

SIGNATURE

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

Tataki Chateaubriand 59

gorgonzola, gomadare sauce,
winter truffle, rocket, walnuts

STARTERS

Forest mushroom pâté 42

shimeji, shiitake, mead jelly,
chervil, focaccia

Veal sweetbreads 51

celeriac, apple, demi glace, honey-
mustard dressing, charred lemon

Deli Specialties 54

pâté en croûte, pork tongue terrine
with pistachio nuts, foie gras pâté,
pork aspic

Bone Marrow* 39

shallot, parsley, capers, bread

*waiting time approx. 20 min

SOUPS

Pheasant and guinea fowl broth 29

noodles, parsley, marjoram

Polish sour rye soup 34

white sausage, egg, horseradish, marjoram

BUTCHER'S SPECIALS

Butcher's burger 55

BBQ sauce, truffle aioli, bacon,
cheddar, pickled cucumber, red onion

+ Butcher's double burger + 20

Boeuf Stroganow 59

sour cream, mushrooms, sour cucumber

Merguez sausages 69

butter beans, miso, spinach, shiitake,
bay leaf

Iberico Pork 55

/ 100 g

100% Bellota

New Zealand 48

/ 100 g

saddle of lamb

Mulard duck breast 22

/ 100 g

Fish of the day Price of the day

Steak Platter 699

Spanish Galician Blond Striploin
on the bone, Polish Hereford Striploin,

Argentinian Ribeye

sides: wild broccoli, French potatoes,

lettuce leaves, pepper sauce

meat weight: ~1.3 kg

DESSERTS

Cream puff 36

hazelnut cream, raspberry, lemon balm

Sticky toffee pudding 29

dates, miso caramel, banana, chantilly cream

STEAKS ON THE BONE
60 DAYS DRY-AGED

Cena
za 100 g

Polish heifer 60 days dry-aged steak	45
French Simental 60 days dry-aged steak	60
Italian Chianina 60 days dry-aged steak	65
Spanish Wagyu 60 days dry-aged steak	80

STEAKS
14-30 DAYS WET-AGED

Cena
za 100 g

Hereford Tenderloin	55
Hereford Striploin	35
Striploin Argentina Aberdeen Angus	40
Ribeye USDA Prime	60
Ribeye Australia	60

BUTCHER'S STEAKS
POLISH HEREFORD HEIFER

Cena
za 100 g

Delmonico	28
Hanger	28
Denver	30
Bavette	30

SAUCES

Béarnaise / Chimichurri	10
Demi glace / Pepper	14



WORLD STEAK
CHALLENGE 2025

Cena
za 100 g

Ribeye Beefinity World's Best Grain-Fed Ribeye	80
Polish Ribeye Hereford Premium Gold Medal Winner	49

SIDES

Bread with truffle butter	14
French fries, truffle aioli	22
Potato cake crème fraîche, chives	19
Cauliflower ssamjang dressing, tempura, peanut	22
Silesian dumplings truffle emulsion, chives	32
Carrot korma sauce, cashews	29
Beetroot horseradish, croutons	19
Romaine lettuce oakleaf lettuce, mustard greens, yuzu cream, pomegranate, mint	19
Wild broccoli Roasted garlic dressing, breadcrumbs, lemon	29
Winter truffle	30 / 1 g
Foie gras	50 / 100 g