



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** 150/15 g 210  
with sour cream

**COTTAGE CHEESE CASSEROLE** 150/30 g 180  
with sour cream

**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** 150 g 150  
with red grape, kiwi, orange, apple and mint

**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

• LUNCH TIME •

**-20%**

ON ALL FOOD & DRINK MENU

AS WELL AS TAKE AWAY

MON-SUN 12:00-15:00

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

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

**KAMCHATKA CRAB MIX SALAD** 205 g 1260  
with fillet of grapefruit, avocado and pine nuts

**SALAD WITH PRAWNS, MANGO, AVOCADO** 340 g 880  
cucumber and lime-honey dressing

**SPINACH SALAD** 125 g 420  
with marinated fennel, strawberry, orange, kiwi, carrot, pumpkin seeds and maracuya sauce

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

**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

**AVOCADO, TOMATOES AND GOAT CHEESE SALAD** 230 g 790  
with pink pepper and white balsamic

**RFR GRILL STYLE CAESAR SALAD** 205/72 g 650  
with romano, cheese croutons, cherry tomatoes and provolone cheese,  
**served of Your choice:**  
• with grilled chicken 3 pcs/205 g 950  
• with grilled black tiger prawns

**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

**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

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

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

**BRUSCHETTA WITH TOMATO** 45 g 140

All prices are in Russian rubles including 20% VAT.

WE APPRECIATE YOUR FEEDBACK

scan the QR code below and leave us a review on one of the sources

as a thank You, we'll give You a complimentary hot drink (tea or coffee)



Please tell the waiter about Your posted review.



## PASTA

<b>CARBONARA</b>	380 g	<b>690</b>
<b>WHOLE GRAIN WHEAT LINGUINE</b> with prawns, scallops, cherry tomatoes and tarragon	360 g	<b>970</b>
<b>WILD RICE AND CHIA SEEDS NOODLES</b> with chicken and stracciatella cheese	270 g	<b>590</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>
• Chokeberry and black currant	250 ml	<b>200</b>

## DESSERTS

<b>FRESH STRAWBERRY ROMANOFF</b> with whipped cream and vanilla ice cream	100/50/26 g	<b>650</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>400</b>
<b>MEDOVNÍK</b> Czech honey cake	125/18 g	<b>300</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>

## 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>650</b>
<b>ROASTED TOMATO SOUP</b> with feta cheese and basil	250 g	<b>410</b>

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

## MAIN DISHES

<b>RIB-EYE STEAK</b> from the rib section, especially tenderness and juiciness	252/7 g	<b>2800</b>
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<b>FILET MIGNON</b> from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	<b>1200</b>
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<b>GRILLED BEEF TALYATTA</b> with baked tomatoes, rucola and provolone cheese	140/110 g	<b>1350</b>
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<b>GRILLED LAMB TENDERLOIN</b> accompanied with parsnip cream and champignons	171 g	<b>1100</b>
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<b>GRILLED CHICKEN BREAST</b> with asparagus and gorgonzola sauce	1 pc/30/65 g	<b>750</b>
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<b>PORK RIBS BBQ</b> with coleslaw salad, grilled coarn and French fries	240/240/30 g	<b>690</b>
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<b>BEEF LULEH KEBAB</b> served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	<b>830</b>
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<b>BLACK ANGUS BEEF CHEEKS</b> braised in red wine with vegetables, served with mashed potatoes	140/50/150/23 g	<b>670</b>
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<b>GRILLED FILLET OF HALIBUT</b> with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	<b>860</b>
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<b>TUNA STEAK</b> with marinated fennel, linseed crisp bread and citrus salsa	130/40/35 g	<b>850</b>
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<b>SALMON STEAK</b> with blanched broccoli, cauliflower, bell pepper and linseed crisp bread	121/145/2 g	<b>870</b>
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<b>GRILLED MEDITERRANEAN SEA BASS FILLET</b> with fennel, eggplant, grilled asparagus and orange-saffron sauce	1 pc/75/30 g	<b>940</b>
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<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>860</b>
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<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>
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<b>KAMCHATKA CRAB CUTLET</b> with creamy cheese filling, served with mix-salad and kimchi sauce	95/50 g	<b>980</b>
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<b>GRILLED OCTOPUS IN AUSTER SAUCE</b> in oyster sauce with stracciatella cheese and tomatoes	77/162 g	<b>1370</b>
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## GARNISH

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

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

<b>TABATIÈRE FRENCH BREAD</b>	275 g	<b>70</b>
<b>COUNTRY-STYLE WHOLE RYE BREAD</b>	380 g	<b>90</b>

# 10% OFF

## ALL MENUS\*

\*cannot be combined with other offers and discounts

WITH WTC FITNESS &  
WTC FITNESS LITE MEMBER CARD

