

Welcome to Butcher's Cut, an approachable and comfortably furnished environment laden with chops. This interpretive American-Style-Steakhouse provides a solid foundation for a memorable experience with a touch of swagger all on its own. This steakhouse celebrates the craft heritage of America blended with the skillful mastery of the butcher. Cocktails are born of American influence and refined with age. The menu is inspired by the Great Plains but offers specialty meats of the world. The wine list is bold and new world. Become immersed in tradition with the occasional window to the present day.

ENG

BRUNCH

One dish and one drink of your choice at € 12, you can order an extra item at € 6.
Open from 10 am to 2 pm on selected days. Please verify with your waiter.

THE BREAKFAST CLUB*

A fried egg sandwich made with ham, avocado, melted cheddar & Tabasco mayo served between a brioche bun; garnished with hash brown potatoes and seasonal fruit

MEDITERRANEAN OMELET*

With your choice of: roasted bell peppers, sun-dried tomato, sautéed mushrooms, onion, basil, topped with feta cheese; served with hash brown potatoes and seasonal fruit

HOMEMADE CARNITAS SWEET POTATO TATER TOTS*

Braised pork shoulder, poached egg, roasted bell peppers, onions, roasted jalapeño sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT*

Crispy fried chicken, bacon, sunny side up egg & a homemade buttermilk biscuit topped with Cajun-spiced gravy and maple syrup

WILD BLUEBERRY PANCAKES

With blueberry compote, homemade maple bacon butter and whipped cream

STRAWBERRY FRENCH TOAST

Topped with our warm, homemade strawberry compote and fresh whipped cream

BAGEL & LOX*

Topped with smoked salmon, cream cheese, fresh red onion, dill and capers

SMOOTHIES

Just ask for your favourite flavour, and we'll do our best to satisfy your request

BLOODY MARY CART

Made-to-order cocktail, served tableside

FRESH FRUIT JUICES

Please ask our Bar staff for available flavours

DINING EXPERIENCE

€ 47

If you have purchased the Dining Experience package, you are entitled to 1 dish from either the Appetizers or the Featured Starters or the Soup section, one from either the Entrées or the Steaks section and one from the Desserts section of the Dining Experience menu, up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

BURRATA & BEET SALAD

Aged Balsamic

CLASSIC CAESAR

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL*

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART

Blueberry Compote, Lemon Zest

FEATURED STARTERS

BONE MARROW*

Caramelized Onions, Parsley Sauce

FOIE DEVEILED EGGS

Crispy Chicken Skin, Herb Aioli

SOUP

SMOKED TOMATO SOUP

Grilled Aged Cheddar Cheese

ENTRÉES

ROASTED CORN-FED CHICKEN

Corn & Lima Succotash, Pan Drippings

WILD SALMON*

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

We serve only 100% Naturally Raised Certified Angus Beef.

FILET MIGNON 8 OZ.

NEW YORK SIRLOIN 14 OZ.

DOUBLE LAMB CHOPS 14 OZ.

All steaks come with your choice of sauce and one side per person.

DESSERTS

LAVA CAKE

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE CAKE

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

NEW YORK CHEESECAKE

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE

Vanilla Ice Cream

ICE CREAM & SORBET

3 scoops of your choice: ask your waiter for daily selection

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15% restaurant gratuities automatically added to all purchases.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

