



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	30 g	180
• ham	30 g	100
• mushrooms	30 g	100
• tomatoes	30 g	100
• bell pepper	30 g	100
• cheese	30 g	100
SAUSAGES		
• beef	80 g	500
• chicken	80 g	420
SAUSAGES	119 g	360
BEANS IN TOMATO SAUCE	100 g	200
CIABATTA		
• with beef pastrami, iceberg leaves and mustard sauce	85 g	360
• with smoked trout, tomato, iceberg leaves and wasabi sauce	93 g	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	50 g	60
• strawberry jam	50 g	100
• apricot jam	50 g	100
• condensed milk	50 g	100
• honey	50 g	100
TOAST BREAD		100
BELGIAN WAFFLES	80 g	300
TOPPINGS:		
• maple sauce	50 g	300
• caramel sauce	50 g	150
• strawberry sauce	50 g	150
• chocolate sauce	50 g	150
• vanilla sauce	50 g	150
FRUIT SALAD with red grape, kiwi, orange, apple and mint	150 g	390

LUNCH TIME

-20%

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI
12:00–15:00

All prices are in Russian rubles including 20% VAT.

SUMMER MENU

Salad

HEALTHY SUMMER GREEN SALAD
with avocado, cucumbers, rucola, red onion,
dressed with linseed oil

260 g

810

Cold soups

GAZPACHO
with Kamchatka crab meat, cucumber
and basil frappe

230 g

870

OKROSHKA
traditional Russian soup with vegetables
and smoked turkey

250/75/25 g

540

Hot appetizer

TEMPURA PRAWNS
with green mixed salad
and wasabi sauce

122/30/30 g

890

Main course

KAMCHATKA CRAB AND
PRAWN CUTLET FILLED
with creamy cheese served with mix green
salad and kimchi sauce

95/50 g

1820

GRILLED BEEF TAGLIATA
with baked tomatoes, rucola
and provolone cheese

140/110 g

2260

FISH.RUS

SUGUDAI WITH NORTHERN NELMA FILLET,
marinated in spicy lemon sauce, served on
a bed of cucumbers, seasoned with sour
cream sauce with fragrant cumin and cowberry

50/50/15/1 g

1560

MURMANSK UKHA
with salmon and halibut fillet

440 g

1420

LINGUINE WITH SCALLOP AND TROUT FILLET,
MUSSELS AND SHRIMPS
with porcini mushrooms in tomato-cream sauce

350 g

1610

GRILLED MACKEREL FILLET
in miso sauce with chuka salad
and spicy cranberries

120/80/2 g

940

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

135/145 g

1670

GRILLED NELMA
served with zucchini pancakes
and Siberian sauce

124/1pc/30/110 g

3200

SIDES

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

MEAT PLATTER
simonini pork neck, bresaola,
parma ham and smoked duck breast

165/66 g

1870

HOMEMADE SALTED SALMON

155/50 g

2450

BEEF TARTARE
with quail egg
and Borodino bread crouton

120/20 g

1230

SALMON CEVICHE
with avocado, fresh spinach
served with sweet chili-ginger-lime dressing
and cilantro

230 g

1770

TUNA AND MANGO CEVICHE
with sweet red onions
served with sweet chili-ginger-lime dressing
with tamarind

230 g

1550

HERRING
with butter-fried potatoes and red onions

65/105 g

790

HOMEMADE LARD
with black bread croutons
and mustard & horse radish

147/40 g

710

SALADS

GRILLED ROAST BEEF SALAD
with asparagus, tomatoes, grilled vegetables,
flavor of truffle oil and balsamic cream

70/193 g

1870

STIR-FRIED TERIYAKI PRAWN SALAD
with avocado, orange and grapefruit fillets,
cucumbers and citrus sauce

175 g

970

AVOCADO, TOMATOES
& GOAT CHEESE SALAD
with pink pepper
and white balsamic

230 g

1180

GREEN MIX-SALAD WITH AVOCADO
celery, blanched asparagus,
cucumbers, zucchini, bryndza cheese
and pumpkin seeds
dressed linseed oil

240 g

950

RFR GRILL STYLE CAESAR SALAD
with romano, cheese croutons,
cherry tomatoes and provolone cheese,

served of Your choice:
• with grilled chicken
• with grilled black tiger prawns

205/72 g

3 pcs/205 g

1040

1260

TOMATO AND CUCUMBER SALAD
with red onion

300 g

960

served with dressing of Your choice:
• olive oil
• sunflower oil
• sour cream

30 g

30 g

40 g



PASTA

CARBONARA

with jamon

380 g

1160

DESSERTS

WARM APPLE STRUDEL

with caramel sauce
and vanilla ice cream

135/15/60 g

680

ASSORTED RFR MINI DESSERTS

7 pcs

820

VANILLA CHEESECAKE

with raspberry sauce

123/77 g

570

MEDOVNÍK

Czech honey cake

125/18 g

390

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
• pistachio
• mango-cream

65/11 g

300

SORBET (1 scoop)

• lime-lemon
• strawberry-raspberry
• mango-passionfruit

65/11 g

300

BREAD BASKET

with homemade bread rolls
and Grissini

4 pcs/24/40 g

300

HOMEMADE ICE CREAM
WITH RUSSIAN BERRIES

- Red currant
- Elderberry
- Cornelian cherry



60 g

300



SANDWICHES & BURGERS

CLUB SANDWICH

with chicken fillet, bacon,
cheddar cheese, tomatoes, fresh cucumbers,
marinated cucumber and burger sauce,
served with french fries

280/100/30 g

1100

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

1390

HOT APPETIZER

CRISPY EGGPLANT

with stracciatella cheese
and tomatoes

240 g

970

MAIN DISHES

RIB-EYE STEAK

from the rib section,
especially tenderness and juiciness

252/7 g

5100

DENVER STEAK

from the most tender part of the neck cut

174/7 g

1730

FILET MIGNON

with pureed eggplant, porcini mushrooms,
champignons and marsala sauce

100/30/133 g

1960

PORK RIBS BBQ

with coleslaw salad, grilled coarn
and French fries

240/240/30 g

1200

MARBLED BEEF LULEH KEBAB

served with pita, pickling cucumbers,
marinated red onions and pilati sauce

195/104/30 g

1100

GRILLED TURKEY STEAK

served with pureed early carrot,
porcini mushrooms in gorgonzola sauce
and marinated spinach
in flaxseed oil with lemon juice

150/30/60/80 g

1340

ZHAREHA

with grilled beef, potatoes
and mushrooms

250/110 g

1650

HOMEMADE RUSSIAN PELMENI
WITH BEEF AND PORK FILLING

boiled in chicken consomme,
served with sour cream and parmesan cheese

180/50/25/18 g

920

IMMUNE-BOOSTING
HOMEMADE DRINKS



BRIAR DRINK

with lime blossom, ginger and honey

250 ml

350

BERRY DRINK

• Karelian cranberry

250 ml

350

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

BORSCH STAROSLAVYANSKIY

Russian beetroot soup
with beef and sour cream

300/51/35/4 g

750

CHICKEN NOODLE SOUP

300/35/2 g

430

GRILLED FILLET OF HALIBUT

with mashed potatoes, olives
and cream sauce with red caviar

123/20/117 g

1740

GRILLED SALMON STEAK

on fresh spinach pillow
with asparagus and citrus salsa

136/75/30 g

2530

COD FILLET

baked with avocado, tiger shrimps
and mozzarella cheese,
served with spinach marinated
in linseed oil and lemon juice

258/30/1 g

1760

GRILLED TUNA STEAK

in a sesame crust with teriyaki sauce,
served with guacamole and mango

290 g

1700

COD-HALIBUT MINI-PATTIES

with green mix salad
and balsamic-lime dressing,
served with citrus salsa sauce

140/105 g

1240

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 g

200