

selfie

restaurant & bar

Christmas menu



Tartlet with red caviar	730
Olutorskaya herring forshmak with green apple	780
Goose pate with black chanterelles	850
Roast beef with roasted sweet peppers	1 200
White milk mushrooms with baby potatoes and smoked sour cream	850
Olivier salad with quail / with crab meat and green peas	1 450 / 1 800
Sterlet baked in Thursday salt and red caviar sauce / 100 g	700
Veal tongue with morels and smoked potatoes	1 950
Veal ribs with prunes and red apples	2 750
Honey cake with chestnut honey and sour cream ice cream	550
Tangerine Pavlova	600

Winter cocktails

Tangerine-Red Orange / 120 ml	800
Pomegranate Negroni / 90 ml	900
Mulled red wine / white wine / 200 ml	850



Welcome to the Selfie restaurant
Chef Anatoly Kazakov

TRUFFLE PLATTER

Truffle donuts and mushroom tea
Beef tartare with sturgeon caviar and foie gras
Scallop with persimmon and sea grape
Caramelle with pumpkin and black truffle
Charcoal fish, pumpkin gnocchi with white truffle
Sweet veal meat with sweet onion
Filet mignon with foie gras and Perigourdine sauce
Persimmon and white truffle

12 000 ₺



HIGH LIFE

Opus

SHIFT

PRIDE
PRIDE
PRIDE
PRIDE

Premium residential complexes by PIONEER

WINE PAIRING 9 000 ₺

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.

#SELFIEMOSCOW

WRF
DINING & LIFESTYLE SINCE 2010

#WHITERABBITFAMILY

SELFIE SIGNATURE

Sakhalin scallop, seaweed and green apple

Cauliflower, sheep cheese and black truffle

Marinated trout in lingonberry, with sorrel and cucumber tartare

Lithuanian-style kalduny with porcini mushrooms

Crab, fried crayfish sauce and abkhaz lemon

Cod with spelt and black garlic sauce

Veal cheek with black chanterelles and yellow beetroot

Sorrel, fermented baked milk and tarragon

White mushrooms and black chanterelles



7 000 ₺

COCKTAIL WITH 5 000 ₺

WINE PAIRING 7 000 ₺

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SEAFOOD price per 100 g.

Scallop with seaweed sauce	420
Sea urchins / 1 pc	500
Oyster "Mediterranean" / 1 pc	740
King crab phalanx (it's served with sauce of your choice)	1 850

MINI-SNACKS

Smoked salmon eclair	460
Persimmon with goat cheese and elderberry jelly	480
Smelt forshmak with whitefish caviar and green apple	480
Duck Pate with Foie Gras and Madeira Jelly	710
Crab, avocado and chili sauce	730

COLD STARTERS

Stracciatella with persimmon and birch sap	890
Beef tartare with sauce of Poshekhonsky cheese	950
Cauliflower, black truffle and sheep's cheese	980
Salmon tartare with mango and almond	990
Scallop with feijoa and horseradish leaves	990
Tuna tartare with currants and sea asparagus	990
Lightly-salted trout in lingonberry sauce with cucumber tartare and spring sorrel	1 350

SALADS

Crispy eggplants salad with seasonal tomatoes and Chinese sauce	800
Salmon marinated in seaweeds, poached egg, quinoa, avocado and parmesan	970
Green salad with persimmon and goat cheese	1 050
Chicken liver with spinach and raspberry	1 150
Fried prawns, amber persimmon and avocado	1 200
Kamchatka crab, avocado and fruit balsamic	1 750



We accept rubles and major credit cards.

HOT STARTERS

Squid stuffed with prawns and onion pie	840
Cabbage rolls with morels and wild garlic	860
Lithuanian-style kalduny with porcini mushrooms	950
Casarecce with black truffle and pecorino	1 050
Ramiro pepper with crab and crayfish sauce	1 150
Risotto with Sakhalin prawns and crab sauce	1 200
Crab, millet and Poshekhonsky cheese	1 240
Ravioli with crab and shrimps	1 450

SOUPS

Green soup with sorrel, veal cheek and poached egg	540
Fish soup with pike perch and burbot milt	630
Pumpkin creamy soup with sea buckthorn	650
Porcini mushroom noodle soup with sour cream	870

VEGETABLES

Roasted cauliflower and green curry sauce	400
Mashed potatoes	450
Fried young spinach with raisins	650
Baked young cabbage with truffle sauce and parmesan	680
Grilled avocado with chimichurri	890
Potatoes with porcini mushrooms, sour cream and green onions	950



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FISH

Volga pike perch with mashed potatoes and pickled onionse	1 060
Black cod with feijoa and almonds	1 350
Halibut with leek, sea asparagus and pumpkin gnocchi	1 400
Crab cutlet with baby corn and crab sauce	1 800

MEAT AND POULTRY

Pozharsky cutlet with cucumber ketchup and mashed potatoes	840
Duck with tangerine, Jerusalem artichoke and fried spinach	1 050
Lamb tongues with quince and pepper sauce	1 050
Veal cheek with baby carrot and lingonberry	1 200
Lamb shoulder with baby potatoes and sorrel	1 200
Veal rib with black chanterelles and Antonov apples	2 750

WOOD-FIRED OVEN

Salmon teriyaki with green onion	1 400
Rack of lamb / 100 g	980
Chateaubriand / 100 g	1 380
Filet mignon	2 850
Ribeye	5 500



D E S E R T S

SWEET

Panna cotta, sorrel, sour milk ice cream and tarragon curd	450
Basque burnt cheesecake with wild strawberry ice cream	490
Chocolate fondant, tarragon and chocolate ice cream	490
Japanese wagashi "Mochi" with strawberries / blueberries	600
Blackcurrant soufflé with blackcurrant sorbet	620
Amber persimmon, halva ice cream and salted caramel	650
Apple pie almond dough with melted cottage cheese ice cream	750

BERRIES / FRUITS price per 100 g.

Persimmon	250
Feijoa	300
Blueberry	800
Raspberry	900

ICE CREAM AND ENTREMETS

Ice cream (vanilla, strawberry, baked milk, baked cottage cheese, sweetened condensed milk, chocolate)	210
Entremets (black currant, cherry)	250



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