

**HOURS**Monday through Friday:  
10:00 to 22:00Saturday:  
12:00 to 22:00Sunday:  
12:00 to 20:00**APPETIZERS**

|                                                                                                                                                                      |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| VEAL BLACK PUDDING <i>romesco sauce, pecorino cheese, panko batter</i>                                                                                               | 28.00 |
| BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise</i>                                                                       | 24.00 |
| BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>                                                                            | 42.00 |
| BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i><br><i>filet mignon marinated in soy and teriyaki sauce, veggies</i>                                          | 45.00 |
| SWEET POTATOES CHIPS <i>with blue cheese dressing</i>                                                                                                                | 28.00 |
| LAMB AND HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba i Wina</i>                                                | 45.00 |
| HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba i Wina</i>                                                         | 25.00 |
| HOT SPINACH AND ARTICHOKE DIP<br><i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>                                                                               | 42.00 |
| BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>                                                                                                        | 25.00 |
| BEEF TARTARE <i>chopped dry aged New York strip steak (140g), homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion</i> | 57.00 |


**BEEF**

|                             |        |
|-----------------------------|--------|
| FILET MIGNON (200g)         | 110.00 |
| NEW YORK STRIP STEAK (220g) | 97.00  |
| RIB EYE (300g)              | 121.00 |


**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)  | 59.00 |
| <i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>                                          |       |

**BURGERS****SERVED WITH STEAK FRIES**

|                                                                                                                                       |       |
|---------------------------------------------------------------------------------------------------------------------------------------|-------|
| HAMBURGER                                                                                                                             | 39.00 |
| CHEESEBURGER                                                                                                                          | 40.00 |
| GORGONZOLA CHEESE and BACON BURGER                                                                                                    | 47.00 |
| PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>          | 47.00 |
| BBQ BACON CHEESEBURGER                                                                                                                | 47.00 |
| KIMCHI HAMBURGER <i>with Korean style cabbage</i>  | 42.00 |
| „THE BRAVE ONE” <i>DOUBLE cheeseburger !!!</i>                                                                                        | 53.00 |

**OUR BURGERS ARE 200g 100% BEEF HOUSEMADE FORM SELECTED MEAT**

OTHER INGREDIENTS: secret sauce, lettuce, tomato, pickles.

The cheese we use is **Polish Cheddar** ( except Gorgonzola Cheese burger).**BURGER BUNS ARE BAKED IN OUR BAKERY: „SZTUKA CHLEBA I WINA”**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**.

Our bread and buns are baked in our bakery „SZTUKA CHLEBA I WINA”



**Both places are located next to the Restaurant.**

14/01/2024


**SOUPS**

|                                                                                                                           |       |
|---------------------------------------------------------------------------------------------------------------------------|-------|
| CHICKEN AND DUCK BROTH <i>with russian dumplings stuffed with lamb and pork (pielmieni), pak choi, carrot, soya sauce</i> | 26.00 |
| MAQUE CHOUX <i>mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and salmon</i>                     | 39.00 |

**SALADS**

|                                                                                                                              |       |
|------------------------------------------------------------------------------------------------------------------------------|-------|
| CEZAR SALAD <i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>                                          | 41.00 |
| CEZAR SALAD WITH BLACKENED CHICKEN *      | 53.00 |
| <i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>                                                      |       |
| CEZAR SALAD WITH BLACKENED SALMON (MOWI)  | 58.00 |
| <i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>                                                      |       |
| „RIB EYE STEAK” GRILLED SALAD                                                                                                | 65.00 |
| <i>rib eye steak (150g), seasonal sauted veggies, soy and fish sauce, sesame seeds</i>                                       |       |

**POULTRY**

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| BLACKENED CHICKEN *                        | 46.00 |
| <i>New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce</i> |       |

**LAMB**SERVED FROM TUESDAY TO SUNDAY - *please ask your server***PORK**

|                                                                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>                                                                                               | 55.00 |
| GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i> | 54.00 |
| PORK TENDERLOIN <i>onion demi glace, garlic potato puree, roasted cabbage</i>                                                                                          | 58.00 |

**FISH**

|                                              |       |
|----------------------------------------------|-------|
| PIKE PERCH <i>tomato risotto, broccolini</i> | 65.00 |
|----------------------------------------------|-------|

**DESSERTS**

|                                                         |           |
|---------------------------------------------------------|-----------|
| HOMEMADE ICE CREAM                                      | 9.00 /    |
| <i>please ask your server for available flavours</i>    | one scoop |
| CHEESECAKE <i>on biscuit crust</i>                      | 25.00     |
| CREME BRULEE <i>with Baileys Irish Cream</i>            | 21.00     |
| CAFÉ AFFOGATO <i>homemade ice cream, espresso cocoa</i> | 19.00     |

**SIDE DISHES**

|                                  |       |                                                        |       |
|----------------------------------|-------|--------------------------------------------------------|-------|
| French Fries _____               | 12.00 | Roasted potatoes (with rosemary and orange peel) _____ | 13.00 |
| Steak Fries _____                | 13.00 | Garlic potato puree _____                              | 13.00 |
| Coleslaw _____                   | 13.00 | Jasmine rice _____                                     | 13.00 |
| Fresh veggies with vinaigrette _ | 13.00 | Extra sauce: _____                                     | 8.00  |
| Kimchi _____                     | 13.00 | Green pepper sause / BBQ / Cezar /                     |       |
| Sauted veggies _____             | 15.00 | roasted red bell pepper Chocko /                       |       |
| Grilled tomato _____             | 11.00 | vinaigrette                                            |       |
| Baguette _____                   | 7.00  | Blue cheese sauce _____                                | 9.00  |
| Sourdough bread _____            | 3.50  |                                                        |       |