

**HOURS**

Monday through Friday:

10:00 do 22:00

Saturday:

12:00 do 22:00

Sunday:

12:00 do 20:00



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!

06/12/2021

**APPETIZERS**

BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>	36.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon marinated in soy and teriyaki sauce, veggies</i>	41.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	22.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	32.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	18.00
STIR FRIED SQUID <i>in butter with garlic, tarragon mayonnaise and cherry tomatoes</i>	26.00
BEEF TARTARE <i>chopped dry aged New York strip steak, homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion</i>	42.00
BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts</i>	18.00
LAMB AND HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	34.00
PERCH <i>apple, fennel, mayonnaise</i>	26.00


**BEEF**

FILET MIGNON (200g)	71.00
NEW YORK STRIP STEAK (220g)	67.00
RIB EYE (300g)	78.00


**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 RECOMENDED BY THE CHEF !!!! IT IS A CRIME AGAINST MEAT !!!!**

KOREAN BBQ BEEF (KALBI) 	54.00
<i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>	

**BURGERS**

KIMCHI HAMBURGER <i>with Korean style cabbage</i> 	30.00
HAMBURGER	28.00
CHEESEBURGER	29.00
„THE BRAVE ONE” <b>DOUBLE</b> cheeseburger !!!	42.00
GORGONZOLA CHEESE and BACON BURGER	34.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	32.00
BBQ BACON CHEESEBURGER	32.00

**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 Gorgonzola Cheese burger).


**SOUPS**

CHICKEN AND DUCK BROTH <i>with russian dumplings stuffed with lamb and pork (pielmieni), kale, carrot, soya sauce</i>	18.00
MAQUE CHOUX <i>mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and salmon</i>	27.00

**SALADS**

GRILLED CHICKEN FILLET SALAD * 	32.00
<i>mixed greens, cucumber, tomato, chickpea, red onion, vinaigrette sauce, homemade bread</i>	
CEZAR SALAD <i>romaine lettuce, ezar sauce, homemade croutons, parmesan cheese</i>	26.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	34.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
CEZAR SALAD WITH BLACKENED SALMON (MOWI) 	46.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
„RIB EYE STEAK” GRILLED SALAD	46.00
<i>rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	

**POULTRY**


BLACKENED CHICKEN * 	37.00
<i>New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	
DUCK LEG CONFIT <i>with black lentils, broccolini, spring onion, chili, cashew nuts, fish sauce vinaigrette</i>	47.00

\* "CORN" CHICKEN

**PORK**

BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>	44.00
GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	44.00
PORK TENDERLOIN <i>demi glace, garlic potato puree, roasted cabagge</i>	44.00

**FISH**

BLACKENED SALMON (MOWI) <i>with pumpkin and sweet potato puree, salsa made from kale, pomegranate, grilled corn and leek</i>	54.00
KOREAN BBQ SALMON (KALBI) 	54.00
<i>jasmine rice, sauted veggies, Korean Kalbi sauce</i>	

**DESSERTS**

HOMEMADE ICE CREAM	6.00 /
<i>please ask your server for available flavours</i>	one scoop
CHEESECAKE <i>on biscuit crust</i>	18.00
CREME BRULEE <i>with Baileys Irish Cream</i>	17.00
MERINGUE <i>with passion fruit and mint sauce</i>	16.00

**SIDE DISHES**

French Fries _____	9.00	Roasted potatoes (with rosemary and orange peel) _____	10.00
Steak Fries _____	10.00	Garlic potato puree _____	11.00
Coleslaw _____	10.00	Jasmine rice _____	10.00
Fresh veggies with vinaigrette _	10.00	Extra sauce: _____	7.00
Kimchi _____	10.00	Green pepper sause / BBQ / Cezar /	
Sauted veggies _____	11.00	roasted red bell pepper Chocko /	
Baguette _____	6.00	vinaigrette	
Sourdough bread _____	8.00	Blue cheese sauce _____	8.00
Grilled tomato _____	8.00		