

SET ABOUT ETHICAL CONSUMPTION

EDIBLE / NON-EDIBLE

MUSHROOMS

Mushroom pate, chicken skin and parsley stem

VEGETABLES

Cabbage stalk, scallop and smoked walnut

SEAFOOD

Shrimp and coffee

MEAT

Oxtail, lard and parsley root

ALMOST FISH

Pike perch tongue and tomato water

A FISH

Cod neck and pickled turnip

BIRD

Pigeon, Jerusalem artichoke and grated lingonberries

FRUIT

Apple marshmallows

BERRIES

Cranberries, koumiss and pine cones

MILK

Sour milk, porcini and black chanterelles

6000 ₺

wine accompaniment – 2500 ₺

Unfortunately, the discount cards of Selfie and partners do not apply to the tasting set.

Please notify the waiter about allergies or intolerances to any products.

Set is valid after 18:00.

OYSTERS AND CRAB

Oyster «Mediterranean» /1 pc	600
King crab, whole /100 g.	980
King crab, phalanx /100 g	1100
Sakhalin scallop /100 g.	880
Sea urchins /100 g	340

MINI-SNACKS

Brioche with crab and caviar halibut /120 g.	690
Smoked salmon eclair /120 g.	460
«Hamon» of horse meat and tomato bread /100 g	450
Roast shrimp and avocado /120 g.	500
Marinated smelt forshmak with whitefish roe and Antonovka apples /130 g	450
Roast beef, tomatoes and mustard sauce /130 g.	490
Duck pate with black truffle and fried figs /110 g.	660
Chanterelles, parmesan and fried ciabatta /100 g.	420

COLD STARTERS

Multicolored tomato carpaccio with dill oil and tomato wate /210 g	690
Cauliflower, black truffle and sheep cheese /170 g	860
Dorado ceviche with green peas and pickled onions /190 g	840
Sakhalin scallop, avocado and strawberry /220 g	860
Sakhalin shrimp, strawberry and Tomato Ponzu /130 g.	820
Tuna, avocado and sesame sauce /170 g	820
Trout light-salted in huckleberry with cucumber tartar and spring sorrel /200 g.	880
Burrata, pink tomatoes and pecans /210 g	880
Beef tartar with cream of Poshekhon cheese /130 g	910
Cheese, seasonal jam and chestnut honey /350 g.	1970

HOT STARTERS

Grilled padron peppers, ricotta and peppermint /160 g	780
Sakhalin scallops, chanterelles and young potatoes /80/110 g.	1100
Lithuanian-style kalduny with porcini mushrooms /140 g.	750
King crab with millet and spring sorrel /190 g.	1100
Risotto with porcini mushrooms /200 g	890
Ravioli with crab and shrimps /220 g	1200
Spaghetti with vongole and bottarga of mullet caviar /280 g	990
Linguine with boletus and truffle sauce /290 g.	890

SALADS

Apricots, young cheese, greens and pumpkin seeds /190 g	680
Fried chanterelles, poached egg and young zucchini grill /235 g	680
Watermelon, chorizo, feta cheese and fried ciabatta /235 g	670
Tomatoes, cucumbers, avocado, quinoa and red onion /220 g.	610
Magadan pink shrimp salad with papaya and cashew nuts /210 g	1020
Crispy eggplants salad with seasonal tomatoes dressed with Chinese sauce /280 g	670
Chicken liver, young spinach and raspberries /225 g	750
Fried beef salad with Peruvian mango and soy-ginger sauce /190 g.	940
King crab salad with avocado, cucumbers and fruit balsamic /260 g	1390
Sweet cherry, garden greens and green peas /210 g	580

SOUPS

Tomato gazpacho with king crab /290 g	610
Okroshka on kvass with tongue of a calf /290 g	480
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Cream of green asparagus soup with nettle and fried chanterelles /270 g	490
Green soup with sorrel, veal tongue and poached egg* /350 g	540
Fish soup with burbot milt /300 g	460
Wild mushroom chowder with potato dumplings /350 g	620

VEGETABLES

Broccoli with garlic and chili pepper /130 g	420
Roasted cauliflower and green curry sauce /160 g	320
Seasonal grilled vegetables /220 g	520
Spinach with raisins /110 g.	470
Asparagus, fried chanterelles and crayfish sauce /170 g	890
Young potatoes and lard /200 g	410
New potatoes, chanterelles and garlic puree /230 g.	690
Grilled avocado with chimichurri /120 g	440

FISH

Pike perch, broccolini and young potatoes /130 /80 g	980
Halibut, mussels and green peas /130/80 g	1320
Sakhalin black cod, chanterelles and crayfish sauce /120 /130 g	1200
Crab Cutlet, Avocado, nectarines and Crab Sauce /140 /90 g	1100
Dorado with black rice, fennel and green curry /250 g	920

MEAT AND POULTRY

Rostov duck, chanterelles and baked plum /130/110 g.	1100
Free range beef in Asian sauce /240 g	950
Calf rib, fried chanterelles and young squash /120/90 g	1220
Pozharsky cutlet with cucumber ketchup and crispy potatoes /200 g	840
Lamb tongue, young potatoes, ramson and black pepper sauce /150 /140 g.	810
Calf cheek, green peas and baby beets /130/90 g	1100
Sweet calf meat, chanterelles and Yalta onions /230 g.	920
Pigeon, Jerusalem artichoke and pickled cowberries /90 /120 g.	2350
Filet Mignon, Topinambur and Black Truffle /180/65 r	2600

WOOD-FIRED OVEN

Salmon teriyaki /120/20 g	1380
Ribeye /100 g	1100
Chateaubriand /100 g	950
Lamb rib roast /100 g.	1100
Black truffles /1 g.	330

D E S E R T S

SWEET

Blueberry pie and sour cream with salted caramel /170 g	450
Rhubarb cake with ice cream from baked milk /170 g	410
White mushroom ice cream, baby yogurt and black chanterelle jam /30 g	440
Panna cotta, sorrel, sour milk ice-cream and tarragon kurd /170 g.	450
Brioche, strawberries and ice cream from boiled condensed milk* /140 g	480
Mango mousse /160 g	420
Honey with honeycombs /120 g	480
Japanese wagashi «Moti» with strawberries /160 g	600
Lemon cake /150 /30 g.	410
Chocolate fondant, tarragon and chocolate ice cream /140 g	490
Honeysuckle, sheep yogurt and berry meringues /160 g	450
Strawberries, vanilla ice cream /145 g	680

COOKIES AND CANDY

Cookies Maple pecan /20 g	110
Blueberry marshmallows /20 g.	110
Toffee with hazelnuts /20 g.	110
White rum truffle candy /18 g	110
Chocolate brownie /20 g	110

BERRIES AND FRUITS

Blackberry /50 g	580
Strawberry /100 g.	680
Blueberry /50 g	720
Mango /100 g	820
Papaya /100 g.	730

ICE-CREAM AND ANTREME

Ice-cream (vanilla, honeysuckle, condensed milk, chocolate) /40 g	210
Antreme (black currant, cherry)** /40 g.	250