



BREAKFAST | 07:00-11:00

POACHED EGG ON A BUN WITH SUNFLOWER SEEDS 286 g **420**
with bacon, ham and tomatoes
with hollandaise sauce

POACHED EGG ON WHEAT TOAST 276 g **770**
with salted salmon, avocado
and arugula with hollandaise sauce

COUNTRY STYLE FRIED EGG 310 g **500**
with bacon, potatoes, champignons,
onion and cheese

3 FRIED EGGS 3 pcs **200**

OMELETTE WITH 3 EGGS 3 pcs **240**

OMELETTE / FRIED EGGS FILLINGS:

- bacon 30 g **150**
- ham 30 g **80**
- mushrooms 30 g **80**
- tomatoes 30 g **80**
- bell pepper 30 g **80**
- cheese 30 g **80**

SAUSAGES

- beef 80 g **320**
- chicken 80 g **250**

SAUSAGES 119 g **200**

BEANS IN TOMATO SAUCE 100 g **130**

CIABATTA

- with beef pastrami, iceberg leaves
and mustard sauce 85 g **280**
- with smoked trout, tomato,
iceberg leaves and wasabi sauce 93 g **540**

OATMEAL PORRIDGE 310 g **200**

PORRIDGE OF THE DAY (ask your waiter) 310 g **200**

FRIED QUARK PANCAKES 150/15 g **250**
with sour cream

COTTAGE CHEESE CASSEROLE 150/30 g **220**
with sour cream

PANCAKES 1 pc **180**

TOPPINGS:

- butter 50 g **50**
- strawberry jam 50 g **80**
- raspberry jam 50 g **80**
- apricot jam 50 g **80**
- nutella 50 g **150**
- condensed milk 50 g **80**
- honey 50 g **80**

TOAST BREAD **80**

FRUIT SALAD 150 g **200**
with red grape, kiwi, orange, apple and mint

BELGIAN WAFFLES 80 g **250**

TOPPINGS:

- maple sauce 50 g **200**
- caramel sauce 50 g **120**
- strawberry sauce 50 g **120**
- chocolate sauce 50 g **120**
- vanilla sauce 50 g **120**



KARELIAN FOREST GIFTS

HUNTER'S SALAD 135/19 g **460**
with jerked venison, grilled zucchini, eggplant,
mushrooms, sun-dried tomatoes, hazelnuts,
dressed with olive oil and soy sauce

OLIVIER SALAD 215 g **400**
with quail eggs and marinated honey agarics

ZHAREHA 230/105 g **750**
grilled potatoes, porcini,
shiitake mushrooms and champignons

FRIED POTATOES 265 g **620**
with chanterelles and onion

GRILLED RACK OF LAMB 110/218 g **1350**
with chanterelles
and mashed potatoes with truffle oil



SIDES

CRAFT CHEESES 175/30/120 g **1430**
manchego sheep cheese, premium cheese,
mont blanc cheese, cachotta cheese,
farm cheese with dried tomatoes and herbs,
served with honey, pecan, grapes and strawberries

MEAT PLATTER 165/66 g **1380**
simonini pork neck, bresaola,
parma ham and duck breast

FISH TRIO PLATE 155/50 g **1410**
nelma, butterfish
and lightly salted salmon

BEEF TARTARE 120/20 g **770**
with quail egg and Borodino bread crouton

HERRING 65/105 g **450**
with butter-fried potatoes and red onions

HOMEMADE LARD 147/20 g **380**
with black bread croutons
and mustard & horse radish

SALADS

SALAD WITH BAKED BELL PEPPER 220 g **690**
avocado, fresh spinach, red onion,
cheese mousse and honey-lime dressing

MIXED-SALAD WITH GRILLED ROAST BEEF 70/193 g **1100**
asparagus, tomatoes, grilled vegetables,
flavor of truffle oil and Balsamic cream

SALAD WITH DUCK BREAST AND PEAR FILLET 170 g **540**
with orange and nuts dressing

SALAD WITH PRAWNS, MANGO, AVOCADO 340 g **960**
cucumber and lime-honey dressing

GRILLED SALAD WITH ADYGEI CHEESE 212/30 g **610**
eggplant, zucchini, bell pepper,
dressed with black olive-parsley sauce

TOMATO MIX 217 g **550**
uzbek tomatoes, cherry tomatoes
and sun-dried tomatoes with red onion
and racy oil

SANDWICHES & BURGERS

CLUB SANDWICH 280/100/30 g **700**
with chicken fillet, bacon, tomatoes, cucumber,
served with french fries

CLASSIC BURGER RFR GRILL 372/115/30 g **980**
Black Angus beef patty, bacon,
tomatoes, cheddar cheese,
pickles and red onion,
served with BBQ sauce and french fries

BRUSCHETTA

BRUSCHETTA WITH TOMATO 45 g **150**

BRUSCHETTA WITH LIGHTLY SALTED SALMON 161 g **690**
with stracciatella, artichokes and capers

• LUNCH TIME •

-20%

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI
12:00-15:00



PASTA

CARBONARA	380 g	720
WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon	360 g	1240
LINGUINE WITH PORCINI, CHANTERELLES AND OYSTER MUSHROOMS in creamy sauce	290 g	760
FETTUCCINE WITH SALMON FILLET rucola and red caviar in creamy sauce	340 g	1280

DESSERTS

FRESH STRAWBERRY ROMANOFF with whipped cream and vanilla ice cream	100/50/26 g	680
WARM APPLE STRUDEL with caramel sauce and vanilla ice cream	135/15/60 g	600
ASSORTED RFR MINI DESSERTS	7 pcs	560
VANILLA CHEESECAKE	123/77 g	450
MEDOVNÍK Czech honey cake	125/18 g	300
CREME BRULEE with raspberry-strawberry sorbet	62/10/60/7 g	290
ICE-CREAM (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	65/11 g	200
SORBET (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit	65 g	200
BREAD BASKET with homemade bread rolls and Grissini	4 pcs/24/40 g	250

HOMEMADE BREAD

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

TABATIÈRE FRENCH BREAD	275 g	120
COUNTRY-STYLE WHOLE RYE BREAD	380 g	160

SOUPS

TOM YUM SOUP with black wood mushrooms and seafood	350/20/35 g	750
FINNISH SALMON CREAMY SOUP served with cottage cheese bruschetta	360/42 g	780
BORSCH STAROSLAVYANSKIY Russian beetroot soup with beef and sour cream	300/51/35/4 g	650
CHICKEN NOODLE SOUP	300/35/2 g	350
ROASTED TOMATO SOUP with feta cheese and basil	250 g	450

MAIN DISHES

RIB-EYE STEAK from the rib section, especially tenderness and juiciness	252/7 g	3300
FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	1490
VEGAS STRIP STEAK the most tender muscles cut from the chuck, rich and meaty taste, served with pepper sauce and red chili pepper	260/9/30 g	1370
GRILLED CHICKEN BREAST with asparagus and gorgonzola sauce	1 pc/30/65 g	850
TERIYAKI CHICKEN STEAK with grilled vegetables	110/105 g	640
PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries	240/240/30 g	740
BEEF LULEH KEBAB served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	830
BLACK ANGUS BEEF CHEEKS braised in red wine with vegetables, served with mashed potatoes	140/50/150/23 g	980
VENISON LOIN in creamy sauce, served with juniper berries, mashed potatoes, fried chanterelles and cranberry chutney	300 g	1160

GARNISH

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

HOT APPETIZER

CRISPY EGGPLANT with stracciatella cheese and tomatoes	240 g	650
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MON-FRI 18:00-23:00

NEW DAY – NEW DISH

REAL TESTING -50%



TASTE OUR DISHES
WITH 50% DISCOUNT!!

ASK YOUR WAITER FOR DETAILS

MARBLED BEEF CUTLET with potato wedges and pilati sauce	170/125/61/30 g	670
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GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	960
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TUNA STEAK with marinated fennel, linseed crisp bread and citrus salsa	130/40/35 g	1180
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GRILLED SALMON STEAK on fresh spinach pillow with asparagus and citrus salsa	136/75/30 g	1640
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COD FILLET baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	910
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PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	680
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IMMUNE-BOOSTING HOMEMADE DRINKS

BRIAR DRINK with lime blossom, ginger and honey	250 ml	200
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BERRY DRINK • Karelian cranberry	250 ml	200
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