

## BREAKFAST | 07:00–11:00

POACHED EGG ON A BUN WITH SUNFLOWER SEEDS with bacon, ham and tomatoes with hollandaise sauce	286 g	550
POACHED EGG ON WHEAT TOAST with salted salmon, avocado and arugula with hollandaise sauce	276 g	950
COUNTRY STYLE FRIED EGG with bacon, potatoes, champignons, onion and cheese	310 g	560
3 FRIED EGGS	3 pcs	250
OMELETTE WITH 3 EGGS	3 pcs	300
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	350
• chicken	80 g	300
SAUSAGES	119 g	250
BEANS IN TOMATO SAUCE	100 g	150
CIABATTA		
• with beef pastrami, iceberg leaves and mustard sauce	85 g	340
• with smoked trout, tomato, iceberg leaves and wasabi sauce	93 g	620
OATMEAL PORRIDGE	310 g	250
PORRIDGE OF THE DAY (ask your waiter)	310 g	250
FRIED QUARK PANCAKES with sour cream	150/15 g	330
COTTAGE CHEESE CASSEROLE with sour cream	150/30 g	260
PANCAKES	1 pc	200
TOPPINGS:		
• butter	50 g	50
• strawberry jam	50 g	100
• raspberry 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	250
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	300

• 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.

## MENU | 12:00–23:00



also available for ordering  
between 11 pm – 6 am



healthy dish

on-line menu



## SIDES

ASSORTED SWISS CHEESE PLATTER	138/30/120 g	1690
swiss, saint christoph, grand maurice, fior delle alpi, served with honey, pecan, red grapes and strawberries		
MEAT PLATTER	165/66 g	1650
simonini pork neck, bresaola, parma ham and smoked duck breast		
HOMEMADE SALTED SALMON	155/50 g	1760
BEEF TARTARE	120/20 g	880
with quail egg and Borodino bread crouton		
HERRING	65/105 g	620
with butter-fried potatoes and red onions		
HOMEMADE LARD	147/40 g	510
with black bread croutons and mustard & horse radish		

## SALADS

GRILLED ROAST BEEF SALAD	70/193 g	1460
with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream		
MIXED GREEN SALAD OF SMOKED SALMON	160 g	1240
and mozzarella cheese with sun-dried tomatoes, pine nuts and pesto sauce		
STIR-FRIED TERIYAKI PRAWNS SALAD	175 g	790
with avocado, orange and grapefruit fillets, cucumbers and citrus sauce		
GRILED VEGETABLE & ADYGEA CHEESE SALAD	212/30 g	770
with eggplants, zucchini, bell pepper and black olive-parsley sauce		
AVOCADO, TOMATOES	230 g	940
& GOAT CHEESE SALAD with pink pepper and white balsamic		

## SOUPS

TOM YUM SOUP	350/20/35 g	850
with black wood mushrooms and seafood		
FINNISH SALMON CREAMY SOUP	360/42 g	1010
served with cottage cheese bruschetta		
BORSCH STAROSLAVYANSKIY	300/51/35/4 g	650
Russian beetroot soup with beef and sour cream		
CHICKEN NOODLE SOUP	300/35/2 g	350



TOM YUM SOUP

## BRUSCHETTA

BRUSCHETTA WITH TOMATO	45 g	150
BRUSCHETTA WITH LIGHTLY SALTED SALMON	161 g	800
with stracciatella, artichokes and capers		

## SANDWICHES & BURGERS

CLUB SANDWICH	280/100/30 g	900
with chicken fillet, bacon, cheddar cheese, tomatoes, marinated cucumber and burger sauce, served with french fries		
CLASSIC BURGER RFR GRILL	372/115/30 g	1050
Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with BBQ sauce and french fries		

RFR GRILL STYLE CAESAR SALAD		
with romano, cheese croutons, cherry tomatoes and provolone cheese, served of Your choice:		
• with grilled chicken	205/72 g	850
• with grilled black tiger prawns	3 pcs/205 g	1050
TOMATO AND CUCUMBER SALAD	300 g	780
with red onion served with dressing of Your choice:		
• olive oil	30 g	
• sunflower oil	30 g	
• sour cream	40 g	

## HOT APPETIZER

CRISPY EGGPLANT	240 g	830
with stracciatella cheese and tomatoes		

PASTA

CARBONARA with jamon	380 g	880
WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon	360 g	1430

DESSERTS

WARM APPLE STRUDEL with caramel sauce and vanilla ice cream	135/15/60 g	600
ASSORTED RFR MINI DESSERTS	7 pcs	560
VANILLA CHEESECAKE <div></div> with raspberry sauce	123/77 g	550
MEDOVNÍK <div></div> Czech honey cake	125/18 g	320
CREME BRULEE with raspberry-strawberry sorbet	62/10/60/7 g	370
BLUEBERRY CAKE WITH VANILLA POPPY SEED SAUCE sour cream parfait with blueberry compote on poppy seed biscuit and blueberry mirror glaze	165 g	400
CAFÉ AU LAIT biscuit dessert with hazelnuts, freshly brewed espresso and cream cheese	80 g	360
FROMAGE DE CASSIS dark Belgian chocolate mousse with currant confit in mirror glaze	85 g	320
ICE-CREAM (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	65/11 g	220
SORBET (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit	65 g	220
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



MAIN DISHES

RIB-EYE STEAK <div></div> from the rib section, especially tenderness and juiciness	252/7 g	4300
DENVER STEAK from the most tender part of the neck cut	174/7 g	1540
FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	1500
GRILLED CHICKEN BREAST <div></div> with asparagus and gorgonzola sauce	1 pc/30/65 g	1440
DUCK IN PEKING VERSION with hoisin sauce	500/137/30 g	860
PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries	240/240/30 g	1070
BEEF LULEH KEBAB served with pita, pickling cucumbers, marinated red onions and pilati sauce	195/104/30 g	940
MARBLED BEEF CUTLET with potato wedges and pilati sauce	170/125/61/30 g	780
VENISON CUTLETS with fried honey mushrooms and chestnuts in demi-glace sauce	205 g	860
ZHAREHA with grilled beef, potatoes and mushrooms	250/110 g	1400

GARNISH

FRESH SPINACH with cucumber, pumpkin seeds and linseed oil	116 g	450
GRILLED VEGETABLES	227 g	550
MASHED POTATOES with Rucola and parmesan cheese	110 g	350
FRENCH FRIES	100/30 g	250
FARM POTATO with drawn butter	100 g	250
STEAMED RICE	150 g	200

IMMUNE-BOOSTING   
HOMEMADE DRINKS

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

GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	1380
GRILLED SALMON STEAK <div></div> <div></div> on fresh spinach pillow with asparagus and citrus salsa	136/75/30 g	1840

STEAMED FILLET OF PIKE PERCH with asparagus, linseed crisp bread and orange sauce	123/120/7 g	1250
---	-------------	------



COD FILLET baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	1260
PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	960

PELMENI

VARENIKI with porcini mushrooms and baked potatoes	190/20/30 g	510
PELMENI OF PIKE from lake Paikjärvi served in rye loaf with fish consommé, red currant, dill and sour cream	195/80/30/1 g	800
HOMEMADE RUSSIAN PELMENI with beef and pork in chicken consommé, served with sour cream and parmesan cheese	180/50/25/18 g	780