Yes Butcher!

MENU

SIGNATURE

Beef tartare 49
sour cucumber, shallot,
mushrooms, quail yolk

+ autumn truffle 1 g + 30
+ imported beef tenderloin + 30 / 50

Black pudding 34
plum, Dijon mustard, shallot, basil

Tataki Chateaubriand 59
pear, gorgonzola, gomadare sauce,
autumn truffle, walnuts

STARTERS

Marquez sausages 54
tzatziki, marinated radishes,
spring onion, dill

Carpaccio 49
striploin, saffron milk caps, chimichurri,
Parmesan, langos

Gravlax 54
Scottish salmon, sababushi dashi,
melon, basil, lime

Bone Marrow* 39
shallot, parsley, capers, wild garlic, bread
*waiting time approx. 20 min

SOUPS

Beef broth 29
free-range chicken, noodles, carrot, lovage

Krupnik 29
smoked creme fraiche, chicken hearts

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

Iberico Pork 100% Bellota 55 / 100 g

New Zealand saddle of lamb 48 / 100 g

Duroc pork BBQ ribs 19 / 100 g

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

Basque cheesecake 29
caramel, nut crumble

Cream puff 36
pistachio cream, raspberries

Menu created by Michał Gniadek chef.

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

STEAKS ON THE BONE
60 DAYS DRY-AGED

	Cena za 100 g
Polish heifer	45
French Simental	60
Italian Chianina	65
Spanish Wagyu	80

STEAKS
14-30 DAYS WET-AGED

	Cena za 100 g
Hereford Tenderloin	60
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

SIDES

Bread with truffle butter	14
French fries, truffle aioli	22
Potatoes sour cream, apple, spring onion, shallot, chives	19
Saffron milk caps Butter emulsion, garlic, parsley, toast, Parmesan	46
Oranges grapefruit, Kalamata olives, Baldauf cheese, olive oil	19
Beetroot horseradish, toast	19
Romaine and oak leaf lettuce yuzu sour cream, chives, mint	19
Tempura cauliflower ssamjang sauce, peanuts	22
Brussels sprouts romesco sauce, almonds	29
Autumn truffle	30 / 1 g

SAUCES

Béarnaise / Chimichurri	10
Demi glace / Pepper /	14

Upon request, we can prepare any product from the counter.
A service fee of PLN 35 per item applies to items not listed on the menu.
For parties of 5 or more, a 12.5% service charge will be added.
The list of allergens is available from the staff.