MENU | 12:00-23:00

also available for orders between 11 pm - 1 am and from 6 am





BREAKFAST | 07:00-11:00

POACHED EGG ON CEREAL BREAD with bacon, ham and tomatoes with hollandaise sauce	286 g	680
POACHED EGG ON WHEAT TOAST with salted salmon, avocado and arugula with hollandaise sauce	276 g	1240
COUNTRY STYLE FRIED EGG with bacon, potatoes, champignons, onion and cheese	310 g	680
3 FRIED EGGS	3 pcs	330
OMELETTE WITH 3 EGGS	3 pcs	420
OMELETTE / FRIED EGGS FILLINGS: • bacon • ham • mushrooms • tomatoes • bell pepper • cheese	30 g 30 g	180 100 100 100 100 100
SAUSAGES • beef • chicken	80 g 80 g	500 420
SAUSAGES	119 g	360
BEANS IN TOMATO SAUCE	100 g	200
CIABATTA with beef pastrami, iceberg leaves and mustard sauce with smoked trout, tomato, iceberg leaves and wasabi sauce	85 g 93 g	360 650
OATMEAL PORRIDGE	310 g	300
PORRIDGE OF THE DAY (ask your waiter)	310 g	300
FRIED QUARK PANCAKES with sour cream	3 pcs/20 g	400
COTTAGE CHEESE CASSEROLE with sour cream	150/30 g	350
PANCAKES	1 pc	320
TOPPINGS: • butter • strawberry jam • apricot jam • condensed milk • honey	50 g	60 100 100 100 100
TOAST BREAD		100
BELGIAN WAFFLES	80 g	300
TOPPINGS: • maple sauce • caramel sauce • strawberry sauce • chocolate sauce • vanilla sauce	50 g	150 150 150



with red grape, kiwi, orange, apple and mint 150 g 390

FRUIT SALAD

	ON ALL DISHES FROM THE MENU	MON EDI
	AND TAKE AWAY	MON-FRI 12:00-15:00
All price	s are in Russian rubles including 20%	VAT.

SUMMER MENU Lat appetize

JUMMEN 1		10	Hot appetiter		
Salad			TEMPURA PRAWNS with green mixed salad and wasabi sauce	122/30/30 g	890
HEALTHY SUMMER GREEN SALAD with avocado, cucumbers, rucola, red onion, dressed with linseed oil	260 g	810	Main course		
PINK TUNA & SWEET CHERRY TARTAR with avocado and white	144 g	560	KAMCHATKA CRAB AND PRAWN CUTLET FILLED	95/50 g	1820
balsamic-lime dressing			with creamy cheese served with mi	x green	
WATERMELON SALAD	220/7 g	750	Salau aliu Killicili Sauce		
with feta cheese, rucola, spinach, pine nuts and honey-citrus dressing Cold soups	Capaci		GRILLED BEEF TAGLIATA with baked tomatoes, rucola and provolone cheese	140/110 g	2260
			Berries, fruits		
GAZPACHO with Kamchatka crab meat, cucumber and basil frappe	230 g	870	WATERMELON PLATTER	500/3 g	300
und busit mappe			MELON PLATTER	300/3 g	250
OKROSHKA	250/75/25 g	540	SWEET CHERRIES	200 g	490

CHANTERELLE SEASON

Traditional Russian soup with vegetables and smoked turkey

SALAD WITH CHANTERELLES	250 g	780
AND STRACCIATELLA CHEESE		
turkey breast fillet, cucumbers,		
daikon sprouts, sweet bell peppers,		
lettuce leaves and sour cream,		
dressing with black bread croutons		
,		

SALAD WITH CHANTERELLES AND RUCOLA 175 g **520** baked potatoes, daikon sprouts, cherry tomatoes, red onions and sour cream dressing

320/30 g	710
300 g	640
150/80/40/35 g	1690
	300 g

SIDES

celery, blanched asparagus,

cucumbers, zucchini, bryndza cheese and pumpkin seeds, dressed linseed oil

ASSORTED SWISS CHEESE PLATTER swiss, saint christoph, grand maurice, fior delle alpi, served with honey, pecan, red grapes and strawberries	138/30/120 g	1980	SALMON CEVICHE with avocado, fresh spinach served with sweet chili-ginger-lime dressing and cilantro	230 g	1770
MEAT PLATTER simonini pork neck, bresaola, parma ham and smoked duck breast	165/66 g	1870	HERRING with butter-fried potatoes and red onions	65/105 g	790
HOMEMADE SALTED SALMON	155/50 g	2100	HOMEMADE LARD with black bread croutons and mustard & horse radish	147/40 g	710
BEEF TARTARE with quail egg	120/20 g	1230			

and Borodino bread crouton					
SALADS					
GRILLED ROAST BEEF SALAD with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream	70/193 g <i>'</i>	1870	RFR GRILL STYLE CAESAR SALAD with romano, cheese croutons, cherry tomatoes and provolone cheese,		
STIR-FRIED TERIYAKI PRAWN SALAD with avocado, orange and grapefruit fillets, cucumbers and citrus sauce	175 g 🖇	820	served of Your choice:with grilled chickenwith grilled black tiger prawns	205/72 g 3 pcs/205 g	950 1050
AVOCADO, TOMATOES 🕗			TOMATO AND CUCUMBER SALAD Unith red onion	300 g	760
& GOAT CHEESE SALAD with pink pepper and white balsamic	230 g S	980	served with dressing of Your choice:olive oilsunflower oil	30 g 30 g	
GREEN MIX-SALAD WITH AVOCADO	240 a 9	950	• sour cream	40 g	



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PASTA

CARBONARA with jamon	380 g	1160
FETTUCCINE WITH SCALLOP FILLET AND SHRIMPS in creamy pesto sauce with pine puts	400 g	1420

DFSSFRTS

pistachio

• mango-cream

DEGGENTG		
WARM APPLE STRUDEL with caramel sauce and vanilla ice cream	135/15/60 g	700
ASSORTED RFR MINI DESSERTS	7 pcs	850
VANILLA CHEESECAKE with raspberry sauce	123/77 g	570
CHERRY BROWNIE CHEESECAKE	95 g	350
MEDOVNÍK	125/18 g	400
APPLE CAKE with hazelnut dacquoise	142 g	600
CREME BRULEE with raspberry-strawberry sorbet	62/10/60/7 g	590
PISTACHIO FINANCIER CAKE	100 g	670
ICE-CREAM (1 scoop) • vanilla • chocolate • strawberry	65/11 g	250



BREAD BASKET with homemade bread rolls and Grissini

4 pcs/24/40 g 300

SANDWICHES & BURGERS

CLUB SANDWICH 280/100/30 g **1100** with chicken fillet, bacon, cheddar cheese, tomatoes, fresh cucumbers, marinated cucumber and burger sauce, served with french fries

CLASSIC BURGER RFR GRILL Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with BBQ sauce and french fries

372/115/30 g **1450**

HOT APPETIZER

CRISPY EGGPLANT	240 g	970
with stracciatella cheese	_	
and tomatoes		

BRUSCHETTA

BRUSCHETTA WITH TOMATO	45 g	200
BRUSCHETTA WITH LIGHTLY SALTED SALMON with stracciatella, artichokes and capers	161 g	1140

SOUPS

TOM YUM SOUP with black wood mushrooms and seafood	350/20/35 g	1100
MURMANSK UKHA with salmon and halibut fillet	440 g	1420
BORSCH STAROSLAVYANSKIY PROBLEM STAROSLAVYANSKIY With beef and sour cream	300/51/35/4 g	750
CHICKEN NOODLE SOUP 🕗	300/35/2 g	430

IN DIQUEO

MAIN DISHES					
RIB-EYE STEAK of the rib section, especially tenderness and juiciness	185/7 g	3900	GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	1740
DENVER STEAK from the most tender part of the neck cut	174/7 g	1730	GRILLED SALMON STEAK TO On fresh spinach pillow with asparagus and citrus salsa	136/75/30 g	2530
FILET MIGNON with pureed eggplant, porcini mushrooms, champignons and marsala sauce	100/30/133 g	1960	GRILLED TUNA STEAK in a sesame crust with teriyaki sauce, served with guacamole and mango	290 g	1700
PORK RIBS BBQ With coleslaw salad, grilled coarn and French fries	240/240/30 g	1200	COD-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing,	140/105 g	1240
MARBLED BEEF LULEH KEBAB HALAL served with pita, pickling cucumbers,	195/104/30 g	1100	served with citrus salsa sauce		1700
GRILLED TURKEY STEAK Served with pureed early carrot, porcini mushrooms in gorgonzola sauce and marinated spinach	150/30/60/80 g	1340	GRILLED KARELIAN TROUT FILLET with gnocchi of baked potato and cuttlefish ink in white wine sauce and red caviar, served with zucchini marinated in beetroot sauce	290 g	1700

GARNISH

FRESH SPINACH with cucumber, pumpkin seeds and linseed oil	116 g	450
GRILLED VEGETABLES	327 g	750
MASHED POTATOES with Rucola and parmesan cheese	110 g	400
FRENCH FRIES	100/30 g	370
FARM POTATO with drawn butter	100 g	300
STEAMED RICE	150 a	200

IMMUNE-BOOSTING ★ HOMEMADE DRINKS

served with sour cream and parmesan cheese

BRIAR DRINK with lime blossom, ginger and honey

250 ml **350**

BERRY DRINK

Karelian cranberry

in flaxseed oil with lemon juice

HOMEMADE RUSSIAN PELMENI WITH BEEF AND PORK FILLING

boiled in chicken consomme,

with grilled beef, potatoes

ZHAREHA

and mushrooms

250 ml **350**

250/110 g **1650**

180/50/25/18 g **920**