

SIGNATURE

Beef tartare	49
sour cucumber, shallot, mushrooms, quail yolk	
+ summer truffle 1 g, truffle aioli	+ 30
Black pudding	34
beurre blanc with smoked butter, fermented young cabbage, Dijon mustard	
Tataki Chateaubriand	59
nectarine, gorgonzola, gomadare sauce, summer truffle, walnuts	

STARTERS

Hummus	42
broad beans, wild broccoli, zucchini, parsley pesto, mint	
Mangalica sausages	54
tzatziki, chili oil, pickled radishes, spring onion	
Roast beef	52
tartar sauce, quail egg, baby zucchini, sorrel, Parmesan	
Gravlax	54
Scottish salmon, sababushi dashi, melon, basil, lime	
Bone Marrow*	39
pickled chanterelles, shallot, parsley, capers, wild garlic, bread	
*waiting time approx. 20 min	

SOUPS

Beef broth	29
free-range chicken, noodles, carrot, lovage	
Cold beet soup	29
Majlert Farm baby beetroot, goat cheese, mollet egg	

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	55
100% Bellota	/ 100 g
New Zealand	48
saddle of lamb	/ 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: green beans, French potatoes, lettuce leaves, pepper sauce	
meat weight: ~1.3 kg	

DESSERTS

Strawberries	29
elderflower, sour cream, pecans, cornflowers	
Cream flan	29
sweet cherries, sour cherry compote, nasturtium flowers	



WORLD STEAK CHALLENGE 2025

	Cena za 100 g
Ribeye Beefinity	80
World's Best Grain-Fed Ribeye	

Polish Ribeye Hereford Premium	49
Gold Medal Winner	

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	55
Hereford Striploin	35
Striploin Argentina	40
Aberdeen Angus	
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
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French fries, truffle aioli	22
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Mashed potatoes	19
sour cream, butter, spring onion, dill	

Low sodium cucumbers	19
mustard, ricotta, tarragon, pickled onion	

Silesian dumplings	32
butter emulsion, chanterelles, baby spinach	

Young cabbage	24
beurre blanc, semi-dried cherry tomatoes, dill dressing, cracklings	

Mizeria cucumber salad	19
cucumber, yuzu cream, chives, mint	

Romaine and oak leaf lettuce	19
from Majlert Farm, parsley pesto, broad beans, green peas, avocado, red onion	

Oxheart tomato	24
kohlrabi, watermelon, basil emulsion, Baldauf cheese	

Zucchini flower	24
from Majlert Farm, lemon basil pesto, chili mayonnaise	

Summer truffle	30 / 1 g
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SAUCES

Béarnaise / Chimichurri	10
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Demi glace / Pepper	14
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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.