

N°17

RESTAURACJA

KRAKÓW

Menu

Stay up to date!



INSTAGRAM



FACEBOOK



GOOGLE

STARTERS

Smoked Beef Tartare	56 PLN
Beef tenderloin, roasted bone marrow, capers, shallot, Shimeji mushrooms, pickles, chive mayonnaise, French mustard and chimichurri	
Beef Carpaccio	54 PLN
Beef tenderloin served with 36-month aged Bursztyn cheese, caper berries, pickled peppers, arugula, parsley oil and a creamy mayonnaise dressing	
Garlic Shrimp & Chorizo	59 PLN
8 shrimp, chorizo sausage, garlic, shallot, white wine, cherry tomatoes, parsley	
Pastrami Toast	39 PLN
Beef pastrami on toasted bread with sauerkraut, pickled peppers and truffle mayonnaise	
Roasted Eggplant Tartare	43 PLN
Roasted eggplant with sun-dried tomatoes, capers, black garlic emulsion and basil oil	

SOUP

Rich beef marrow broth served with handmade beef-filled dumplings

BURGERS

The Butcher Burger	67 PLN
200g beef meat, brioche Bun, cheddar cheese, bacon, tomato, red onion, pickled cucumber, lettuce, house sauce, french fries, ketchup	
Smash Burger	69 PLN
200g beef meat, brioche bun, bacon, cheddar cheese, jalapeños, white onion, crispy onions, lettuce, house sauce, french fries, ketchup	

MAIN COURSES

Surf & Turf	249 PLN
Ribeye Steak 300g, 3 Prawns, potato fondant, green asparagus, bordelaise sauce	
Beef Cheeks	89 PLN
Slow-braised beef cheeks, potato-horseradish purée, green beans, young broad beans and demi-glace sauce	
BBQ Pork Ribs	69 PLN
Slow-roasted pork ribs served with roasted potatoes and grilled corn	

Breaded Bone-In Pork Cutlet	56 PLN
Traditional breaded pork chop served with potato-horseradish purée with crispy cracklings and braised cabbage	
Corn-fed Chicken Supreme	59 PLN
Corn-fed chicken supreme breast, chicken jus, mashed potatoes, wild broccoli.	
Roasted Salmon	79 PLN
Roasted salmon, beetroot pearl barley risotto with mascarpone, sugar snap peas, young broad beans, beurre blanc sauce.	
Tagliatelle with Beef Ragù	59 PLN
Slow-braised beef ragù, leek, spring onion, parmesan cheese, toasted pumpkin seeds and demi-glace	
Spaghetti with Shrimp	63 PLN
6 shrimp, shallots, garlic, cherry tomatoes, white wine, olive oil and fresh parsley	

Grilled Chicken Salad	53 PLN
Mixed leaves, grilled chicken breast, pearl couscous, cherry tomatoes, radish, pickled peppers, toasted pumpkin seeds and pumpkin seed vinaigrette	
Cauliflower Steak	75 PLN
Roasted cauliflower steak served with wild broccoli, sugar snap peas, cashews and a creamy nut sauce	

DESSERTS

Chocolate Fondant	34 PLN
Warm chocolate fondant served with vanilla ice cream, butter crumble, seasonal fruits and mango-passion fruit purée	
Basque Cheesecake	32 PLN
Creamy baked Basque cheesecake with mango-passion fruit purée and seasonal fruits	
Classic Tiramisu	35 PLN
Mascarpone cream, egg yolks and Savoiardi biscuits.	
Ice Cream	36 PLN
Vanilla ice cream with warm raspberries, whipped cream and meringue	

KIDS MENU

Creamy Tomato Soup with Noodles	35 PLN
Crispy Chicken Nuggets	49 PLN
Served with French fries and carrot & apple salad	

STEAKS

FROM OUR OWN BREEDING!

Dry-Aged Ribeye	59 PLN / 100G
Dry-Aged Striploin	52 PLN / 100G
Beef Tenderloin	149 PLN / 250G
Dry-Aged T-Bone	45 PLN / 100G
Dry-Aged Tomahawk	31 PLN / 100G
Wet-Aged Bavette	55 PLN / 100G
Wet - Aged Hanger Steak	56 PLN / 100G
Wet-Aged Picanha	58 PLN / 100G

STEAK BOARD

FOR SELF-GRILLING
Available exclusively with prior reservation.

For 4 Guests	960 PLN
Beef Tenderloin 250g, Ribeye 300g, Picanha 300g, Tomahawk 950g, campfire potatoes, french fries, grilled corn, grilled vegetables, choice of 3 sauces	
For 2 Guests	470 PLN
Beef Tenderloin 250g, Ribeye 300g campfire potatoes, french fries, grilled corn, grilled vegetables, choice of 3 sauces	

SIDES

French Fries	19 PLN
Campfire Potatoes	19 PLN
Smashed Potatoes	19 PLN
Potato & Horseradish Purée	19 PLN
Wild Broccoli	22 PLN
Grilled Vegetables	20 PLN
Grilled Corn	19 PLN
Mixed Leaf Salad with House Vinaigrette	18 PLN
Butter-Sautéed Spinach with Garlic Shallots	19 PLN

SAUCES

Demi-Glace/ Peppercorn/ Chimichurri/ Sweet Corn/ Wild Mushroom	9 PLN
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At No17, it all starts long before the steak reaches your plate.

Our beef comes from our own farms in Binczarowa, nestled in the heart of the Beskid Sądecki mountains. This allows us to know its story from the very beginning and maintain complete control over quality at every stage.

Our dry-aged Black Angus beef is prized for its tenderness, rich marbling, and depth of flavor qualities best brought to life over an open flame.

Join us at the table. One bite says more than a thousand words.

Smacznego!

Please inform your waiter of any allergies or food intolerances before placing your order.