

SANI STEAK MENU

2025



TRADITIONAL PEPPER STEAK 150G L,G

We traditionally make our pepper steak from beef tenderloin, and of course a hearty cognac pepper sauce. We serve it with roasted spring potatoes and house vegetables

39,50



WE RECOMMEND

Vigneti del Vulture Pipoli

16cl 10,50

HOUSE GARLIC BEEF L,G

We slice grilled beef tenderloin, which we spread with garlic butter. We also serve crispy country fries. Plus house vegetables.

39,00



WE RECOMMEND

Borneo Apasinado Tempranillo

16cl 10,30

BRAISED OX CHEEK WITH SAUCE MOUTARD L,G

We braise ox cheek overnight and serve it with creamy potatoes and mustard Sauce Moutard. Plus house vegetables.

29,50



WE RECOMMEND

Cono Sur Single Yard Syrah

16cl 13,90

L = Lactose-free

G = Gluten-free

M = Dairy-free

Country of origin of the meat: Finland