



BREAKFAST | 07.00-11.00

CROISSANT
• with trout and cottage cream 95 g **180**
• with cheese and ham 95 g **100**

OMELETTE OR FRIED EGGS WITH 3 EGGS 3 pcs **130**

OMELETTE / FRIED EGGS FILLINGS:
• bacon 30 g **50**
• ham 30 g **50**
• mushrooms 30 g **50**
• tomatoes 30 g **50**
• bell pepper 30 g **50**
• cheese 30 g **50**

BAKED TOMATOES
and mozzarella cheese 102 g **120**

SAUSAGES 119 g **150**

BEANS IN TOMATO SAUCE 100 g **80**

OATMEAL PORRIDGE 310 g **140**

FRIED QUARK PANCAKES
with sour cream 150/15 g **180**

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

PANCAKES **130**

TOPPINGS:
• butter 50 g **30**
• strawberry jam 50 g **50**
• raspberry jam 50 g **50**
• apricot jam 50 g **50**
• nutella 50 g **50**
• condensed milk 50 g **50**
• honey 50 g **50**

TOAST BREAD **50**

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

TARTS

SPECIAL OFFER FROM THE WTC PASTRY-CHEF

GOOSEBERRY TART 127/50 g **240**
tart with vanilla sauce

APPLE AND CRANBERRY TART 97/50 g **170**
with vanilla sauce

PLUM TART 110/50 g **180**
with vanilla sauce

APRICOT AND BOUCHÉE PIE 122/50 g **220**
with vanilla sauce

OYSTER BAR



OYSTERS:

Osaka (Japan) 1 pc **320**
Moroccan 1 pc **250**
Imperial (Russia, Far East) 1 pc **190**
Crimean (Russia) 1 pc **190**

RECOMMENDED FRENCH WINE

PAIRINGS WITH OYSTERS
Muscadet Sevre et Maine Les Roches Noires 150 ml **300**
Cremant de Bourgogne Extra Brut Terroirs Mineraux 150 ml **450**

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**

BURRATA CHEESE WITH GRILLED VEGETABLES 314 g **980**
tomatoes, zucchini, champignons and pesto sauce

SALADS

SALAD WITH BAKED BELL PEPPER 220 g **440**
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

CHICKEN BREAST FILLET SALAD 268 g **360**
with cherry, tomatoes, mandarins, carrots, radish, parmesan cheese and cilantro-lime dressing

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

GREEN MIX-SALAD WITH BRYNDZA CHEESE 240 g **570**
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 **670**
with red onion

served with dressing of Your choice
• olive oil 30 g
• sunflower oil 30 g
• sour cream 40 g

AVOCADO, TOMATOES AND GOAT CHEESE SALAD 230 g **710**
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**

SALAD WITH DUCK BREAST AND PEAR FILLET 170 g **520**
with orange and nuts dressing

SANDWICHES & BURGERS

BRISKET BROT 125 g **340**
with beef, uzbek tomatoes, pickles and French baguette bread

BRUSCHETTA WITH TOMATO **new** 45 g **140**

BRUSCHETTA WITH LIGHTLY SALTED SALMON **new** 161 g **500**
stracciatella cheese, artichokes and capers

CLASSIC BURGER 372/115/30 g **980**
Black Angus beef patty, bacon, tomatoes, cheddar cheese, pickles and red onion, served with and BBQ sauce and french fries

CLUB SANDWICH 280/100/30 g **690**
with chicken fillet, bacon, tomatoes, cucumber, served with french fries

TAKE AWAY

ANY DISH
FROM THE MENU



BAR24
7:00-23:00



IMMUNE-BOOSTING HOMEMADE DRINKS

BRIAR DRINK with lime blossom, ginger and honey	300 ml	150
BERRY DRINK Karelian cranberry	300 ml	150
Chokeberry and black currant	200 ml	150

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
HOT CHOCOLATE SOUFFLÉ with vanilla ice cream	120/50/13 g	550
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 blackcurrant 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, black currant	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

All prices are in Russian rubles including 20% VAT.

SOUPS

TOM YUM SOUP with black wood mushrooms and seafood	350/20/35 g	750	BORSCH STAROSLAVYANSKIY Russian beetroot soup with beef and sour cream	300/51/35/4 g	550
ROASTED TOMATO SOUP with feta cheese and basil	250 g	410	CHICKEN NOODLE SOUP	300/35/2 g	350
			FINNISH SALMON CREAMY SOUP served with cottage cheese bruschetta	360/42 g	530

MAIN DISHES

RIB-EYE STEAK from the rib section, especially tenderness and juiciness	252/7 g	2800	GRILLED FILLET OF HALIBUT with mashed potatoes, olives and cream sauce with red caviar	123/20/117 g	860
STRIP STEAK a cut of beef steak from the short loin, it has a pronounced beef flavor	240 g	1500	STEAMED FILLET OF PIKE PERCH with asparagus, linseed crisp bread and orange sauce	123/120/7 g	940
FILET MIGNON from the smaller end of the tenderloin, the most tender and lean meat	100/7 g	1200	TUNA STEAK with marinated fennel, linseed crisp bread and citrus salsa	130/40/35 g	850
GRILLED BEEF TALYATTA with baked tomatoes, rucola and provolone cheese	140/110 g	1350	GRILLED SQUIDS served with green mix-salad, kelp and citrus salsa	134/40/140 g	640
GRILLED LAMB TENDERLOIN accompanied with parsnip cream and champignons	171 g	970	SALMON STEAK with blanched broccoli, cauliflower, bell pepper and linseed crisp bread	121/145/2 g	840
RABBIT SKEWERS with vegetable julienne and BBQ sauce	130/103/30 g	780	GRILLED MEDITERRANEAN SEA BASS FILLET with fennel, eggplant, grilled asparagus and orange-saffron sauce	1 pc/75/30 g	940
GRILLED CHICKEN BREAST with asparagus and gorgonzola sauce	1 pc/30/65 g	750	GRILLED MUKSUN FILLET with zucchini, spicy cranberries and pesto sauce	123/78/21 g	910
GRILLED FARM CHICKEN with straw potatoes and tomato salad	1 pc/120 g	850	COD FILLET, BAKED WITH AVOCADO, TIGER SHRIMPS AND MOZZARELLA CHEESE, served with spinach marinated in linseed oil and lemon juice	258/30/1 g	820
CHICKEN KIEV with straw potatoes and cowberry chutney	210/52 g	650	PERCH-HALIBUT MINI-PATTIES with green mix salad and balsamic-lime dressing, served with citrus salsa sauce	140/105 g	680
PORK RIBS BBQ with coleslaw salad, grilled coarn and French fries	240/240/30 g	690	GRILLED SCALLOPS served with mango chutney and sun-dried tomatoes	85/75 g	1350
BEEF LULEH KEBAB served with flat bread, pickling cucumbers, marinated red onions and pilati sauce	195/135/30 g	830	GRILLED OCTOPUS IN AUSTER SAUCE with stracciatella cheese and tomatoes	77/162 g	960

GARNISH

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

PASTA

CARBONARA	380 g	640	WHOLE GRAIN WHEAT LINGUINE with prawns, scallops, cherry tomatoes and tarragon	360 g	970
SPINACH FETTUCCINE WITH ASPARAGUS bell pepper, zucchini, grana padano cheese and coconut sauce	305/7 g	520	KARELIAN PELMENI OF PIKE served in rye loaf with fish consommé, red currant, dill and sour cream	1 pc/195/80/3018/1 g	670