

**HOURS**

Monday through Thursday:  
10:00 do 22:00  
Friday:  
10:00 do 22:00  
Saturday:  
12:00 do 22:00  
Sunday:  
12:00 do 20:00



03/09/2020

**APPETIZERS**

BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, extra virgin olive oil</i>	34.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon in soy and teriyaki sauce, veggies</i>	36.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	19.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	25.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	16.00
STIR FRIED SQUID <i>in butter with garlic, tarragon mayonnaise and cherry tomatoes</i>	25.00

**BEEF**


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 35 days (Rib Eye for at least 45 days), providing maximum flavor and tenderness!

FILET MIGNON (200g)	54.00
NEW YORK STRIP STEAK (220g)	52.00
RIB EYE (300g)	67.00



**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** - Center is light pink, outer portion is brown. 131°F / 55°C.**Well done** - Meat is brown/gray throughout with no hint of pink. 165°F / 74°C.**NOT RECOMMENDED BY THE CHEF !!!! IT IS A CRIME AGAINST MEAT !!!!**

KOREAN BBQ BEEF (KALBI) <i>aged beef, jasmine rice, hot BBQ Korean sauce (Kalbi), sauted veggies</i>	 52.00
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**BURGERS**

KIMCHI HAMBURGER <i>with Korean style cabbage</i>	 29.00
HAMBURGER	27.00
CHEESEBURGER	28.00
„THE BRAVE ONE” <i>DOUBLE cheeseburger !!!</i>	40.00
GORGONZOLA CHEESE and BACON BURGER	33.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	30.00
BBQ BACON CHEESEBURGER	29.00
AVOCADO SMASH HAMBURGER <i>with jalapeño</i>	 31.00

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

OTHER INGREDIENTS: secret sauce, lettuce, tomato, pickles.  
The cheese we use is **Polish Cheddar** ( except Gorgonzola Cheese burger).


**SOUPS**

MAQUE CHOUX <i>mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and salmon</i>	23.00
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**SALADS**

GRILLED CHICKEN FILLET SALAD * <i>mixed greens, red bell pepper, cucumber, tomato, chickpea, red onion, vinaigrette sauce, homemade bread</i>	28.00
CEZAR SALAD <i>romaine lettuce, cezar sauce, homemade croutons, parmezan cheese</i>	25.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	32.00
CEZAR SALAD WITH BLACKENED SALMON (MOWI) 	44.00
„RIB EYE STEAK” GRILLED SALAD <i>rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	41.00

**POULTRY**

BLACKENED CHICKEN * 	34.00
<i>New Orleans style chicken fillet, roasted bell pepper “Chocko” sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	

**\*CHICKEN IN OUR DISHES IS RAISED WITHOUT ANTIBIOTICS AND GMO.**

**PORK**

PORK CHEEKS <i>Porto sauce, parsley root puree, baked chicory, pickled grapes</i>	42.00
BBQ SPARE RIBS <i>steak fries, coleslaw, onion strings</i>	41.00
GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	40.00

**FISH**

BLACKENED SALMON (MOWI) <i>with pumpkin and sweet potato puree, salsa</i>	49.00
<i>made from kale, pomegranate, grilled corn and leek</i>	

**DESSERTS**

HOMEMADE ICE CREAM <i>please ask your server for available flavours</i>	5.50 / l gal.
CHEESECAKE <i>on biscuit crust</i>	17.00
CREME BRULEE <i>with Baileys Irish Cream</i>	16.00

**SIDE DISHES**

French Fries _____	7.00	Roasted potatoes (with rosemary and orange peel) _____	8.00
Steak Fries _____	8.00	Garlic potato puree _____	10.00
Coleslaw _____	8.00	Jasmine rice _____	9.00
Fresh veggies with vinaigrette _____	9.00	Parsley root puree _____	10.00
Kimchi _____	9.00	Extra sauce _____	5.50
Sauted veggies _____	10.00	(green pepper sause; BBQ; roasted red bell pepper Chocko; Cezar; vinaigrette)	
Baguette _____	5.00	Blue cheese sauce _____	6.00
Sourdough bread _____	7.00		
Grilled tomato _____	6.50		