



BREAKFAST | 07.00-11.00

CROISSANT		
• with trout and cottage cream	95 g	240
• with cheese and ham	95 g	150
OMELETTE OR FRIED EGGS WITH 3 EGGS	3 pcs	190
OMELETTE / FRIED EGGS FILLINGS:		
• bacon	30 g	60
• ham	30 g	60
• mushrooms	30 g	60
• tomatoes	30 g	60
• bell pepper	30 g	60
• cheese	30 g	60
SAUSAGES		
• beef and tomato	80 g	290
• chicken & tomato	90 g	230
SAUSAGES	119 g	180
BEANS IN TOMATO SAUCE	100 g	100
OATMEAL PORRIDGE	310 g	170
PORRIDGE OF THE DAY (ask your waiter)	310 g	170
FRIED QUARK PANCAKES with sour cream	150/15 g	210
COTTAGE CHEESE CASSEROLE with sour cream	150/30 g	180
PANCAKES		160
TOPPINGS:		
• butter	50 g	40
• strawberry jam	50 g	50
• raspberry jam	50 g	50
• apricot jam	50 g	50
• nutella	50 g	100
• condensed milk	50 g	60
• honey	50 g	50
TOAST BREAD		50
FRUIT SALAD with red grape, kiwi, orange, apple and mint	150 g	150
BELGIAN WAFFLES	80 g	250
TOPPINGS:		
• maple sauce	50 g	200
• caramel sauce	50 g	100
• strawberry sauce	50 g	100
• chocolate sauce	50 g	100
• vanilla sauce	50 g	100



CHEESE ON FIRE

GRILLED SALAD WITH ADYGEI CHEESE
eggplant, zucchini, bell pepper,
dressed with black olive-parsley sauce 212/30 g **480**

**CHEESE SOUP WITH COD FILLET
& GRILLED ARTICHOKE** 204 g **600**

BURGER WITH CEMBERT CHEESE
fillet of baked bell pepper, spinach
and cowberries chutney 200 g **720**

SIDES

ASSORTED SWISS CHEESE PLATTER	138/30/120 g	1320
swiss, saint christoph, grand maurice, fior delle alpi, served with honey, pecan, red grapes and strawberries		
MEAT PLATTER	165/66 g	1360
prosciutto, bresaola, parma ham and duck breast		
FISH TRIO PLATE	155/50 g	1350
river eel, butterfish and lightly salted salmon		

POKE		
with avocado, rice, seaweed salad, cucumbers, radish, tomatoes, sweet corn, tobico, marinated ginger, pecan nut, sesame and cilantro		
served of Your choice		
• with eel	258 g	700
• with tuna	280 g	700
• with salmon	275 g	700

SALADS

SALAD WITH BAKED BELL PEPPER	220 g	590
avocado, fresh spinach, red onion, cheese mousse and honey-lime dressing		
MIXED-SALAD WITH GRILLED ROAST BEEF	70/193 g	980
asparagus, tomatoes, grilled vegetables, flavor of truffle oil and Balsamic cream		
SALAD WITH DUCK BREAST AND PEAR FILLET	170 g	520
with orange and nuts dressing		
CHICKEN BREAST SALAD	268 g	460
with cherry, tomatoes, mandarins, carrots, radish, parmesan cheese and cilantro-lime dressing		
SALAD WITH PRAWNS, MANGO, AVOCADO	340 g	880
cucumber and lime-honey dressing		
UZBEK TOMATO AND CUCUMBER SALAD	300 g	620
with red onion		
served with dressing of Your choice:		
• olive oil	30 g	
• sunflower oil	30 g	
• sour cream	40 g	

AVOCADO, TOMATOES AND GOAT CHEESE SALAD	230 g	790
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	650
• with grilled black tiger prawns	3 pcs/205 g	950
GREEN MIX-SALAD WITH BRYNDZA CHEESE	240 g	670
avocado, celery, blanched asparagus, cucumbers, zucchini, pumpkin seeds and linseed oil		
TOMATO MIX	217 g	490
uzbek tomatoes, cherry tomatoes and sun-dried tomatoes with red onion and racy oil		
SPINACH SALAD	125 g	420
with marinated fennel, strawberry, orange, kiwi, carrot, pumpkin seeds and maracuya sauce		

SANDWICHES & BURGERS

CLUB SANDWICH	280/100/30 g	690
with chicken fillet, bacon, tomatoes, cucumber, served with french fries		
BRUTAL BEEF BROT	275 g	650
with grilled beef on rye bread, Uzbek tomatoes, pickled cucumber, spinach, iceberg lettuce and honey-mustard sauce		
CLASSIC BURGER	372/115/30 g	980
Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with BBQ sauce and french fries		
BRUSCHETTA WITH TOMATO	45 g	140

• LUNCH TIME •

-20%

ON ALL FOOD & DRINK MENU

AS WELL AS TAKE AWAY

MON-SUN
12:00-15:00



PASTA

CARBONARA	380 g	690
WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon	360 g	970

IMMUNE-BOOSTING HOMEMADE DRINKS

BRIAR DRINK with lime blossom, ginger and honey	300 ml	150
BERRY DRINK • Karelian cranberry • Chokeberry and black currant	300 ml 200 ml	150 150

DESSERTS

FRESH STRAWBERRY ROMANOFF with whipped cream and vanilla ice cream	100/50/26 g	650
WARM APPLE STRUDEL with caramel sauce and vanilla ice cream	135/15/60 g	600
ASSORTED RFR MINI DESSERTS	7 pcs	560
VANILLA CHEESECAKE	123/77 g	400
MEDOVNÍK Czech honey cake	125/18 g	300
CREME BRULEE with raspberry-strawberry sorbet	62/10/60/7 g	290
ICE-CREAM (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	65/11 g	200
SORBET (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit	65 g	200
BREAD BASKET with homemade bread rolls and Grissini	4 pcs/24/40 g	250

SOUPS

TOM YUM SOUP with black wood mushrooms and seafood	350/20/35 g	750
FINNISH SALMON CREAMY SOUP served with cottage cheese bruschetta	360/42 g	650
ROASTED TOMATO SOUP with feta cheese and basil	250 g	410

BORSCH STAROSLAVYANSKIY Russian beetroot soup with beef and sour cream	300/51/35/4 g	600
CHICKEN NOODLE SOUP	300/35/2 g	350

MAIN DISHES

RIB-EYE STEAK from the rib section, especially tenderness and juiciness	252/7 g	2800
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FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	1200
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GRILLED BEEF TALYATTA with baked tomatoes, rucola and provolone cheese	140/110 g	1350
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GRILLED LAMB TENDERLOIN accompanied with parsnip cream and champignons	171 g	1100
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GRILLED CHICKEN BREAST with asparagus and gorgonzola sauce	1 pc/30/65 g	750
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GRILLED FARM CHICKEN with straw potatoes and tomato salad	1 pc/120 g	850
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PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries	240/240/30 g	690
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BEEF LULEH KEBAB served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	830
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RABBIT SKEWERS with vegetable julienne and BBQ sauce	130/103/30 g	780
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GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	860
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TUNA STEAK with marinated fennel, linseed crisp bread and citrus salsa	130/40/35 g	850
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SALMON STEAK with blanched broccoli, cauliflower, bell pepper and linseed crisp bread	121/145/2 g	870
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GRILLED MEDITERRANEAN SEA BASS FILLET with fennel, eggplant, grilled asparagus and orange-saffron sauce	1 pc/75/30 g	940
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COD FILLET baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	860
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PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	680
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GRILLED OCTOPUS IN AUSTER SAUCE in oyster sauce with stracciatella cheese and tomatoes	77/162 g	1370
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GARNISH

FRESH SPINACH with cucumber, pumpkin seeds and linseed oil	116 g	400
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MASHED POTATOES with Rucola and parmesan cheese	110 g	250
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FRENCH FRIES	100/30 g	250
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FARM POTATO with drawn butter	100 g	250
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GRILLED VEGETABLES	227 g	450
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STEAMED JASMIN RICE	150 g	200
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HOMEMADE BREAD

Freshly baked artisan bread
from our bakery.
You can buy it and take away:

TABATIÈRE FRENCH BREAD	275 g	70
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COUNTRY-STYLE WHOLE RYE BREAD	380 g	90
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10% OFF
ALL MENUS*

WITH WTC FITNESS &
WTC FITNESS LITE MEMBER CARD



*cannot be combined with other offers and discounts