

**HOURS**  
 Monday through Thursday:  
 9:00 do 22:00  
 Friday:  
 9:00 do 23:00  
 Saturday:  
 12:00 do 23:00  
 Sunday:  
 12:00 do 20:00



\* WINES PARING RECOMENDATIONS  
 MADE BY OUR SOMMELIER,  
 MARCIN KORPACZ

03/11/2018

**APPETIZERS**

BEEF CARPACCIO <i>arugula, cocktail tomatoes, parmesan, capers, balsamic vinegar, extra virgin olive oil</i>	32.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon in soy and teriyaki sauce, veggies</i>	27.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	16.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	19.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	13.00
BREASOLA (DRY-CURED BEEF) <i>from our own Sztuka Mięsa Butcher (PERFECT AS AN APPETIZER ALONG WITH WINE OR BEER)</i>	16.00

\*TRY WITH ZIMBRO 2008

**BEEF**

\*TRY WITH LEITZ OUT RIESLING

**We proudly serve beef which is raised locally, here in Podlasie! We are the only restaurant in our region, which dry ages steaks in a special aging case in our own butcher shop – Sztuka Mięsa Rzeźnik, located on the same street, 30m from the restaurant. The steaks are aged for min 22 days, providing maximum flavor and tenderness!**

FILET MIGNON	48.00
NEW YORK STRIP STEAK	46.00
RIB EYE	46.00

**Price includes:**

*Garlic Butter OR Green Pepper Sauce*

**OTHER SIDE DISHES ARE SOLD SEPARATELY !!!**

**STEAKS COOKING TEMPERATURES:**

**Blue** - Deep red color and barely warm. 100°F / 36°C.

**Rare** - Center is bright red surrounded by pink. Meat is warm throughout. 117°F / 47 °C

**Medium rare** - Center is very pink and meat is slightly brown towards the exterior. 122°F / 50°C.

**Medium** - Center is light pink, outer portion is brown. 131°F / 55°C.

**Medium well done** - Steak is mostly brown with a gray center. Very little (if any) pink. 140°F / 60°C.

**Well done** - Meat is brown/gray throughout with no hint of pink. 165°F / 74°C.



**NOT RECOMENDED BY THE CHEF !!!! IT IS A CRIME AGAINST MEAT !!!!**

\*TRY WITH WISHBONE SHIRAZ GRENACHE

KOREAN BBQ BEEF (KALBI)  	46.00
<i>filet mignon, jasmine rice, hot BBQ Korean sauce (Kalbi), sauted veggies</i>	

**BURGERS**

\*TRY WITH PANDOLFA SANGIOVESE SUPERIORE FEDERICO

KIMCHI HAMBURGER <i>with Korean style cabbage</i>  	24.00
HAMBURGER	21.00
CHEESEBURGER	23.00
„THE BRAVE ONE” <i>DOUBLE cheeseburger !!!</i>	34.00
GORGONZOLA CHEESE and BACON BURGER	28.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	25.00
BBQ BACON CHEESEBURGER	25.00

**OUR BURGERS ARE 100% BEEF HOUSEMADE FORM SELECTED MEAT . SERVED WITH STEAK FRIES .**

*OTHER INGRIDIENS: secret sauce, lettuce, tomato, pickles.*

*The cheese we use is Polish Cheddar ( except Hamburger and Gorgonzola Cheese burger).*

**SOUPS**

MAQUE CHOUX <i>mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and salmon</i>	18.00
FRENCH ONION SOUP <i>beef stock, onion, topped with a broiled mozzarella</i>	13.00


**SALADS**

OUR VINAIGRETTE AND CEZAR SAUCE ARE HOUSE MADE

GRILLED CHICKEN FILLET SALAD <i>mixed greens, red bell pepper, cucumber, tomato, chickpea, red onion, vinaigrette sauce, homemade bread</i>	22.00
CEZAR SALAD <i>romaine lettuce, cezar sauce, homemade croutons, parmezan cheese</i>	17.00
CEZAR SALAD WITH BLACKENED CHICKEN 	25.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmezan cheese, chicken fillet</i>	
„RIB EYE STEAK” GRILLED SALAD	33.00
<i>rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	

**POULTRY**

\*TRY WITH VENTISQUERO CHARDONNAY

BLACKENED CHICKEN 	29.00
<i>New Orlean’s style chicken fillet, roasted bell pepper “Chocko” sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	
CHICKEN MARSALA	32.00
<i>sauté chicken fillet in a Marsala wine based sauce with mushrooms, roasted potatoes with rosemary and orange peel, seasonal vegetable</i>	

**PORK**

\*TRY WITH NIGL GRUNER VELTLINER

PORK CHEEKS <i>Porto sauce, parsley root puree, baked chicory, pickled grapes</i>	36.00
BBQ SPARE RIBS <i>steak fries, onion rings and coleslaw</i>	38.00
GRILLED PORK CHOP FROM POLISH BREED PIG	34.00
<i>with vegetables cooked in butter (carrots, new potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	

**FISH**

\*TRY WITH SATELLITE SAUVIGNON BLANC

GRILLED SALMON <i>with pumpkin and sweet potato puree, salsa made from kale, pomegranate, grilled corn and leek</i>	45.00
---	-------

**DESSERTS**

\*TRY WITH PONTE PROSECCO

HOMEMADE ICE CREAM <i>please ask your server for available flavours</i>	4.00 / 1 gał.
CREME BRULEE <i>with Baileys Irish Cream</i>	14.00
CHEESECAKE <i>on Oreo cookies crust</i>	15.00

**SIDE DISHES**

French Fries _____	6.00	Roasted potatoes (with rosemary and orange peel) _____	7.00
Steak Fries _____	7.00	Garlic potato puree _____	7.00
Sweet potato fries _____	12.00	Jasmine rice _____	7.00
Coleslaw _____	6.00	Parsley root puree _____	8.00
Fresh veggies with vinegrette _____	7.00	Extra sauce _____	3.50
Kimchi _____	7.00	(green pepper sause; BBQ; roasted red bell pepper Chocko; Cezar; vinaigrette)	
Sauted veggies _____	8.00	Blue cheese sauce _____	4.00
Baguette _____	4.00		
Sourdough bread _____	6.00		
Onion rings 4pcs. _____	5.50		
Grilled tomato _____	5.50		

Wifi password: 12345678