



## **Appetizers**

<b>Bread &amp; Butter</b>	12
<b>Tiger prawn</b> with bearnaise sauce	15
<b>Potato donuts</b> with caviar and buttermilk	17
<b>Grilled Padron peppers</b> with Romesco sauce	19
<b>Kalamata olives</b> with feta cheese and basil	22
<b>White asparagus</b> with oyster mushroom and beurre blanc sauce	25
<b>Green asparagus</b> with capers and egg	34
<b>Roasted bone marrow</b> with clams / 20 min. /	36
<b>Kashubian style fish soup</b> with sea food	37
<b>Gala Pie</b> with duck	38
<b>Wild Baltic salmon</b> with rhubarb ponzu	44
<b>Mozzarella burrata</b> with tomato and asparagus	45
<b>Butchery beef tartare</b> with spring cucumber	48
<b>Beef fillet carpaccio</b>	49

## **Grill**

<b>Butchery burger</b> with wild mushrooms and cheddar cheese	45
<b>Butchery fish burger</b>	55
<b>Butcher steak</b> with Café de Paris	59
<b>Rib Eye steak</b> /Poland dry aged for 60 days /	69/100g
<b>Rib Eye steak</b> /USA Prime Black Angus /	85/100g
<b>New York steak</b> /Poland dry aged for 60 days /	65/100g
<b>Beef fillet</b> /Poland dry aged for 60 days /	79/100g
<b>T-bone steak</b> / Poland dry aged for 60 days /	69/100g
<b>Duck leg confit</b> with young cabbage	75
<b>Wild Baltic salmon</b> with spring vegetables	119

## **Special of the day**

<b>Mix Sea food</b> with chimichurri sauce	79
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## **Sides**

<b>Mix leaves salad</b> with house dressing	15
<b>Home - made fries</b>	21
<b>Roasted new potatoes</b> with chimichurri	21
<b>Baby carrots</b> with peas	21
<b>Grilled Asparagus</b> with tomatoes	25
<b>Spring cucumbers</b> with caviar	20

## **Sauces**

<b>Peppercorn</b> /Bearnaise /Chimichurri /Café de Paris	7
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