



BREAKFAST | 07:00-11:00

<b>CROISSANT</b>		
• with trout and cottage cream	95 g	280
• with cheese and ham	95 g	180
<b>3 FRIED EGGS</b>	3 pcs	200
<b>OMELETTE WITH 3 EGGS</b>	3 pcs	240
<b>OMELETTE / FRIED EGGS FILLINGS:</b>		
• 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
<b>SAUSAGES</b>		
• beef	80 g	320
• chicken	80 g	250
<b>SAUSAGES</b>	119 g	200
<b>BEANS IN TOMATO SAUCE</b>	100 g	130
<b>OATMEAL PORRIDGE</b>	310 g	200
<b>PORRIDGE OF THE DAY (ask your waiter)</b>	310 g	200
<b>FRIED QUARK PANCAKES</b> with sour cream	150/15 g	250
<b>COTTAGE CHEESE CASSEROLE</b> with sour cream	150/30 g	220
<b>PANCAKES</b>	1 pc	180
<b>TOPPINGS:</b>		
• butter	50 g	50
• strawberry jam	50 g	80
• raspberry jam	50 g	80
• apricot jam	50 g	80
• nutella	50 g	150
• condensed milk	50 g	80
• honey	50 g	80
<b>TOAST BREAD</b>		80
<b>FRUIT SALAD</b> with red grape, kiwi, orange, apple and mint	150 g	200
<b>BELGIAN WAFFLES</b>	80 g	250
<b>TOPPINGS:</b>		
• maple sauce	50 g	200
• caramel sauce	50 g	120
• strawberry sauce	50 g	120
• chocolate sauce	50 g	120
• vanilla sauce	50 g	120

SUMMER MENU



BRUSCHETTA

LIGHTLY SALTED SALMON with stracciatella, artichokes and capers 161 g 690

COLD STARTERS & SALADS

PINK TUNA & SWEET CHERRY TARTAR with avocado and white balsamic-lime dressing 144 g 710

SALAD WITH SWEET CHERRY AND JAMON tomatoes, baked bell pepper, spinach, mangold leaves and white balsamic-lime dressing 165 g 570

SALAD OF LIGHTLY SALTED SALMON, STRAWBERRIES, AVOCADOS, CUCUMBERS celery and radish with white balsamic and lime dressing 145 g 730

HOT STARTER

CRISPY EGGPLANT with stracciatella cheese and tomatoes 240 g 650

CHILLED SOUPS

GAZPACHO WITH KAMCHATKA CRAB MEAT cucumber and basil frappe 230 g 680

OKROSHKA Traditional cold Russian soup with vegetables and smoked turkey 250/75/25 g 360

COLD RUSSIAN BEETROOT SOUP with radish, quail eggs and sour cream 150/100/30 g 300

HOT DISHIES

GRILLED SCALLOPS served with mango chutney and sun dried tomatoes 85/75 g 1180

BEEF STEAK with grilled zucchini and mustard sauce 70/71/20 g 960

SIDES

**CRAFT CHEESES** 175/30/120 g 1430

manchego sheep cheese, premium cheese, mont blanc cheese, cachotta cheese, farm cheese with dried tomatoes and herbs, served with honey, pecan, grapes and strawberries

**MEAT PLATTER** 165/66 g 1380

prosciutto, bresaola, parma ham and duck breast

**FISH TRIO PLATE** 155/50 g 1410

river eel, butterfish and lightly salted salmon

**BEEF TARTARE** 120/20 g 770

with quail egg and Borodino bread crouton

**HERRING** 65/105 g 450

with butter-fried potatoes and red onions

**HOMEMADE LARD** 147/20 g 380

with black bread croutons and mustard & horse radish

SALADS

**SALAD WITH BAKED BELL PEPPER** 220 g 690

avocado, fresh spinach, red onion, cheese mousse and honey-lime dressing

**MIXED-SALAD WITH GRILLED ROAST BEEF** 70/193 g 1100

asparagus, tomatoes, grilled vegetables, flavor of truffle oil and Balsamic cream

**SALAD WITH DUCK BREAST AND PEAR FILLET** 170 g 540

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 960

cucumber and lime-honey dressing

**SPINACH SALAD** 125 g 450

with marinated fennel, strawberry, orange, kiwi, carrot, pumpkin seeds and maracuya sauce

**GRILLED SALAD WITH ADYGEI CHEESE** 212/30 g 610

eggplant, zucchini, bell pepper, dressed with black olive-parsley sauce

**HI FOOD** with vegan meat **NEW**

**HIBURGER** 286 g 860

with plant-based meat patty, bell pepper, tomato, cucumber, pickles, spinach and non-dairy mayonnaise

**HIGGETS** 100/100/3 g 580

with French fries and BBQ sauce

**LINGUINE BOLOGNESE** 288 g 750

with vegetarian parmesan cheese

**WINE + SCALLOPS 1300**

**WHITE WINE** The Ned Sauvignon Blanc, New Zealand 150 ml ~~820~~

**GRILLED SCALLOPS** 85/75 g ~~1180~~

served with mango chutney and sun-dried tomatoes



**AVOCADO, TOMATOES AND GOAT CHEESE SALAD** 230 g 790

with pink pepper and white balsamic

**RFR GRILL STYLE CAESAR SALAD** 205/72 g 680

with romano, cheese croutons, cherry tomatoes and provolone cheese, served of Your choice:

• with grilled chicken 205/72 g 680

• with grilled black tiger prawns 3 pcs/205 g 980

**GREEN MIX-SALAD WITH BRYNDZA CHEESE** 240 g 730

avocado, celery, blanched asparagus, cucumbers, zucchini, pumpkin seeds and linseed oil

**TOMATO MIX** 217 g 550

uzbek tomatoes, cherry tomatoes and sun-dried tomatoes with red onion and racy oil

**UZBEK TOMATO AND CUCUMBER SALAD** 300 g 690

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 FOOD & DRINK MENU

AS WELL AS TAKE AWAY **MON-FRI 12:00-15:00**



### PASTA

<b>CARBONARA</b>	380 g	<b>720</b>
<b>WHOLE GRAIN WHEAT LINGUINE</b> with prawns, scallops, cherry tomatoes and tarragon	360 g	<b>1240</b>
<b>LINGUINE WITH PORCINI, CHANTERELLES AND OYSTER MUSHROOMS</b> in creamy sauce	290 g	<b>760</b>
<b>FETTUCCINE WITH SALMON FILLET</b> rucicola and red caviar in creamy sauce	340 g	<b>930</b>
<b>SPAGHETTI STROGANOFF</b> with marbled beef	325/15 g	<b>980</b>

### DESSERTS

<b>FRESH STRAWBERRY ROMANOFF</b> with whipped cream and vanilla ice cream	100/50/26 g	<b>680</b>
<b>WARM APPLE STRUDEL</b> with caramel sauce and vanilla ice cream	135/15/60 g	<b>600</b>
<b>ASSORTED RFR MINI DESSERTS</b>	7 pcs	<b>560</b>
<b>VANILLA CHEESECAKE</b>	123/77 g	<b>450</b>
<b>MEDOVNÍK</b> Czech honey cake	125/18 g	<b>300</b>

<b>TORRONE</b> with hazelnuts & pistachios	125 g	<b>300</b>
<b>MARSHMALLOW</b> with black currant	125 g	<b>250</b>
<b>HONEY-NUT BARS</b> with pumpkin, sunflower and sesame seeds	125 g	<b>200</b>

<b>LEMON-NUT TART</b> fluffy biscuit with hazelnuts lemon cream	110/50 g	<b>430</b>
<b>MINT AND CHOCOLATE CAKE</b> Belgian dark chocolate sponge cake with mint mousse	113/50 g	<b>470</b>
<b>CREME BRULEE</b> with raspberry-strawberry sorbet	62/10/60/7 g	<b>290</b>
<b>ICE-CREAM</b> (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	65/11 g	<b>200</b>
<b>SORBET</b> (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit	65 g	<b>200</b>
<b>BREAD BASKET</b> with homemade bread rolls and Grissini	4 pcs/24/40 g	<b>250</b>

### HOMEMADE BREAD

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

<b>TABATIÈRE FRENCH BREAD</b>	275 g	<b>120</b>
<b>COUNTRY-STYLE WHOLE RYE BREAD</b>	380 g	<b>160</b>

All prices are in Russian rubles including 20% VAT.

### SOUPS

<b>TOM YUM SOUP</b> with black wood mushrooms and seafood	350/20/35 g	<b>750</b>
<b>FINNISH SALMON CREAMY SOUP</b> served with cottage cheese bruschetta	360/42 g	<b>780</b>
<b>BORSCH STAROSLAVYANSKIY</b> Russian beetroot soup with beef and sour cream	300/51/35/4 g	<b>650</b>
<b>CHICKEN NOODLE SOUP</b>	300/35/2 g	<b>350</b>
<b>ROASTED TOMATO SOUP</b> with feta cheese and basil	250 g	<b>450</b>

### MAIN DISHES

<b>RIB-EYE STEAK</b> from the rib section, especially tenderness and juiciness	252/7 g	<b>3300</b>
<b>FILET MIGNON</b> from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	<b>1490</b>
<b>VEGAS STRIP STEAK</b> the most tender muscles cut from the chuck, rich and meaty taste, served with pepper sauce and red chili pepper	260/9/30 g	<b>1370</b>
<b>GRILLED LAMB TENDERLOIN</b> accompanied with parsnip cream and champignons	171 g	<b>1200</b>
<b>GRILLED CHICKEN BREAST</b> with asparagus and gorgonzola sauce	1 pc/30/65 g	<b>850</b>
<b>TERIYAKI CHICKEN STEAK</b> with grilled vegetables	110/105 g	<b>640</b>
<b>PORK RIBS BBQ</b> with coleslaw salad, grilled coarn and French fries	240/240/30 g	<b>740</b>
<b>BEEF LULEH KEBAB</b> served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	<b>830</b>
<b>BLACK ANGUS BEEF CHEEKS</b> braised in red wine with vegetables, served with mashed potatoes	140/50/150/23 g	<b>980</b>
<b>VENISON LOIN</b> in creamy sauce, served with juniper berries, mashed potatoes, fried chanterelles and cranberry chutney	300 g	<b>1160</b>

### GARNISH

<b>FRESH SPINACH</b> with cucumber, pumpkin seeds and linseed oil	116 g	<b>400</b>
<b>MASHED POTATOES</b> with Rucola and parmesan cheese	110 g	<b>300</b>
<b>FRENCH FRIES</b>	100/30 g	<b>250</b>

### SANDWICHES & BURGERS

<b>CLUB SANDWICH</b> with chicken fillet, bacon, tomatoes, cucumber, served with french fries	280/100/30 g	<b>700</b>
<b>CLASSIC BURGER RFR GRILL</b> Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with BBQ sauce and french fries	372/115/30 g	<b>980</b>
<b>BRUTAL BEEF BROT</b> with grilled beef on rye bread, Uzbek tomatoes, pickled cucumber, spinach, iceberg lettuce and honey-mustard sauce	275 g	<b>940</b>
<b>BRUSCHETTA WITH TOMATO</b>	45 g	<b>150</b>

<b>MARBLED BEEF CUTLET</b> with potato wedges and pilati sauce	170/125/61/30 g	<b>670</b>
<b>GRILLED FILLET OF HALIBUT</b> with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	<b>960</b>
<b>TUNA STEAK</b> with marinated fennel, linseed crisp bread and citrus salsa	130/40/35 g	<b>1180</b>
<b>GRILLED SALMON STEAK</b> on fresh spinach pillow with asparagus and citrus salsa	136/75/30 g	<b>1100</b>
<b>COD FILLET</b> baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	<b>910</b>
<b>PERCH-HALIBUT MINI-PATTIES</b> with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	<b>680</b>

### IMMUNE-BOOSTING HOMEMADE DRINKS

<b>BRIAR DRINK</b> with lime blossom, ginger and honey	250 ml	<b>200</b>
<b>BERRY DRINK</b> • Karelian cranberry	250 ml	<b>200</b>

**10% OFF**  
**ALL MENUS\***

\*cannot be combined with other offers and discounts

WITH WTC FITNESS &  
WTC FITNESS LITE MEMBER CARD

