

# MOKOTOWSKA 69

RESTAURACJA I BAR

## APPETIZERS

### BURRATA

WITH ROASTED PEPPERS

-55,00-

### PORK IN JELLY

SHREDDED BOCK WITH PICKLED MUSHROOMS

-46,00-

### TUK

ROASTED BONE MARROW WITH CROUTONS AND HERBS

- 59,00 -

### CALF'S BRAIN

SAUTEED WITH QUAIL EGGS

- 55,00 -

### "FATSO" HERRING

ONION, APPLE AND FLAX SEED OIL

- 55,00 -

### HARRY'S BAR CARPACCIO

CLASSIC BLACK ANGUS SIRLOIN BEEF CARPACCIO FROM 1950

- 69,00 -

### ITALIAN TARTARE

CHOPPED BEEF, TRUFFLES, PECORINO CHEESE

-99,00-

### STEAK TARTARE

BEEF OR HORSE CHOPPED RAW SIRLOIN

-59,00-/-79,00-

### WILD EEL

WARM MARINATED WITH POTATO SALAD

- 79,00 -

### HOME MADE PIEROGIS

DUMPLINGS STUFFED WITH DUCK

- 55,00 -

### CALAMARI FRITTI

WITH 2 SAUCES

- 79,00 -

### SEARED FOIE GRAS

WITH CARAMELIZED APPLES AND BLACK CURRANT JAM

- 119,00 -

special wine for foie gras

SAUTERNES RESERVE, MOUTON CADET, BARON PH. ROTHSCHILD 2022 france

-45.00-

### PRAWNS

SAUTEED WITH GARLIC & BUTTER

- 89,00 -

### MASURIAN CRAYFISH STEW

WITH ROWAN BRANDY CREAM SAUCE

- 79,00 -

### HIDA GYU WAGYU ROASTBEEF/STRIPLOIN

GRILLED JAPANESE STRIPLOIN/ROASTBEEF "KOBE STYLE" CLASS 9+ /A5

-219,00-

## SOUPS

### FISH SOUP

WITH PERCH PIKE & CATFISH

- 59,00 -

### TRIPE "WARSAW" STYLE

- 49,00 -

### SOUR CUCUMBER

WITH CREAM

- 32,00 -

DEAR GUESTS, GUARANTEEING A PROFESSIONAL SERVICE A 12.5% WILL BE ADDED TO THE BILL

ALLERGEN INFORMATION AVAILABLE ON REQUEST

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## SALADS

WITH CHICKEN BREAST  
- 79,00 -

CAESAR  
CLASSIC  
- 45,00 -

WITH KING PRAWNS  
- 99,00 -

"MESCLUN"  
MIXED LETTUCES AND HERBS WITH GOAT CHEESE, FIG AND CROUTONS  
- 65,00 -

## MAIN DISHES

GNOCCHI WITH TRUFFLES  
STUFFED WITH GOAT CHEESE WITH BUTTER SAUCE  
-119,00-

MASURIAN CATFISH  
BAKED WITH HORSERADISH RISOTTO, LEEK AND  
PARADISE APPLES  
- 89,00 -

ANTARCTIC/PATAGONIAN TOOTHFISH SEABASS  
wild fish from the depths of the Arctic sea  
- per weight - 100 G /149,00

OCTOPUS  
GRILLED WITH BABY POTATOES & CHERRY TOMATOES  
-169,00 -

ROASTED CORNFED CHICKEN BREAST  
WITH SEASONAL VEGETABLES, LIGHT BUTTER "BEURRE  
BLANC" SAUCE AND POTATO PURÉE  
-79,00 -

ROASTED DUCK  
CONFIT WITH DUMPLINGS, BEET, PEAR, BLACKCURRANT  
AND ALL SPICES SAUCE  
-129,00 -

TAFELSPITZ  
PRIME BEEF SLOWLY COOKED IN BROTH WITH  
VEGETABLES AND POTATO PURÉE  
-119,00-  
LAMB BOURGUIGNON  
ROASTED LAMB WITH VEGETABLES AND "A JUS" SAUCE  
-149,00-

DEAR GUESTS, IN ORDER TO OBTAIN A VAT INVOICE, PLEASE INFORM THE SERVICE BY  
PROVIDING YOUR TAX ID NUMBER BEFORE COMPLETING THE CHECK

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## STEAK MENU

FILET MIGNON, PL  
100G/59.00zł per weight

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RIB-EYE, ARGENTINA  
"CASA ESCOBAR"  
BLACK ANGUS HEIFER PREMIUM BEEF  
100G/59.00zł per weight



USDA PRIME BEEF  
CREEKSTONE FARMS, KANSAS

FILET MIGNON, PRIME BLACK ANGUS  
100G/129.00zł per weight

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"NEW YORK STRIP"  
STRIPLOIN/ROASTBEEF, PRIME BLACK ANGUS  
100G/79.00zł per weight

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RIB EYE, PRIME BLACK ANGUS  
100G/89.00zł per weight



WAGYU



JAPANESE FULL BLOOD BLACK CATTLE HIDA GYU PREFECTURE GIFU  
HIDA BEEF BECAME A HOUSEHOLD NAME WHEN THE MEAT WON TOP HONORS IN JAPAN AT THE 8TH  
ALL-JAPAN NATIONAL WAGYU BEEF CATTLE EXPO  
9+/A5 IS THE HIGHEST GRADE OF BEEF IN THE WORLD

STRIPLOIN FROM HIDA GYU, "KOBE STYLE" 9+/A5  
100G/220.00zł per weight

RIB-EYE FROM HIDA GYU, "KOBE STYLE" 9+/A5  
100G/220.00zł per weight

also recommended for two or more people

### EXTRAS

PUREE WITH CHEDDAR alla DELMONICO 26.00  
PUREE, FRIES, GRILLED VEGETABLES, SPINACH 18.00  
RUCOLA AND CHERRY TOMATOES 26.00  
ASPARAGUS, CHANTERELLES, PICKLES/SEASONAL/  
FOIE GRAS 59.00

### SAUCES

PEPPERCORN, BEARNAISE, ROSEMARY,  
CHIMICHURRI, GORGONZOLA 18.00  
BLACK TRUFFLE BUTTER 32,00

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## DEGUSTATION MENU

only for the whole table

last order 9:00 PM

295.00zł per person

### WILD EEL

MARINATED WITH POTATO SALAD

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### OCTOPUS

STEWED WITH CRUSHED  
PEPPER AND CHERRY TOMATOES

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### MASURIAN CRAYFISH

IN ROWAN BRANDY  
CREAMY SAUCE

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### LAKE CATFISH

WITH HORSERADISH RISOTTO  
AND PARADISE APPLES

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### GNOCCHI

STUFFED WITH GOAT CHEESE WITH  
BLACK TRUFFLES

OR

### LAMB BOURGUIGNON

ROASTED LAMB WITH VEGETABLES  
AND "A JUS" SAUCE

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### PISTACHIO ICE CREAM

## DEGUSTATION MENU

PLUS

ROSTBEEF/STRIPLOIN Z HIDA GYU WAGYU

"KOBE STYLE" CLASS/GRADE 9+/A5

495,00zł per person

LAST ORDER

9:00 PM

/whole table only/

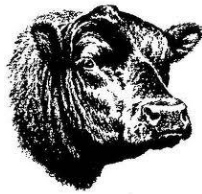
WITH SELECTION OF SPECIALLY PAIRED

5 WINES

235.00 EXTRA

# MOKOTOWSKA 69

RESTAURACJA I BAR



STEAK

## TASTING MENU

FILET MIGNON, PL  
LIMOUSINE

WITH

FILET MIGNON, PRIME BLACK ANGUS  
USDA PRIME BEEF, CREEKSTONE FARMS

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RIB-EYE, ARGENTINA  
"CASA ESCOBAR"  
BLACK ANGUS HEIFER PREMIUM BEEF

WITH

RIB EYE, PRIME BLACK ANGUS  
USDA PRIME BEEF, CREEKSTONE FARMS

OR

"NEW YORK STRIP"  
ROASTBEEF, BLACK ANGUS  
USDA PRIME BEEF, CREEKSTONE FARMS

RECOMMENDED FOR TWO/FOUR PEOPLE  
795.00

FOR YOUR STEAK DEGUSTATION MENU,  
YOU CAN ALSO ORDER EXTRA JAPANESE BEEF  
100G/220.00zł per weight

ROASTBEEF/STRIPLOIN  
FROM HIDA GYU WAGYU  
"KOBE STYLE" GRADE 9+/A5 THE HIGHEST  
GRADE OF BEEF IN THE WORLD

