

# MENU

## FRESH SELFISH FISH

Sturgeon	100 g	320	Zander	100 g	180	Carp	100 g	95
Trout	100 g	260	Catfish	100 g	160	Crucian	100 g	95
			Pike	100 g	150			

## SELFISH FISH CAN BE COOKED IN VARIOUS WAYS

grilled • smoked in fruit sawdust • baked in salt • fried

### CAVIAR

served with croutons of homemade bread and butter

Sturgeon black	30/50/20 g	1800
Red	50/50/20 g	720
Canadian pike	50/50/20 g	520

### APPETIZERS

Warm eggplant caviar with crispy homemade bread	150/50 g	250
Pumpkin carpaccio with Chevre cheese	250 g	240
Assorted greek olives	150 g	170
Assorted pickles by tripolsky recipes	600 g	360
Light-salted Selfish trout with dijon mustard sauce	150/50 g	450
Norwegian herring with potato slices	100/50/50 g	250
Asian style tuna tartar with guacamole	250 g	640
Pickled trout with avocado	150 g	460
Tuna with vegetable salsa	260 g	520
Basturma	75 g	135
Gourmet cheese plateau with nuts, honey and dried fruits	250/90 g	580

Homemade meat collection	600 g	580
recommended for vodka: pickled cucumbers in pumpkin, boiled pork, pork balyk, homemade game sausage, salted lard		
Meat Italian gastronomy	300/100 g	650
recommended for wine and cava: prosciutto, bresaola, mortadella, salami strolgino, coppa, artichokes, olives, pepperoni pepper		

### SALADS

Frutti di mare seafood salad	300 g	880
With butternut pumpkin, goat cheese and prosciutto	275 g	520
Caesar classic	250 g	320
Dressed herring by home recipes	220 g	250
Game salad with grilled vegetables and cranberry sauce	300 g	720
Olivier with farm chicken	200 g	250

### SOUPS

Selfish fish soup with sterlet, trout and zande	300 g	340
Rooster broth	300 g	320
Borsch with pork ribs	300/50 g	260
Solyanka with game	300/50 g	450
Pea soup with smoked ribs	300 g	280

### POTATO PANCAKES

With farm sour cream	200/50 g	220
With porcini mushrooms	200/50 g	380
With lightly salted trout and butter cream	200/50/50 g	350
With pike caviar and butter cream	200/50/50 g	675
With red caviar and butter cream	200/50/50 g	990
With black caviar and butter cream	200/30/50 g	1900

### MAIN COURSES

Zander or pike cutlets	150 g	290
Baked trout with porcini mushrooms according to old Ukrainian recipes	300 g	420
Sturgeon fillet stewed in tomatoes with mashed potatoes	200/100 g	700
Baked trout with crayfish sauce	280 g	550
Farm turkey with green pea puree	300 g	340
Crispy quail with baked potatoes and gooseberry sauce	350 g	390
Roasted young lamb with aromatic dogwood	350 g	420

### HOMEMADE DUMPLINGS

Trout dumplings	180/50 g	290
Rabbit dumplings	180/50 g	280
Dumplings with potatoes and crispy bacon	200/50 g	240
Classic dumplings with meat	180/50 g	280

### BBQ

Baked vegetables	250 g	240
Grilled vegetables	200 g	240
Lavash-khorovats with suluguni cheese and tomatoes	250 g	240
Grilled shrimps	200/50 g	620
Baked potatoes with lard	250 g	180
Chicken shashlik	250/50 g	280
Rack of New Zealand lamb with baked tomatoes	200 g	840
Veal shashlik with barbecue sauce	250/50 g	540
Veal on the bone with pepper sauce	250/50 g	520
Pork shashlik with satsebeli sauce	250/50 g	360

### BREAD BASKET

every morning we bake

Grissini and bread according to old recipes from wheat flour, rye flour and spelt	400 g	140
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### SETS FOR BIG COMPANY

24 hours pre-order

Fried fish plate	1250/250 g	2200
carp, zander, pike, crucian, catfish, sturgeon, trout		
Selfish style baked trout	1000 g	2200
Rabbit stewed in tagine with cream sauce	1500 g	2200
Duck baked with apples	1300/300 g	2000
Grilled meat plate	1500 g	3200
chicken fillet, veal, pork, rack of veal, rack of New Zealand lamb		
Beef tenderloin wrapped in bacon baked in tandoor	1000 g	2200
Pork neck baked in tandoor	1000 g	1000

### SIDE DISHES

Savoy cabbage stewed in cream	250 g	180
Creamy mashed potatoes	200 g	90
Risotto with butternut pumpkin	350 g	180
Risotto with porcini mushrooms	300 g	340
Potatoes fried with porcini mushrooms	300 g	230

### DESSERTS

Tiramisu with «black caviar»	200 g	450
Napoleon	150 g	250
Vanilla cheesecake	150 g	220
Pumpkin cake with mascarpone cheese	200 g	220
Ice cream and sorbet Chilato, Italy	50 g	85

### FRESH FRUIT AND BERRIES

Apple	100 g	40
Kiwi	100 g	40
Tangerine	100 g	50
Orange	100 g	50
Grapefruit	100 g	50
Pear	100 g	60
Grapes	100 g	70
Baby bananas	100 g	70
Sharon	100 g	80
Pineapple	100 g	80
Raspberries	50 g	150
Blueberry	50 g	150
Mango	1 pcs	500

## BREAKFASTS

from 8:00 till 12:00

Breakfast № 1	250/100/50/100/30 g	330	Dietary oatmeal with milk or water	200 g	70	Selfish style benedict eggs with light-salted trout and dutch sauce	275 g	200
Scrambled eggs with bacon and grilled sausages, fresh vegetables and quinoa / Pancakes with cheese and sour cream / Tea, coffee or fresh orange juice			Cheesecakes with sour cream and jam	200/30/30 g	150	Fried eggs with bacon	320 g	120
			Cheese gnocchi with cream and honey sauce	200/50 g	130	Omelet with vegetables	220 g	110
Breakfast № 2	300/50/150/30 g	330	Pancakes on wheat flour and farm eggs	120 g	100	Scrambled eggs	180 g	110
French toast with orange zest, fresh vegetables and quinoa / Cottage cheese pancakes with sour cream / Tea, coffee or fresh orange juice			Pancakes with homemade cheese, jam and sour cream	200/30/30 g	150	Homemade chicken broth with noodles and herbs	300 g	210
Breakfast № 3	200/50/200/50 g	330	Benedict eggs with bacon and Dutch sauce	275 g	160	Club sandwich with ham, bacon, emmental cheese, tomatoes and tar-tar sauce	250 g	230
Coconut oil tofu omelet with croutons and hummus, quinoa, fresh vegetables and grilled vegetables / Tea, coffee or fresh orange juice								

Milk	250 ml	50	Kefir	250 ml	50	Ham	50 g	60	Croissant	1 pcs	60
Soy milk	250 ml	50	Sour cream	50 g	50	Bacon	50 g	50	Toasts	50 g	35
Coconut milk	250 ml	100	Feta cheese	50 g	50	Assorted fresh vegetables	100 g	50	Nutella	50 g	50
Almond milk	250 ml	200	Emmental cheese	50 g	55	Assorted fruits and berries	100 g	250	Jam	50 g	35
Yogurt	250 ml	50	Parmesan cheese	50 g	90	Assorted nuts	50 g	50	Organic honey	50 g	40

# BAR

## APERITIFS

Martini Riserva Ambrato, Italy	50/750 ml	80/1600
Martini Riserva Rubino, Italy	50/750 ml	80/1600
Martini Riserva Bitter, Italy	50/750 ml	80/1600
Campari, Italy	50/1000 ml	120/2400

## VODKA

Grey Goose, France	50/1000 ml	130/2600
Staritsky & Levitsky Private Cellar, UA	50/750 ml	220/3300
Staritsky & Levitsky Reserve, UA	50/1000 ml	120/2400
Staritsky & Levitsky Distil № 9, UA	50/1000 ml	80/1600
Absolut, Sweden	50/1000 ml	80/1600
Finlandia, Finland	50/1000 ml	80/1600

## PISCO & GRAPPA

Moai Reservado, Capel Chile	50/1000 ml	140/2800
Tradizionale, Nonino Italy	50/1000 ml	140/2800

## GIN

Bombay Sapphire, UK	50/1000 ml	120/2400
Hendrick's, UK	50/700 ml	170/2400
Whitley Neill, UK	50/700 ml	140/2000
Tanqueray London Dry, UK	50/1000 ml	120/2400
Monkey 47, Germany	50/500 ml	200/2000
Magellan, France	50/700 ml	120/1700
Le Gin de Christian Drouin, France	50/700 ml	200/2800
Nikka Coffey Gin, Japan	50/700 ml	280/3900

## TEQUILA & MEZCAL

Gran Patron Platinum	50/750 ml	1000/15000
Gran Patron Anejo	50/750 ml	300/4500
Gran Patron Reposado	50/750 ml	260/3900
Gran Patron Silver	50/750 ml	240/3600
Don Julio Anejo Reserva	50/700 ml	250/3500
Don Julio Blanco	50/700 ml	200/2800
Sierra Milenaro Fumado	50/700 ml	180/2600
Montelobos Espadin Organico	50/700 ml	200/3000

## RUM

Zacapa XO, Guatemala	50/700 ml	550/7700
Zacapa 23, Guatemala	50/700 ml	350/4900
Matusalem Gran Reserva 23 YO, Dominican Republic	50/700 ml	430/6000
Abuelo Oloroso Sherry		
Cask Finish 15 YO, Panama	50/700 ml	400/5900
Plantation Barbados XO		
20th Anniversary, France	50/700 ml	250/3500
Diplomatico Reserva Exclusiva, Venezuela	50/700 ml	285/4000
Kraken Dark Spiced, USA	50/700 ml	225/3150
Pyrat XO, USA	50/700 ml	200/3000
Bacardi Gran Reserva 8, USA	50/1000 ml	150/2900
Botafogo Spiced Gold, Canary Islands	50/700 ml	130/1800

## WHISKY

The Pogues, Ireland	50/1000 ml	120/2400
Jameson, Ireland	50/1000 ml	120/2400
Jack Daniel's Old № 7, USA	50/1000 ml	120/2400
Jack Daniel's Single Barrel, USA	50/700 ml	200/2800
Bulleit 10, USA	50/700 ml	220/3000
Nikka From The Barrel, Japan	50/500 ml	300/3000
Kavalan, Taiwan	50/700 ml	300/4800

## WHISKY

### Highland Single Malt Scotch Whisky

Glenmorangie Signet	700 ml	15000
Glenmorangie 18 YO	50/700 ml	670/9300
Glenmorangie Nectar D'Or 12 YO	50/700 ml	420/5800
Glenmorangie The Original 10 YO	50/700 ml	300/4200
Macallan 21 YO	700 ml	700/28000
Macallan 18 YO	50/700 ml	1000/14000
Macallan 12 YO	50/700 ml	370/5200
Singleton of Dufftown 12 YO	50/700 ml	300/4200
Clynelish 14 YO	50/700 ml	400/5600

### Skye Single Malt Scotch Whisky

Lagavulin 16 YO	50/700 ml	450/5300
Talisker 10 YO	50/700 ml	350/4900
Laphroaig 10 YO	50/700 ml	350/4900
Rock Island 10 YO	50/700 ml	300/4300
Isle of Jura 10 YO	50/700 ml	250/3500

### Scottish Blended Whisky

Chivas Regal 25 YO	700 ml	18000
Chivas Regal 18 YO	50/1000 ml	350/7000
Chivas Regal 12 YO	50/700 ml	180/2520
Monkey Shoulder	50/700 ml	200/2800
Dewar's 15 YO	50/700 ml	180/2600

## COGNAC

Hennessy Richard	700 ml	150000
Hennessy Paradis Imperial	700 ml	100000
Hennessy Paradis Extra	700 ml	50000
Jean Fillioux Reserve familiale XO	700 ml	19000
Hennessy XO	50/700 ml	800/11200
Hennessy VSOP	50/700 ml	350/4900
Martell XO	50/700 ml	700/9800
Martell VSOP	50/700 ml	300/4200
Martell VS	50/700 ml	200/2800

## ARMAGNAC & CALVADOS

Armagnac Castarede VSOP	50/700 ml	250/3500
Calvados Coeur de Lion Pays d'Auge XO	50/700 ml	380/5300

## DIGESTIVES & LIQUEURS

Domaine De Canton, USA	50 ml	160
Heering Cherry Liqueur, Denmark	50 ml	120
Tatratea Citrus, Slovakia	50 ml	120
Limoncello Strega, Italy	50 ml	120
Amaro Del Capo Reserva, Italy	50 ml	220
Vecchio Amaro Del Capo, Italy	50 ml	100
Applepitch, Germany	50 ml	90
Jagermeister, Germany	50 ml	90
Killepitch, Germany	50 ml	85
Becherovka, Czech	50 ml	80
Herbal № 9, UA	50 ml	70
Grand Marnier, France	50 ml	120
Amaro Montenegro, Italy	50 ml	120
Baileys, Ireland	50 ml	90

## HOMEMADE STRONG DRINKS

Hrenovuha	50 ml	125
Limoncello	50 ml	125
Vyshnivka	50 ml	125
Oblepihivka	50 ml	125
Peiplant	50 ml	125

## DRAFT BEER & CIDER

Hofbrau Original, Germany	330/500 ml	90/130
Erdinger Weissbier, Germany	330/500 ml	90/130
Magners Original Irish Cider	330/500 ml	90/130

## BOTTLED BEER

Pilsner Urquell, Czech	330 ml	90
Leffe blonde/brune, Belgium	330 ml	90
Corona Extra, Mexico	350 ml	90
Guinness Draught, Ireland	330 ml	90
Warsteiner Fresh 0%, Germany	330 ml	90

## BEER SET

Peanuts, pistachios, hazelnuts	150 g	220
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## SOFT DRINKS

Rocchetta Naturale Still, Italy	500/1000ml	90/150
Vittel Still, France	500 ml	90
VCH Barcelona Sparkling		
Mineral Water, Spain	250 ml	90
Borjomi Sparkling Water, Georgia	500 ml	90
Mors / Uzvar / Compote	250 ml	50
Jaffa juices	250 ml	60
Coca-Cola / Sprite / Fanta	250 ml	60
Pepsi	300 ml	60
Lamb & Watt Tonic Water	200 ml	80
Red Bull	250 ml	80

## FRESH JUICE

Citrus	300 ml	120
Apple / Carrot	300 ml	120
Pineapple	300 ml	350

## TEA & COFFEE

Premium leaf and herbal teas collection	750 ml	140
«Selfish» classic	250/750 ml	70/170
Fresh pear with elderberry	250/750 ml	70/170
Sea buckthorn	250/750 ml	70/170
Raspberry-blackberry with mint	250/750 ml	70/170
Spicy pumpkin	250/750 ml	70/170
Matcha classic	100 ml	90
Matcha latte	260 ml	120
Espresso	30 ml	65
Americano	125 ml	65
Cappuccino	240 ml	90
Latte Macchiato	260 ml	90
Cacao	260 ml	90
Hot chocolate	150 ml	120
Decaffeinated coffee	30/260 ml	90

## HOOKAHS

Classic Hookah	800
american branded premium tobacco in a clay bowl	
Fruit Hookah	1000
mix of branded tobaccos in a fruit bowl of your choice	
Exotic Hookah	1200
premium tobacco in an exotic fruit bowl	

## CLASSIC & AUTHOR'S COCKTAILS

Duchesse	180 ml	260	Sour Kiss	100 ml	200
everyone's favorite in childhood taste of Duchesse lemonade combined with gin and French Riesling wine			light combination of citrus fruits in collaboration with Chilean brandy infused with pineapple		
Paddington	160 ml	260	Maple Old Fashioned	80 ml	200
homemade orange jam with white wine aperitif, Spanish rum and citrus			twist on the classic Old Fashioned with the addition of American maple syrup		
Cherokee Sour	160 ml	240	Negroni from the Barrel	75 ml	200
old recipe of English farmers emphasized by Italian vermouth			aged classic Negroni cocktail in American white oak barrel		
Lemon Pie	120 ml	260	BBQ Mary	150 ml	240
dessert cocktail with lemon pie flavor			our variation of the Bloody Mary with bacon and crispy onions		
Smashing Pumpkins	140 ml	260	Blackberry Sour	160 ml	240
pumpkin symphony with the accompaniment of whiskey and rum			classic sour with notes of blackberry and plum		
One Mo	175 ml	220	Alaska 47	100 ml	220
dry London gin with fresh raspberries and berry sorbet			one of the best illustrations of cocktail laconicism		

## HOT COCKTAILS

Mulled Wine	250 ml	180	Hot Buttered Rum	250 ml	220
classic Selfish style mulled wine with red or white wine of your choice			delicate creamy rum with hints of oriental spices and vanilla		
Berry Versailles	160 ml	220	Clockwork Orange	250 ml	180
warming drink based on cognac and berries from our garden			hot clockwork orange paired with golden rum		
Hangover	160 ml	180			
Irish whiskey infused with cinnamon with baked apples					

## NON-ALCOHOLIC COCKTAILS

Classic Selfish	250 ml	130	Cream Soda	250 ml	130
classic lemonade with a pleasant citrus aftertaste			the taste of childhood in one glass will not leave you indifferent		
Basil Fizz	250 ml	130	Milk Shake	250 ml	130
berry lemonade with a bright taste of strawberry and basil			classic milkshake based on Italian ice cream		
Simply Pear	250 ml	130			
juicy and sweet pear with lime sourness					