



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
• raspberry 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

BROCCOLI AND CAULIFLOWER SALAD with spinach, orange and grapefruit fillet, hazelnuts, red onion with olive oil and raspberry vinegar dressing	200 g	620
GREEN SALAD with avocado, asparagus, fennel, zucchini, edamame beans, green peas, rucola, spinach with pumpkin and sunflower seeds, dressed with walnut sauce	190 g	980
VINAIGRETTE Russian beet and vegetable salad	150 g	350
PUMPKIN SALAD sauerkraut and porcini mushrooms	150/6 g	640
CELERY AND BELL PEPPER SALAD with tomatoes, cucumber, carrot, beet root and cherry tomatoes	190 g	490

APPETIZER

MARINATED EGGPLANT on onion toast with avocado and pear guacamole, porcini mushrooms & rosemary, mixed vegetables with celery, potato, carrot, pickled mini-pepper and red onions	200 g	650
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SOUPS

BAKED PUMPKIN AND PEAR SOUP CREAM	320/30 g	500
VEGETABLE BORSCH with porcini mushrooms	300/2 g	530
CREAMY BROCCOLI AND CAULIFLOWER SOUP with oyster mushrooms	300/1 g	510

MAIN DISHES

BAKED SWEET POTATO with glaze sauce with creamy leek and avocado butter, coconut mousse and green buckwheat popcorn, candied pecans with wine caramel and fresh coriander	150/40/43 g	690
CAULIFLOWER STEAK with curry mousse and almond petals	180 g	550
ZHAREHA pan-fried potatoes with porcini mushrooms, oyster mushrooms and champignons served with pickled cucumbers and cherry tomatoes	230/105 g	840
GREEN BUCKWHEAT PORRIDGE porridge with porcini mushrooms and onion	260 g	650
GRILLED ZUCCHINI with garlic, served with green mix-salad and balsamic-lime dressing	215 g	580
SPELT WHEAT PORRIDGE STEWED in vegetable broth with pumpkin and pumpkin sunflower seeds	220 g	400
BETROOT RISOTTO with onion puree and mangold salad	160/1 g	510
DESSERT		
CHIA PUDDING with coconut milk and mango	150 g	450

DRINKS

SMOOTHIE with sprouted green buckwheat and cannabis	200 ml	500	WHEATGRASS freshly squeezed with green apple and celery	250 ml	800
WILD BERRY SMOOTHIE with coconut milk	400 ml	600	WHEATGRASS freshly squeezed	30 ml	580



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		

BRUSCHETTA

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

SALADS

GRILLED ROAST BEEF SALAD with asparagus, tomatoes, grilled vegetables, flavor of truffle oil and balsamic cream	70/193 g	1460
STIR-FRIED TERIYAKI PRAWN SALAD with avocado, orange and grapefruit fillets, cucumbers and citrus sauce	175 g	790
AVOCADO, TOMATOES & GOAT CHEESE SALAD with pink pepper and white balsamic	230 g	940
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 with red onion served with dressing of Your choice:	300 g	780
• 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



PASTA

CARBONARA with jamon	380 g	880
WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon	360 g	1430

DESSERTS

WARM APPLE STRUDEL with caramel sauce and vanilla ice cream	135/15/60 g	600
ASSORTED RFR MINI DESSERTS	7 pcs	560
VANILLA CHEESECAKE 📌 with raspberry sauce	123/77 g	550
MEDOVNÍK 📌 Czech honey cake	125/18 g	320
CREME BRULEE with raspberry-strawberry sorbet	62/10/60/7 g	370
BLUEBERRY CAKE WITH VANILLA POPPY SEED SAUCE sour cream parfait with blueberry compote on poppy seed biscuit and blueberry mirror glaze	165 g	400
CAFÉ AU LAIT biscuit dessert with hazelnuts, freshly brewed espresso and cream cheese	80 g	360
FROMAGE DE CASSIS dark Belgian chocolate mousse with currant confit in mirror glaze	85 g	320
ICE-CREAM (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut	65/11 g	220
SORBET (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit	65 g	220
BREAD BASKET with homemade bread rolls and Grissini	4 pcs/24/40 g	250

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 📌 with chicken fillet, bacon, cheddar cheese, tomatoes, marinated cucumber and burger sauce, served with french fries	280/100/30 g	900
CLASSIC BURGER RFR GRILL 📌 Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with BBQ sauce and french fries	372/115/30 g	1050

HOT APPETIZER

CRISPY EGGPLANT with stracciatella cheese and tomatoes	240 g	830
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MAIN DISHES

RIB-EYE STEAK 📌 from the rib section, especially tenderness and juiciness	252/7 g	4300
DENVER STEAK from the most tender part of the neck cut	174/7 g	1540
FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	1500
GRILLED CHICKEN BREAST 📌 with asparagus and gorgonzola sauce	1 pc/30/65 g	1440
PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries	240/240/30 g	1070
BEEF LULEH KEBAB served with pita, pickling cucumbers, marinated red onions and pilati sauce	195/104/30 g	940
MARBLED BEEF CUTLET with potato wedges and pilati sauce	170/125/61/30 g	780

PELMENI

PELMENI OF PIKE from lake Paikjärvi served in rye loaf with fish consommé, red currant, dill and sour cream	195/80/30/1 g	800
HOMEMADE RUSSIAN PELMENI with beef and pork in chicken consommé, served with sour cream and parmesan cheese	180/50/25/18 g	780



TOM YUM SOUP

SOUPS

TOM YUM SOUP 📌 with black wood mushrooms and seafood	350/20/35 g	850
FINNISH SALMON CREAMY SOUP served with cottage cheese bruschetta	360/42 g	1010
BORSCH STAROSLAVYANSKIY 📌 Russian beetroot soup with beef and sour cream	300/51/35/4 g	650
CHICKEN NOODLE SOUP 📌	300/35/2 g	350

GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	1380
GRILLED SALMON STEAK 📌 📌 on fresh spinach pillow with asparagus and citrus salsa	136/75/30 g	1840
COD FILLET baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	1260
PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	960

GARNISH 📌

FRESH SPINACH with cucumber, pumpkin seeds and linseed oil	116 g	450
GRILLED VEGETABLES	227 g	550
MASHED POTATOES with Rucola and parmesan cheese	110 g	350
FRENCH FRIES	100/30 g	250
FARM POTATO with drawn butter	100 g	250
STEAMED RICE	150 g	200

IMMUNE-BOOSTING HOMEMADE DRINKS 📌

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