



## Starters

Beef tartare	49
sour cucumber, shallot, mushrooms, quail yolk	
+ we recommend it with horseradish vodka, bottle 50 ml	+36
+ autumn truffle 1 g, truffle aioli	+30
+ saffron milk cap mushrooms, 50 g	+30
Black pudding	34
onion, apple, chives, Dijon Mustard	
Forest mushroom pâté	39
saffron milk caps, shimeji, mead jelly, chervil, focaccia	
Beetroot	42
goat cheese, radicchio, walnut, savory, plum	
Merguez sausages	54
cucumber, ricotta, mint, demi-glace	
Tataki	59
Chateaubriand, gorgonzola, gomadare sauce, autumn truffle, rocket	
Bone Marrow	39
shallot, parsley, capers, bread	
**waiting time approx. 20 min	

## Soups

Pheasant and guinea fowl broth	28
garlic, onion, dried mushrooms	
Barley soup	29
chicken hearts, smoked cream fresh	

## Main courses

Butcher's burger	55
BBQ sauce, truffle aioli, bacon cheddar, pickled cucumber, red onion	
Butcher's double burger	75
BBQ sauce, truffle aioli, bacon cheddar, pickled cucumber, red onion	
Boeuf Stroganow	59
sour cream, mushrooms, sour cucumber	
Fish of the day	Price of the day

## Desserts

Cream puff	36
pistacho cream, raspberry, cornflower	
Caramel tart	29
chantilly cream, salted caramel, lemon balm	
Ice-cream	18

## Steaks

Polish heifer on the bone	40
30-60 days dry-aged steaks	
Danish Jersey on the bone	55
30-60 days dry-aged steaks	
Italian Chianina on the bone	60
30-60 days dry-aged steaks	
Hereford ribeye	39
Hereford tenderloin	55
Delmonico	28
Iberico Pork 100% Bellota	55
Ribeye USDA Prime	60
Striploin Argentina Aberdeen Angus	39
New Zealand saddle of lamb	48
Mullard's duck breast	22
Foie gras	50

## Sides

Bread with truffle butter	14
French fries, truffle aioli	22
Potato cake	19
creme fraiche, chives, bonito flakes	
Saffron milk cap mushrooms	39
shallot, garlic, butter emulsion	
Potato dumplings	29
pumpkin, pecorino, chives	
Brussels sprouts	29
Ramiro sauce, almonds, guanciale	
Beetroot	19
horseradish, croutons	
Romaine lettuce	19
oakleaf lettuce, mustard greens, Yuzu cream, pomegranate, mint	
Green beans	29
baby zucchini, chorizo, chimichurri, Béarnaise	
Autumn truffle 1 g	30

## Sauces

Béarnaise / Chimichurri	10
Demi-glace / Pepper	14

price per 100g

At your request, we are able to prepare any product from the counter.

Supplement 35 PLN

From a group of 5 people a discretionary service charge of 12,5% will be added to your bill.

All prices are in Polish Zloty. Allergen list available on request.

\*In the summer and autumn seasons, the highest quality vegetables and herbs are supplied to us by the Majlert Farm.

Created by Michał Gniadek





## Beverages

Water	700 ml	15
sparkling / still		
San Pellegrino / Acqua Panna	750 ml	27
Coca-Cola / Coca-Cola Zero	250 ml	12
Tonic Kinley / Sprite		
Cappy Juice	250 ml	12
apple / orange		
Home-made lemonade	250 ml	19
lemon, mint / passion fruit with vanilla	1 l	65
seasonal/ currant		
Fresh juice	250 ml	22
orange / grapefruit / mix		

## Hot drinks

Ronnenfeldt teas		18
Earl Grey / English Breakfast / Assam Baru Irish Breakfast / Refreshing Mint / Green Dragon Lung Ching / Friuty Camomile / Sweet Berries / Roibos Cream Orange		
Ginger infusion		18
ginger, honey, lemon juice, cinnamon, orange, clove, rosemary		
Espresso / Americano		14
Cappuccino / Doppio / Latte		18
Author's autumn tea		22
Irish Coffee		39

## Bottled beer

	500 ml	
Zero Stress APA	0,0%	25
Zero Stress No Alcohol	0,0%	25
tropical fruits		
Śmietanka wheat beer	5,6%	25
Korona Olbrachta beer	5,6%	25

## De-alcoholized wines

	150 ml	750 ml
600 Campi / Bianco	0 %	30 150
Leitz Eins Zwei Zero / Cab Sav	0,5 %	30 150
600 Campi / Prosecco Zero	0 %	32 160

## Vodka

	40 ml	
Vodka by Yes Butcher	40%	24
herbal, horseradish, white chocolate		
Chopin Rye	40%	21
Chopin Black Potato	40%	27
Chopin Vintage 2013	42,7%	39
Young Potato 2023 / 2024	40%	35
Chopin Family Reserve Extra Rare	40%	89
Belvedere Organic	40%	27
Krzeska herbal vodka	40%	35
Chopin salted caramel vodka	18%	21
Cherry Etude	35%	27

## Whisky / Single Malt / Bourbon

	40 ml	
Naked Malt	40%	29
Highland Park 10YO	40%	29
Highland Park 15YO	44%	49
Glen Scotia 18YO Single Malt	46%	69
The Macallan 12YO Double Cask	40%	39
The Macallan 12YO Sherry Oak Cask	40%	39
The Macallan 15YO Double Cask	43%	69
The Macallan 18YO Double Cask	43%	119
The Macallan Rare Cask 2024 Release	43%	129
Nikka From The Barrel	51,4%	39
Nikka Taketsuru Pure Malt	43%	49
Bushmill's Single Malt 12YO	40%	29
Bushmill's Single Malt 16YO	40%	49
Bushmill's Single Malt 21YO	40%	69
Buffalo Trace Bourbon	40%	29
Sazerac Rye	45%	29
Elijah Craig Small Batch Bourbon	47%	39
Rittenhouse Rye	50%	39
Eagle Rare 10YO Bourbon	45%	29
Glen Moray Peated Rioja Cask 11YO	58,8%	69

## Gin / Rum / Tequila

	40 ml	
Gin London No1	43%	29
Gunpowder Irish Gin	43%	29
Gunpowder Irish Gin Sadrinian Citrus	43%	29
Hendrick's Gin	41,4%	39
Planteray Gran Anejo Rum	42%	29
Planteray 5YO Rum	42%	29
Brugal 1888	40%	39
Canerock Spiced Jamaica Rum	40%	39
Tequila 1800 Blanco	38%	29
Tequila 1800 Reposado	38%	29
Tequila 1800 Anejo	38%	29

## Cognac / Brandy / Armagnac

	40 ml	
Cognac Gautier XO	40%	59
Calvados Boulard XO Auguste	40%	59
Calvados Hors D'Age Louis Lauriston	42%	59
Martel Blue Swift	40%	59
Remy Martin VSOP	40%	49
Cardenal Mendoza Solera Gran Reserva	40%	39
Armagnac Baron Gaston Legrand 1991	40%	49

## Aperitive / Digestive

	40 ml	
Disaronno Originale	28%	29
Amaro Montenegro	23%	29
Fernet Branca	39%	29
9di Dante Inferno	17,5%	29
La Mordiba Grappa	40%	49
Henri Bardouin Pastis Provence	45%	39

We do not sell alcohol to intoxicated persons or minors under the age of 18.

From a group of 5 people a discretionary service charge of 12,5% will be added to your bill.

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