cheese, also called the Hutsul "Viagra" FIRE-ROASTED POTATOES Potatoes with salo,

SHOVDAR

Smoked pig femur

A cult dish in Transcarpathia

POTATO STRAPACHKA WITH Simple boiled potato dumplings HUSHROOM GRAVY

You, along with your friends, will try 15 dishes weighing about 4 killogramms, as well as our own "plum brandy from good old Misha"!

> with sour cream mushroom gravy roasted on fire

> > TOMATOES, CUCUMBERS,

OYSTER MUSHROOMS

in an oak barrel, marinated using our own recipe tsaked oyster mushrooms and cabbage pickled

Transcarpathian cucumbers, tomatoes,

RESH HOMEMADE MEAT

The Hungarians of Transcarpathia love it

Spicy cheese spread with red KÖRÖZÖTT

paprika and garlic

Fried handmade sausage called PIKNYTSIA.

Made from beef, pork with spices

(of course with red paprika and garlic)

and smoked on plum wood

From good old Misha PLUM BRANDY

> When the butcher is about to finish his work outside, the women begin to set the table in the house in memory of the pig that Usually they just cook pieces of the will feed the family for the whole year neck with saverkraut and mashed potatoes.

MASHED BEANS Mashed beans with fried onions, Barlic and a pinch of red pepper.

where people don't cook beans. The beans, soaked in the evening to make them soft, get There is probably no house in Perechyn

BEAN SOUP

cooked in the morning together with smoked AND IN THE MORNING, DURING A HANGOVER,

meat, sour cabbage and sour cream.

IT'S NICE AND COLD!

consists of stuffing from the heart, tongue Fried in the lard of the sausage, which liver and meat, which get mixed with

cooked rice and various spices

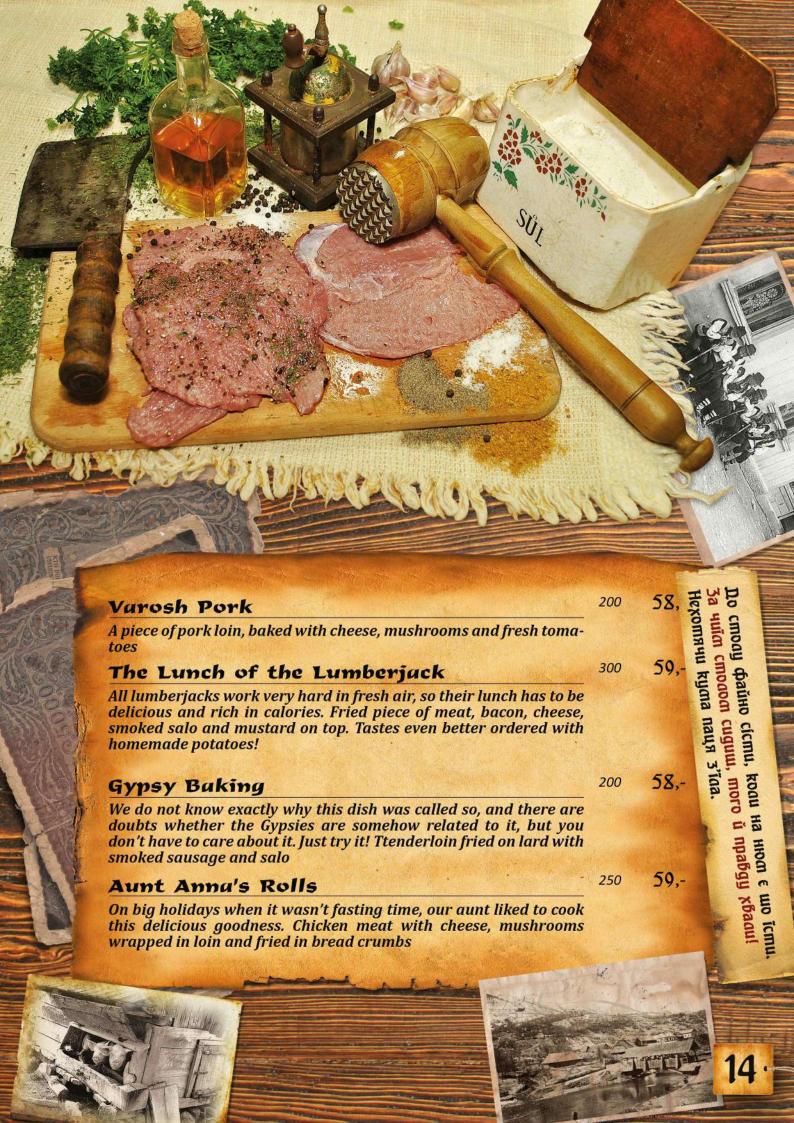
Wonderful beverage from dried fruit: STEWED FRUIT

apples, pears, and plum.

Crepes with two delicious flavors of jam CREPES WITH JAM



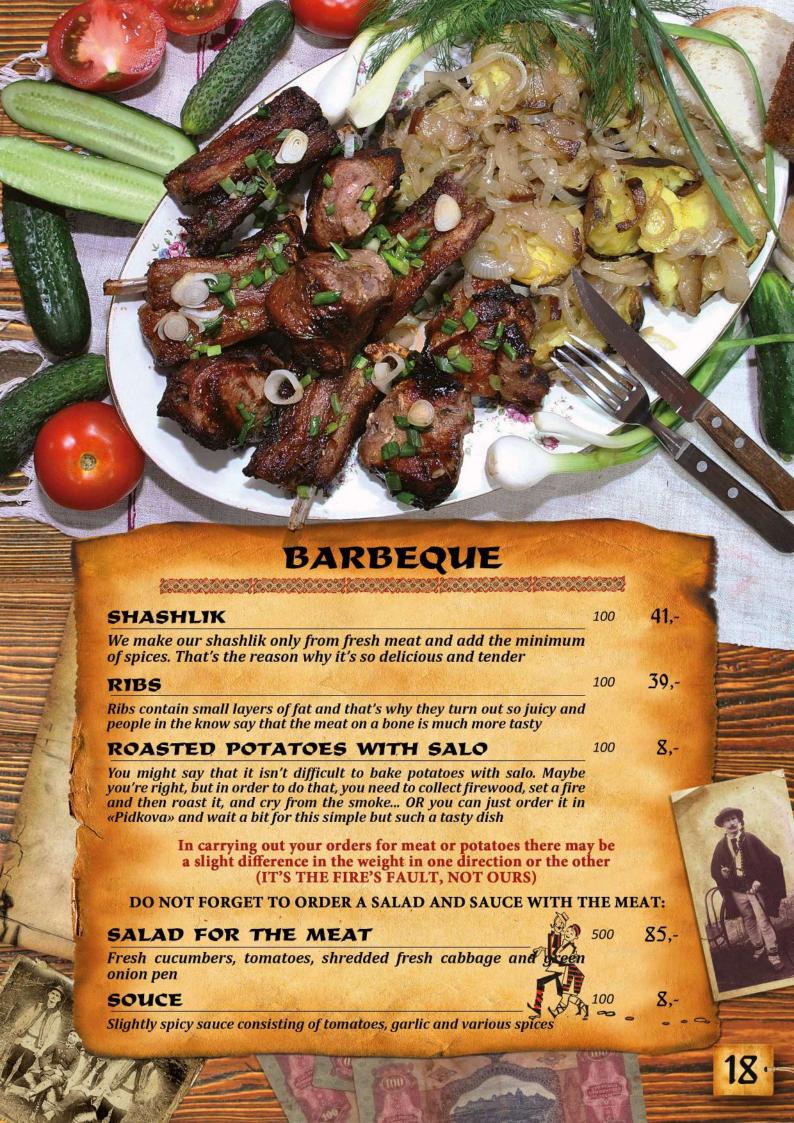








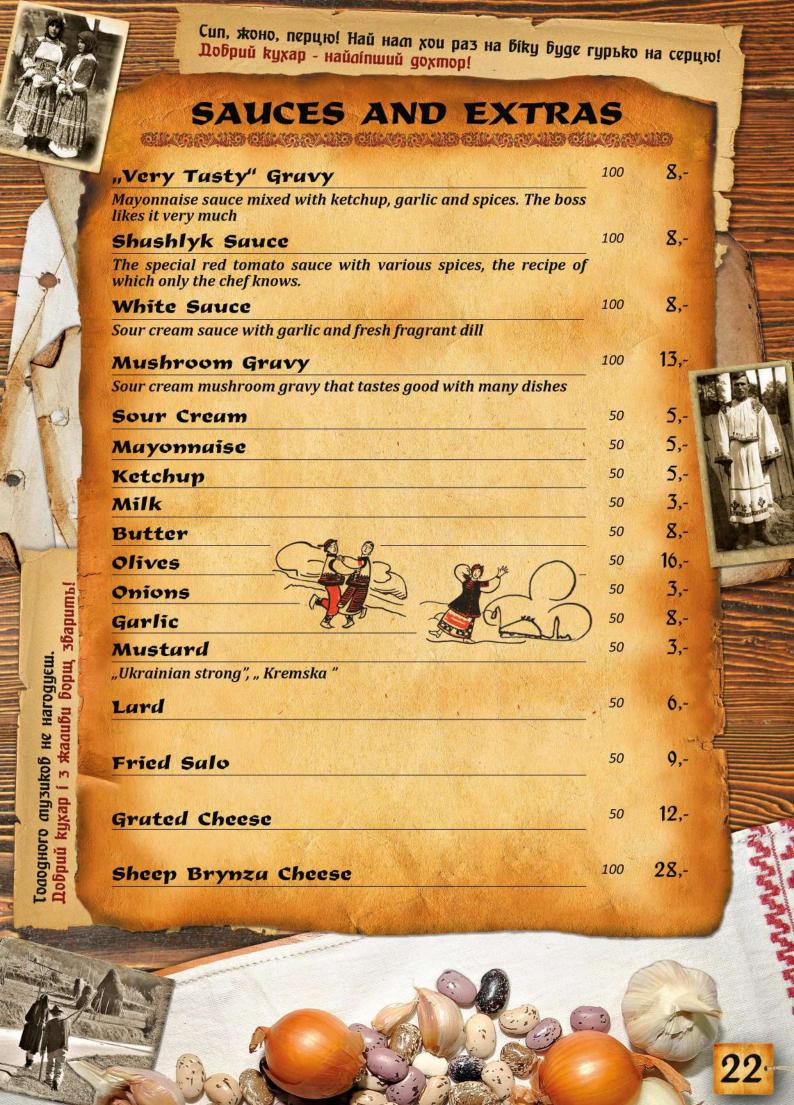




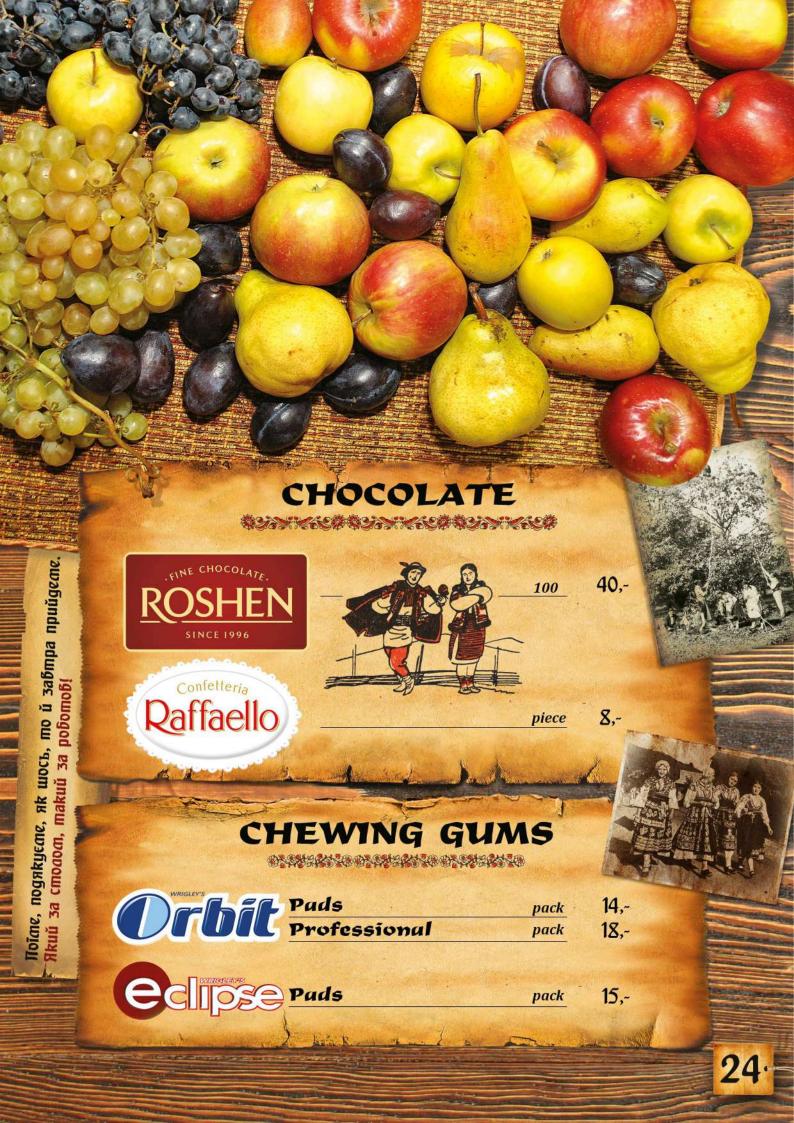




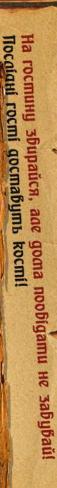




DESSERTS







ASPIC

with beef
Aspic with beef

чужоті доті не будь притітаивий, а будь

with chicken fillet

Aspic with chicken fillet

Szeged Goulash with Knedluky

350 48,-

38,-

34,-

250

250

Pickled cabbage stewed with ribs mixed with sour cream and served with small knedlíky

Cabbage Rolls (Holubtsi)

250 48,-

Famous tasty cabbage rolls, which are usually served at the end of a banquet in the Perechyn region.

DEAR GUESTS, the meals that you see listed are far from everything that "Pidkova" has to offer! There are more meals for BANQUETS to choose from in a separate menu with pictures, so that you can get an idea of how the table will look like.





>					
	CC	LD BEVERAGE	S		
	000000	DELICIO DE LA COMBRETA DE LA COMBRET		Dolls	
	Поляна квасов	Mineral water (in glass bottle	e) 0,5	13,-	444
		"Transcarpathian" Mineral water (PET		10,-	He kouel
	Coca Cola	"Coca-cola", "Sprite", "Fanta"	0,5	20,-	кочеш істи, та па хваси, шов
CA.	Caretta	"Fanta"	0,25	18,-	节目
Ž į L	BONAQUA.	Non-carbonated drinking water	0,5	16,-	iŭ bogy! gaou!
	e open		0,33	18,-	
				600	
					- Beach
	Sandora	Juices (different kinds available)	18,-	12,-	
		Stewed fruit (tasty beverage from dried fruit)	14,-	9,-	
TEL ST		Birch juice	12,-	8,-	
*	INBAC	Barrel-aged Kvass	05		
			and the second second		
					28















19,-





32,~



Light beer, wheat beer, bark beer









31,-



26,-



NON ALCOHOLIC BEER



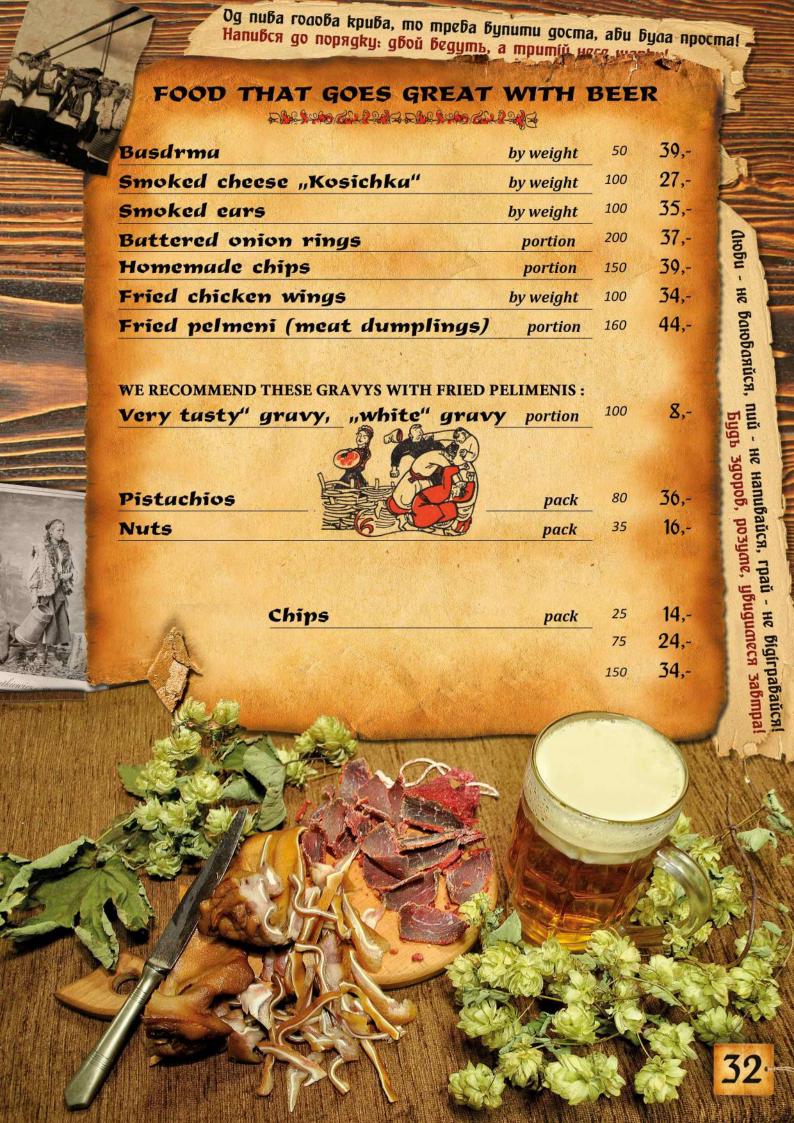
32,-



Каади перед аюдии хаів на стоаі, вудеш у аюдий на иолі! Од аного пива - годова крива! Який напуй, такой і поханаля! Uoaовік - не свиня: буаше відра не вуп'є!



30,-





VODKA

KOSALILIKA:
БЕРАДА

МОРОШ/

	(Д) Уортиця [*]
Ž	TI OTPOLIUM

PODIÁKA

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	Volume	50ml	Bottls
"Classic"	0,5	15,-	150,-
"Naturally filtered"	0,5	15,-	150,-
"Silver cold"	0,5	15,-	150,-
	0,5	17,-	170,-
,,Οςοбλυβα"	0,5	15,-	150,-
"LEX"	0,5	38,-	380,-



Паленка - не қлів, без ниі мож ся й овойти! Паленки много не пий - вудеш чоловік золотий! Пушла як врехня по Перечині!

LEX"	0,5	38,-	380,-
	0,5	44,-	440,-

COGNAC



"Transcarpathian"	0,5	30,-	300,-
"Tyśa"	0,5	61,-	610,-
"Uzhhorod"	0,5	70,-	700,-

СТАРЫЙ Кахети

	A	-

***	* 60	16/2

0,5	32,-	320,-
0,5	40,-	400,-



EXCESSIVE ALCOHOL USE IS VERY BAD FOR YOUR HEALTH





Irish cream	0,7	57,-	800,-
Coffee Layered	, 0,7	57,-	800,-

Volume

50ml

Bolls

TINCTURES

BECHEROVK	A°

BAILER

SHERIDAN'S

LUXARDO

Karlovarska	1,0	36,-	720,-
Sambuca	1,0	46,-	920,-

TEQUILA



Gold 1,0 42,- 840,-

JAMESON-

IRISH WHISKEY

Irish Whiskey

1,0 | 54,- | 1080,-



RUM

HISKY

Jamaica Rum

0,75 | 44,- | 880,-

Не допивай, не доливай - не будеш п'яний!

VERMOUTH

SANKER SANENKE SANENKE SANENKE

				Damis.
MARTINI	Bianco	1,0	42,-	420,-



have some hot wine! It warms the body and soul!

Red homemade wine, honey, apples, spices, and the warmth of the Transcarpatian winemaker's spirit

IN WINTER

CHAMPAGNE



The second of		odem-v (
ARTEMOVSK WINERY UKRAINE			
"Artemivske"	half sweet white and red	0,75	150,-
,Artemivske"	half dry pink	0,75	150,-
"Artemivske"	brut white	0,75	150,-

Назва "шампанське" походить від назви французької провінції Шампань (Champagne), де жив ернець П'єр Периньйон, якому приписують відкриття методу так званого вторинного бродіння. Терпець II ер Перипвион, якому принисують відкриття методу так званого вторинного ородини. Винороби давним-давно помітили, що вино в бочках починає бродити й пінитися в перші дні весни, та тільки наприкінці XVII ст. Периньйон "навчив" шампанське правильно пінитися, почав змішувати різні сорти винограду й закупорювати напій в темні товстостінні пляшки корковими

По класичному методу, процес шампанізації проходить у декілька стадій, а процес виготовлення вина налічує до 180 операцій. "Справжнє" шампанське, як і понад три століття тому, отримують лише в темній плящці об'ємом 0,75 л, у якій напій витримується від 18 місяців до трьох і більше років і яка здатна забезпечити тиск до 10 атм.

Французи вважають, щоб мати право називатися шампанським, вино повинне відповідати наступним вимогам: вироблятися тільки в провінції Шампань за класичною шампанською технологією з використанням тільки трьох дозволених законом сортів винограду, вирощеного тільки на території провінції.

АЛЕ МИ НЕ БУДЕМО НА НИХ ЗВАЖАТИ, А ПРОСТО ВІДКОРКУЄМО ПЛЯШКУ І БУДЕМО НАСОЛОДЖУВАТИСЯ СМАКОМ ЦЬОГО БЛАГОРОДНОГО НАПОЮ!

