

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!

09/05/2022

APPETIZERS

BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>	38.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon marinated in soy and teriyaki sauce, veggies</i>	42.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	27.00
LAMB AND HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	32.00
HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	14.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	34.00
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>	27.00
BEEF TARTARE <i>chopped dry aged New York strip steak, homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion</i>	52.00
BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts</i>	18.00


BEEF

FILET MIGNON (200g)	89.00
NEW YORK STRIP STEAK (220g)	73.00
RIB EYE (300g)	82.00


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) 	55.50
<i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>	

BURGERS

KIMCHI HAMBURGER <i>with Korean style cabbage</i> 	31.00
HAMBURGER	29.00
CHEESEBURGER	30.00
„THE BRAVE ONE” <i>DOUBLE cheeseburger !!!</i>	43.00
GORGONZOLA CHEESE and BACON BURGER	37.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	36.00
BBQ BACON CHEESEBURGER	34.00

**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>	19.00
LITHUANIAN BORSCHT <i>with egg, radish, cucumber and roasted potatoes</i>	18.00

SALADS

GRILLED CHICKEN FILLET SALAD * <i>mixed greens, cucumber, tomato, chickpea, red onion, vinaigrette sauce, homemade bread</i>	34.00
CEZAR SALAD <i>romaine lettuce, ezar sauce, homemade croutons, parmesan cheese</i>	32.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	39.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
„RIB EYE STEAK” GRILLED SALAD	47.00
<i>rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	

POULTRY

BLACKENED CHICKEN * 	38.00
<i>New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	

* „CORN” CHICKEN

PORK

BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>	47.00
GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	45.00
PORK TENDERLOIN <i>onion demi glace, garlic potato puree, roasted cabagge</i>	45.00

FISH

HALIBUT <i>with seasonal vegetables, capers, pine nuts, quinoa</i>	52.00
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DESSERTS

HOMEMADE ICE CREAM	7.00 /
<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
CAFÉ AFFOGATO <i>with Baileys Irish Cream (espresso, homemade ice cream, liqueur)</i>	19.00

SIDE DISHES

French Fries _____	11.00	Roasted potatoes (with rosemary and orange peel) _____	12.00
Steak Fries _____	12.00	Garlic potato puree _____	12.00
Coleslaw _____	12.00	Jasmine rice _____	12.00
Fresh veggies with vinaigrette _	12.00	Extra sauce: _____	7.00
Kimchi _____	12.00	Green pepper sause / BBQ / Cezar /	
Sauted veggies _____	13.00	roasted red bell pepper Chocko /	
Grilled tomato _____	10.00	vinaigrette	
Baguette _____	6.00	Blue cheese sauce _____	8.00
Sourdough bread _____	8.00		