



DERENIVSKA KUPIL

WELLNESS RESORT

WE ARE DELIGHTED TO WELCOME YOU TO DERENIVSKA KUPIL WELLNESS RESORT.

Our resort is more than a place for refined relaxation, wellness and diverse leisure experiences. Above all, it is a place for warm family gatherings, heartfelt conversations with friends and new connections with like-minded people. The restaurants of Derenivka are spaces created for guests with refined taste.



Саламандра
RESTAURANT

If you appreciate a beautiful atmosphere, delicious and wholesome dishes, the restaurants of Derenivska Kupil are just the right place for you.



STARTERS

MARINATED PORCINI MUSHROOMS	100 g / 290 UAH
BEEF TONGUE	
with horseradish sauce	100 g / 380 UAH
VENISON PÂTÉ	
with apple confiture	100 g / 420 UAH
TRIO OF TRADITIONAL UKRAINIAN SALO	150 g / 350 UAH

Porcini mushrooms are rich in vitamins and minerals, including selenium. In terms of nutritional value, they are comparable to meat, vegetables and fruits. Importantly, porcini mushrooms retain most of their beneficial properties after processing, drying, boiling or frying.

CAVIAR

PIKE ROE WITH SOUR CREAM	50 g / 750 UAH
DELUXE STURGEON CAVIAR,	
traditionally harvested	50 g / 2400 UAH
PREMIUM STURGEON CAVIAR,	
no-kill harvested	50 g / 1800 UAH
PREMIUM STERLET CAVIAR,	
no-kill harvested	50 g / 1800 UAH
SELECTED STURGEON CAVIAR	100 g / 3300 UAH

COLD APPETIZERS

FOIE GRAS TERRINE	100 g / 650 UAH
LIGHTLY SALTED CARPATHIAN TROUT	
with caper and horseradish sauce	150 g / 390 UAH
DANUBE HERRING	
with potatoes	150 g / 390 UAH
Contains 35% Omega-3 by total weight, as well as selenium and vitamins D and B12.	
SPECIALLY SALTED STURGEON	
with horseradish sauce	100 g / 480 UAH
TUNA TOASTS	250 g / 590 UAH
ROAST BEEF	
with anchovy and tuna sauce and Gruyère cheese	150 g / 470 UAH

SALADS

PLATE OF OUR OWN FARM-GROWN GREENS

please ask your waiter for today's selection 100 g / 230 UAH

VEGETABLE SALAD WITH BABY MOZZARELLA SERVED

with sour cream or olive oil of your choice 180 g / 360 UAH

SALAD WITH SHRIMP AND FENNEL 300 g / 490 UAH

SALAD WITH ANGUS

beef fillet, eggplant and arugula 250 g / 650 UAH

HOT APPETIZERS AND SIDE DISHES

BANOSH

with porcini mushroom sauce 150 g / 280 UAH

BANOSH

with bryndza cheese mousse 150 g / 280 UAH

JULIENNE

with porcini mushrooms 150 g / 450 UAH

DOLMA WITH LAMB 200 g / 370 UAH

FRIED POTATOES

with porcini mushrooms 200 g / 300 UAH

WILTED SPINACH

with olive oil 100 g / 300 UAH

BLACK RICE WITH VEGETABLES 150 g / 190 UAH

Banosh and bryndza are signature elements of Hutsul cuisine in Zakarpattia. Traditionally, these dishes were prepared only by men. According to legend, a Hutsul named Banosh first cooked this porridge during a time of famine, when only sour cream and flour remained.

SOUPS

BORSHCH

with prunes 300 g / 260 UAH

CHICKEN BROTH WITH TORTELLINI 300 g / 230 UAH

STURGEON FISH SOUP 300 g / 350 UAH

DERENIVKA-STYLE BOGRACH

with game meat 300 g / 330 UAH

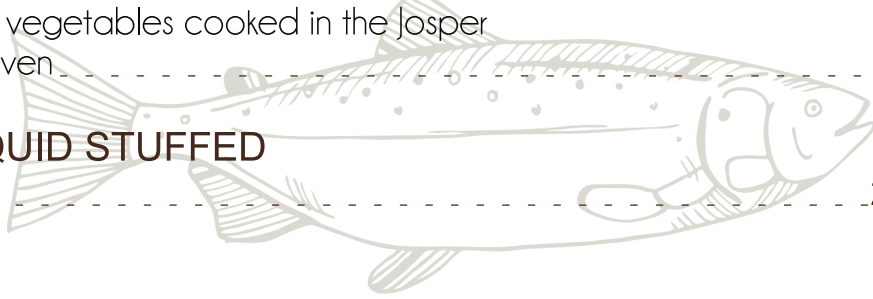
MAIN COURSES

FISH

FARM-RAISED STURGEON STEAK with Narsharab pomegranate
sauce cooked in the Josper charcoal oven 200 g / 790 UAH

CARPATHIAN TROUT *priced by weight
with baked vegetables cooked in the Josper
charcoal oven 100 g / 250 UAH

BABY SQUID STUFFED
with shrimp 200 g / 650 UAH



**The price is indicated per 100 g of the finished dish.*

VEGETABLES

BAKED ROOT VEGETABLES
with mushrooms cooked in the Josper charcoal oven 300 g / 280 UAH

LIGURIAN-STYLE VEGETABLES 200 g / 280 UAH

MEAT

NEW ZEALAND RACK OF LAMB *priced by weight, served
with green pea and mint purée, cooked in the Josper charcoal oven . . 100 g / 520 UAH

LAMB ROULADE
with Ligurian-style vegetables 400 g / 550 UAH

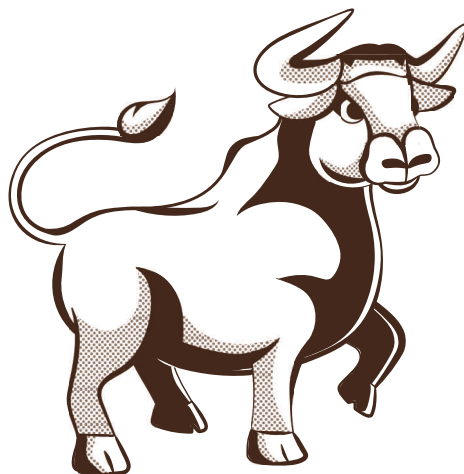
DUCK BREAST
with pear purée, caramelized apple and cherry sauce 300 g / 650 UAH

VENISON FILLET
with chestnut purée and berry sauce 300 g / 950 UAH

PORK TENDERLOIN
with mashed potatoes, truffle and mushroom sauce 300 g / 470 UAH



**The price is indicated per 100 g of meat prepared for cooking,
before heat treatment.*



BEEF STEAKS

*RAISED ON OUR OWN FARM
(Dry-aged for 45 days.)*

BEEF RIBEYE STEAK

**riced by weight cooked in the Josper charcoal oven* 100 g / 390 UAH

FILET MIGNON STEAK **priced by weight* 100 g / 380 UAH

PEPPER STEAK **priced by weight* 100 g / 390 UAH

**The price is indicated per 100 g of meat prepared for cooking,
before heat treatment.*

The meat is raised on our own farm, where the animals graze in open pastures. We use a unique method of providing the cattle with iodine-enriched water. The meat then undergoes 45 days of dry aging in special DRY AGER chambers. This results in exceptionally flavorful dry-aged steaks, cooked in the Josper charcoal oven.

BREAD BASKET 200 g + 40 g / 150 UAH

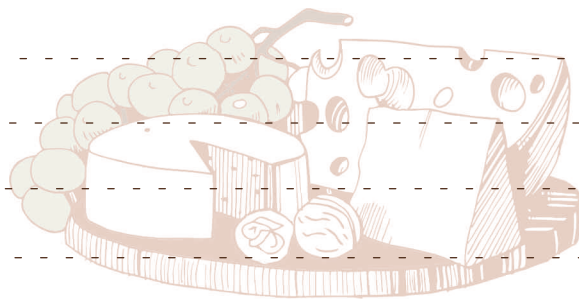
Our own sourdough selection: grain tartine, Borodinsky bread with raisins, focaccia with Provençal herbs and delicate brioche. Served with porcini mushroom butter, lemon-anchovy butter and extra virgin olive oil.



CHEESES



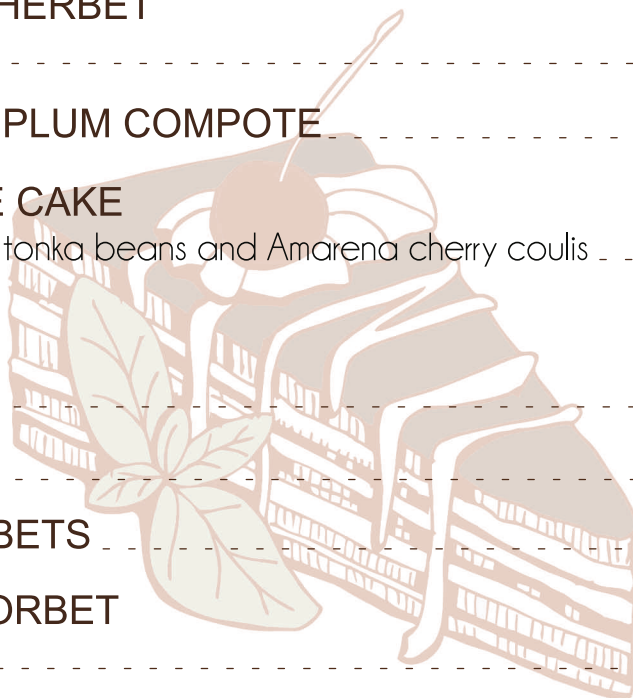
MONASTYRSKYI	50 g / 140 UAH
GRÜNWALD	50 g / 140 UAH
SELYSKYI	50 g / 170 UAH
GRUYÈRE	50 g / 190 UAH
PARMESAN	50 g / 170 UAH
GORGONZOLA	50 g / 190 UAH



Monastyrskyi and Grünwald cheeses are made from milk produced at Soniashnyk Agrofirma's own farm in Poltava region.

DESSERTS

ORIENTAL-STYLE SHERBET with nuts and dried fruits	100 g / 330 UAH
HONEY CAKE WITH PLUM COMPOTE	150 g / 260 UAH
AMARENA MOUSSE CAKE with chocolate ganache, tonka beans and Amarena cherry coulis	100 g / 280 UAH
PROFITEROLES with custard cream	120 g / 230 UAH
OPERA CAKE	100 g / 270 UAH
HOUSE-MADE SORBETS	50 g / 130 UAH
BLACKCURRANT SORBET with Jägermeister	50 g / 170 UAH
STRAWBERRY SORBET with rum	50 g / 170 UAH
GRAPE SORBET with grappa	50 g / 170 UAH
HOUSE-MADE ICE CREAM	50 g / 130 UAH



Our pastries and desserts are made exclusively from high-quality natural ingredients: farm-fresh eggs, real butter and cheese. Jams, compotes and yogurt are prepared from local milk and fruits from Derenivka's own gardens.

Choose a dessert to lift your mood — and enjoy something sweet!



DISHES FOR SHARING



Available by pre-order

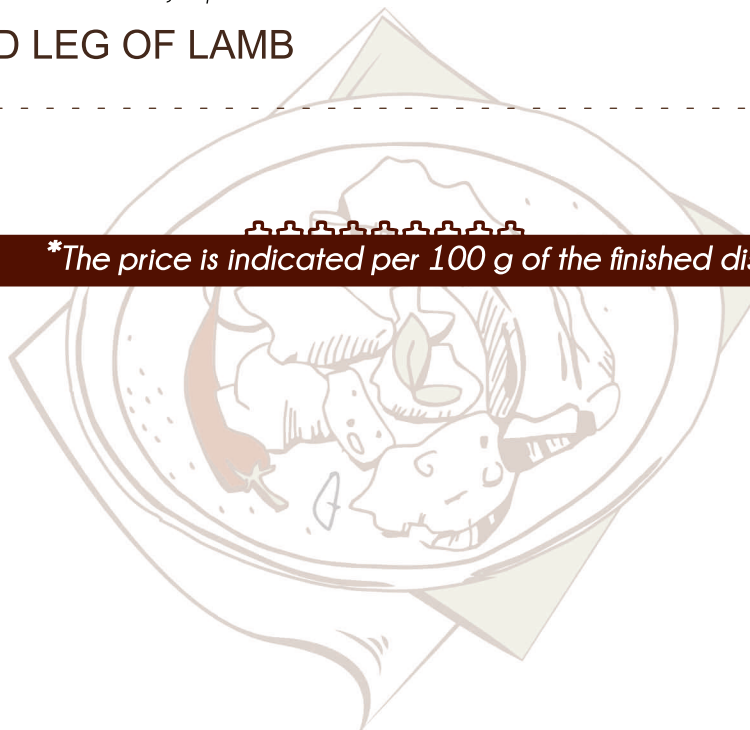
BAKED STURGEON

priced by weight, cooked in the Josper charcoal oven 100 g / 350 UAH

SLOW-COOKED LEG OF LAMB

priced by weight 100 g / 270 UAH


*The price is indicated per 100 g of the finished dish.



If you have any food intolerances or allergies, please inform your waiter.





THE HISTORY OF DERENIVSKA KUPIL IS A TREASURE OF THE PAST

Today, the former glory of Derenivka is being revived before our eyes. Its modern image — from architectural style to wellness services — harmoniously combines the past, the natural wealth of the region and advanced technological possibilities.



It is important for us to remember, honor and take pride in being part of the remarkable life of Derenivka.

