



also available for orders
between 11 pm - 1 am
and from 6 am



healthy dish

on-line menu



BREAKFAST | 07:00-11:00

POACHED EGG ON CEREAL BREAD with bacon, ham and tomatoes with hollandaise sauce	286 g	680
POACHED EGG ON WHEAT TOAST with salted salmon, avocado and arugula with hollandaise sauce	276 g	1240
COUNTRY STYLE FRIED EGG with bacon, potatoes, champignons, onion and cheese	310 g	680
3 FRIED EGGS	3 pcs	330
OMELETTE WITH 3 EGGS	3 pcs	420
OMELETTE / FRIED EGGS FILLINGS:		
• bacon	30 g	180
• ham	30 g	100
• mushrooms	30 g	100
• tomatoes	30 g	100
• bell pepper	30 g	100
• cheese	30 g	100
SAUSAGES		
• beef	80 g	500
• chicken	80 g	420
SAUSAGES	119 g	360
BEANS IN TOMATO SAUCE	100 g	200
CIABATTA		
• with beef pastrami, iceberg leaves and mustard sauce	85 g	360
• with smoked trout, tomato, iceberg leaves and wasabi sauce	93 g	650
OATMEAL PORRIDGE	310 g	300
PORRIDGE OF THE DAY (ask your waiter)	310 g	300
FRIED QUARK PANCAKES with sour cream	3 pcs/20 g	400
COTTAGE CHEESE CASSEROLE with sour cream	150/30 g	350
PANCAKES	1 pc	320
TOPPINGS:		
• butter	50 g	60
• 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	390

SUMMER MENU

Salad

HEALTHY SUMMER GREEN SALAD 260 g 810
with avocado, cucumbers, rucola, red onion,
dressed with linseed oil

Cold soups

GAZPACHO 230 g 870
with Kamchatka crab meat, cucumber
and basil frappe

OKROSHKA 250/75/25 g 540
traditional Russian soup with vegetables
and smoked turkey

Hot appetizer

TEMPURA PRAWNS 122/30/30 g 890
with green mixed salad
and wasabi sauce

Main course

KAMCHATKA CRAB AND
PRAWN CUTLET FILLED 95/50 g 1820
with creamy cheese served with mix green
salad and kimchi sauce

GRILLED BEEF TAGLIATA 140/110 g 2260
with baked tomatoes, rucola
and provolone cheese

FISH.RUS

SUGUDAI WITH NORTHERN NELMA FILLET, 50/50/15/1 g 1560
marinated in spicy lemon sauce, served on
a bed of cucumbers, seasoned with sour
cream sauce with fragrant cumin and cowberry

MURMANSK UKHA 440 g 1420
with salmon and halibut fillet

LINGUINE WITH SCALLOP AND TROUT FILLET, 350 g 1610
MUSSELS AND SHRIMPS
with porcini mushrooms in tomato-cream sauce

GRILLED MACKEREL FILLET 120/80/2 g 940
in miso sauce with chuka salad
and spicy cranberries

GRILLED KARELIAN TROUT FILLET 135/145 g 1670
with gnocchi of baked potato and cuttlefish ink
in white wine sauce and red caviar, served
with zucchini marinated in beetroot sauce

GRILLED NELMA 124/1pc/30/110 g 3200
served with zucchini pancakes
and Siberian sauce

SIDES

ASSORTED SWISS CHEESE PLATTER 138/30/120 g 1980
swiss, saint christoph, grand maurice,
fior delle alpi, served with honey, pecan,
red grapes and strawberries

MEAT PLATTER 165/66 g 1870
simonini pork neck, bresaola,
parma ham and smoked duck breast

HOMEMADE SALTED SALMON 155/50 g 2450

BEEF TARTARE 120/20 g 1230
with quail egg
and Borodino bread crouton

SALMON CEVICHE 230 g 1770
with avocado, fresh spinach
served with sweet chili-ginger-lime dressing
and cilantro

HERRING 65/105 g 790
with butter-fried potatoes and red onions

HOMEMADE LARD 147/40 g 710
with black bread croutons
and mustard & horse radish

SALADS

GRILLED ROAST BEEF SALAD 70/193 g 1870
with asparagus, tomatoes, grilled vegetables,
flavor of truffle oil and balsamic cream

STIR-FRIED TERIYAKI PRAWN SALAD 175 g 970
with avocado, orange and grapefruit fillets,
cucumbers and citrus sauce

AVOCADO, TOMATOES & GOAT CHEESE SALAD 230 g 1180
with pink pepper
and white balsamic

GREEN MIX-SALAD WITH AVOCADO 240 g 950
celery, blanched asparagus,
cucumbers, zucchini, bryndza cheese
and pumpkin seeds
dressed linseed oil

RFR GRILL STYLE CAESAR SALAD
with romano, cheese croutons,
cherry tomatoes and provolone cheese,

served of Your choice:
• with grilled chicken 205/72 g 1040
• with grilled black tiger prawns 3 pcs/205 g 1260

TOMATO AND CUCUMBER SALAD 300 g 960
with red onion

served with dressing of Your choice:
• 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

All prices are in Russian rubles including 20% VAT.



PASTA

CARBONARA 380 g 1160
with jamon

DESSERTS

WARM APPLE STRUDEL 135/15/60 g 680
with caramel sauce
and vanilla ice cream

ASSORTED RFR MINI DESSERTS 7 pcs 820

VANILLA CHEESECAKE 123/77 g 570
with raspberry sauce

MEDOVNÍK 125/18 g 390
Czech honey cake

CREME BRULEE 62/10/60/7 g 590
with raspberry-strawberry sorbet

PISTACHIO FINANCIER CAKE 100 g 670

ICE-CREAM (1 scoop) 65/11 g 300
• vanilla
• chocolate
• strawberry
• pistachio
• mango-cream

SORBET (1 scoop) 65/11 g 300
• lime-lemon
• strawberry-raspberry
• mango-passionfruit

**HOMEMADE ICE CREAM
WITH RUSSIAN BERRIES**

- Red currant
- Elderberry
- Cornelian cherry

60 g 300

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

SANDWICHES & BURGERS

CLUB SANDWICH 280/100/30 g 1100
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 1390
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 970
with stracciatella cheese
and tomatoes

MAIN DISHES

RIB-EYE STEAK 252/7 g 5100
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 1960
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 1100
served with pita, pickling cucumbers,
marinated red onions and pilati sauce

GRILLED TURKEY STEAK 150/30/60/80 g 1340
served with pureed early carrot,
porcini mushrooms in gorgonzola sauce
and marinated spinach
in flaxseed oil with lemon juice

ZHAREHA 250/110 g 1650
with grilled beef, potatoes
and mushrooms

HOMEMADE RUSSIAN PELMENI
WITH BEEF AND PORK FILLING 180/50/25/18 g 920
boiled in chicken consomme,
served with sour cream and parmesan cheese

BRUSCHETTA

BRUSCHETTA WITH TOMATO 45 g 200

BRUSCHETTA 161 g 1140
WITH LIGHTLY SALTED SALMON
with stracciatella, artichokes
and capers

SOUPS

TOM YUM SOUP 350/20/35 g 1100
with black wood mushrooms
and seafood

BORSCH STAROSLAVYANSKIY 300/51/35/4 g 750
Russian beetroot soup
with beef and sour cream

CHICKEN NOODLE SOUP 300/35/2 g 430

GRILLED FILLET OF HALIBUT 123/20/117 g 1740
with mashed potatoes, olives
and cream sauce with red caviar

GRILLED SALMON STEAK 136/75/30 g 2530
on fresh spinach pillow
with asparagus and citrus salsa

GRILLED TUNA STEAK 290 g 1700
in a sesame crust with teriyaki sauce,
served with guacamole and mango

COD-HALIBUT MINI-PATTIES 140/105 g 1240
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 327 g 750

MASHED POTATOES 110 g 400
with Rucola and parmesan cheese

FRENCH FRIES 100/30 g 370

FARM POTATO 100 g 300
with drawn butter

STEAMED RICE 150 g 200

IMMUNE-BOOSTING
HOMEMADE DRINKS

BRIAR DRINK 250 ml 350
with lime blossom, ginger and honey

BERRY DRINK 250 ml 350
• Karelian cranberry