

## COLD APPETIZERS

Mangalica vs. Joselito Gran Reserva Tasting Platter	33€ (9900FT)
USDA Prime Fillet Steak Tartare	15€(4500FT)
Tuna Ceviche, Avocado, Tortilla Chips	15€ (4500FT)
Jumbo Shrimp Cocktail	16,3€(4900FT)
Joselito Gran Reserva Ham (30g)	12€ (3600FT)

## HOT APPETIZERS

Seared Squid, Beef Sausage	11,3€ (3400FT)
Roasted Marrow Bone, French Bread	12€ (3600FT)

## SOUPS

KNRDY USDA Prime Beef Goulash Soup	8€ (2400FT)
Lobster Tom Yum (Spicy)	19,6€ (5900FT)

## SALADS

Mixed Salad, Gorgonzola Sauce, Crispy Bacon	7€ (2100FT)
Mushroom Salad, Blueberry, Beef	9,6€(2900FT)
Mixed Greens with Vinaigrette	3,2€ (950FT)

## SIDES

KNRDY's Duck Fat Sautéed Potatoes	3,2€(950 FT)
Creamed Spinach & Leek Gratin	5€ (1 500FT)
Grilled vegetables	5€ (1500FT)
Sautéed Curried Corn	3,2€ (950 FT)
Grilled Asparagus	9€ (2700Ft)
Sautéed Mushrooms	5€ (1 500FT)
Mac & Cheese with Bacon	5€ (1 500FT)
Potato-Gorgonzola Gratin	5€ (1 500FT)
Mashed Potatoes	3,2€ (950FT)
French Bread Basket	2€ (600 Ft)

## KNRDY'S SIGNATURE BEEF

### 50 DAY DRY-AGED USDA PRIME

T-bone (min 700g)	12,5€ (3750 Ft) /100g
Porterhouse (min 900g)	13€ (3900Ft) /100g

### USDA PRIME BLACK ANGUS

Filet Mignon	39,7€ (11900 Ft)/220g
Chateaubriand	79,3€ (23800Ft) /440g
Ribeye	48€ (14400 Ft) /450g
New York Strip	46,3€ (13900 Ft) /450g

### OMAHA BLACK ANGUS

Filet Mignon	45€ (13500 Ft)/220g
Chateaubriand	90€ (27000Ft)/440g
Ribeye	58€ (17400 Ft) /450g
New York Strip	55€ (16500 Ft)/450g
New York Strip	28€ (8400 Ft) /225g

### AUSTRALIAN WAGYU (min 900g)

Dry-aged Tomahawk	16€ (4800Ft)/100g
Dry-aged T-Bone	15,3€ (4600Ft)/100g
Dry-aged Porterhouse	17,3€ (5200Ft) /100g

### JAPANESE WAGYU A5 BMS 12

Miyazaki Filet Mignon	73,3€ (22000Ft)/100g
Kagoshima Filet Mignon	66,6€ (20000Ft) /100g
Miyazaki Ribeye	56,7€ (17000Ft) /100g
Kagoshima Ribeye	50€ (15000Ft) /100g

### EXTRAS

Surf - Lobster tail (130g)	19,6€ (5900Ft)
Duck Foie Gras (150g)	14€ (4200 Ft)
Au Poivre Sauce	2,5€ (750 Ft)
Béarnaise Sauce	2,5€ (750 Ft)
Chimichurri Sauce	2,5€ (750 Ft)
KNRDY's Steak Sauce	2,5€ (750 Ft)

## CHEF'S RECOMMENDATIONS

### COLD APPETIZERS

Mackerel, radish, carrot, yuzu, spring rolls	13€ (3 900FT)
Miyazaki Wagyu filet, nuts, baby romaine lettuce, radish	19€ (5 700FT)

### HOT APPETIZERS

Scallops, ramsons, arancini	13€ (3 900FT)
Duck liver, apple, Tokaji	12€ (3 600FT)

### SOUP

Soup of the day	7€ (2 100FT)
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### MAIN COURSES

Filet of cod, morels, mascarpone	16€ (4 800FT)
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Australian Wagyu tri tip, BBQ, purple potatoes, zucchini	25€ (7 500FT)
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USDA Prime burger, tomato, bacon, Camembert, guacamole, Jalapeño, tortilla chips	29,6€ (8 900FT)
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Lamb chops, black bean, couscous	18€ (5400FT)
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Double-cut Mangalica chop (500g)	35€ (10500FT)
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Grilled quail, teriyaki, soba noodles, pak-choi	16€ (4 800FT)
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Ramson risotto, goat cheese, mushrooms	10€ (3 000FT)
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### DESSERTS

NY cheesecake	7,3€ (2 200FT)
Pecan pie	7,8€ (2 350FT)
Cottage cheese, amarena cherry	6€ (1 800FT)
Coffee, whiskey Crème fraîche	6,5€ (1 950FT)

**KNRDY**  
AMERICAN STEAKHOUSE & BAR

Please notify staff about any allergies you have before ordering. Please note, that 12% service charge is applied.