

Dry-aged steaks finally come to Bratislava!

Nothing else compares to biting into a steak that is juicy, tender, and tasty all at the same time. Research has found that there can be up to 340 different flavor substances in a steak, almost as many as red wine, which can contain up to 386. Now you can taste a diverse range of steaks, dry-aged in-house, in the newly opened D.Steakhouse.

Quality of the meat is crucial

The quality of the steak is inevitably drawn from the quality of the "materiaprima", which in this case is the meat itself. The quality of the meat depends on its pedigree, which can be affected by a number of factors: the breed of the cattle, the quality of their diet, their overall care during their lifetimes, and their age at slaughtering.

In D.Steakhouse, you will find five types of meat with different characteristics:

- Lean and healthy, 100% grass fed Piedmontese beef from Italy, containing less fat and cholesterol than chicken.
- Full of flavor, corn-fed USDA Prime Black Angus, which is difficult to find in Europe.
- The best Slovak Simmental beef from local bio farmers, which has been grass and grain fed.
- Txojitsu, a very interesting steak from cows slaughtered at the age of twelve, which spend their lives on the green hills of the Basque country.
- Australian Wagyu grade 9+, which are very fatty and tasty steaks, from specially grain

and silage fed Tajima cows.

USDA Prime Beef in Europe is very limited

The USA is renowned for its love of good quality steaks. The USDA (United States Department of Agriculture) has its own grading system to determine the quality of the beef, which is based upon a complicated inspection system. It essentially measures the amount of marbling (fat specs) in the lean muscle and the age of the beef carcass. Of all the beef produced in the USA, less than 2% is certified as USDA Prime. When these steaks are grilled, the fat specs melt into the meat and make them tender and juicy, with a distinctive buttery flavor. Their supply is very limited, especially in Europe. In D.Steakhouse, you can taste USDA prime steaks from one specially selected farm in Nebraska, in typical American cuts like 1kg dry-aged Porterhouse.

DRY -AGING improves the flavor and tenderness of the meat. D.Steakhouse has its own, in-house dry-aging cabinet, where the steaks are dry-aged under strict humidity and temperature

control for 30-50 days. Although dry-aging is widely used in the USA, it is completely new to Slovakia. During this process, meat bacteria and enzymes decompose the protein fibers in the meat, so that the end result is more tender. The meat also loses up to 15% of the moisture it contains, and its taste becomes more concentrated. Blind tasting among customers has confirmed this.

Grilling makes the difference. There is a science behind grilling. Every type of steak must be grilled at a specific temperature to create a crunchy brown crust, and seal the flavors and juices inside. In D.Steakhouse, a special combination charcoal grill and oven can generate temperatures up to 500 degrees Celsius, and grill big cuts of meat in a short amount of time.

The perfect steak. In D.Steakhouse, the quality and variety of steaks is celebrated. There are different cuts, meats, and stages of dry-aging, so that every customer can find their perfect steak.

Prepared by



Dalibor Gergel'
Owner
D.Steakhouse

Dalibor Gergel is the owner of D.Steakhouse. He studied and worked in New York City where he fell for American steaks. After several years of trying to source them, in 2010 he started to offer USDA prime steaks in KOGO. Later he developed his own dry-aging box, and in 2014 he opened D.Steakhouse.

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THE THREE STAGES TO A SUPERIOR STEAK



Only high quality beef from reliable farmers is used.



Meat is dry-aged in the in-house dry-aging box for 30-50 days to enhance flavor and juiciness.



Steaks are grilled on special Argentinean charcoal at a specific temperature, giving them a smoky aroma.



The result is a steak made to perfection, as in an American steakhouse.

