



BREAKFAST | 07:00-11:00

POACHED EGG ON CEREAL BREAD with bacon, ham and tomatoes with hollandaise sauce	286 g	650
POACHED EGG ON WHEAT TOAST with salted salmon, avocado and arugula with hollandaise sauce	276 g	1050
COUNTRY STYLE FRIED EGG with bacon, potatoes, champignons, onion and cheese	310 g	650
3 FRIED EGGS	3 pcs	300
OMELETTE WITH 3 EGGS	3 pcs	350
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	450
• chicken	80 g	350
SAUSAGES	119 g	300
BEANS IN TOMATO SAUCE	100 g	170
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	280
PORRIDGE OF THE DAY (ask your waiter)	310 g	280
FRIED QUARK PANCAKES with sour cream	150/15 g	360
COTTAGE CHEESE CASSEROLE with sour cream	150/30 g	300
PANCAKES	1 pc	200
TOPPINGS:		
• butter	50 g	50
• 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	350

PUMPKIN STORY

SALAD WITH BAKED PUMPKIN AND PRAWNS spinach, orange, hazelnuts and cilantro, dressed with olive oil & sweet chili sauce	192 g	890
CREAMY ROASTED PUMPKIN & PEAR SOUP	200/5 g	600
PUMPKIN PANNA COTTA with raspberry sauce	140 g	480



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	1800	BEEF TARTARE with quail egg and Borodino bread crouton	120/20 g	1120
MEAT PLATTER 📌 simonini pork neck, bresaola, parma ham and smoked duck breast	165/66 g	1750	HERRING 📌 with butter-fried potatoes and red onions	65/105 g	730
HOMEMADE SALTED SALMON 📌	155/50 g	2160	HOMEMADE LARD 📌 with black bread croutons and mustard & horse radish	147/40 g	640

SALADS

GRILLED ROAST BEEF SALAD with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream	70/193 g	1760	RFR GRILL STYLE CAESAR SALAD 📌 with romano, cheese croutons, cherry tomatoes and provolone cheese, served of Your choice:		
STIR-FRIED TERIYAKI PRAWN SALAD with avocado, orange and grapefruit fillets, cucumbers and citrus sauce	175 g	860	• with grilled chicken	205/72 g	950
AVOCADO, TOMATOES & GOAT CHEESE SALAD 📌 with pink pepper and white balsamic	230 g	1050	• with grilled black tiger prawns	3 pcs/205 g	1150
GREEN MIX-SALAD WITH AVOCADO celery, blanched asparagus, cucumbers, zucchini, bryndza cheese dressed linseed oil	240 g	890	TOMATO AND CUCUMBER SALAD 📌 with red onion served with dressing of Your choice:	300 g	780
			• olive oil	30 g	
			• sunflower oil	30 g	
			• sour cream	40 g	
			TOMATO TRIO uzbek tomatoes, cherry tomatoes and sun-dried tomatoes with red onion and racy oil	217 g	690

• LUNCH TIME •

-20%

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI
12:00-15:00



PASTA

- CARBONARA** 380 g **920**
with jamon
- WHOLE GRAIN WHEAT LINGUINE** 360 g **1450**
with prawns, scallops,
cherry tomatoes and tarragon

DESSERTS

- WARM APPLE STRUDEL** 135/15/60 g **650**
with caramel sauce
and vanilla ice cream
- ASSORTED RFR MINI DESSERTS** 7 pcs **700**
- VANILLA CHEESECAKE** 123/77 g **550**
with raspberry sauce
- MEDOVNÍK** 125/18 g **350**
Czech honey cake
- CREME BRULEE** 62/10/60/7 g **470**
with raspberry-strawberry sorbet
- BLUEBERRY CAKE
WITH VANILLA POPPY SEED SAUCE** 165 g **520**
sour cream parfait with blueberry compote
on poppy seed biscuit and blueberry mirror glaze
- CAFÉ AU LAIT** 80 g **450**
biscuit dessert with hazelnuts,
freshly brewed espresso and cream cheese
- FROMAGE DE CASSIS** 85 g **400**
dark Belgian chocolate mousse
with currant confit in mirror glaze
- ICE-CREAM (1 scoop)** 65/11 g **300**
vanilla, chocolate, pistachio,
mango-cream
- SORBET (1 scoop)** 65/11 g **300**
lime-lemon, strawberry-raspberry

*Signature ice cream
from pastry chef*

- CHOKEBERRY
- WILD STRAWBERRIES

60 g **250**



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

SANDWICHES & BURGERS

- CLUB SANDWICH** 280/100/30 g **950**
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 **1150**
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 **940**
with stracciatella cheese
and tomatoes
- BAKED ASPARAGUS** 132 g **1560**
with parmesan cheese,
poached egg and almonds

MAIN DISHES

- RIB-EYE STEAK** 252/7 g **4800**
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 **1860**
with pureed eggplant, porcini mushrooms,
champignons and marsala sauce
- GRILLED CHICKEN BREAST** 1 pc/30/65 g **1500**
with asparagus and gorgonzola 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 **1050**
served with pita, pickling cucumbers,
marinated red onions and pilati sauce
- GRILLED TURKEY STEAK** 150/30/60/80 g **1270**
served with pureed early carrot,
porcini mushrooms in gorgonzola sauce
and marinated spinach
in flaxseed oil with lemon juice
- HOMEMADE RUSSIAN PELMENI** 180/50/25/18 g **870**
with beef and pork in chicken consomme,
served with saour cream and parmesan cheese
- ZHAREHA** 250/110 g **1620**
with grilled beef, potatoes and mushrooms

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 **170**
- BRUSCHETTA
WITH LIGHTLY SALTED SALMON** 161 g **1020**
with stracciatella, artichokes
and capers
- BRUTAL BEEF BROT** 275 g **1770**
with grilled beef on rye bread,
Uzbek tomatoes, pickled cucumber, spinach,
iceberg lettuce and honey-mustard sauce

SOUPS

- TOM YUM SOUP** 350/20/35 g **900**
with black wood mushrooms
and seafood
- BORSCH STAROSLAVYANSKIY** 300/51/35/4 g **700**
Russian beetroot soup
with beef and sour cream
- CHICKEN NOODLE SOUP** 300/35/2 g **400**
- FINNISH SALMON CREAMY SOUP** 360/42 g **1300**
served with cottage cheese bruschetta

- GRILLED FILLET OF HALIBUT** 123/20/117 g **1580**
with mashed potatoes, olives
and cream sauce with red caviar
- GRILLED SALMON STEAK** 136/75/30 g **1940**
on fresh spinach pillow
with asparagus and citrus salsa
- OCTOPUS IN AUSTER SAUCE** 77/162 g **1620**
with stracciatella cheese and tomatoes
- 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
- COD-HALIBUT MINI-PATTIES** 140/105 g **1180**
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** 227 g **600**
- MASHED POTATOES** 110 g **380**
with Rucola and parmesan cheese
- FRENCH FRIES** 100/30 g **300**
- FARM POTATO** 100 g **300**
with drawn butter
- STEAMED RICE** 150 g **300**