



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

HEARTY FARE

SOLYANKA RUSSIAN MEAT SOUP
with beef brisket, turkey fillet and salami,
served with sour cream

380/10/30 g **700**

PIKE PATTIES
BY OLD SLAVONIC RECIPE,
served with mashed potatoes, gherkins
cowberry quenelle
and sour cream-cowberry sauce

140/150/30/30 g **780**

BEEF CHEEK BURGER
with cheddar cheese, tomatoes,
cucumber, sweet pickles,
champignons, iceberg salad,
served with country style fried potatoes
and BBQ sauce

386/100/30/6 g **1130**

BEEF STROGANOFF
with Black Angus tenderloin,
accompanied with mashed potatoes,
tomato concasse and pickles

175/100/37 g **1460**

SIDES

ASSORTED SWISS CHEESE PLATTER

138/30/120 g **1800**

MEAT PLATTER

165/66 g **1750**

HOMEMADE SALTED SALMON

155/50 g **2160**

BEEF TARTARE
with quail egg
and Borodino bread crouton

120/20 g **1120**

HERRING

65/105 g **730**

HOMEMADE LARD

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**

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

175 g **860**

AVOCADO, TOMATOES & GOAT CHEESE SALAD

230 g **1050**

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

240 g **890**

RFR GRILL STYLE CAESAR SALAD

with romano, cheese croutons,
cherry tomatoes and provolone cheese,
served of Your choice:

• with grilled chicken 205/72 g **950**
• with grilled black tiger prawns 3 pcs/205 g **1150**

TOMATO AND CUCUMBER SALAD

with red onion
served with dressing of Your choice:

• 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**

SANDWICHES & BURGERS

CLUB SANDWICH

280/100/30 g **950**

CLASSIC BURGER RFR GRILL

372/115/30 g **1150**

BRUSCHETTA

BRUSCHETTA WITH TOMATO

45 g **170**

BRUSCHETTA
WITH LIGHTLY SALTED SALMON
with stracciatella, artichokes
and capers

161 g **1020**

• 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

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
- 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

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
- 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