



BREAKFAST | 06:30-11:00

POACHED EGG WITH POTATO WAFFLE AND LIGHTLY SALTED TROUT avocado, arugula with hollandaise sauce	253 g	1380
SANDWICH ON RYE BREAD smoked trout and avocado	230 g	860
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
CROISSANT WITH SMOKED TROUT and avocado sauce	130 g	770
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

STARTERS

ASSORTED SWISS CHEESE PLATTER	138/30/120 g	1980	HOMEMADE SALTED SALMON	155/50 g	1530
swiss, saint christoph, grand maurice, fior delle alpi, served with honey, pecan, red grapes and strawberries			with butter-fried potatoes and red onions		
MEAT PLATTER	165/66 g	1760	HERRING	65/105 g	800
simonini pork neck, bresaola, parma ham and smoked duck breast			with butter-fried potatoes and red onions		
BEEF TARTARE	120/20 g	970	HOMEMADE LARD	147/40 g	750
with quail egg and Borodino bread crouton			with black bread croutons and mustard & horse radish		

Artichokes

ARTICHOKE AND STRACCIATELLA CHEESE SALAD	280 g	860
with avocado, tomatoes, cucumbers, iceberg lettuce, spinach, rucola and honey-mustard dressing		
ARTICHOKE CREAM-SOUP	250/30 g	700
with mozzarella cheese		

WHEATGRASS 250 ml	800	WHEATGRASS 50 ml	300
freshly squeezed with green apple and celery		freshly squeezed with black currant and raspberry sauce	
WHEATGRASS 30 ml	350		
freshly squeezed			

SALADS

GRILLED ROAST BEEF SALAD	70/193 g	1450	BABY SQUID SALAD WITH SWEET POTATOES AND MOZZARELLA CHEESE	253 g	1140
with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream			cherry tomatoes and spinach, dressed with arugula pesto and anchovy sauce		
AVOCADO, TOMATOES & GOAT CHEESE SALAD	230 g	1240	RFR GRILL STYLE CAESAR SALAD		
with pink pepper and white balsamic			with romano, cheese croutons, cherry tomatoes and provolone cheese,		
GREEN MIX-SALAD WITH AVOCADO	240 g	960	served of Your choice:		
celery, blanched asparagus, cucumbers, zucchini, bryndza cheese and pumpkin seeds, dressed linseed oil			• with grilled chicken	205/72 g	950
			• with grilled black tiger prawns	3 pcs/205 g	1250
			TOMATO AND CUCUMBER SALAD	300 g	870
			with red onion		
			served with dressing of Your choice:		
			• olive oil	30 g	
			• sunflower oil	30 g	
			• sour cream	40 g	



Summer is coming

COLD STARTERS AND SALADS

TARTARE WITH TIGER PRAWNS, avocado, mango, arugula, Swiss chard and orange-rosemary sauce	3 pcs/105 g	930
SALAD WITH GRILLED SCALLOP FILLET, avocado, mango, iceberg lettuce and passion fruit dressing	2 pcs/102 g	1670
BRUNOST CHEESE with blueberries	110 g	880
HEALTHY SUMMER GREEN SALAD WITH AVOCADO cucumbers, rucola, red onion, dressed with linseed oil	220 g	950
VIAREGGIO SALAD with home-salted salmon, mozzarella cheese, orange fillet, rucola and Dijon-balsamic dressing	100/25/10 g	840
SALAD WITH BAKED BELL PEPPER avocado, fresh spinach, red onion, cheese mousse and honey-lime dressing	220 g	670

COLD SOUPS

GAZPACHO WITH KAMCHATKA CRAB MEAT cucumber and basil frappe	230 g	750
OKROSHKA		
Traditional Russian soup with vegetables and smoked turkey of choice:		
• with kvas	250/90/33 g	450
• with kefir	200/83 g	400
• with ayran	150/83 g	500
COLD RUSSIAN BEETROOT SOUP with radish, quail eggs and sour cream	150/100/30 g	400

HOT STARTERS

SHRIMP TEMPURA with green mixed salad and wasabi sauce	122/30/30 g	650
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MAIN COURSE

TURKEY MINI PATTIES with roasted sweet potatoes and teriyaki sauce	105/90/30 g	590
GRILLED SQUID stuffed with mushrooms, egg, and cheese, served with spinach, swiss chard, arugula, and citrus salsa	150/75 g	1440
SALMON-SHRIMP MINI PATTIES	2 pcs/200/20 g	950
with cuttlefish ink risotto and saffron espuma		

LUNCH TIME

-20%

ON ALL DISHES FROM THE MENU

AND TAKE AWAY

MON-FRI
12:00-15:00



PASTA

CARBONARA	380 g	1160
with jamon		
FETTUCCINE WITH SCALLOP FILLET AND SHRIMPS	400 g	1700
in creamy pesto sauce with pine nuts		

DESSERTS

WARM APPLE STRUDEL	135/15/60 g	700
with caramel sauce and vanilla ice cream		
ASSORTED RFR MINI DESSERTS	7 pcs	850
VANILLA CHEESECAKE	123/77 g	600
with raspberry sauce		
CHERRY BROWNIE CHEESECAKE	95 g	350
MEDOVNÍK	125/18 g	550
Czech honey cake		
CREME BRULEE	62/10/60/7 g	630
with raspberry-strawberry sorbet		
BIRD CHERRY CAKE *gluten free	145 g	630
biscuit made from bird cherry, rice and almond flour, custard made from farm sour cream, ganache made from dark chocolate		
ICE-CREAM (1 scoop)	65/11 g	250
• vanilla • chocolate • pistachio		
SORBET (1 scoop)	65/11 g	250
• lime-lemon • strawberry-raspberry		
BREAD BASKET	4 pcs/24/40 g	300
with homemade bread rolls and Grissini		

IMMUNE-BOOSTING HOMEMADE DRINKS

BRIAR DRINK	250 ml	400
with lime blossom, ginger and honey		
BERRY DRINK	250 ml	400
• Karelian cranberry		

SANDWICHES & BURGERS

CLUB SANDWICH	280/100/30 g	1300
with turkey fillet, bacon, cheddar cheese, tomatoes, fresh cucumbers, marinated cucumber and burger sauce, served with french fries		
CLASSIC BURGER RFR GRILL	372/115/30 g	1750
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		
TIGER PRAWNS	5 pcs/25 g	830
fried in olive oil, served with chimichurri sauce		

STEAK.GOOD DEAL

RIB-EYE / SIGNATURE / STEAK	185/7 g	3200
COWBOY STEAK / WAHA VIEJA / 60 days dry-aged	50 g	450
* price for 50 grams		
GRILLED FILET MIGNON	100/7 g	1100
STRIPLOIN STEAK / MACHURA /	180 g	870
served with pita, pickling cucumbers, marinated red onions and pilati sauce		

THE CHEF RECOMMENDS SIGNATURE HOMEMADE SAUCES TO THE STEAKS:

• pepper	30 g	130
• pilati	30 g	130
• barbecue	30 g	130



FISH MAIN DISHES

PORK RIBS BBQ	240/240/30 g	1130
with coleslaw salad, grilled coarn and French fries		
MARBLED BEEF LULEH KEBAB	195/104/30 g	1200
served with pita, pickling cucumbers, marinated red onions and pilati sauce		
GRILLED TURKEY STEAK	150/30/60/80 g	1540
served with pureed early carrot, porcini mushrooms in gorgonzola sauce and marinated spinach in flaxseed oil with lemon juice		
ZHAREHA	250/110 g	1450
with grilled beef, potatoes and mushrooms		
HOMEMADE RUSSIAN PELMENI	180/50/25/18 g	920
boiled in chicken consomme, served with sour cream and parmesan cheese		
• with beef and pork filling		
• with marble beef		

BRUSCHETTA

BRUSCHETTA WITH TOMATO	45 g	200
BRUSCHETTA WITH LIGHTLY SALTED SALMON	161 g	1140
with stracciatella, artichokes and capers		

SOUPS

TOM YUM SOUP	350/20/35 g	1200
with black wood mushrooms and seafood		
BORSCH STAROSLAVYANSKIY	300/51/35/4 g	750
Russian beetroot soup with beef and sour cream		
QUAIL NOODLE SOUP	250/30 g	450

FISH MAIN DISHES

GRILLED FILLET OF HALIBUT	123/20/117 g	1740
with mashed potatoes, olives and cream sauce with red caviar		
SALMON STEAK ON BED OF ZUCCHINI	136/114/30 g	1770
with daikon sprouts, white wine sauce and red caviar		
GRILLED OCTOPUS	77/162 g	1830
in auster sauce with stracciatella cheese and tomatoes		
COD-HALIBUT MINI-PATTIES	140/105 g	1290
with green mix salad and balsamic-lime dressing, served with citrus salsa sauce		
GRILLED KARELIAN TROUT FILLET	135/145 g	1680
with gnocchi of baked potato and cuttlefish ink in white wine sauce and red caviar, served with zucchini marinated in beetroot sauce		

GARNISH

FRESH SPINACH	116 g	480
with cucumber, pumpkin seeds and linseed oil		
FUSION GRILLED VEGETABLES	245 g	750
shiitake mushrooms, tomatoes, bell peppers, zucchini, eggplant, onions, carrots, corn, asparagus		
MASHED POTATOES	110 g	400
with Rucola and parmesan cheese		
FARM POTATO	100 g	300
with drawn butter		
FRENCH FRIES	100/30 g	370
STEAMED RICE	150 g	200

SECRET OFFERS on our VKontakte page



JOIN US!

SUNDAY BRUNCHES AT WTC every Sunday

from 12 p.m. to 7 p.m.



Brunch rules & menu