

**HOURS**Monday through Saturday:
12:00 to 22:00Sunday:
12:00 to 20:00We 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.DOWÓZ PŁATNY
PRZY PŁATNOŚCI:GOTÓWKA = 16 zł
KARTA = 20 poniżej 200zł /
24 powyżej 200 zł(KAŻDY KOLEJNY KILOMETR
ZA GRANICĄ MIASTA + 4zł/km)MINIMALNE
ZAMÓWIENIE – 70ZŁ

29/03/2026

APPETIZERS


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| VEAL OFFAL BLACK PUDDING romesco sauce, pecorino cheese, panko batter (250g) | 34.00 |
| SWEET POTATOES CHIPS with blue cheese dressing (230g) | 35.00 |
| BROCCOLINI shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise (200g) | 35.00 |
| LAMB AND HUMMUS exvoo, garlic, pomegranate, sourdough bread* (325g) | 52.00 |
| HUMMUS exvoo, garlic, pomegranate, sourdough bread* (245g) | 29.00 |
| BAKED BEEF BONE MARROW bread*, lemon, chimichurri sauce (1 psc.) | 28.00 |
| BEEF TARTARE chopped dry aged for 45 days New York strip steak 140g homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion, bread* (245g) | 69.00 |
| TARTARE WITH FRIED EGG (+50g) | +5.00 |
| BEEF CARPACCIO arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo (200g) | 59.00 |
| BEEF SHASHLIK (2 pcs. = 210g) filet mignon marinated in soy and teriyaki sauce, veggies | 52.00 |
| HOT SPINACH AND ARTICHOKE DIP with toasted bread* (PORTION SIZE FOR 2 PEOPLE) (270g) | 51.00 |



BEEF

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| FILET MIGNON (200g) | 144.00 |
| NEW YORK STRIP STEAK (220g) | 128.00 |
| RIB EYE (300g) | 154.00 |

Price includes:

garlic butter / green pepper sauce (50g)

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) (530g)  85.00
aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies**BURGERS****SERVED WITH STEAK FRIES (+160g)**

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| HAMBURGER (370g) | 56.00 |
| CHEESEBURGER (385g) | 58.00 |
| GORGONZOLA CHEESE and BACON BURGER (425g) | 63.00 |
| PREMIUM HAMBURGER caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese (570g) | 65.00 |
| BBQ BACON CHEESEBURGER (425g) | 63.00 |
| KIMCHI HAMBURGER with Korean style cabbage (430g) | 57.00 |
| „THE BRAVE ONE” DOUBLE cheeseburger (2 x 200g of meat) !!! (660g)  | 73.00 |
| „HOT HIGHLANDER BURGER” with smoked cheese, bacon, red onion and cranberry jam, chipotle (515g)  | 66.00 |

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

OTHER INGRIDIENS: secret sauce, lettuce, tomato, pickles (except KIMCHI HAMBURGER).

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

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| CHICKEN AND DUCK BROTH with russian dumplings stuffed with lamb pork (pielmieni), pak choi, carrot, soya sauce (mild or spicy - you can choose) (535g) | 35.00 |
| GREEN CURRY chicken broth, chicken drumstick, green seasonal vegetables, coconut milk, fish sauce, coriander, sesame (430g) | 43.00 |

SALADS

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| „RIB EYE STEAK” GRILLED SALAD (we don't serve on Sundays) Rib Eye steak = 150g, seasonal sauted veggies, soy and fish sauce, sesame seeds (585g) | 94.00 |
| CEZAR SALAD romaine lettuce, cezar sauce, homemade croutons, parmesan cheese (285g) | 45.00 |
| CEZAR SALAD WITH BLACKENED CHICKEN THIGH* romaine lettuce, cezar sauce, homemade croutons, parmesan cheese (465g) | 58.00 |
| GRILLED CHICKEN THIGH SALAD * mixed greens, cucumber, tomato, chickpea, onion, vinaigrette sauce, balsamic vinegar, homemade bread (640g) | 49.00 |

POULTRY

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| POULET Á LA MOUTARDE * Chicken thigh in creamy mustard sauce, bacon, grilled asparagus, new potatoes with dill, shallot, garlic, thyme, estragon (650g) | 50.00 |
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CORN CHICKEN

LAMB

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| LAMB ROULADE Parsley root puree, broccolini, shallot, sweet onion, fish sauce vinaigrette, cashew, nuts, mayonnaise (485g) | 78.00 |
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PORK

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| BBQ SPARE RIBS roasted potatoes, Asian style red cabbage coleslaw (680g) | 62.00 |
| GRILLED PORK CHOP FROM POLISH BREED PIG with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney (530g) | 63.00 |
| PORK TENDERLOIN garlic potato puree, roasted cabagge, onion demi glace (630g) | 68.00 |


FISH

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| CORVINA garlic potato puree, zucchini, broccolini, Beurre Blanc Sauce (510g) | 74.00 |
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IN OUR RESTAURANT WE USE ONLY ANIMAL FATS AND OLIVE OIL (pomace, exvoo)**DESSERTS**

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| HOMEMADE ICE CREAM (85g) please ask your server for available flavours | 10.00 / one scoop |
| CHEESECAKE on biscuit crust (200g) | 27.00 |
| CREME BRULEE with Baileys Irish Cream (190g) | 25.00 |
| CAFÉ AFFOGATO homemade ice cream, esprso cocoa (105g) | 23.00 |

SIDE DISHES

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| French Fries 160g | 13.00 | Roasted potatoes (with rosemary and orange peel) 180g | 14.00 |
| Steak Fries 180g | 14.00 | Garlic potato puree 280g | 14.00 |
| Coleslaw 160g | 14.00 | Jasmine rice 100g | 14.00 |
| Fresh veggies with vinaigrette 220g | 14.00 | Parsley root puree 200g | 15.00 |
| Kimchi 180g  | 14.00 | Extra sauce 50g | 9.00 |
| Sauted veggies 230g | 17.00 | Green pepper sause / BBQ / cezar / | |
| Grilled tomato 200g | 12.00 | roasted red bell pepper Chocko / | |
| Baguette 90g | 8.00 | Vinaigrette | |
| Sourdough bread 55g | 4.00 | Blue cheese sauce 50g | 10.00 |
| Garlic butter 15g | 6.00 | | |