



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

SUMMER MENU

Salad

HEALTHY SUMMER GREEN SALAD 260 g **810**
with avocado, cucumbers, rucola, red onion,
dressed with linseed oil

Cold soups

GAZPACHO 230 g **870**
with Kamchatka crab meat, cucumber
and basil frappe

OKROSHKA 250/75/25 g **540**
traditional Russian soup with vegetables
and smoked turkey

Hot appetizer

TEMPURA PRAWNS 122/30/30 g **890**
with green mixed salad
and wasabi sauce

Main course

KAMCHATKA CRAB AND PRAWN CUTLET FILLED 95/50 g **1820**
with creamy cheese served with mix green
salad and kimchi sauce

GRILLED BEEF TAGLIATA 140/110 g **2260**
with baked tomatoes, rucola
and provolone cheese

FISH.RUS

SUGUDAI WITH NORTHERN NELMA FILLET, 50/50/15/1 g **1560**
marinated in spicy lemon sauce, served on
a bed of cucumbers, seasoned with sour
cream sauce with fragrant cumin and cowberry

MURMANSK UKHA 440 g **1420**
with salmon and halibut fillet

LINGUINE WITH SCALLOP AND TROUT FILLET, 350 g **1610**
MUSSELS AND SHRIMPS
with porcini mushrooms in tomato-cream sauce

GRILLED MACKEREL FILLET 120/80/2 g **940**
in miso sauce with chuka salad
and spicy cranberries

GRILLED KARELIAN TROUT FILLET 135/145 g **1670**
with gnocchi of baked potato and cuttlefish ink
in white wine sauce and red caviar, served
with zucchini marinated in beetroot sauce

GRILLED NELMA 124/1pc/30/110 g **3200**
served with zucchini pancakes
and Siberian sauce

SIDES

ASSORTED SWISS CHEESE PLATTER 138/30/120 g **1980**
swiss, saint christoph, grand maurice,
fiore delle alpi, served with honey, pecan,
red grapes and strawberries

MEAT PLATTER 165/66 g **1870**
simonini pork neck, bresaola,
parma ham and smoked duck breast

HOMEMADE SALTED SALMON 155/50 g **2450**

BEEF TARTARE 120/20 g **1230**
with quail egg
and Borodino bread crouton

SALMON CEVICHE 230 g **1770**
with avocado, fresh spinach
served with sweet chili-ginger-lime dressing
and cilantro

TUNA AND MANGO CEVICHE 230 g **1550**
with sweet red onions
served with sweet chili-ginger-lime dressing
with tamarind

HERRING 65/105 g **790**
with butter-fried potatoes and red onions

HOMEMADE LARD 147/40 g **710**
with black bread croutons
and mustard & horse radish

SALADS

GRILLED ROAST BEEF SALAD 70/193 g **1870**
with asparagus, tomatoes, grilled vegetables,
flavor of truffle oil and balsamic cream

STIR-FRIED TERIYAKI PRAWN SALAD 175 g **970**
with avocado, orange and grapefruit fillets,
cucumbers and citrus sauce

AVOCADO, TOMATOES & GOAT CHEESE SALAD 230 g **1180**
with pink pepper
and white balsamic

GREEN MIX-SALAD WITH AVOCADO 240 g **950**
celery, blanched asparagus,
cucumbers, zucchini, bryndza cheese
and pumpkin seeds
dressed linseed oil

RFR GRILL STYLE CAESAR SALAD
with romano, cheese croutons,
cherry tomatoes and provolone cheese,
served of Your choice:

- with grilled chicken 205/72 g **1040**
- with grilled black tiger prawns 3 pcs/205 g **1260**

TOMATO AND CUCUMBER SALAD
with red onion 300 g **960**
served with dressing of Your choice:

- olive oil 30 g
- sunflower oil 30 g
- sour cream 40 g

LUNCH TIME

-20%

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI
12:00-15:00



PASTA

CARBONARA 380 g 1160
with jamon

DESSERTS

WARM APPLE STRUDEL 135/15/60 g 680
with caramel sauce
and vanilla ice cream

ASSORTED RFR MINI DESSERTS 7 pcs 820

VANILLA CHEESECAKE 123/77 g 570
with raspberry sauce

MEDOVNÍK 125/18 g 390
Czech honey cake

CREME BRULEE 62/10/60/7 g 590
with raspberry-strawberry sorbet

PISTACHIO FINANCIER CAKE 100 g 670

ICE-CREAM (1 scoop) 65/11 g 300
• vanilla
• chocolate
• strawberry
• pistachio
• mango-cream

SORBET (1 scoop) 65/11 g 300
• lime-lemon
• strawberry-raspberry
• mango-passionfruit

BREAD BASKET 4 pcs/24/40 g 300
with homemade bread rolls
and Grissini

**HOMEMADE ICE CREAM
WITH RUSSIAN BERRIES**

- Red currant
- Elderberry
- Cornelian cherry

60 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 372/115/30 g 1390
Black Angus beef patty, bacon,
tomatoes, cheddar cheese,
pickles and red onion,
served with BBQ sauce and french fries

HOT APPETIZER

CRISPY EGGPLANT 240 g 970
with stracciatella cheese
and tomatoes

MAIN DISHES

RIB-EYE STEAK 252/7 g 5100
from the rib section,
especially tenderness and juiciness

DENVER STEAK 174/7 g 1730
from the most tender part of the neck cut

FILET MIGNON 100/30/133 g 1960
with pureed eggplant, porcini mushrooms,
champignons and marsala sauce

PORK RIBS BBQ 240/240/30 g 1200
with coleslaw salad, grilled coarn
and French fries

MARBLED BEEF LULEH KEBAB 195/104/30 g 1100
served with pita, pickling cucumbers,
marinated red onions and pilati sauce

GRILLED TURKEY STEAK 150/30/60/80 g 1340
served with pureed early carrot,
porcini mushrooms in gorgonzola sauce
and marinated spinach
in flaxseed oil with lemon juice

ZHAREHA 250/110 g 1650
with grilled beef, potatoes
and mushrooms

**HOMEMADE RUSSIAN PELMENI
WITH BEEF AND PORK FILLING** 180/50/25/18 g 920
boiled in chicken consomme,
served with sour cream and parmesan cheese

IMMUNE-BOOSTING HOMEMADE DRINKS

BRIAR DRINK 250 ml 350
with lime blossom, ginger and honey

BERRY DRINK 250 ml 350
• Karelian cranberry

BRUSCHETTA

BRUSCHETTA WITH TOMATO 45 g 200

**BRUSCHETTA
WITH LIGHTLY SALTED SALMON** 161 g 1140
with stracciatella, artichokes
and capers

SOUPS

TOM YUM SOUP 350/20/35 g 1100
with black wood mushrooms
and seafood

BORSCH STAROSLAVYANSKIY 300/51/35/4 g 750
Russian beetroot soup
with beef and sour cream

CHICKEN NOODLE SOUP 300/35/2 g 430

GRILLED FILLET OF HALIBUT 123/20/117 g 1740
with mashed potatoes, olives
and cream sauce with red caviar

GRILLED SALMON STEAK 136/75/30 g 2530
on fresh spinach pillow
with asparagus and citrus salsa

COD FILLET 258/30/1 g 1760
baked with avocado, tiger shrimps
and mozzarella cheese,
served with spinach marinated
in linseed oil and lemon juice

GRILLED TUNA STEAK 290 g 1700
in a sesame crust with teriyaki sauce,
served with guacamole and mango

COD-HALIBUT MINI-PATTIES 140/105 g 1240
with green mix salad
and balsamic-lime dressing,
served with citrus salsa sauce

GARNISH

FRESH SPINACH 116 g 450
with cucumber, pumpkin seeds and linseed oil

GRILLED VEGETABLES 327 g 750

MASHED POTATOES 110 g 400
with Rucola and parmesan cheese

FRENCH FRIES 100/30 g 370

FARM POTATO 100 g 300
with drawn butter

STEAMED RICE 150 g 200