



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

ASPARAGUS SEASON

SALAD		
GREEN ASPARAGUS, pineapple, cucumber and fennel with basil pesto sauce	205 g	640
SOUP		
CREAMY ASPARAGUS SOUP with poached egg	1 pc/160/7 g	700
HOT APPETIZER		
BAKED ASPARAGUS with grana padano cheese, poached egg and almonds	132 g	1130
PASTA		
FETTUCCINE WITH PORCINI MUSHROOMS, CHAMPIGNONS AND ASPARAGUS in creamy sauce	285/1 g	850
FETTUCCINE WITH TIGER PRAWNS, ASPARAGUS, fennel and pine nuts in creamy cognac sauce	360 g	1370



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	1690
MEAT PLATTER ⬇️ simonini pork neck, bresaola, parma ham and smoked duck breast	165/66 g	1650
HOMEMADE SALTED SALMON ⬇️	155/50 g	1760
BEEF TARTARE with quail egg and Borodino bread crouton	120/20 g	880
HERRING ⬇️ with butter-fried potatoes and red onions	65/105 g	620
HOMEMADE LARD ⬇️ with black bread croutons and mustard & horse radish	147/40 g	510

BRUSCHETTA

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

SALADS

GRILLED ROAST BEEF SALAD with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream	70/193 g	1460
STIR-FRIED TERIYAKI PRAWN SALAD with avocado, orange and grapefruit fillets, cucumbers and citrus sauce	175 g	790
AVOCADO, TOMATOES & GOAT CHEESE SALAD ⬇️ with pink pepper and white balsamic	230 g	940
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 ⬇️ with red onion served with dressing of Your choice:	300 g	780
• 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 880
with jamon
- WHOLE GRAIN WHEAT LINGUINE** 📌 360 g 1430
with prawns, scallops,
cherry tomatoes and tarragon

DESSERTS

- WARM APPLE STRUDEL** 135/15/60 g 600
with caramel sauce
and vanilla ice cream
- ASSORTED RFR MINI DESSERTS** 7 pcs 560
- VANILLA CHEESECAKE** 📌 123/77 g 550
with raspberry sauce
- MEDOVNÍK** 📌 125/18 g 320
Czech honey cake
- CREME BRULEE** 62/10/60/7 g 370
with raspberry-strawberry sorbet
- BLUEBERRY CAKE
WITH VANILLA POPPY SEED SAUCE** 165 g 400
sour cream parfait
with blueberry compote on poppy seed biscuit
and blueberry mirror glaze
- CAFÉ AU LAIT** 📌 80 g 360
biscuit dessert with hazelnuts,
freshly brewed espresso and cream cheese
- FROMAGE DE CASSIS** 📌 85 g 320
dark Belgian chocolate mousse
with currant confit in mirror glaze
- ICE-CREAM (1 scoop)** 📌 65/11 g 220
vanilla, strawberry, chocolate,
pistachio, walnut, mango-cream
- SORBET (1 scoop)** 65 g 220
raspberry-strawberry, lime-lemon,
mango-passion fruit
- BREAD BASKET** 4 pcs/24/40 g 250
with homemade bread rolls
and Grissini

SANDWICHES & BURGERS

- CLUB SANDWICH** 📌 280/100/30 g 900
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 1050
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 830
with stracciatella cheese
and tomatoes

MAIN DISHES

- RIB-EYE STEAK** 📌 252/7 g 4300
from the rib section,
especially tenderness and juiciness
- DENVER STEAK** 174/7 g 1540
from the most tender part of the neck cut
- FILET MIGNON** 100/7 g 1500
from the smaller end of the tenderloin,
the most tender and lean meat
- GRILLED CHICKEN BREAST** 📌 1 pc/30/65 g 1440
with asparagus and gorgonzola sauce
- PORK RIBS BBQ** 📌 240/240/30 g 1070
with coleslaw salad, grilled coarn
and French fries
- BEEF LULEH KEBAB** 195/104/30 g 940
served with pita, pickling cucumbers,
marinated red onions and pilati sauce
- HOMEMADE RUSSIAN PELMENI** 180/50/25/18 g 780
with beef and pork in chicken consommé,
served with saour cream
and parmesan cheese



TOM YUM SOUP

SOUPS

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

- GRILLED FILLET OF HALIBUT** 📌 123/20/117 g 1380
with mashed potatoes, olives
and cream sauce with red caviar
- GRILLED SALMON STEAK** 📌 136/75/30 g 1840
on fresh spinach pillow
with asparagus and citrus salsa
- COD FILLET** 258/30/1 g 1260
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 960
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 550
- MASHED POTATOES** 110 g 350
with Rucola and parmesan cheese
- FRENCH FRIES** 100/30 g 250
- FARM POTATO** 100 g 250
with drawn butter
- STEAMED RICE** 150 g 200

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



IMMUNE-BOOSTING HOMEMADE DRINKS

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