



club
Forrest
family restaurant

MENU

BANQUETS ALL INCLUSIVE

UNLIMITED FOOD AND DRINKS

UNLIMITED 3900*

SERVING DISHES 1

Baked goods: buckwheat bread, flaxseed bread, grain chips, shrimp butter

Pickled vegetables, marinades: cucumbers, plums, cherry tomatoes, peppers with feta, cabbage

Fried olives with sun-dried tomatoes

Cheeses: bryndza, feta, gorgonzola, parmesan

Salmon carpaccio

Bruschetta with roasted peppers, pesto

Bruschetta with salmon

Forshmak with crispy toast

Chicken pâté with spiced jam

Meat appetizers: turkey pastrami, bresaola, dried pork, Transcarpathian pork sausage

SERVING DISHES 2

Large Greek salad

Caesar salad

Grilled beef, grilled vegetables

SERVING DISHES 3

Panko shrimp

Potato croquettes with veal cheek

Beef pâté

SERVING DISHES 4

Pike cutlets

Grilled meat: chicken, pork neck

Grilled vegetables

Potatoes with sun-dried tomatoes

UNLIMITED BAR

Sparkling Wine

White Wine

Red Wine

Finlandia Vodka

Water with Lemon

Citrus Lemonade

Dogberry Compote

Coca Cola

Tea, Coffee

UNLIMITED 4700*

APPETIZERS

Shrimp with truffle aioli

Profital with chicken pate

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Fried olives with sun-dried tomatoes

Cheeses: bryndza, feta, gorgonzola, parmesan

Shrimp carpaccio

Salmon carpaccio

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Beef pâté

SERVING DISHES 4

Pike cutlets

Grilled meat: beef medallions, chicken, pork neck

Grilled vegetables

Potatoes with sun-dried tomatoes

UNLIMITED BAR

Aperol Sprits

Gin Tonic

Sparkling Wine

White Wine

Red Wine

Finlandia Vodka

Jameson Whiskey

Lemon Water

Citrus Lemonade

Dogberry Compote

Coca Cola

Tea, Coffee

UNLIMITED 7900*

APPETIZERS

Eclair with red caviar

Shrimp with truffle aioli

Profiterole with chicken pâté

SERVING DISHES 1

Baked goods: buckwheat bread, flaxseed bread, grain chips, shrimp butter

Pickled vegetables, marinades: cucumbers, plums, cherry tomatoes, peppers with feta, beetroot cabbage

Fried olives with sun-dried tomatoes

Cheeses: bryndza, feta, gorgonzola, parmesan

Meze platter to share: classic hummus, tzatziki, muhammara, taramasalata, pita

Signature beef carpaccio

Bruschetta with roasted peppers, pesto

Bruschetta with salmon

Chicken pâté with spiced cherry jam

House-cured herring with potatoes

Salmon tartare

Meat appetizers: turkey pastrami, bresaola, dried pork, Transcarpathian pork sausage

SERVING DISHES 2

Green salad Forrest Club

Large Greek salad

Caesar salad

Grilled beef, grilled vegetables

SERVING DISHES 3

Panko shrimp

Potato croquettes with veal cheek

Potato croquettes with pike caviar

SERVING DISHES 4

Seafood Grande with sea bass, shrimp, mussels, octopus, baby squid, salad, mollusk sauce, risotto with black cuttlefish

SERVING DISHES 5

Grilled meat: beef medallions, chicken, pork neck

Grilled vegetables

Potatoes with sun-dried tomatoes

SERVING DISHES 6

Kyiv cake, ice cream, seasonal fruits

UNLIMITED BAR

Aperol Sprits

Gin Tonic

Hugo Sprits

Whiskey Sour

Negroni

Prosecco

White wine

Red wine

Stariysky & Levitsky Reserve vodka

Glenfiddich 12 Y.O. single malt whiskey

Martell V.S.O.P. cognac

Lemon water

Citrus lemonade

Dogberry compote

Coca Cola

Tea, Coffee

APPETIZERS

Fried olives, sun-dried tomatoes 210 **325**

Bruschetta with shrimp, cream cheese 190 **430**

Bruschetta with salmon 180 **430**

House-cured herring 300 **435**

Forshmak with crispy toast 130 **315**

Chicken pâté with mustard 135/75 **340**

Signature beef carpaccio 210 **795**

Potato croquettes with parmesan, in

your choice:

Salmon, cream cheese 180 **390**

Pike caviar 220 **390**

Veal cheek, caramelized onion 180 **390**

Panko shrimp, vegetable salsa 180 **570**

Parmesan cheeseburgers with beef 200/50 **390**

PIZZA

Margarita 400 **430**

Four cheeses 450 **570**

Pepperoni 450 **530**

Veal cheeks 500 **640**

SALADS

Large Greek salad 440 **595**

Warm octopus salad 225 **690**

Caesar salad 300 **655**

Beef grigliata, grilled vegetables 240 **570**

FIRST COURSE

Spicy shrimp soup 450 **515**

Homemade chicken broth 480 **315**

Navarre-style meat soup with veal 380/120 **625**

Borsch 470 **340**

VEGETABLES

Cauliflower steak 200 **515**

Grilled vegetables 250 **345**

Potatoes with sun-dried tomatoes 300 **185**

MAIN DISHES

Seafood lasagna 300 **840**

Grilled octopus 300 **1490**

Mullet, green salsa 400/60 **720**

Dorado with pistachio crust 300 **890**

Kyiv-style cutlets from pike perch or chicken 200 **570**

Chicken meat on charcoal 200/70 **520**

Fried pork neck 200/70 **545**

Beef medallions 310 **1280**

Rod of lamb 300/40 **2640**

DISHES FOR THE TEAM

Cheeses	200/50	620	White grass carp	400	870
bryndza, feta, gorgonzola, parmesan			deep-fried, boneless, in sweet and sour sauce		
Meat appetizers	140/50	545	Seafood Grande	2000	3950
turkey pastrami, bresaola, dried pork, Transcarpathian pork sausage			with sea bass, shrimp, mussels, octopus, baby squid, herring, clam sauce, risotto with cuttlefish ink		
Pickled vegetables, marinades	220	495	Grilled chicken	800/480	1380
cucumbers, plums, cherry tomatoes, peppers with feta, cabbage			with baked potatoes with dried tomatoes		
Cheese Fondue	650/650	1240	Peking duck	1600/360	3800
served with croutons made from white and black bread, potatoes			served with vegetables, rice pitas and fried bones		

DESSERTS

Kyiv cake	130	350
Cheesecake with berries	140/20	345
Napoleon cake	200	350
Ice cream scoops: chocolate, vanilla	50	120
Sorbet balls: lemon, cherry	50	120

SUGAR-FREE DESSERTS

Chocolate Budino	150	315
Ice cream: yogurt	50	120

HOT DESSERTS

Chocolate fondant and Ice cream	100/50	425
Hot chocolate, lemon cream	70	175
Cocoa drink with marshmallows	80	125

APERITIF OF THE DAY

Prosecco Ruggeri Argeo Brut	170	440
Venetian Spritz	170	375
prosecco, Select aperitif, olives		
Aperol Spritz	170	375
prosecco, Aperol aperitif, orange		
Gin-Gin Mule	170	375
gin, fresh mint, lemon, ginger ale		

HOMEMADE DRINKS AND LEMONADES

Lemonade citrus	325/1000	160/465
Lemonade basil-tarragon	325/1000	160/465
Tomato juice Forrest Club	250/1000	140/395

TEQUILA

Sierra Antiguo Plata	50	260
1800 Blanco	50	460
1800 Anejo	50	490

LIQUEURS / DIGESTIVES

Amaro Lucano	50	200
Frangelico	50	170
Campari	50	160
Amaro Montenegro	50	185
Nocino F.lli Vena	50	210
Amaro Nonino	50	225
Fernet-Branca	50	175
Poli Grappa Biologica Bagno Maria	50	385
Poli Grappa Cleopatra Moscato Oro	50	585

WHISKEY

	BLEND Scotland		
Monkey Shoulder	50	430	
	Ireland		
Jameson	50	320	
	Japan		
Nikka From The Barrel	50	610	
	SINGLE MALT Scotland		
Macallan Fine Oak 12 Y.O.	50	690	
Glenmorangie The Originale 12 Y.O.	50	570	
Jura 10 Y.O.	50	510	
Glenfiddich 12 Y.O.	50	560	
Balvenie Doublewood 12 Y.O.	50	680	
Laphroaig 10 Y.O.	50	570	
	BOURBON AND TENNESSEE WHISKEY USA		
Jack Daniel's Old № 7	50	310	
Wild Turkey Bourbon	50	240	

BEER

Hoegaarden	300/500	235/295
Lefte Blonde / Brune bottle	330	245
Corona Extra, Corona Cero bottle	330	245

COFFEE & MATCHA

Espresso, Americano, Doppio	30/90/60	110
Cappuccino, Flat White, Macchiato, Latte	180/250	140
Matcha Latte	230	165
CapuOrange	230	195

TEA

Tea Ronnefeldt	700	260
(Assam, Earl Grey, Fancy Sencha, Jasmine Gold, Chill Out with Herbs, Natural Herbs, Almond Dream)		
Home Tea	700	285
(ginger with pomegranate, tangerine with verbena)		

FRESH JUICES

Orange, Grapefruit	250	250
Tangerine	250	250
Pumpkin, Apple, Carrot	250	250
Pomegranate	250	490
Celery	250	250

SOFT DRINKS

Morshynska	500	210
Borjomi	500	270
Acqua Panna	750	315
San Pellegrino	750	315
Coca-Cola, Coca-Cola Zero, Sprite	250	130
Fentimans Curiosity Cola	275	275
Schweppes Indian Tonic	250	130
Fentimans Premium Indian Tonic	200	195
Red Bull Energy Drink / Red Bull Sugar free	250	190
Cik (Apple, Orange)	250	190

COCKTAILS

SPARKLING & REFRESHNESS

Tintoretto 170 **375**
prosecco, pomegranate juice, blackberry liqueur

Venetian Spritz 170 **375**
prosecco, Select aperitif, olives

Aperol Spritz 170 **375**
prosecco, Aperol aperitif, orange

Gin-Gin Mule 170 **375**
gin, fresh mint, lemon, ginger ale

Gin Garden 200 **360**
gin, prosecco, elderberry, cucumber, apple juice

SWEET & SOUR

Forrest Berry Sour 120 **385**
whiskey with smoked pear, wild berries, passion fruit puree,
lemon, macadamia nut

Porn Star Martini 160 **395**
vanilla vodka, passion fruit, lime, prosecco

Basil Beauty 170 **375**
citrus vodka, basil, pineapple, coconut
and lemon

Lychee Collada 170 **395**
white rum, lychee, passion fruit, citrus
and pineapple

Red Lips 120 **380**
tequila with kaffir lime leaves, grapefruit,
raspberry, lime and spicy bitters

Violet Sour 120 **370**
gin on the rocks, violet and maraschino liqueurs,
lemon juice, lavender

Tommy`s Margarita 100 **395**
tequila, agave syrup, lime

Whiskey Sour, New-York Sour 100 **375**
bourbon, lemon juice, bitters or red wine

SWEET & SOUR

Margarita 100 **360**
tequila, citrus liqueur, lime

STRONG, SWEET, BITTER

Negroni / Boulevardie 90 **375**
gin, Italian bitters, red vermouth

Mushroom Manhattan 90 **375**
whisky with porcini mushrooms,
Pedro Jimenez sherry, bitters

Rusty Nail 90 **380**
whiskey, Drambuie liqueur, bitters

DESSERT & DIGESTIVE

Espresso Martini 100 **350**
vodka, espresso, Kahlua liqueur

GASTRONOMIC

Bloody Mary 220 **350**
vodka, spice mix, tomato juice, celery

Tihwana Maria 220 **380**
tequila, mezcal, spice mix, tomato juice, lime, orange

WARMING

Mulled Wine 240 **375**
red or white wine, amaretto liqueur,
spices, honey, citrus

NON-ACOHOL COCKTAILS

Mulled Wine 240 **375**

Whiskey Sour, New-York Sour 240 **375**

Basil Beauty 170 **320**

Gin & Tonic 175 **350**

Zero Spritz 150 **375**

Nogroni 90 **375**

Virgin Mary 220 **300**

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