

*Stories*  
RESTAURANT



## THE BEST STORIES

**FLAMBADOU OYSTER**  
WITH FERMENTED TOMATOES

**SAKHALIN'S SCALLOP**  
WITH BLACK CURRANT AND CAVIAR

**KAMCHATKA CRAB**  
WITH CHARCOAL CREAM AND MINT CELERY

**DUMPED BEEF TARTAR**  
WITH MOREL CREAM AND WILD GARLIC

**CAULIFLOWER**  
WITH TRUFFLE PASTE AND SEAWEED

**BEEFLAWS**  
STEWED IN PEPPER SAUCE

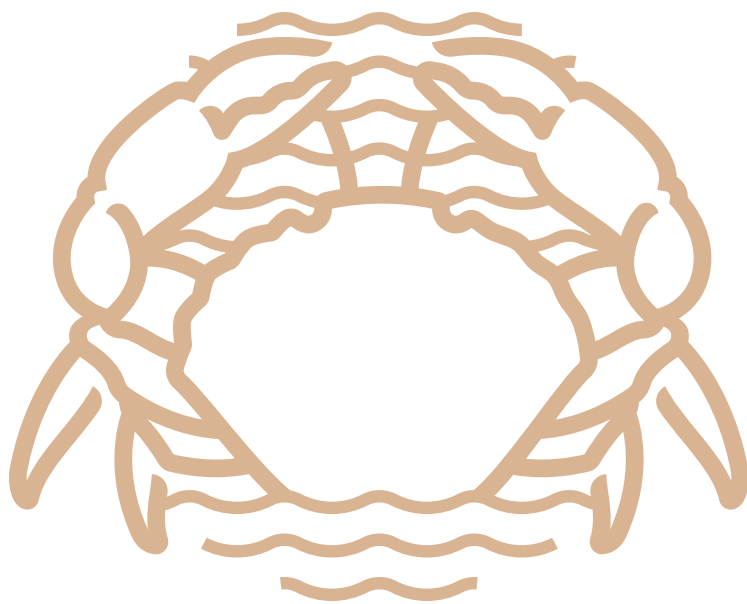
**MINI BANANA**

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2800

- We don't make discounts on this degustation set. Stories cards also can't be used
- Please notify your waiter about any allergies or individual intolerance to any products.
- The degustation set is available daily from 2:00pm to 10:00pm

# SEAS — — AND RIVERS



 <b>OYSTERS</b> FLAMBEED	790
 <b>CRAB Nº1</b> WITH COAL CREAM AND CELERY TARTAR	990
<b>QUINOA SALAD</b> WITH SHRIMPS AND EEL	990
<b>SAKHALIN SCALLOP</b> WITH DUCK AND PINEAPPLE TARTAR	850
<b>SAKHALIN SCALLOP</b> WITH BLACK CURRANT AND SHISO SAUCE	850
<b>TOMATO SOUP</b> WITH SEAFOOD AND COCONUT UMAMI	750
<b>OCTOPUS</b> WITH MASHED POTATOES	1750
<b>PASTA</b> WITH LANGOUSTINES AND SQUID	990
<b>ZANDER</b> WITH CAULIFLOWER	800
<b>HALIBUT</b> WITH CHICKEN CONSOMME AND APPLE SALSA	900
<b>TROUT</b> WITH SMOKED CARROTS AND PEPPER SAUCE	950



**VEGETABLES —  
— AND CEREALS**



<b>SPICY OLIVES</b> 100 G	410
<b>PICLED ARTISHOKES</b> 100 G	450
<b>RIPE TOMATOES</b> WITH GREENS AND LIGHTLY SMOKED SOUR CREAM	590
<b>BURRATA</b> WITH SPINACH LEAVES LASAGNA WITH TOMATO PESTO	850
<b>CHANTRELLE CAPPUCCINO SOUP</b> WITH QUINOA AND STEWED APPLE	490
<b>PASTA</b> WITH MUSHROOS MIX AND PARMESAN	650
<b>BUCKWHEAT</b> WITH PORCINI MUSHROOMS AND CHANTERELLE FOAM	550
 <b>LENTIL PORRIDGE</b> WITH BROCCOLI AND ASPARAGUS	750
 <b>CAULIFLOWER</b> WITH TRUFFLE PASTE AND SEAWEED	570
<b>G A R N I S H E S</b>	
GREEN ASPARAGUS	550
GRILLED VEGETABLES WITH HERBS	450
MASHED POTATOES	250
POTATO GRATIN	350
 <b>BREAD</b>	110



**MEAT —  
— AND HUNTING**



<b>IBERIAN HAM</b>	<b>900</b>
 <b>JERKED BEEF TARTARE</b> WITH MOREL CREAM	<b>650</b>
<b>CARPACCIO</b> WITH APPLE AND ARUGULA	<b>850</b>
<b>CHICKEN LIVER PATE</b> WITH BLACK CURRANT	<b>450</b>
 <b>ESTONIAN BORSCH</b> WITH HORSERADISH SMOKED SOUR CREAM	<b>510</b>
<b>PASTA</b> WITH CHORIZO AND TURKEY	<b>750</b>
<b>BEEF CHEEKS</b> WITH POTATO GNOCCHI AND PICKLED ONION	<b>750</b>
 <b>BEEF TANDERLOIN</b> WITH FRIED OYSTER MUSHROOMS AND DEMI-GLACE SAUCE	<b>1100</b>
 <b>TURKEY</b> WITH MASHED POTATOES AND WILD GARLIC	<b>850</b>
 <b>RACK OF LAMB</b> WITH BAKED CARROTS	<b>1650</b>
 <b>RIBEYE STEAK</b>	<b>2700</b>





# DESSERTS



<b>STORIES SPRITZ</b> BRIGHT AND RECOGNIZABLE TASTE OF THE BELOVED APEROL SPRITZ IN SORBET IS COMPLEMENTED BY A LIGHT, DELICATE CUSTARD WITH PIECES OF CANDIED CITRUS FRUITS AND CRISPY SANDY CRUMBLE	<b>550</b>
<b>KARTOSHKKA WITH MUSHROOMS</b> AND HERE ARE THE PRODUCTS TO PREPARE FOR WINTER SUCH AS "CHOCOLATE KARTOSHKKA AS FROM CHILDHOOD" WITH NUT PRALINE AND FRAGRANT WHITE MUSHROOMS IN A CREAMY QUENELLE RIGHT ON A CHOCOLATE GARDEN BED	<b>550</b>
<b>MINI-BANANA 2.0</b> THE SECOND VERSION OF OUR MOST POPULAR DESSERT BABY BANANA. THIS TIME THE CREAM BANANA IN A CRISPY CHOCOLATE CASE HAS ACQUIRED AN EVEN GREATER TROPICAL TOUCH THANKS TO THE CREAMY PASSION FRUIT ON THE CRISPY GRANOLA SAND WITH MAPLE SYRUP	<b>590</b>
<b>BOUNTY</b> DESSERT-VACATION. PARADISE DELIGHT. JUICY COCONUT WITH NOTES OF MALIBU LIQUEUR, DELICATE ICE CREAM, LIGHT TROPICAL CREAM AND THIN COCONUT CHIPS WILL TAKE YOU FROM SNOW-COVERED MOSCOW TO THE SUNNY OCEAN BEACH FOR A MOMENT	<b>590</b>
<b>SMALL LANTERN</b> TWO DESSERTS THAT YOU LOVE SINCE CHILDHOOD, IN ONE. A STICK ICE CREAM UNDER SILVER FOIL AND THIN CHOCOLATE BODY HID THE BELOVED "PTICHKA", AN AIRY SOUFFLE WITH CRISPY CHOCOLATE CRUMB	<b>560</b>
<b>PISTACHIO CHEESECAKE</b> THIS EXTRAORDINARY CHEESECAKE WILL NOT LEAVE ANYONE INDIFFERENT. CHOCOLATE SHELL WITH CRYSTALS OF TANGERINE SALT HIDES A LIGHT CHEESE CREAM WITH PISTACHIO ICE CREAM	<b>590</b>

*by Giselle*

## LEMONADES

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### PINEAPPLE-ROSEMARY

NATURAL PINEAPPLE PUREE, GRAPEFRUIT CORDIAL, LEMON JUICE, ROSEMARY

300 ML **420** / 1L **1200**

### RASPBERRY

NATURAL RASPBERRY PUREE, LEMON JUICE, GINGER FRESH

300 ML **420** / 1L **1200**

### PASSION FRUIT

PASSION FRUIT PUREE, TARRAGON, LEMON JUICE

300 ML **420** / 1L **1200**

### CLASSIC

FRESH LEMON, GRAPEFRUIT, FRESH MINT AND LIME

300 ML **420** / 1L **1200**

### TARRAGON-CUCUMBER-GINGER

GINGER FRESH, FRESH CUCUMBER, TARRAGON SYRUP

300 ML **420** / 1L **1200**

### STRAWBERRY-BASIL

FRESH BASIL, STRAWBERRY, VANILLA SYRUP

300 ML **420** / 1L **1200**

## FRESHLY SQUEEZED JUICE

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**ORANGE** 200 ML

**350**

**GRAPEFRUIT** 200 ML

**350**

**APPLE** 200 ML

**350**

**CELERY** 200 ML

**350**

**CARROT** 200 ML

**350**

**PINEAPPLE** 200 ML

**470**

## COFFEE

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**RISTRETTO** 15 ML

**190**

**ESPRESSO** 30 ML

**190**

**AMERICANO** 100 ML

**190**

**DOPPIO** 60 ML

**220**

**CAPPUCCINO** 200 ML

**300**

**LATTE** 250 ML

**340**

**RAF COFFEE** 250 ML

**390**

**MATCHA LATTE** 220 ML

**330**

**FLAT WHITE** 250 ML

**340**

## TEA

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GINGER <sup>600 ML</sup>	600
BLACKBERRY PUER <sup>600 ML</sup>	750
SEA BUCKTHORN WITH PEAR <sup>600 ML</sup>	750
BERRY TEA <sup>600 ML</sup>	750
TEA WITH PINE CONES <sup>600 ML</sup>	750
RED CURRANT WITH THYME <sup>600 ML</sup>	600
BLACK TEA WITH MILK AND SPICES <sup>600 ML</sup>	600
ASSAM <sup>400 ML</sup>	500
EARL GREY <sup>400 ML</sup>	500
PUER <sup>400 ML</sup>	500
LAPSANG SOUCHONG <sup>400 ML</sup>	500
MILK OOLONG <sup>400 ML</sup>	500
GINSENG <sup>400 ML</sup>	500
JASMINE <sup>400 ML</sup>	500
CHAMIMILE <sup>400 ML</sup>	500
SAGAN DALYA <sup>400 ML</sup>	500

## DRINKS

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ACQUA PANNA	250 ML <b>430</b> / 750 ML <b>650</b>
SAN PELLEGRINO	250 ML <b>430</b> / 750 ML <b>650</b>
COCA-COLA / COCA-COLA ZERO <sup>250 ML</sup>	240
TONIC WATER <sup>250 ML</sup>	250
GINGER ALE <sup>200 ML</sup>	250
RICH FRUIT JUICE <sup>200 ML</sup>	270
TOMATO, ORANGE, CHERRY, APPLE	