

*Stories*  
RESTAURANT



# **GASTRONOMIC SET CHEF'S TABLE**

**OYSTERS FROM THE CHEF**

**SCALLOP**

**KAMCHATKA CRAB**

**DRIED OSTRICH**

**TATAKI WITH MORELS**

**TROUT WITH JERUSALEM ARTICHOKE**

**RACK OF LAMB**

**SEA URCHIN**

**SEA URCHIN**

**MACKENNA'S GOLD**

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**10000**

- Stories discounts and cards are not valid for the tasting set menu
- Please inform your waiter about allergies or intolerances to any ingredients
- Author's set by chef Vlad Korpusov is served every Thursday upon prior reservation



# TASTING SET ACQUAINTANCE

**OYSTER FLAMBADOU**

**SAKHALIN SCALLOP**

WITH APPLE AND SHISO

**KAMCHATKA CRAB**

WITH COAL CREAM AND APPLE, CELERY AND CUCUMBER TARTARE

**DRIED BEEF TARTARE**

WITH MOREL CREAM

**BROCCOLI AND ASPARAGUS**

WITH A DRESSING OF SEAWEED WITH SPINACH

**FRIED DUCK FILLET**

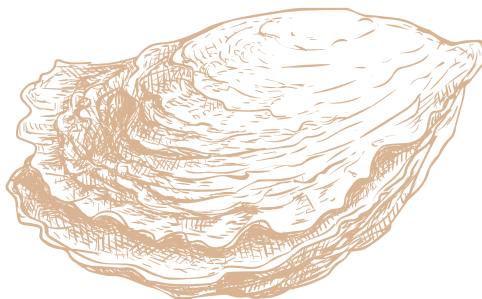
WITH SEASONAL BERRY SAUCE AND SMOKED CARROTS

**MINI BANANA**

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**2800**

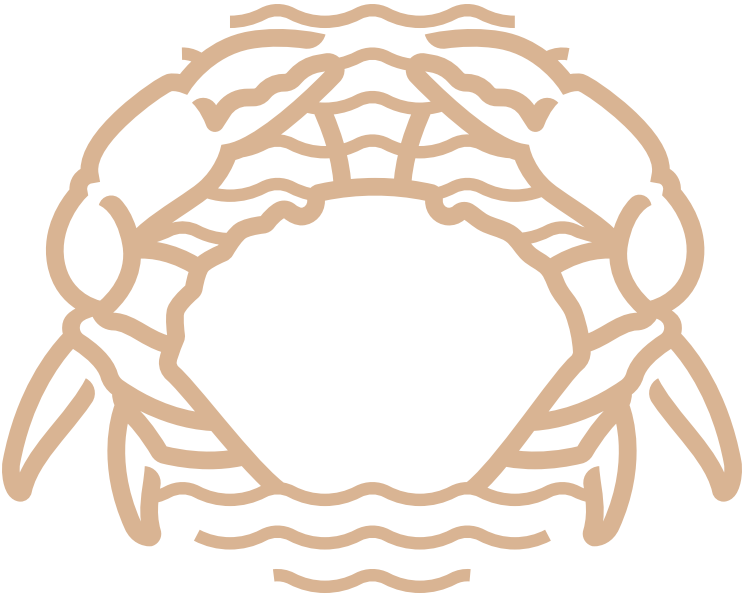
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- Tasting set menu is available every day from 14:00 to 22:00



## RAW BAR

<b>OYSTER</b> 1 PC JAPANESE	<b>310</b>
<b>OYSTERS</b> 12 PCS JAPANESE	<b>3100</b>
<b>SCALLOP</b> 100 G FAR EAST	<b>630</b>
<b>SEA URCHIN</b> 1 PC SAKHALIN	<b>390</b>
<b>CRAB PHALANX</b> 100 G FAR EAST	<b>680</b>
<b>SHRIMPS</b> 100 G BANGLADESH	<b>400</b>
<b>PLATEAU FOR TWO</b> OYSTERS SHRIMPS SEA URCHIN CRAB SCALLOP	<b>3500</b>

**FISH —  
— AND SEAFOOD**



 <b>OYSTERS</b> 3 PCS FLAMBÉED WITH BEEF FAT WITH STRAWBERRIES	930
 <b>CRAB</b> SMOKED ON ALDER SAWDUST WITH COAL CREAM AND CELERY, APPLE AND CUCUMBER TARTARE WITH APPLE AND MINT SAUCE	990
<b>CRAB</b> WITH STRACCIATELLA CHEESE, TOMATOES AND SALAD MIX	1550
<b>SHRIMP SALAD</b> WITH CITRUS DRESSING	850
<b>SCALLOP</b> WITH APPLE, TAPIOCA AND SHISO SAUCE	890
<b>GILT-HEAD BREEM CEVICHE</b> WITH WASABI SAUCE	620
<b>TOMATO SOUP</b> WITH SEAFOOD	750
<b>MUSSELS</b> WITH DORBLU CHEESE WITH FRIED BREAD	1500
<b>MUSSELS</b> WITH WHITE WINE SAUCE WITH FRIED BREAD	1300
<b>OCTOPUS</b> WITH MINI POTATOES AND TOMATO SAUCE	1550
<b>HOMEMADE PASTA</b> WITH TIGER PRAWNS, SQUID, PARMESAN CHEESE AND BISQUE SAUCE	990
<b>GRILLED JAPANESE TUNA</b> 100 G BLUEFIN	850
<b>TROUT</b> WITH SMOKED CARROTS, CUCUMBER, BROCCOLI AND CURRY SAUCE	990



**VEGETABLES —  
— AND CHEESES**



<b>SPICY OLIVES</b> 100 G	<b>410</b>
<b>MARINATED ARTICHOKEs</b> 100 G	<b>450</b>
<b>UZBEK TOMATOES</b> WITH HERBS	<b>350</b>
<b>GREEN SALAD</b> WITH BEANS, AVOCADO, RADISH AND LETTUCE	<b>550</b>
<b>BURRATA</b> WITH TOMATO SALAD, SESAME AND PEPPER SAUCE AND PESTO	<b>950</b>
<b>GAZPACHO</b> FROM TOMATOES WITH CUCUMBER, KOHLRABI, BELL PEPPER AND CELERY	<b>550</b>
<b>BROCCOLI AND ASPARAGUS</b> WITH SEAWEED DRESSING AND SPINACH	<b>980</b>
<b>HOMEMADE PASTA</b> WITH STRACCIATELLA CHEESE, PESTO AND TOMATO SAUCE	<b>850</b>
<b>HOMEMADE PASTA</b> WITH ASPARAGUS, ZUCCHINI AND CURRY SAUCE	<b>800</b>
<b>GARNISHES</b>	
GREEN ASPARAGUS	<b>550</b>
GRILLED VEGETABLES WITH HERBS	<b>450</b>
MASHED POTATOES	<b>250</b>
ROASTED POTATOES	<b>250</b>
 <b>BREAD</b> WITH SHALLOT AND CHIVES BUTTER	<b>110</b>



**POULTRY —  
— MEAT**



 <b>DRIED BEEF TARTARE</b> WITH MOREL CREAM AND ONION CONFIT	<b>700</b>
<b>CARPACCIO</b> WITH TRUFFLE OIL AND SALAD MIX	<b>800</b>
<b>DRY-CURED PORK GAMMON</b> WITH MELON SORBET	<b>900</b>
<b>OKROSHKA</b> ON KVASS WITH TONGUE	<b>490</b>
<b>SORREL SOUP</b> WITH TURKEY	<b>450</b>
<b>FRIED DUCK FILLET</b> WITH SEASONAL BERRY SAUCE AND SMOKED CARROTS	<b>1200</b>
 <b>BEEF TENDERLOIN</b> WITH SEASONAL MUSHROOMS AND MASHED POTATOES WITH RAMSONS	<b>1100</b>
 <b>RIBEYE STEAK</b> 100 G	<b>950</b>



# DESSERTS



<b>BLUEBERRY NIGHTS</b>	<b>500</b>
<b>GONE WITH THE WIND</b>	<b>400</b>
<b>EAT, PRAY, LOVE</b>	<b>400</b>
<b>RETURN TO THE BLUE LAGOON</b>	<b>400</b>
<b>CHOCO TOBACCO</b>	<b>550</b>
<b>MINI BANANA</b>	<b>590</b>
<b>ALCOHOL SORBETS:</b> NEGRONI / MOJITO / COSMOPOLITAN / PIÑA COLADA / APEROL	<b>310</b>
<b>SORBETS:</b> COMBO YUZU / MELON / BERRIES	<b>150</b>
<b>ICE CREAM:</b> VANILLA / CHOCOLATE / MINT / PASSION FRUIT	<b>120</b>

## LEMONADES

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### RASPBERRY

NATURAL RASPBERRY PUREE,  
LEMON JUICE, FRESH GINGER JUICE

300 ML 420 / 1L 1200

### PASSION FRUIT

PASSION FRUIT PUREE, TARRAGON, LEMON JUICE

300 ML 420 / 1L 1200

### CLASSIC

FRESH LEMON, GRAPEFRUIT, MINT AND LIME

300 ML 420 / 1L 1200

### STRAWBERRY-BASIL

FRESH BASIL, STRAWBERRY, VANILLA SYRUP

300 ML 420 / 1L 1200

## FRESH JUICES

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ORANGE 200 ML

270

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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ASSAM 400 ML	500
EARL GREY 400 ML	500
PU-ERH 400 ML	500
LAPSANG SOUCHONG 400 ML	500
MILK OOLONG 400 ML	500
GINSENG 400 ML	500
JASMINE 400 ML	500
CHAMOMILE 400 ML	500
SAGAN-DALE 400 ML	500

## ICED TEA

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CLASSIC 600 ML	750
RASPBERRY / STRAWBERRY 600 ML	750
SEA-BUCKTHORN / KUMQUAT 600 ML	750
GINGER / THYME 600 ML	750

## DRINKS

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ACQUA PANNA	250 ML 430 / 750 ML 650
S.PELLEGRINO	250 ML 430 / 750 ML 650
COCA-COLA / COCA-COLA ZERO 250 ML	240
TONIC 250 ML	250
GINGER ALE 200 ML	250
RICH JUICE 200 ML	270
TOMATO, ORANGE, CHERRY, APPLE	