



Food

RESTAURANT

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We cook



Branded salad

Mix lettuce leaves with fresh tomatoes, cucumbers, bell peppers, Crimean onion rings, olives, and pieces of feta cheese. Season with olive oil.



Branded burger

chicken cutlet, iceberg leaves, cheddar cheese, tomatoes, pickles, steak sauce, mustard sauce, blue cheese sauce



Branded cheesecake

Cold cheesecake. Philadelphia cheese and chocolate ganache, along with banana slices, harmonize perfectly on a light and tender biscuit base.

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We use the best products. The same from which they would cook themselves. Customers are satisfied. But most of all we would like to return to real work and meet guests again

Ingredients

**Dishes from the chef - by hand.
Restaurants provide customers
with ingredients and recipes so
they can cook at home.**



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01

You will have the opportunity to watch the sunset, learning the tastes of Asian dishes in a unique author's performance.

02

But our dishes will amaze you not only with the variety, but also with the masterful combination of ingredients from different national dishes, which culinary experts call fusion style.

03

The chef of the restaurant will surprise guests with Ukrainian cuisine. The fusion style in the preparation of traditional Ukrainian dishes will open up new tastes and amaze with originality.



04

Serving food is a skillful ritual and spectacular performance. Taste and aesthetics are embodied in it in the smallest detail.

05

For serving dishes, they use designer handmade dishes from eco-materials from Eastern countries and Europe.

06

Confectionery is also the culinary masterpieces of our establishment. Our pastry chefs have been trained by the best French masters.

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Variety of dishes

The portion menu indicates portion dishes in a wide range. It is used in restaurants and its characteristic feature is that the dishes are usually prepared to order. Given the complexity of cooking portions, the company must be provided with highly qualified staff.

Thanks to the cyclic menu it is also possible to achieve a variety of dishes. The frequency of recurrence of dishes in the cyclic menu can be different: some dishes (most used) are repeated in one or two, others - in two or three weeks, and so on. be provided with highly qualified staff.

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- ◆ **Important advantages of this menu are the ability to quickly master the technology of their preparation as a result of cyclic recurrence of dishes, as well as to accumulate information about their popularity, which greatly facilitates the planning and forecasting of food rotation.**
- ◆ **The menu for special services is made, for example, for a New Year's meeting, celebration of a wedding, a birthday, celebrations in days of traditional holidays.**



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The menu of the banquet is made in each case when accepting the order, taking into account the nature of the holiday and the wishes of the customer. It includes several cold appetizers (to expand the range they can be



Restaurant interior

In restaurants, people relax and the interior design should help. Using various design techniques, you can influence a person's feelings, the duration of their stay in the institution, as well as the number of dishes ordered.

There are many styles that can make your establishment unique and special. The important thing to remember is that when you create your design, you need to decide on the theme.

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Fashion for food

Modern gastronomy is actively developing: more and more restaurants with unique concepts are opening, where incompatible ingredients are combined, culinary traditions of different countries and peoples converge.

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Chef

01 The chef invents, seeks out and improves recipes for rare dishes. Self-expression is not limited - the profession can become a high art.

02 In many restaurants, taverns and cafes, the chef is a chef with additional responsibilities: he serves, organizes banquets and manages production.

03 Self-expression is not limited - the profession can become a high art.

