



## BREAKFAST | 07:00-11:00

|  |          |            |
|--|----------|------------|
| <b>POACHED EGG ON A BUN WITH SUNFLOWER SEEDS</b><br>with bacon, ham and tomatoes<br>with hollandaise sauce | 286 g    | <b>420</b> |
| <b>POACHED EGG ON WHEAT TOAST</b><br>with salted salmon, avocado<br>and arugula with hollandaise sauce     | 276 g    | <b>770</b> |
| <b>COUNTRY STYLE FRIED EGG</b><br>with bacon, potatoes, champignons,<br>onion and cheese                   | 310 g    | <b>500</b> |
| <b>3 FRIED EGGS</b>  | 3 pcs    | <b>200</b> |
| <b>OMELETTE WITH 3 EGGS</b>  | 3 pcs    | <b>240</b> |
| <b>OMELETTE / FRIED EGGS FILLINGS:</b>   |          |            |
| • bacon  | 30 g     | <b>150</b> |
| • ham  | 30 g     | <b>80</b>  |
| • mushrooms  | 30 g     | <b>80</b>  |
| • tomatoes   | 30 g     | <b>80</b>  |
| • bell pepper  | 30 g     | <b>80</b>  |
| • cheese   | 30 g     | <b>80</b>  |
| <b>SAUSAGES</b>  |          |            |
| • beef   | 80 g     | <b>320</b> |
| • chicken  | 80 g     | <b>250</b> |
| <b>SAUSAGES</b>  | 119 g    | <b>200</b> |
| <b>BEANS IN TOMATO SAUCE</b>   | 100 g    | <b>130</b> |
| <b>CIABATTA</b>  |          |            |
| • with beef pastrami, iceberg leaves<br>and mustard sauce  | 85 g     | <b>280</b> |
| • with smoked trout, tomato,<br>iceberg leaves and wasabi sauce  | 93 g     | <b>540</b> |
| <b>OATMEAL PORRIDGE</b>  | 310 g    | <b>200</b> |
| <b>PORRIDGE OF THE DAY (ask your waiter)</b>   | 310 g    | <b>200</b> |
| <b>FRIED QUARK PANCAKES</b><br>with sour cream   | 150/15 g | <b>250</b> |
| <b>COTTAGE CHEESE CASSEROLE</b><br>with sour cream   | 150/30 g | <b>220</b> |
| <b>PANCAKES</b>  | 1 pc     | <b>180</b> |
| <b>TOPPINGS:</b>   |          |            |
| • butter   | 50 g     | <b>50</b>  |
| • strawberry jam   | 50 g     | <b>80</b>  |
| • raspberry jam  | 50 g     | <b>80</b>  |
| • apricot jam  | 50 g     | <b>80</b>  |
| • nutella  | 50 g     | <b>150</b> |
| • condensed milk   | 50 g     | <b>80</b>  |
| • honey  | 50 g     | <b>80</b>  |
| <b>TOAST BREAD</b>   |          | <b>80</b>  |
| <b>FRUIT SALAD</b><br>with red grape, kiwi, orange, apple and mint   | 150 g    | <b>200</b> |
| <b>BELGIAN WAFFLES</b>   | 80 g     | <b>250</b> |
| <b>TOPPINGS:</b>   |          |            |
| • maple sauce  | 50 g     | <b>200</b> |
| • caramel sauce  | 50 g     | <b>120</b> |
| • strawberry sauce   | 50 g     | <b>120</b> |
| • chocolate sauce  | 50 g     | <b>120</b> |
| • vanilla sauce  | 50 g     | <b>120</b> |

## SIDES

|   |              |             |
|---|--------------|-------------|
| <b>ASSORTED SWISS CHEESE PLATTER</b>  | 138/30/120 g | <b>1500</b> |
| swiss, saint christoph, grand maurice,<br>fior delle alpi, served with honey, pecan,<br>red grapes and strawberries |              |             |
| <b>MEAT PLATTER</b>   | 165/66 g     | <b>1630</b> |
| simonini pork neck, bresaola,<br>parma ham and smoked duck breast   |              |             |
| <b>HOMEMADE SALTED SALMON</b>   | 155/50 g     | <b>1570</b> |
| <b>BEEF TARTARE</b>   | 120/20 g     | <b>850</b>  |
| with quail egg<br>and Borodino bread crouton  |              |             |
| <b>HERRING</b>  | 65/105 g     | <b>500</b>  |
| with butter-fried potatoes<br>and red onions  |              |             |
| <b>HOMEMADE LARD</b>  | 147/20 g     | <b>480</b>  |
| with black bread croutons<br>and mustard & horse radish   |              |             |

## SALADS

|   |          |             |
|---|----------|-------------|
| <b>GRILLED ROAST BEEF SALAD</b>   | 70/193 g | <b>1220</b> |
| with asparagus, tomatoes, grilled vegetables,<br>flavor of truffle oil and balsamic cream |          |             |
| <b>MIXED GREEN SALAD OF SMOKED SALMON</b>   | 160 g    | <b>920</b>  |
| and mozzarella cheese<br>with sun-dried tomatoes,<br>pine nuts and pesto sauce            |          |             |
| <b>STIR-FRIED TERIYAKI PRAWNS SALAD</b>   | 175 g    | <b>740</b>  |
| with avocado, orange and grapefruit fillets,<br>cucumbers and citrus sauce                |          |             |
| <b>GRILED VEGETABLE<br/>&amp; ADYGEA CHEESE SALAD</b>                                     | 212/30 g | <b>670</b>  |
| with eggplants, zucchini, bell pepper<br>and black olive-parsley sauce                    |          |             |
| <b>AVOCADO, TOMATOES<br/>&amp; GOAT CHEESE SALAD</b>                                      | 230 g    | <b>850</b>  |
| with pink pepper and white balsamic   |          |             |

## BRUSCHETTA

|  |       |            |
|--|-------|------------|
| <b>BRUSCHETTA WITH TOMATO</b>                    | 45 g  | <b>150</b> |
| <b>BRUSCHETTA<br/>WITH LIGHTLY SALTED SALMON</b> | 161 g | <b>730</b> |
| with stracciatella, artichokes<br>and capers     |       |            |

## SANDWICHES & BURGERS

|   |              |            |
|---|--------------|------------|
| <b>CLUB SANDWICH</b>  | 280/100/30 g | <b>800</b> |
| with chicken fillet, bacon,<br>cheddar cheese, tomatoes,<br>marinated cucumber and burger sauce,<br>served with french fries    |              |            |
| <b>CLASSIC BURGER RFR GRILL</b>   | 372/115/30 g | <b>980</b> |
| Black Angus beef patty, bacon,<br>tomatoes, cheddar cheese,<br>pickles and red onion,<br>served with BBQ sauce and french fries |              |            |

|   |             |             |
|---|-------------|-------------|
| <b>RFR GRILL STYLE CAESAR SALAD</b>   |             |             |
| with romano, cheese croutons,<br>cherry tomatoes and provolone cheese,<br><b>served of Your choice:</b> |             |             |
| • with grilled chicken  | 205/72 g    | <b>800</b>  |
| • with grilled black tiger prawns   | 3 pcs/205 g | <b>1000</b> |
| <b>TOMATO AND CUCUMBER SALAD</b>  | 300 g       | <b>720</b>  |
| with red onion<br><b>served with dressing of Your choice:</b>   |             |             |
| • olive oil   | 30 g        |             |
| • sunflower oil   | 30 g        |             |
| • sour cream  | 40 g        |             |

## PELMENI

|   |                |            |
|---|----------------|------------|
| <b>VARENIKI</b>   | 190/20/30 g    | <b>510</b> |
| with porcini mushrooms<br>and baked potatoes  |                |            |
| <b>PELMENI OF PIKE</b>  | 195/80/30/1 g  | <b>800</b> |
| from lake Paikjärvi<br>served in rye loaf with fish consommé,<br>red currant, dill and sour cream |                |            |
| <b>HOMEMADE<br/>RUSSIAN PELMENI</b>   | 180/50/25/18 g | <b>780</b> |
| with beef and pork<br>in chicken consommé,<br>served with sour cream<br>and parmesan cheese       |                |            |
| <b>MURMANSK SALMON RAVIOLI</b>  | 120/15 g       | <b>820</b> |
| with cuttlefish ink<br>and red caviar   |                |            |
| <b>NORTHERN VENISON DUMPLINGS</b>   | 195/30/2 g     | <b>760</b> |
| with juniper berries  |                |            |

## IMMUNE-BOOSTING HOMEMADE DRINKS

|   |        |            |
|---|--------|------------|
| <b>BRIAR DRINK</b><br>with lime blossom, ginger and honey | 250 ml | <b>250</b> |
| <b>BERRY DRINK</b><br>• Karelian cranberry                | 250 ml | <b>250</b> |



• LUNCH TIME •

**-20%**

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI  
12:00-15:00



## PASTA

|   |       |             |
|---|-------|-------------|
| <b>CARBONARA</b><br>with jamon  | 380 g | <b>840</b>  |
| <b>WHOLE GRAIN WHEAT LINGUINE</b><br>with prawns, scallops,<br>cherry tomatoes and tarragon | 360 g | <b>1280</b> |

## DESSERTS

|  |               |            |
|--|---------------|------------|
| <b>WARM APPLE STRUDEL</b><br>with caramel sauce<br>and vanilla ice cream   | 135/15/60 g   | <b>600</b> |
| <b>ASSORTED RFR MINI DESSERTS</b>  | 7 pcs         | <b>560</b> |
| <b>VANILLA CHEESECAKE</b> 🍷<br>with raspberry sauce  | 123/77 g      | <b>500</b> |
| <b>MEDOVNÍK</b> 🍷<br>Czech honey cake  | 125/18 g      | <b>300</b> |
| <b>CREME BRULEE</b><br>with raspberry-strawberry sorbet  | 62/10/60/7 g  | <b>290</b> |
| <b>CHOCOLATE CAKE WITH PRALINE</b><br>hazelnut sponge cake with whole<br>hazelnut praline mousse<br>and Belgian dark chocolate                                 | 136 g         | <b>440</b> |
| <b>BLUEBERRY CAKE<br/>WITH VANILLA POPPY SEED SAUCE</b><br>sour cream parfait<br>with blueberry compote<br>on poppy seed biscuit<br>and blueberry mirror glaze | 165 g         | <b>350</b> |
| <b>ICE-CREAM (1 scoop)</b><br>vanilla, strawberry, chocolate,<br>pistachio, walnut   | 65/11 g       | <b>200</b> |
| <b>SORBET (1 scoop)</b><br>raspberry-strawberry, lime-lemon,<br>mango-passion fruit  | 65 g          | <b>200</b> |
| <b>BREAD BASKET</b><br>with homemade bread rolls<br>and Grissini   | 4 pcs/24/40 g | <b>250</b> |

## SOUPS

|   |               |            |
|---|---------------|------------|
| <b>TOM YUM SOUP</b> 🍷<br>with black wood mushrooms and seafood                        | 350/20/35 g   | <b>800</b> |
| <b>FINNISH SALMON CREAMY SOUP</b><br>served with cottage cheese bruschetta            | 360/42 g      | <b>850</b> |
| <b>BORSCH STAROSLAVYANSKIY</b> 🍷<br>Russian beetroot soup<br>with beef and sour cream | 300/51/35/4 g | <b>650</b> |
| <b>CHICKEN NOODLE SOUP</b> 🍷  | 300/35/2 g    | <b>350</b> |

## MAIN DISHES

|   |                 |             |
|---|-----------------|-------------|
| <b>RIB-EYE STEAK</b> 🍷<br>from the rib section,<br>especially tenderness and juiciness                    | 252/7 g         | <b>3700</b> |
| <b>DENVER STEAK</b><br>from the most tender part of the neck cut  | 174/7 g         | <b>1500</b> |
| <b>FILET MIGNON</b> 🍷<br>from the smaller end of the tenderloin,<br>the most tender and lean meat         | 100/7 g         | <b>1490</b> |
| <b>GRILLED CHICKEN BREAST</b> 🍷<br>with asparagus and gorgonzola sauce                                    | 1 pc/30/65 g    | <b>1310</b> |
| <b>PORK RIBS BBQ</b><br>with coleslaw salad, grilled coarn<br>and French fries                            | 240/240/30 g    | <b>960</b>  |
| <b>BEEF LULEH KEBAB</b><br>served with pita, pickling cucumbers,<br>marinated red onions and pilati sauce | 195/104/30 g    | <b>890</b>  |
| <b>MARBLED BEEF CUTLET</b><br>with potato wedges and pilati sauce   | 170/125/61/30 g | <b>750</b>  |
| <b>ZHAREHA</b><br>with grilled beef, potatoes<br>and mushrooms  | 250/110 g       | <b>1190</b> |

## GARNISH 🍷

|  |          |            |
|--|----------|------------|
| <b>FRESH SPINACH</b><br>with cucumber, pumpkin seeds and linseed oil | 116 g    | <b>400</b> |
| <b>MASHED POTATOES</b><br>with Rucola and parmesan cheese            | 110 g    | <b>300</b> |
| <b>FRENCH FRIES</b>  | 100/30 g | <b>250</b> |
| <b>FARM POTATO</b><br>with drawn butter                              | 100 g    | <b>250</b> |
| <b>GRILLED VEGETABLES</b>  | 227 g    | <b>500</b> |
| <b>STEAMED RICE</b>  | 150 g    | <b>200</b> |



TOM YUM SOUP

## HOT APPETIZER

|   |       |            |
|---|-------|------------|
| <b>CRISPY EGGPLANT</b><br>with stracciatella cheese<br>and tomatoes | 240 g | <b>680</b> |
|---|-------|------------|

|   |              |            |
|---|--------------|------------|
| <b>GRILLED FILLET OF HALIBUT</b><br>with mashed potatoes, olives<br>and cream sauce with red caviar | 123/20/117 g | <b>980</b> |
|---|--------------|------------|

|   |             |             |
|---|-------------|-------------|
| <b>GRILLED SALMON STEAK</b> 🍷 🍷<br>on fresh spinach pillow<br>with asparagus and citrus salsa | 136/75/30 g | <b>1680</b> |
|---|-------------|-------------|

|  |             |             |
|--|-------------|-------------|
| <b>STEAMED FILLET OF PIKE PERCH</b><br>with asparagus, linseed crisp bread<br>and orange sauce | 123/120/7 g | <b>1120</b> |
|--|-------------|-------------|

### STEAMED FILLET OF PIKE PERCH



|  |            |             |
|--|------------|-------------|
| <b>COD FILLET</b><br>baked with avocado, tiger shrimps<br>and mozzarella cheese, served with spinach<br>marinated in linseed oil and lemon juice | 258/30/1 g | <b>1100</b> |
|--|------------|-------------|

|  |           |            |
|--|-----------|------------|
| <b>PERCH-HALIBUT MINI-PATTIES</b><br>with green mix salad<br>and balsamic-lime dressing,<br>served with citrus salsa sauce | 140/105 g | <b>740</b> |
|--|-----------|------------|

## HOMEMADE BREAD

Freshly baked artisan bread  
from our bakery.  
You can buy it and take away:

|                                      |       |            |
|--------------------------------------|-------|------------|
| <b>TABATIÈRE FRENCH BREAD</b>        | 275 g | <b>120</b> |
| <b>COUNTRY-STYLE WHOLE RYE BREAD</b> | 380 g | <b>160</b> |

