BLACK ANGUS STEAK FROM URUGUAY 200 G.

19.9 €

*Eat as many potatoes as you can

Choose:

1. Glaze

- ■ **Asian-style:** sweet and sour with gentle spiciness
- ● **Bourguignon-style:** rich, classic flavor
- ▲ **BBQ–American-style:** sweet and smoky

OR Take it pure...

2. Sauce

with steak:

- **Garlic butter** 1.5 €
- **Peppery** 2 €

with fries

- **Tomato - truffle** 1.5 €
- **Smoked cheese** 1.5 €
- **Aioli** 1.5 €

3. Sides

- **Kimchi** traditional — 4 €
- **Green salad** with smoked cheese sauce — 5.5 €
- **Pickled cucumbers** with honey and sour cream — 4.5 €
- **Piccalilli cauliflower** crispy and marinated — 4 €
- **Mac & cheese croquettes** with chorizo — 8 €
- **Roasted beetroots** with goat cheese & onion jam — 5.5 €

BROND salad 8 €

+

- One-minute seared Black Angus steak 100 g — 8 €
- Roasted shrimps — 8 €

Desserts

- Basque burnt cheesecake 7 €
- Ice cream with cherries and meringue 7 €

BROND ONE STEAK

Drinks

White wine

Tesch Riesling GER	9.5 €
Timo Vermentino ITA	8.5 €
● Unanime Chardonnay ARG	11 €

Sparkling wine

Desom Cremant de Luxembourd LUX	9 €
Nuviana Brut Cava Rose PRT	7 €
Integrale Pet Nat ITA	9.5 €

Red wine

● Grey Pinot Noir CHI	9 €
Ocremant-Dit Malbec FRA	10 €
▲ Eagle Creek Zinfandel USA	7 €

Rožinis vynas

Syrosa Syrah ITA	8.5 €
■ Zini Zweigelt AUT	9.5 €

Beer

■ Hazy ipa	6 €
● German ale	6 €
▲ Witbeer	6 €

Cocktails

Gin n' Tonic	9 €
Aperol Spritz	10 €
▲ Boulevardier	11 €

Soft drinks

Sparkling water	5 €
Fritz Cola	5.5 €
Alain Milliat juice	5 €
Alain Miliiat lemonade	5.5 €
Kombucha	6 €

■ ● ▲ drinks marked with icons pair well with the selected glaze

This meat was raised in freedom – in the grasslands of Uruguay. Where cattle roam as much as they wish. They eat what the land provides.
And they grow slowly. Just like the flavor – deep, rich, and genuine.

We chose this meat to create a single dish.
Because one good steak is more than enough.

BROND – meat worth marking.