



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 with sour cream | 150/15 g | 210 |
| COTTAGE CHEESE CASSEROLE with sour cream | 150/30 g | 180 |
| 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 with red grape, kiwi, orange, apple and mint | 150 g | 150 |
| 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 |

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 | | |

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 |

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 | | |

AVOCADO, TOMATOES

AND GOAT CHEESE SALAD 230 g 790
with pink pepper and white balsamic

RFR GRILL STYLE CAESAR SALAD

with romano, cheese croutons, cherry tomatoes and provolone cheese,

served of Your choice:

| | | |
|-----------------------------------|-------------|-----|
| • with grilled chicken | 205/72 g | 650 |
| • with grilled black tiger prawns | 3 pcs/205 g | 950 |

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 |

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.

• LUNCH TIME •

-20%

ON ALL FOOD
& DRINK MENU

AS WELL AS
TAKE AWAY

MON-SUN
12:00-15:00

All prices are in Russian rubles including 20% VAT.



PASTA

| | | |
|---|-------|------------|
| CARBONARA | 380 g | 690 |
| WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon | 360 g | 970 |
| WILD RICE AND CHIA SEEDS NOODLES with chicken and stracciatella cheese | 270 g | 590 |

IMMUNE-BOOSTING HOMEMADE DRINKS

| | | |
|---|--------|------------|
| BRIAR DRINK with lime blossom, ginger and honey | 250 ml | 200 |
| BERRY DRINK • Karelian cranberry | 250 ml | 200 |
| • Chokeberry and black currant | 250 ml | 200 |

DESSERTS

| | | |
|---|---------------|------------|
| FRESH STRAWBERRY ROMANOFF with whipped cream and vanilla ice cream | 100/50/26 g | 650 |
| 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 | 400 |
| MEDOVNÍK Czech honey cake | 125/18 g | 300 |
| CREME BRULEE with raspberry-strawberry sorbet | 62/10/60/7 g | 290 |
| ICE-CREAM (1 scoop) vanilla, strawberry, chocolate, pistachio, walnut | 65/11 g | 200 |
| SORBET (1 scoop) raspberry-strawberry, lime-lemon, mango-passion fruit | 65 g | 200 |
| 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 | 70 |
| COUNTRY-STYLE WHOLE RYE BREAD | 380 g | 90 |

SOUPS

| | | |
|--|-------------|------------|
| TOM YUM SOUP with black wood mushrooms and seafood | 350/20/35 g | 750 |
| FINNISH SALMON CREAMY SOUP served with cottage cheese bruschetta | 360/42 g | 650 |
| ROASTED TOMATO SOUP with feta cheese and basil | 250 g | 410 |

| | | |
|---|---------------|------------|
| BORSCH STAROSLAVYANSKIY Russian beetroot soup with beef and sour cream | 300/51/35/4 g | 600 |
|---|---------------|------------|

| | | |
|----------------------------|------------|------------|
| CHICKEN NOODLE SOUP | 300/35/2 g | 350 |
|----------------------------|------------|------------|

MAIN DISHES

| | | |
|--|---------|-------------|
| RIB-EYE STEAK from the rib section, especially tenderness and juiciness | 252/7 g | 2800 |
|--|---------|-------------|

| | | |
|---|---------|-------------|
| FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat | 100/7 g | 1200 |
|---|---------|-------------|

| | | |
|---|-----------|-------------|
| GRILLED BEEF TALYATTA with baked tomatoes, rucola and provolone cheese | 140/110 g | 1350 |
|---|-----------|-------------|

| | | |
|---|-------|-------------|
| GRILLED LAMB TENDERLOIN accompanied with parsnip cream and champignons | 171 g | 1100 |
|---|-------|-------------|

| | | |
|---|--------------|------------|
| GRILLED CHICKEN BREAST with asparagus and gorgonzola sauce | 1 pc/30/65 g | 750 |
|---|--------------|------------|

| | | |
|--|--------------|------------|
| PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries | 240/240/30 g | 690 |
|--|--------------|------------|

| | | |
|---|--------------|------------|
| BEEF LULEH KEBAB served with flat bread, pickling cucumbers, marinated red onions and pilati sauce | 195/135/30 g | 830 |
|---|--------------|------------|

| | | |
|---|-----------------|------------|
| BLACK ANGUS BEEF CHEEKS braised in red wine with vegetables, served with mashed potatoes | 140/50/150/23 g | 670 |
|---|-----------------|------------|

| | | |
|---|--------------|------------|
| GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar | 123/20/117 g | 860 |
|---|--------------|------------|

| | | |
|--|-------------|------------|
| TUNA STEAK with marinated fennel, linseed crisp bread and citrus salsa | 130/40/35 g | 850 |
|--|-------------|------------|

| | | |
|--|-------------|------------|
| SALMON STEAK with blanched broccoli, cauliflower, bell pepper and linseed crisp bread | 121/145/2 g | 870 |
|--|-------------|------------|

| | | |
|--|--------------|------------|
| GRILLED MEDITERRANEAN SEA BASS FILLET with fennel, eggplant, grilled asparagus and orange-saffron sauce | 1 pc/75/30 g | 940 |
|--|--------------|------------|

| | | |
|---|------------|------------|
| COD FILLET baked with avocado, tiger shrimps and mozzarella cheese, served with spinach marinated in linseed oil and lemon juice | 258/30/1 g | 860 |
|---|------------|------------|

| | | |
|--|-----------|------------|
| PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce | 140/105 g | 680 |
|--|-----------|------------|

| | | |
|---|---------|------------|
| KAMCHATKA CRAB CUTLET with creamy cheese filling, served with mix-salad and kimchi sauce | 95/50 g | 980 |
|---|---------|------------|

| | | |
|--|----------|-------------|
| GRILLED OCTOPUS IN AUSTER SAUCE in oyster sauce with stracciatella cheese and tomatoes | 77/162 g | 1370 |
|--|----------|-------------|

GARNISH

| | | |
|---|-------|------------|
| FRESH SPINACH with cucumber, pumpkin seeds and linseed oil | 116 g | 400 |
|---|-------|------------|

| | | |
|---|-------|------------|
| MASHED POTATOES with Rucola and parmesan cheese | 110 g | 250 |
|---|-------|------------|

| | | |
|---------------------|----------|------------|
| FRENCH FRIES | 100/30 g | 250 |
|---------------------|----------|------------|

| | | |
|---|-------|------------|
| FARM POTATO with drawn butter | 100 g | 250 |
|---|-------|------------|

| | | |
|---------------------------|-------|------------|
| GRILLED VEGETABLES | 227 g | 450 |
|---------------------------|-------|------------|

| | | |
|----------------------------|-------|------------|
| STEAMED JASMIN RICE | 150 g | 200 |
|----------------------------|-------|------------|

10% OFF
ALL MENUS*

*cannot be combined with other offers and discounts

WITH WTC FITNESS &
WTC FITNESS LITE MEMBER CARD

