

selfie

restaurant & bar



Welcome to the Selfie restaurant
Chef Anatoly Kazakov

TRUFFLE

Jerusalem artichoke, sweet potato and black truffle

Northern shrimp, turnip and truffle sauce

Pumpkin gnocchi with white truffle

Sweet veal meat with black chanterelles

Cod, pumpkin and black truffle

Lamb loin, roasted salsify and quince

Panna-cotta with goat's beard, persimmon and black truffle

Truffle cream, cocoa sorbet and dark chocolate

12 000 ₺



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.

SELFIE SIGNATURE

Sakhalin scallop, seaweed and raspberry

Cauliflower, sheep cheese and black truffle

Marinated trout in lingonberry, with sorrel and cucumber tartare

Lithuanian-style kalduny with porcini mushrooms

Crab and crayfish sauce

Cod, malt and baked pineapple

Veal cheek with chanterelles and soaked apples

Sorrel, fermented baked milk and tarragon

White mushrooms and black chanterelles

7 500 ₺



COCKTAIL WITH 5 000 ₺

WINE PAIRING 7 000 ₺

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M E N U

SEAFOOD price per 100 g.

Scallop with seaweed sauce	490
Sea urchins / 1 pc	500
Oyster "Mediterranean" / 1 pc	800
King crab phalanx (it's served with sauce of your choice)	2 250

MINI-SNACKS

Smoked salmon eclair	480
Persimmon with goat cheese and elderberry jelly.....	690
Profiteroles with white mushrooms and black truffle.....	710
Duck pate with foie gras and sun-dried persimmon	850
Crab, avocado and chili sauce	890

COLD STARTERS

Stracciatella with persimmon and birch sap	980
Cauliflower, black truffle and sheep's cheese	990
Crudo of Sakhalin shrimps with pomelo	1 150
Beef tartare with sauce of Poshekhonsky cheese	1 240
Tuna tartare with red currant and sea grape	1 290
Salmon tartare with mango and almond	1 320
Amber persimmon with dried rostov-duck	1 350
Lightly-salted trout in lingonberry sauce with cucumber tartare and spring sorrel	1 550
Sakhalin scallops with avocado and raspberry	1 650

SALADS

Crispy eggplants salad with seasonal tomatoes and Chinese sauce.....	950
Avocado with tomatoes, quinoa, poached egg and parmesan	950
Chicken liver salad with young spinach and raspberry	1 220
Green salad with persimmon and goat cheese.....	1 330
Fried shrimps, Amber persimmon and avocado	1 400
Kamchatka crab, avocado and fruit balsamic	2 050

HOT STARTERS

Cabbage rolls with morels and wild garlic	980
Kalduny with boletus in Lithuanian style	990
Casarecce with white mushrooms and pecorino.....	1 180
Squid stuffed with shrimp with onion pie	1 250
Risotto with boletus and poshekhonsky cheese	1 350
Ravioli with crab and shrimps	1 550
Scallops with morels and cauliflower	2 400

SOUPS

Green soup with sorrel, veal cheek and poached egg	680
Creamy pumpkin soup with Sakhalin shrimp and sea-buckthorn	770
Fish soup with pike perch and burbot milt	820
Mushroom soup with homemade noodles and sour cream	890

VEGETABLES

Roasted cauliflower and green curry sauce	400
Mashed potatoes	550
Brussels sprouts with pecan nuts	960
Potatoes with white mushrooms, sour cream and green onions	990
Baked young cabbage with creamy sauce and pike roe	1 120



M E N U

FISH

Volga pike perch with mashed potatoes and pickled onionse	1 280
Salmon with brussels sprouts and caviar sauce	1 550
Black cod with spelt and sweet onion sauce	1 750
Halibut, creamy ponzu and almonds	1 790
Crab cutlet with fried crayfish sauce	2 050

MEAT AND POULTRY

Pozharsky cutlet with cucumber ketchup and mashed potatoes	990
Duck with white mushrooms and tangerines	1 450
Veal cheek with brussels sprouts and cowberry	1 480
Lamb shoulder with young potatoes and apple quince	1 750
Quail with black truffle, Jerusalem artichoke and spinach	1 850
Venison loin with mandarins and figs.....	2 150

WOOD-FIRED OVEN

Chateaubriand / 100 g.....	1 450
Ribeye / 100 g МИРАТОРГ Black Angus marbled beef	1 460
Filet mignon МИРАТОРГ Black Angus marbled beef	3 300



D E S E R T S

SWEET

Panna-cotta, sorrel, sour milk ice cream and tarragon curd.....	580
<small>KABIR MOSCATO DI PANTELLERIA - DONNAFUGATA 1 200</small>	
Basque cheesecake with strawberry ice cream	620
<small>ICEWINE LE GENERAL HIVER - GALITSKIY&GALITSKIY 1 400</small>	
Wagashi mochi «Borodinski bread».....	650
<small>RECIOTO DELLA VALPOLICELLA - DOMINI VENETI 1 400</small>	
Amber persimmon with halvah ice cream.....	690
<small>MACVIN DU JURA - DOMAINE DE SAINT PIERRE 1 700</small>	
Chocolate fondant, tarragon and vanilla ice cream	780
<small>BAROLO CHINATO - BARALE FRATELLI 1 500</small>	
Lemon tart with abkhazian lemon ice-cream.....	820
<small>TOKAJI FURMINT VENDANGES TARDIVES - CHATEAU DERESZLA 1 100</small>	

CHEF SOMMELIER SVETLANA DOBRYNIN CAREFULLY PICKED UP DIGESTIFS, WHICH PERFECTLY PAIRING WITH SELFIE' DESSERTS

BERRIES price per 50 g.

Feijoa	180
Blueberry	450
Raspberry	600

ICE CREAM AND ENTREMETS

Ice cream (vanilla / strawberry / baked milk / sweetened condensed milk / chocolate / halva) ..	250
Entremets (black currant / cherry)	250

