

# selfie

restaurant & bar



## RUSSIA. DOC\*

FROM 18.00 TO 23.00

Buckwheat and cucumber, whitefish caviar and apple

Toast and cheese, sea urchin roe and horseradish

Sandeel and tarragon, pear and sour wine

Sprat and tomato sauce

Scallop and caviar, bone marrow and cabbage

Mushrooms and curdled milk, grapefruit and wormwood

Eel and sweet potato, roach roe and onions

Crab and wheat, cheese and sorrel

Halibut and plum, apple and kohlrabi

Veal tongue and chicory, sea buckthorn and mandarin

Sorrel and strawberries, ryazhenka and black garlic

Pomegranate and almonds

**6000 ₺**

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\* Status DOC (Denominazione di Origine Controllata) is assigned to products manufactured in a specific area.

## M E N U

**MORELS SEASON**

Sandwich with fried morels and potato puree /110 g . . . . .	390
The Benedict eggs with morels and fried spinach /220 g . . . . .	480
Nettle soup with morels and a stracciatella /250/50 g . . . . .	620
Linguine with morels and black truffle /290 g . . . . .	790
Calamari with morels and bone marrow /220 g. . . . .	780
Murmansk cod with morels, potato puree and onion sets /140/110 g. . . . .	890
Calf sweetbreads, morels and smoked apples /210 g . . . . .	850
Morel Stroganoff with pickled cucumbers and crunchy onions /180 g. . . . .	790
Morels with roasted young potatoes, wild garlic and parsley /240 g . . . . .	590

**OYSTERS AND CRAB**

Oyster «Mediterranean» /1 pc . . . . .	520
Sakhalin scallop /100 g. . . . .	480
Sea urchin (Sakhalin) /100 g . . . . .	420
Whole crab with a sauce of your choice: black pepper or white wine or cream sause /100 g . . . . .	700
King crab phalanx with a sauce of your choice: tartar or chili mayonnaise /100 g. . . . .	800

**BRUSCHETTA**

with roast shrimp and avocado /120 g. . . . .	470
with marinated smelt forshmak with whitefish roe and Antonovka apples* /120 g. . . . .	320
with crab, chili sauce and avocado tartar /140 g . . . . .	690
with roast beef, tomatoes and mustard sauce /130 g . . . . .	460
with brioche with foie gras and marinated smelt* /160 g. . . . .	640

**COLD STARTERS**

Sakhalin pink shrimp with yuzu and green onion* /120 g . . . . .	750
Burrata with pink tomatoes /250 g. . . . .	750
Scallop ceviche with black truffle and green radish* /60/75 g. . . . .	760
Trout light-salted in huckleberry with cucumber tartar and young sorrel /200 g. . . . .	750
Dorado ceviche with pink tomatoes, ponzu sauce and fennel* /160 g . . . . .	730

We accept rubles and major credit cards.

\* – New dish.

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M E N U

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Duck pate with black truffle and tomatoes jam /110 g . . . . .	630
Beef tartar with Parmesan mousse and new onion sprouts /130 g . . . . .	880
Bluefin tuna tartar with avocado and soy-sesame sauce* /80/60 g. . . . .	820
Cheese platter with quince, walnuts and chestnut honey /350 g. . . . .	1350

**SALADS**

Kale Salad with fried smelt, red orange and walnut yogurt sauce /180 g . . . . .	710
Strachatella with strawberry and lavender sauce* /200 g . . . . .	650
Salad with tomatoes, cucumbers, avocado, quinoa and red onion /220 g . . . . .	610
Magadan pink shrimp salad with papaya and cashew nuts /210 g . . . . .	990
Crispy eggplants salad with seasonal tomatoes dressed with Chinese sauce /280 g. . . . .	670
Chicken liver salad with fried oyster mushrooms and strawberry /210 g. . . . .	710
Fried beef salad with Peruvian mango and soy-ginger sauce /190 g. . . . .	910
King crab salad with avocado, cucumbers and fruit balsamic /260 g . . . . .	1370

**HOT STARTERS**

Lithuanian-style kalduny with porcini mushrooms /140 g. . . . .	630
King crab with millet and spring sorrel /190 g. . . . .	910
Sakhalin scallops with Jerusalem artichoke, porto sauce and feijoa* /70/70/50 g . . . . .	1150
Veal tongue with morels, pickled onions and mashed potatoes /140/80 g . . . . .	740
Risotto with porcini mushrooms /150/50 g . . . . .	810
Fettuccine with crab and crayfish bisque /320 g . . . . .	1250
Ravioli with crab and shrimp /220 g . . . . .	970
Ravioli with roasted kale salad, ricotta and pine nuts* /240 g. . . . .	630

**SOUPS**

Cabbage soup with white mushrooms and cherkasskoy pear /320 g . . . . .	390
Noodle soup with chicken /250/50 g. . . . .	490
Soup with king crab, salmon, coconut milk and pumpkin /350 g. . . . .	670
Sorrel soup with calf's cheek and poached egg /350 g. . . . .	390
Fish soup with burbot milt /300 g . . . . .	430

\* – New dish.

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M E N U

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**FISH**

Crispy smelt with smoked potato and whitefish roe* /210 g . . . . .	920
Fried Ladoga pike perch with chick-pea, soaked cucumbers and parsley sauce /100/150 g . . . . .	790
Crab cutlets with chili sauce /110/100/30 g . . . . .	810
Dorado with black rice, fennel and green curry /120/130 g . . . . .	890
Steamed halibut with loquat, mango and crispy cucumbers* /120/90 g . . . . .	1100
Wild sea bass with young potatoes, sun-dried tomatoes, basil and white wine* /per 100 g . . . . .	780

**MEAT AND POULTRY**

Duck fillet with antonovka apple, dates and baked plum /210/120 g . . . . .	860
Milk veal with onion, mashed black garlic and young potatoes* /120/150 g . . . . .	1100
Roasted corn chicken with homemade adjika sauce /190/70 g . . . . .	790
Calf sweetbreads with porcini mushrooms and fried apples /210 g . . . . .	810
Free range beef in Asian sauce /240 g. . . . .	920
Veal cheeks with roasted celeriac and brussels sprouts /160/120 g. . . . .	910
Suckling pig with elderberry sauce and Antonov apples* /110/120 g . . . . .	990
Pozharski cutlet with cucumber ketchup and crispy potato /200 g. . . . .	790
Calf kidneys with porcini mushrooms, grainy mustard and cauliflower* /160/50/40 g . . . . .	780

**WOOD-FIRED OVEN**

Octopus /100 g** . . . . .	980
Salmon /160 g . . . . .	950
Ribeye /100 g** . . . . .	840
Fillet mignon /100 g ** . . . . .	880
Chateaubriand /100 g** . . . . .	900
Lamb rib roast /100 g** . . . . .	750

**SAUCES**

Pepper-creamy sauce, Adjika, Black Pepper, Chili /50 g . . . . .	200
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\* – New dish.

**SIDE DISHES**

Asparagus /90 g . . . . .	.490
Fried broccoli with garlic and chili pepper* /130 g . . . . .	.390
grilled oyster mushroom with truffle sauce* /110 g. . . . .	.490
Fried cauliflower with raisins, parsley and pea shoots* /140 g. . . . .	.390
Grilled vegetables /220 g. . . . .	.490
Baked pumpkin with spinach* /180 g . . . . .	.360
Roasted Brussels Sprouts with cashews* /105 g. . . . .	.390
Mashed potatoes /150 g . . . . .	.350
Spinach with raisins /110 g. . . . .	.440

**DESSERTS**

Plum tart with ice-cream* /190 g . . . . .	.410
Sorrel panna cotta with ryazhenka ice-cream and tarragon kurd* /170 g . . . . .	.420
Honeysuckle ice-cream with sheep milk mousse and lavender water /140 g . . . . .	.450
Cake «Three chocolates»* /150 g. . . . .	.440
Mango mousse /160 g . . . . .	.390
Bird cherry honey cake /150/20 g . . . . .	.440
Brioche with strawberry and ice-cream with boiled condensed milk /170 g . . . . .	.440
Japanese wagashi «Moti» with strawberries /160 g . . . . .	.470
Japanese wagashi «Moti» with prunes /170 g . . . . .	.330

**BERRIES & FRUITS**

Raspberry /50 g. . . . .	.500
Strawberry /200 g. . . . .	.390
Blackberry /50 g . . . . .	.450
Whortleberry /50 g . . . . .	.500
Mango /100 g . . . . .	.690
Papaya /100 g. . . . .	.700

\*\* – Raw product weight.

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