Starters

Beef tartare 49
sour cucumber, shallot, mushrooms, quail yolk
+ we recommend it with horseradish vodka, bottle 50 ml +36
+ winter truffle 1 g, truffle aioli +30

Black pudding 34
onion, apple, chives, Dijon Mustard

Forest mushroom pâte 42
shimeji, mead jelly, chervil, focaccia

Matias herring 39
apple, potato, linesed oil, wasabi

Mangalica sausages 54
butter beans, miso, spinach, shiitake, bay leaf

Tataki 59
Chateaubriand, gorgonzola, gomadare sauce, autumn truffle, rocket

Deli Specialties 54
pate en croute, pork tongue terrine, foie gras pâté, pork aspic

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 creme fraiche

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
hazelnut cream, raspberry, cornflower

Caramel tart 29
chantilly cream, salted caramel, lemon balm

Steaks

	price per 100g
Polish heifer on the bone 30-60 days dry-aged steaks	40
Danish Jersey on the bone 30-60 days dry-aged steaks	55
Italian Chianina on the bone 30-60 days dry-aged steaks	60
Hereford ribeye Premium	49
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

Cauliflower 22
ssamjang dressing, tempura, peanut

Potato dumplings 29
pumpkin, pecorino, chives

Brussels sprouts 29
Pepper, almonds

Beetroot 19
horseradish, croutons

Romaine lettuce 19
oakleaf lettuce, mustard greens, Yuzu cream, pomegranate, mint

Wild broccoli 29
Roasted garlic dressing, breadcrumbs, lemon

Autumn truffle 1 g 30

Sauces

Béarnaise / Chimichurri 10

Demi-glace / Pepper 14

WORLD STEAK CHALLENGE 2025

Beefinity Ribeye – winner of the World's Best Grain-Fed Ribeye title
Polish Hereford Premium Ribeye – Gold Medal winner

We can prepare any product from the counter.
Preparation fee for off-menu items: 35 PLN each.
Menu created by chef Michał Gniadek