

AIRPORT

Ukraine, Kiev - Boryspil

CONTACT

catering@delisky.com
+41 44 586 31 10

ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

COLD MEALS

STARTERS	QTY
Burrata salad, 200gr	
Burrata salad, 400gr	
Salmon carpaccio, 90gr	
Salmon carpaccio, 180gr	
Veal tartar, 120gr	
Norwegian salmon tartar, 105gr	
Norwegian salmon tartar, 210gr	
Veal carpaccio, 115gr <i>dressing with Kimchi sauce</i>	
Tuna tartar, 50gr	
Tuna tartar, 100gr	
Tuna carpaccio, 75gr <i>with truffles</i>	
Tuna carpaccio, 150gr <i>with truffles</i>	
Scallop carpaccio, 200gr <i>with flying fish caviar and truffles</i>	
Royal octopus carpaccio, 115gr	
Royal octopus carpaccio, 230gr	
Foie gras pate, 160gr <i>with port jelly</i>	
Lobster tartar, 200gr	

Oyster La Perle Blanche, per piece	
Oyster Rose, per piece <i>Special Tarbouriech</i>	
Veal tartar, 240gr	
Veal carpaccio, 225gr <i>dressing with Kimchi sauce</i>	
Veal carpaccio, 65gr <i>with truffle sauce</i>	
Veal carpaccio, 130gr <i>with truffle sauce</i>	
Scallops tartar, 65gr <i>with flying fish caviar</i>	
Scallops tartar, 130gr <i>with flying fish caviar</i>	
Scallop carpaccio, 95gr <i>with flying fish caviar and truffles</i>	
Foie gras pate, 80gr <i>with port jelly</i>	
Three types of tartar, 160gr <i>with three types of caviar</i>	
Three types of tartar, 320gr <i>with three types of caviar</i>	
SALADS	QTY
Boiled vegetable salad, 185gr <i>with red beans</i>	
Vegetable salad, 125gr <i>with Feta cheese</i>	
Vegetable salad, 245gr <i>with Feta cheese</i>	
Mix salad, 85gr <i>with cedar nuts and parmesan</i>	
Mix salad, 150gr <i>with cedar nuts and parmesan</i>	
Salad with hare liver, 120gr <i>with rocket and cherry tomatoes</i>	
Salad with hare liver, 235gr <i>with rocket and cherry tomatoes</i>	
«Olivie» salad, 100gr <i>with shrimp carpaccio</i>	
«Olivie» salad, 200gr <i>with shrimp carpaccio</i>	
Salmon sashimi salad, 150gr	

Salmon sashimi salad, 300gr

Salad with smoked eel, 85gr

Tiger prawns salad, 95gr
with rocket leaves

Tiger prawns, 185gr
with rocket leaves

Salad with confit duck, 90gr
with and foie gras

Salad with confit duck, 175gr
with and foie gras

Tuna sashimi salad, 135gr
with rocket

Tuna sashimi salad, 270gr
with rocket

Crab salad Le cordon blue, 115gr

Crab salad Le cordon blue, 230gr

Tuna fish salad, 310gr
with water-plants and octopus

Seafood and cuttlefish salad, 180gr

Seafood and cuttlefish salad, 355gr

Crab and scallops salad, 145gr

Crab and scallops salad, 290gr

Lobster salad, 320gr

Salad with smoked eel, 170gr

Veal salad, 160gr
with tomatoes and Sent Agyur dressing

Veal salad with tomatoes, 320gr
with tomatoes and Sent Agyur dressing

Tuna fish salad, 165gr
with water-plants and octopus

CHEESE

QTY

Cheeses palette, 350gr
Premium class

Cheeses palette, 175gr
Premium class

HOT MEALS

SNACKS & STARTERS	QTY
Zucchini pancakes, 115gr	
Zucchini pancakes, 215gr	
Fried zucchini, 100gr	
Fried zucchini, 200gr	
Snails in garlic sauce Frisse, 70gr	
Lobster baked, 100 gr <i>with cheese</i>	
Homemade ravioli, 325gr <i>with scallop and shrimp</i>	
Homemade ravioli, 225gr <i>with foie-gras</i>	
King crab claws, 100gr	
Seafood sauté, 300gr <i>prescription Ruslan Petrovich</i>	
Boiled King crab, 100gr	
Homemade ravioli, 175gr <i>with scallop and shrimp</i>	
Homemade ravioli, 125gr <i>with foie-gras</i>	
Seafood sauté, 150gr <i>prescription Ruslan Petrovich</i>	
Crab, 150gr <i>with ceps and truffle sauce</i>	
Crab, 300gr <i>with ceps and truffle sauce</i>	

SOUPS	QTY
Meat Solyanka, 150gr	
Meat Solyanka, 300gr	
Ceps cream soup, 125ml	
Ceps cream soup, 210ml	
Sea bass soup, 150ml	
Sea bass soup, 300ml	
Fish soup, 300ml <i>with trout caviar on Mr Pinchuk's recipe,</i>	
Clean soup, 150ml <i>with tiger prawn and truffles</i>	
Clean soup, 300ml <i>with tiger prawn and truffles</i>	
Spinach cream soup, 300ml <i>with tiger prawns</i>	
Italian seafood soup , 150ml	
Italian seafood soup, 300ml	
White asparagus & spinach soup, 150ml <i>with crab</i>	
White asparagus and spinach soup, 300ml <i>with crab</i>	
Fish soup, 175ml <i>with trout caviar on Mr Pinchuk's recipe,</i>	
Spinach cream soup, 150ml <i>with tiger prawns</i>	
Cream soup, 150ml <i>with crab meat and truffles</i>	
Cream soup, 300ml <i>with crab meat and truffles</i>	

MAIN DISHES - MEAT	QTY
Beef steak, 85gr <i>with Balsamico sauce and green pepper</i>	
Beef steak, 170gr <i>with Balsamico sauce and green pepper</i>	
Beef steak, 120gr <i>with Gorgonzola sauce</i>	
Beef steak, 240gr <i>with Gorgonzola sauce</i>	
Dairy calf chops, 415gr <i>with grilled vegetables</i>	
Marble fillet Ribay, 100 gr	
Pepper steak, 175gr <i>with asparagus</i>	
Pepper steak, 350gr <i>with asparagus</i>	
Marble fillet Mignon, 100 gr	
Lamb chops, 140 <i>in Rosemary sauce,</i>	
Dairy calf chops, 210gr <i>with grilled vegetables</i>	
Lamb chops, 70gr <i>in Rosemary sauce,</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Steam starlet in champagne, 100 gr	
Atlantic flounder Tourbo, 100 gr	
Breaded salmon, 370gr <i>with greens with mashed potato</i>	
Dover sole, 100 gr	
Dorado, 405gr <i>with cherry sauce and cedar nuts</i>	
Pike perch steam cutlets, 165gr	
Pike perch steam cutlets, 285gr	
Royal tuna fillet, 290gr <i>with sesame</i>	
Black cod, 230gr <i>in ginger caramel</i>	
Crab cutlets, 170gr	
Chilean sea bass fillet, 130gr <i>with fried chicory</i>	
Chilean sea bass fillet, 380gr <i>with fried chicory</i>	
Breaded salmon, 185gr <i>with greens with mashed potato</i>	
Dorado, 205gr <i>with cherry sauce and cedar nuts</i>	
Sea bass, 100gr <i>baked in marine salt</i>	
Royal tuna fillet, 115 gr <i>with sesame</i>	
Black cod, 115gr <i>in ginger caramel</i>	
Crab cutlets, 85gr	

MAIN DISHES - POULTRY	QTY
Steam turkey cutlets, 75gr	
Steam turkey cutlets, 150gr	
Duck breast, 330gr <i>with pickled plums</i>	
Chicken breast, 160gr <i>with foie-gras, potato Pomana and blueberry sauce</i>	
Chicken breast, 315gr <i>with foie-gras, potato Pomana and blueberry sauce</i>	
Grilled quails, 135gr <i>on a wine leaves</i>	
Grilled quails, 270gr <i>on a wine leaves</i>	
Foie-gras in Le Mary sauce, 100gr	
Fois-gras, 100gr <i>on a baked pineapple with fresh berry sauce</i>	
Cockerel, 290gr <i>stuffed with ceps, snails, foie-gras and truffles</i>	
Beijing duck, 1300gr	
Foie-gras in Le Mary sauce, 50gr	
Fois-gras, 50gr <i>on a baked pineapple with fresh berry sauce</i>	
SIDE DISHES	QTY
Homemade potato, 200gr	
Mashed potato, 200gr	
Rice, 200gr	
Stewed spinach, 100gr	
Fried vegetables, 200gr	
Grilled vegetables, 250gr	
Stewed green asparagus, 100gr	
Stewed white asparagus, 100gr	
Wild rice, 200gr	
Mashed potato, 170gr <i>with crabs meat and truffle creme</i>	
French fries, 150gr	

DESSERTS & FRUIT

DESSERTS	QTY
Creme brulee, 90gr	
Royal mango dolche punsh, 150gr	

BERRIES	QTY
Fresh strawberry, 100gr	
Fresh raspberry, 50gr	
Fresh blueberry, 50gr	
Fresh blackberry, 50gr	

CAKES & TARTS	QTY
Pavlov's cake, 110gr	
Honey cake, 70gr	
Honey cake, 140gr	
Prague cake, 95gr <i>on receipe dated 1968</i>	
Traditional Napoleon, 75 gr	
Traditional Napoleon, 150gr	
Cheesecake, 75 gr <i>with wild berries</i>	
Cheesecake, 145gr <i>with wild berries</i>	
Prague cake, 190gr <i>on receipe dated 1968</i>	

CHOCOLATES & SWEETS	QTY
Chocolate candy, per piece <i>with prune</i>	
Chocolate candy, per piece	

PANCAKES	QTY
Pancakes, 100gr <i>with fresh berries</i>	
Pancakes, 50gr <i>with fresh berries</i>	

