



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
• 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

SALADS

DRY-CURED DUCK SALAD 155 g 870
with spiced cherries, orange fillet, spinach leaves, chard, corn, white balsamic and lime dressing

SALAD OF GREEN ASPARAGUS 205 g 640
pineapple, cucumber and fennel with pesto basil sauce

GREEN MIX-SALAD 240 g 780
with avocado, celery, blanched asparagus, cucumbers, zucchini, bryndza cheese and pumpkin seeds, dressed linseed oil

PRAWN, MANGO, AVOCADO SUMMER SALAD 340 g 1170
with cucumber and lime-honey dressing

COLD SOUPS

GAZPACHO 230 g 650
with Kamchatka crab meat, cucumber and basil frappe

OKROSHKA 250/75/25 g 450
Traditional Russian soup with vegetables and smoked turkey

COLD RUSSIAN BEETROOT SOUP 150/100/30 g 350
with radish, quail eggs and sour cream

HOT APPETIZERS

GRILLED ZUCCHINI AND GARLIC 215 g 620
served green mix-salad and balsamic-lime dressing

BAKED ASPARAGUS 132 g 1130
with parmesan cheese and poached egg, almonds and beetroot sauce

SUMMER MENU

MAIN DISHES

GRILLED TURKEY STEAK 150/30/60/80 g 1070
served with pureed early carrot, porcini mushrooms in gorgonzola sauce and marinated spinach in flaxseed oil with lemon juice

KAMCHATKA CRAB AND PRAWN CUTLET 95/50 g 1320
with creamy cheese filling, served with mix green salad and kimchi sauce

GRILLED SCALLOPS 85/75 g 1610
served with mango chutney and sun dried tomatoes

ROCK-FISH FILLET 100/90/50 g 1480
on zucchini and blanched asparagus bed, served with tomato sauce with olives and capers

FILET MIGNON 100/30/133 g 1650
with pureed eggplant, porcini mushrooms, champignons and marsala sauce

BEEF CHEEKS 190/80/25 g 1640
stewed in wine sauce with celery, orange, ginger and odoriferous herbs, served with pureed celery, spicy cherries and green pistachios

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

STIR-FRIED TERIYAKI PRAWN SALAD 175 g 790
with avocado, orange and grapefruit fillets, cucumbers and citrus sauce

AVOCADO, TOMATOES & GOAT CHEESE SALAD 230 g 940
with pink pepper and white balsamic

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

TOMATO TRIO 217 g 650
uzbek tomatoes, cherry tomatoes and sun-dried tomatoes with red onion and racy oil

WHEATGRASS 250 ml 800 freshly squeezed with green apple and celery	SMOOTHIE 200 ml 500 with sprouted green buckwheat and cannabis
WHEATGRASS 30 ml 580 freshly squeezed	

SPORT SMOOTHIE from Chef Maxim Savelyev exclusively for WTC FITNESS / the right balance of proteins and healthy fats /

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

*Signature ice cream
from pastry chef*

- CHOKEBERRY
- BRIAR
- RED CURRANT
- WILD STRAWBERRIES

60 g 180

- ICE-CREAM (1 scoop)** ↓ 65/11 g 220
vanilla, chocolate, mango-cream

- BREAD BASKET** 4 pcs/24/40 g 250
with homemade bread rolls
and Grissini

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

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

BRUSCHETTA

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

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
- 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 consomme,
served with saour cream
and parmesan cheese
- ZHAREHA** 250/110 g 1400
with grilled beef, potatoes
and mushrooms

IMMUNE-BOOSTING HOMEMADE DRINKS

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



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
- BORSCHT WITH SMOKED PORK RIBS
and cherries,** 190/20 g 760
served with lard and pampushka bread
- 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