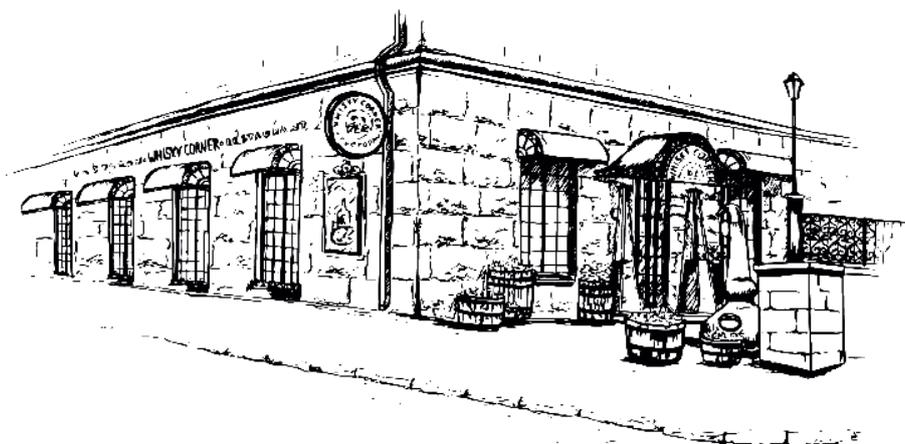


• MENU •

We are glad to welcome You at WHISKY CORNER!

*Our Scottish House is much more than just a restaurant.
It is a place where friends, like-minded persons and people of good taste meet.*

At WHISKY CORNER, we have built for You the largest whisky collection in Eastern Europe: over 900 specimens from Scotland, Ireland, USA, Japan, Taiwan, India... As well as our own exclusive whisky releases, which are available only at our restaurant and at international festivals.



WHISKY CORNER is the headquarters of Ukrainian Whisky Connoisseurs Club named after Aleksey Yakovlevich Savchenko. Thanks to this outstanding man Ukraine fell in love with whisky culture, learned the traditions and nuances of its production. Our restaurant also appeared as the result of his initiative. He inspired us with the dream of our own house for the Club — the Scottish House, where it will be so nice to taste whisky, discover new culinary pleasures, listen to a piper, enjoy the spirit of Scotland, and just to have a good time with friends.

We made the dream come true! Nowadays, the ideas of the Whisky Club and the Scottish House are being kept and developed by the founder's son Aleksey Alekseevich Savchenko and his wife Irina Anatolyevna, as well as the members of the Club and the entire WHISKY CORNER team.

Being in love with whisky — this noble, multifaceted drink — we have created a fine gastronomic accompaniment for it. In our menu, You will find Scottish specialties, European classics, and creative dishes. A duet of great whiskies and delicious, well-balanced meals makes the art of perfect dining!



WHISKY RELEASES

CRAFTED BY WHISKY CORNER

Aleksey Yakovlevich Savchenko had one more dream of creating his own whisky. In 2009, we managed to realize the idea of the first Ukrainian bottling: Whisky Connoisseurs Club made **Bruichladdich Super Heavily Peated** special release, the smokiest whisky ever produced under the name of Bruichladdich.

Making experiments with finishing whisky in wine casks is an important part of our work. Our Club in collaboration with Scottish distilleries and independent bottlers creates truly unique releases. There are already **27 of them.**

Let us introduce You the best ones:

- **Mortlach 19 and 20 Years Old.** *We matured one part of it in the bourbon cask and the other one in the Pedro Ximénez sherry cask. The idea to explore how the same whisky develops in different barrels turned out to be so exciting that we carried it on with the next two projects: **Macduff whisky in the art house trilogy “Whisky and Barrel Romance” and “The Orkney Secrets” line.***

- **Allt-á-Bhainne** *matured in the White Muscat of Red Stone cask carries a piece of our country’s history. This project took us a year and a half.*

- **Caol Ila and white port wine** *make the union that breaks stereotypes. It is strange but true that Scottish manufacturers do not mature whisky in port barrels nowadays. Nevertheless, we took a chance and created the drink with amazing taste and aroma!*

- **Fettercairn 35 Years Old** *has won the silver award for two years in a row at the Whiskybase Gathering Festival held in the Netherlands. It is among the top 1000 best whiskies in the world according to WhiskyBase.com. Serge Valentine, an authoritative critic, rated this release 91 points out of 100; notable that he has never given a higher grade to any whisky.*

We carry on work for creating new releases. Soon our collection will be expanded with whisky finished in Ukrainian wine casks supplied by Kolonist and Shabo family wineries.

Collaboration with Ukrainian barrel makers is one more important part of our work. We are going to present You 24-year-old Glentauchers from a virgin Ukrainian oak barrel and the Teaninich Trilogy — it’s the story of researching how the same whisky has developed in new Ukrainian casks of different char levels.

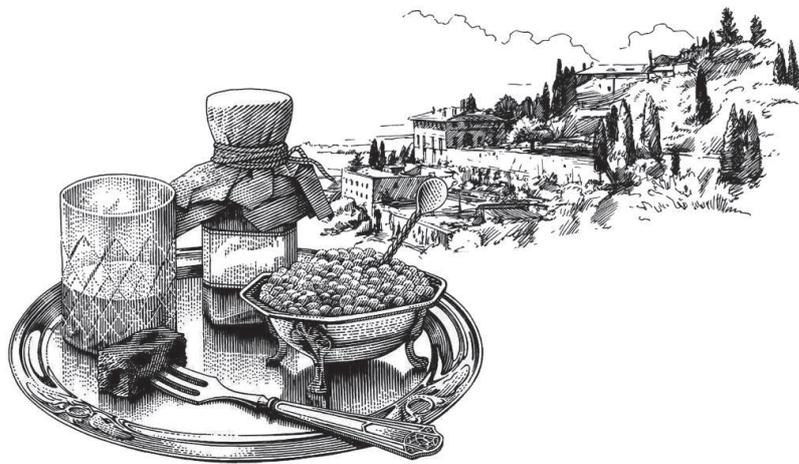


WHISKY CORNER CUISINE

Fine cooking is our special passion! Irina Savchenko and WHISKY CORNER's chef Ilya Ulyanov develop the unique gastronomic concept. It harmoniously combines the heritage of the great cooks of the past, the modern cooking style, and healthy eating practices.

We are pleased to offer You aristocratic, creative, and truly healthy dishes at WHISKY CORNER!

We enjoy the trend for the revival of “forgotten” products that means traditional for the Old Europe vegetables, noble cheeses, and, of course, organic wild fish and meat!



In our menu, You will find dishes made with deer, hare, lamb... We make Scottish and global culinary classics stylish and modern. For example, we serve haggis in an elegant restaurant way, and the trendy kalbi originally from Korea we complement with parmesan espuma. European delicacy with a centuries-old history such as coppa is made according to classic recipe, but from the Ukrainian meat.

If You prefer fish, You have to taste our new dish — Dorado with Fish Consommé, Pak Choi, and Smoked Tomatoes. We are sure You will also like our specialty dishes made with char and sole.

Our “Sea Farm” section offers You the freshest premium seafood. WHISKY CORNER's delicious Oyster Set will bring You the pleasure of gourmet discoveries. The elegant tastes of caviar, fresh berries, exotic fruits, and spices will reveal new charming nuances of the most luxurious sea delicacy.

Above all, we recommend You to start with our special aperitif of excellent whisky pairing with splendid hors d'oeuvres.



SPECIAL WHISKY HORS D'OEUVRES

Baked Goat Cheese with Honey

recommend with Aberfeldy, Glenkinchie **20 g**60

Cheddar Cheese with Honey-Mustard Sauce

recommend with Cragganmore, Aberfeldy **20 g**60

Fried Vannamei Shrimp

recommend with Springbank, Highland Park, Inchgower **20 g**120

Scallop with Maître d'Hotel Butter

recommend with Springbank, Ben Nevis **25 g**125

Crab Nugget

recommend with Hazelburn, Oban, Highland Park **30 g**115

Smoked Salmon with Gorgonzola

recommend with Caol Ila, Laphroaig **20 g**70

Asparagus Baked in Bacon with Bechamel Sauce

recommend with Glenlivet, Glengoyne **25 g**70

Foie Gras Stuffed with Cherry in Raspberry Glaze

foie gras terrine marinated with Rock Oyster

recommend with Macallan, Dalmore **20 g**110

Duck Breast with Orange Caviar

recommend with Aberlour, Benrinnes **25 g**60

Roast Beef with Foie Gras and Dark Chocolate

foie gras terrine marinated with Rock Oyster

recommend with Lagavulin, Mortlach **20 g**85

Hare Tagliata with Cream of Sweet Potato

recommend with Dalmore, Lagavulin, Macallan **30 g**105

Lamb Tongue with Plum Sauce

recommend with Glen Moray, Glenmorangie, Glenfiddich **25 g**70

Venison Pate with Tapioka Chips

recommend with Tamdhu, Glenturret, Mortlach **15 g**80

Scottish-Style Quail Egg

recommend with Jura, Knockando **30 g**80

TRADITIONAL BRITISH DISHES

STAFFORDSHIRE OATCAKES

with Cheddar cheese and tomato concassé

with Mushrooms 190 g.....260

with Salmon and Spinach 180 g260

with Duck Meat 175 g.....260

HAGGIS

Haggis with Potato Cream and Mashed Rutabaga

meat stewed with Smoky Scot **245 g 155**

SOUP

Cullen Skink Soup 230 g..... 170

Scottish Onion Soup with Beef

cooked with Glenmorangie Original **275 g 210**

PIES

Duck Pie with Mushrooms

stewed with Smoky Scot **305 g.....450**

Traditional British Pie

stewed with Smoky Scot **330 g.....440**

FISH AND SEAFOOD

Fish & Chips 495 g.....385

MEAT

Beef Wellington with Mushrooms and Pepper Sauce 200/60/60 g.....660

RAW BAR

the price is for raw weight

Fine de Claire Oyster No.2 1 pc	95
Oyster Set 7 pcs	935
Lobster 100 g	380
Lobster Thermidor 100 g.....	395
Vannamei Shrimp 100 g.....	390
White Crab Meat 100 g.....	750
Rapa Whelk with Stilton Cheese Sauce 100 g.....	350
Octopus 100 g.....	405

COLD APPETIZERS

WHISKY CORNER'S Coppa 100 g.....	165
Salmon Tataki with Green Sauce, Mango Sphere, and Cream Cheese Snow 150 g	315
Beef Carpaccio 140 g	330
Venison Tartare with Smoked Eel Mousse 190 g.....	395
Pâté Plate with Tapioca Chips 80 g.....	210
Black Caviar with Homemade Butter 30/30 g	1560
Pike Caviar with Homemade Butter 30/30 g	360
Gourmet Cheese Platter 150/50 g	425

Interesting Facts



Coppa is Napoleon Bonaparte's style delicacy.

Tuscany and the island of Corsica in the Mediterranean sea (where Napoleon I Bonaparte, the famous Emperor of France was born) dispute the right to be named the place of coppa origin. It is possible that the hearty and tender raw-cured pork neck with a pleasant fat brightened up the dinners of the indefatigable conqueror more than once during his long military campaigns. In Italy, coppa is part of "antipasti" appetizer plate served before the main course; also, it tops on different kinds of bruschetta and pizza.

To make WHISKY CORNER'S specialty coppa, we take Ukrainian artesian pork, because it is the best in the world! We flavor the pork neck with red wine, season it with smoked paprika, oregano, pepper, coriander, and garlic of course, then massage well with salt and leave it to ripe for at least 6 months. It's a long process, but the result is worth it!

SALADS

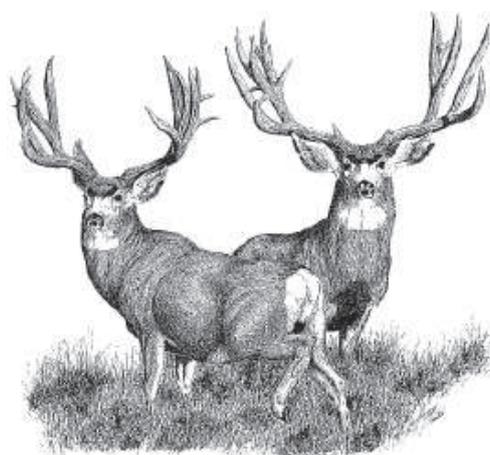
Fresh Vegetable Salad with Goat Cheese Snow 260 g.....	255
Vannamei Shrimp, Avocado and Cottage Cheese Salad 200 g.....	395
Berry-Glazed Deer Liver and Artichoke Salad 220 g.....	210
Lamb Tongue and Potato Croquette Salad 185 g.....	280

Interesting Facts

**The deer is one of the oldest symbols of Scotland,
older than whisky, bagpipes, and even the kilt.**

Everyone knows that the Robert Burns was dreaming of chasing the deer in his poem “My Heart’s in the Highlands”. Presumably the Royal Forest was not the place of his hunting, because it was the exclusive privilege of the king to hunt deer, as well as roe deer and wild boar in the Kingswood. William the Conqueror stated this rule in the law. This king of France origin definitely was an expert in gourmet food!

Nowadays nutritionists consider venison to be a dietary and even healing product good to treat metabolic disorders and vitamin deficiency.



A lamb or a calf tongue is a delicacy known since ancient times.

The legendary fabulist Aesop used to serve dishes made of tongues for a philosopher Xanthus. In medieval France, after slaughtering a calf or a lamb, the peasants were obliged to give the animal’s tongue for the landlord’s table. French cuisine knows many tongue dishes, and most recipes include marinating. At the Caucasus, a tongue is likely to become grilled; in China, they will cook a salad with it.

From the gastronomic point of view, the tongue is a muscle with a minimum of connective tissue, so it is especially tender. Each piece contains all the benefits of meat, pure taste, and nothing useless!

HOT APPETIZERS

Rapa Whelk “Golubets” (Cabbage Roll) with Warm and Cold Stilton Sauce 175 g.....	345
Crab Cakes with Jerusalem Artichoke Puree 175 g.....	495
Lamb Tongue with Creamy Mashed Potatoes 340 g.....	335

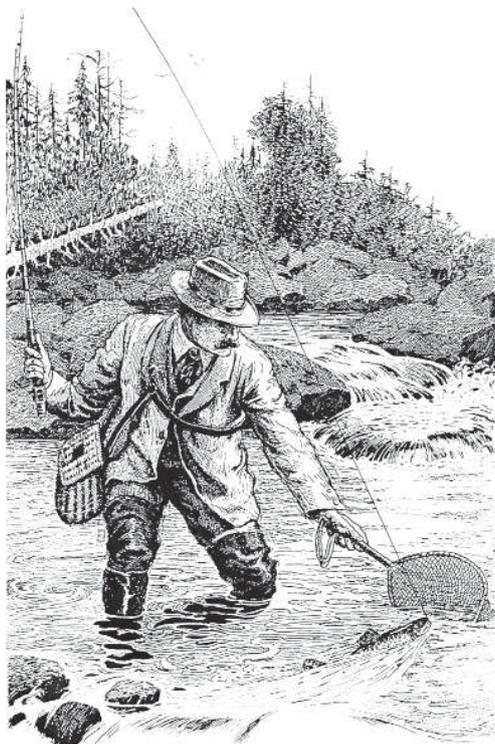
SOUPS

Tomato Soup with Seafood 320 g.....330

Guineafowl Consommé 320 g.....280

Game Solyanka with Homemade Smoked Sour Cream 320 g355

Interesting Facts



The char is a relative of salmon and trout, but it is much rarer fish.

The char has no scales; it is almost naked but inwardly rich! Just 100 g of this fish give an adult a daily allowance of vitamin E (which called the vitamin of youth and beauty for a reason), as well as a half allowance of B6 and B12, not to mention the fact that the char is the leader in Omega-3 content exceeding all the members of Salmonidae family.

The dorado is a Mediterranean talisman of love.

The god Neptune obliged the big-head dorado fish to help lovers in opening lines of communication in ancient times, about 2,000 years before the invention of messaging services. To make it user-friendly, he drew a golden rectangle between dorado's eyes. Just touch the divine mark with your finger three times, and the

one whom you are dreaming of will return your love. So the ancient legend says. However, modern Italian chefs give more pragmatic advice: just treat your sweetheart with a dorado dish — surely it leaves no one cold.

You may not believe in old-time fairy tales; maybe you even don't want to attract love. Dorado will still serve you well because it's so rich in protein as well as valuable macros and micros to make you feel great and calm as Olympian gods. Moreover, it's very yummy, especially at WHISKY CORNER.

FISH AND SEAFOOD

Char Fillet with Cauliflower and Tarragon Sauce 280 g.....480

Sole Fillet with Champagne Ice Cream and Pike Caviar 200 g.....750

**Dorado with Fish Consommé,
Pak Choi, and Smoked Tomatoes 180/50/30 g.....455**

Seafood Dumplings with Pike Caviar 200 g.....375

MEAT, POULTRY AND GAME

Duck Fillet with Caramelized Pear 200 g.....	355
Hare Dumplings with Vegetable Sauce 170 g	325
Venison with Buckwheat, Porcini Mushrooms and Truffle 380 g	580
Rack of Deer with Baked Potatoes and Spinach 100 g.....	410
the price is for 100 g	
Ribs Galbi with Parmesan Espuma 510 g	780
Filet Mignon with Smacked Cucumbers 290 g.....	575

GRILLED DISHES

the price is for 100 g

Scottish Salmon 100 g.....	255
Porterhouse Steak (America) 100 g.....	480
Rib Eye Steak (America) 100 g.....	495
Striploin Steak (America) 100 g.....	480



SIDE DISHES

Asparagus with Melted Butter 120 g	390
Grilled Vegetables 250 g	135
Spinach with Pine Nuts 110 g	140
Creamy Potatoes 150 g	90
French Potatoes 150 g	90
Coal-Roasted Potatoes 150 g	90

SAUCES / SUPPLEMENTS

Saffron Sauce 30 g	60
Stilton 30 g	60
BBQ Bourbon 30 g	60
Pepper 30 g	60
Bread Basket with Homemade Butter (Seeded Wheat Bread, Malted Guinness Beer Bread, Wheat Bread) 330 g	95

DESSERTS

Baked Pineapple with Fragrant Melon, and Kiwi Granita 70/40/40 g	380
Seasonal dessert 200 g	245
Custard or Pistachio Profiteroles 150 g	195
Apple Tart with Vanilla Ice Cream 270 g	185
Homemade Ice Cream / Sorbet 50 g	65

