



# Menu



# Zapiecek



Zapiecek haslo: 182015699

An average time of waiting for dishes is about 20 minutes. In exceptional cases, it may be longer.

A menu including allergens is available at the waiter's stand.

The cash register receipt can be broken down into no more than 2 parts.


## Starters Przystawki

**Oscypek\* (regional cheese) 27 zł**  
grilled with bacon served with cranberry and raspberry jam  
Oscypek grillowany

**Home-made lard on a slice of bread 24 zł**  
with brine-pickled cucumber, pickled mushrooms | Smalec

**Warm slices of toast baked with garlic butter and oscypek\* (regional cheese), 25 zł**  
plum in bacon, garlic sauce (3 pcs) | Grzanki

**Moskol - baked potato pancake 29 zł**    
with boletus edulis sauce | Moskol z sosem borowikowym

**Moskol - baked potato pancake 25 zł**    
with garlic butter | Moskol z masłem czosnkowym

**Pate with venison 28 zł**  
with cranberry jam and garlic toast | Pasztet z dziczyzną

**Platter of regional snacks 49 zł**  
(bundz\* with tomato, oscypek\*, bryndza, pate with venison, plum wrapped in bacon, cranberry preserve, mixed dried fruit and nuts, slices of garlic toast) | Półmisek zakąsek  
**Meatless version also available**

## Breakfast Śniadania

We serve breakfast until 1 pm

**Scrambled eggs on butter, 23 zł**   
(tomato, cucumber, butter, bread)  
Jajecznica na maśle

**Scrambled eggs on bacon 25 zł**  
(tomato, cucumber, butter, bread)  
Jajecznica na bakonie

**Bacon and fried eggs 28 zł**  
(tomato, cucumber, butter, bread, dijon mustard)  
Jajka sadzone na bakonie

**Scrambled eggs 42 zł**  
platter of charcuterie, Frankfurt sausage, tomatoes, cucumber, cheese, butter and bread  
Śniadanie „Zbójnika”

## Soups Zupy

**Traditional highlander's borscht 21 zł**  
made out of bacon and salad, whitened with sour milk, served with potatoes and bacon  
Barszcz góralski

**Regional soup with sauerkraut and lamb 22 zł**  
with dreid mushrooms  
Kwaśnica


**Wild mushrooms soup with noodles 23 zł**  
(Saffron milk cap) | Zupa rydzowa

**Traditional sour soup with sausage and egg 22 zł**  
Żurek



**Homemade chicken broth with noodles 19 zł**  
Rosół z makaronem

## Salad Sałatki

**Salad with goat cheese flakes, 41 zł**    
tomato, grilled pear and mixed lettuces, sprinkled with roasted nuts and rocket vinaigrette dressing, served with slices of garlic toast | Sałatka z kozim serem


**Salad with bundz\* (regional cheese), 40 zł**   
on lettuce with tomato, crispy bacon, roasted sunflower seeds with herbal olive oil, balsamic cream and slices of garlic toast | Sałatka z bundzem

**Salad with grilled chicken, 42 zł**  
fresh cucumber, tomato, red onion, roasted pumpkin seeds, flakes of cheese, vinaigrette dressing, served with slices of garlic toast | Sałatka z kurczakiem

\*We serve oscypek and bundz from May till November throughout the remaining period we serve the Regional cheese | Vegetarian dishes  | Halal food 



## Meat dishes **Dania z mięsiwem**

 **... Grilled pork loin** **55 zł**  
with bacon, bundz\* cheese and cranberries with an oven-baked potato with cheese and salad | *Schab z grilla*

**Pork steak „Bacon” with bone** **59 zł**  
(dry-aged pork) grilled onion, boiled potato and fried cabbage  
*Stek „Bekon” z kością*

**Grilled pork ribs** **59 zł**  
with vegetables in barbecue sauce and fries  
*Żeberka grillowane*

**Pork neck steak with grilled oscypek\*** **53 zł**  
(regional cheese) and pepper, baked potatoes and sour cucumber salad | *Stek z karczku*

**Pork hock** **61 zł**  
served with fried cabbage and bread | *Golonka duszona*

**Tenderloins with porcini mushroom sauce** **57 zł**  
boiled potatoes and red cabbage salad | *Polędwiczki*

**Pork loin served on a potato pancakes poured** **59 zł**  
with porcini mushroom sauce and sprinkled with grated oscypek\*, sour cucumber salad | *Przekładaniec*





**... Roast deer** **68 zł**  
served with potato pancakes and green beans in cream with thyme | *Pieczeń z jelenia*

**Deer burger** **56 zł**  
in an onion roll with grilled bacon, oscypek cheese\*, lettuce mix, tomato, red onion jam and mustard sauce with fries  
*Burger z jelenia*

## Homemade **Własnej roboty**

(stuffed dumplings) are made by hand according to our family recipes


**Polish dumplings filled with bryndza**  **36 zł**  
(regional cheese), butter and oscypek, sprinkled with green onion | *Pierogi z bryndzą*


**Dumplings with duck,**  **38 zł**  
butter, with roasted almonds and curly kale  
*Pierogi z kaczka*

**Polish dumplings stuffed** **35 zł**  
with potatoes and cheese sprinkled with pork scratchings  
*Pierogi ruskie*

**Dumplings with lamb**  **46 zł**  
fried on garlic olive oil with tomatoes | *Pierozki z jagnięciną*

**Haluski noodles with bryndza** **32 zł**  
(soft sheep's milk rennin cheese) and smoked lardons  
*Haluski góralskie*

**Butter-fired pancake with apples,**  **30 zł**  
served with cranberries, cinnamon and vanilla sauce  
*Naleśnik z jabłkami*


 **... Grilled poultry fillet** **51 zł**  
with bacon and green asparagus, leek sauce served with rice with roasted grains, salad | *Pierś ze szparagami*

**Chicken breast roasted with Cheddar cheese** **52 zł**  
and grilled zucchini served with boiled potatoes and fresh lettuce with vinaigrette dressing | *Pierś z serem*

**Chicken wrapped with „Oscypek”** **53 zł**  
[traditional sheep's milk cheese] and garlic butter, french fries, salads | *Panierowane roladki drobiowe*


**Baked duck (half)** **62 zł**  
portion served hot with pears, cranberry, boiled potatoes and fried beetroots | *Kaczka pieczona (połówka)*

 **... Lamb goulash with haluski noodles**  **55 zł**  
served with sour cucumber | *Gulasz jagnięcy*

**Grilled lamb**  **65 zł**  
with tomato and goat's cheese, baked potatoes, salad  
*Jagnięcina*

 **... Seasoned Rib Eye Steak,**  **85 zł**  
with french fries and green salad in yogurt sauce with tomatoes (entrecôte - country of origin of the meat Brazil)  
*Stek Rib Eye*

**Homemade beef burger**  **53 zł**  
in an onion roll with grilled bacon, lettuce mix, tomato, pickled cucumber, red onion with garlic and thousand island dressing, served with french fries | *Swojski burger*

 **... Oven-roasted trout** **56 zł**  
served with baked potato and salad | *Pstrąg z pieca*

**Salmon steak from the oven** **59 zł**  
with rice with roasted grains and green beans in sour cream with thyme | *Łosoś*

## Extras **Dodatki**

**Boiled potatoes** | *Ziemniaki gotowane* **9 zł**

**Potato baked with butter** | *Ziemniak z masłem* **11 zł**

**Potato baked with garlic cheese** | *z serem* **14 zł**

**French fries** | *Frytki* **12 zł**

**Boiled rice with roasted grains** | *Ryż* **9 zł**

**Fried beetroots** | *Buraczki zasmażane* **10 zł**

**Fried cabbage** | *Kapusta* **12 zł**



**Green beans in sour cream with thyme** **10 zł**

*Fasolka zielona*

**Salads** | *Surówki* **12 zł**

**Sour cucumber** | *Ogórek* **8 zł**

**Bread** | *Pieczywo* **5 zł**

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## Desserts Desery

<b>Apple-pie with raspberry sauce</b>   Szarlotka	<b>22 zł</b>
<b>Apple-pie with ice-cream</b>   Szarlotka na ciepło	<b>27 zł</b>
<b>Mascarpone cream</b> with warm forest fruit sauce and meringue crumble   Krem z mascarpone	<b>24 zł</b>
<b>Vanilla ice cream</b> with fresh orange, homemade raspberry sauce and roasted almonds   Lody	<b>23 zł</b>

## Beverages Napoje

 <b>... Tea</b> (flavors to choose from)   Herbata	<b>10 zł</b>
black, earl gray, fruity, mint, green, cinnamon-vanilla	
<b>Winter tea</b>   Herbata zimowa	<b>15 zł</b>
<b>Coffee Americano</b>   Kawa	<b>11 zł</b>
<b>Espresso</b>	<b>11 zł</b>
<b>Espresso Doppio</b>	<b>14 zł</b>
<b>Espresso Macchiato</b>	<b>12 zł</b>
<b>Coffee with cream</b>   Kawa biała	<b>13 zł</b>
<b>Capuccino</b>	<b>14 zł</b>
<b>Kawa latte</b>	<b>16 zł</b>
<b>Chocolate</b>   Czekolada	<b>17 zł</b>

 <b>... Juice 0,3l</b>	<b>10 zł</b>
apple, orange, nectar: grapefruit, black currant	
Sok pomarańczowy, jabłkowy, nektar z czarnej porzeczki, grapefruitowy	

<b>Mineral water</b>   Woda mineralna	0,3l <b>7 zł</b> 0,7l <b>12 zł</b>
<b>Mineral water Cisowianka</b>	0,3l <b>9 zł</b>
Woda Cisowianka	
<b>Pepsi, Pepsi Zero</b>	0,3l <b>10 zł</b>
<b>7Up, Mirinda</b>	0,3l <b>10 zł</b>
<b>Lipton Ice Tea</b>	0,3l <b>10 zł</b>
<b>Schweppes</b> Tonic, Ginger Ale	0,2l <b>10 zł</b>

## To warm you up Na rozgrzewkę

<b>Mulled beer:</b>   Piwo grzane	
<b>Mulled beer with raspberry syrup</b>   z sokiem	<b>19 zł</b>
<b>Mulled beer with honey</b>   z miodem	<b>21 zł</b>
<b>Mulled wine with spices</b>   Wino grzane	0,2l <b>21 zł</b>
<b>Mulled Żołądkowa vodka</b>   Grzana wódka	0,25l <b>24 zł</b>
(Żołądkowa Gorzka vodka, apple juice, cinnamon, cloves)	
<b>Tea with Republica Dark Rum</b>   Herbata z rumem	<b>20 zł</b>
<b>Mountaineer's tea</b> (with alcohol)	<b>25 zł</b>
Herbata Góralska	
<b>Tea with cherry vodka</b>   Herbata z wiśniówką	<b>20 zł</b>
<b>Irish Coffee</b> (coffe + Auchentoshan AO Whiskey)	<b>26 zł</b>

## Beer Piwo



<b>Grimbergen Blonde 5,5%</b>	0,33l <b>18 zł</b>
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	
<b>Grimbergen Double 5,5%</b>	0,33l <b>18 zł</b>
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	
<b>Grimbergen Blanche 5%</b>	0,33l <b>18 zł</b>
Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	

<b>Okocim Beer 5%</b>	0,3l <b>15 zł</b> 0,5l <b>18 zł</b>
<b>Little Okocim 5%</b>	1l <b>32 zł</b>
<b>Pitcher of beer 5%</b>	1,5l <b>44 zł</b>
<b>Beer-Vodka or Cherry Vodka</b>   z bombą	0,5l <b>25 zł</b>
<b>Regional wheat beer 5%</b>	0,3l <b>15 zł</b> 0,5l <b>19 zł</b> 1l <b>33 zł</b>
<b>Žatecký Světly Ležák 5%</b>	0,5l <b>18 zł</b>
<b>Žatecký Černý 3,8%</b>	0,5l <b>18 zł</b>
<b>Žatecký 0.0% alcohol free beer</b>	0,5l <b>18 zł</b>
<b>Somersby 4,5%</b>	0,4l <b>17 zł</b>
<b>Apple cider 4,5%</b>	0,33l <b>16 zł</b>

## Drinks

<b>Mięta &amp; Lemon</b>	<b>24 zł</b>
Żołądkowa Gorzka z Miętą, Schweppes Bitter lemon	
<b>Fizzy Peachtree</b>	<b>22 zł</b>
De Kuyper Peachtree, mineral water, lime juice	
<b>Jim Beam Highballs</b>	<b>25 zł</b>
Jim Beam White, Schweppes Tonic, lemon	
<b>Berry Smash</b>	<b>26 zł</b>
Millhill's Strawberry Fields Gin, DeKuyper Triple Sec, mineral water, 7 UP, strawberry	
<b>Holny Wiater</b>	<b>24 zł</b>
Amundsen Malina Nordycka, De Kuyper Elderflower, lemon juice, 7 UP	
<b>Łobyrtańec</b>	<b>26 zł</b>
Republica White Rum, DeKuyper Triple Sec, Schweppes Ginger Ale, lemon juice,	
<b>Słodko Hela</b>	<b>27 zł</b>
Amundsen Vodka, DeKuyper Blue Curacao, 7UP, lemon	
<b>Babsko Śpiwka</b>	<b>24 zł</b>
Saska Czerwona Porzeczka, DeKuyper Peachtree, De Kuyper Triple Sec, 7 UP	
<b>Aperitivo</b>	<b>28 zł</b>
Aperitivo, sparkling wine, mineral water	
<b>Aperitivo non-alcoholic</b>	<b>18 zł</b>
Aperitivo non-alcoholic, mineral water	



## Alcohols

### ŻOŁĄDKOWA GORZKA

<b>Amundsen Vodka 40% - czysta</b>	40 ml	<b>16 zł</b>
<b>Amundsen Malina Nordycka 37,5%</b>	40 ml	<b>16 zł</b>
<b>Orkisz Wódka 40% - czysta</b>	40 ml	<b>20 zł</b>
<b>Żołądkowa DeLuxe 40% - czysta</b>	40 ml	<b>14 zł</b>
<b>Saska smakowa 25%</b>	40 ml	<b>14 zł</b>
Śliwka Węgierka, Wiśnia z Nutą Rumu, Czerwona Porzeczka		
<b>Żołądkowa deska degustacyjna 4x20 ml</b>		<b>24 zł</b>
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
<b>Żołądkowa Gorzka</b>	40 ml	<b>14 zł</b>
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
<b>Miodula Prezydencka 40%</b>	40 ml	<b>20 zł</b>

<b>Jim Beam White Bourbon Whiskey 40%</b>	40 ml	<b>18 zł</b>
<b>Jim Beam Black Bourbon Whiskey 43%</b>	40 ml	<b>20 zł</b>
<b>Makers Mark Bourbon Whisky 45%</b>	40 ml	<b>22 zł</b>
<b>Dubliner Whiskey 40%</b>	40 ml	<b>17 zł</b>
<b>Auchentoshan A0 Whiskey 40%</b>	40 ml	<b>21 zł</b>
<b>Tequila Sierra Blanco 38%</b>	40 ml	<b>19 zł</b>
<b>Tequila Sierra Reposado 38%</b>	40 ml	<b>19 zł</b>
<b>Millhill's London Dry Gin 38%</b>	40 ml	<b>17 zł</b>
<b>Millhill's Strawberry Fields 38%</b>	40 ml	<b>17 zł</b>
<b>Republica White Rum 37,5%</b>	40 ml	<b>16 zł</b>
<b>Republica Dark Rum 38%</b>	40 ml	<b>16 zł</b>
<b>Fernet Branca 39%</b>	40 ml	<b>17 zł</b>
<b>Fernet Branca Menta 32%</b>	40 ml	<b>17 zł</b>

With the purchase of an entire bottle, the price -10 %

## Regional alcohols

<b>Miodowa Zbójcka 38%</b>	40 ml	<b>18 zł</b>
<b>Śliwowica Zbójcka 50%</b>	40 ml	<b>19 zł</b>
<b>Śliwowica Zbójcka 70%</b>	40 ml	<b>22 zł</b>
<b>Górska Przepalanka 40%</b>	40 ml	<b>16 zł</b>



<b>Pierońsko Bimber 45%</b>	40 ml	<b>16 zł</b>
<b>Regionalne Nalewki 35%</b>	40 ml	<b>16 zł</b>
Czarny Bez, Pigwa, Malina, Dereń		
<b>Wiśniówka Zbójcka 30%</b>	40 ml	<b>16 zł</b>
<b>Cytrynowka Swojska 30%</b>	40 ml	<b>16 zł</b>
<b>Tatra Balsam 52%</b>	40 ml	<b>18 zł</b>

## World Wines

### Karczma Wines

(white 11,5% or red 12% wines - variable offer)

	200 ml		750 ml
<b>17 zł</b>		<b>70 zł</b>	

### Red wines

**Tempranillo**, Prado Molar  
Spain, Dry, 12% 🍷

	125 ml		750 ml
<b>16 zł</b>		<b>75 zł</b>	

**Monastrell**, "Pure Est", Alfori,  
Valencia, Spain, Dry, 13.5% 🍷🍷

<b>16 zł</b>	<b>85 zł</b>
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**Malbec**, Finca El Origen Malbec,  
Mendoza, Argentina, Dry, 12,5% 🍷🍷

<b>17 zł</b>	<b>90 zł</b>
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**Pinot Noir Reserva Especial**  
Santa Alexandra, Colchagua Valley, Chile,  
Dry, 14% 🍷🍷

<b>18 zł</b>	<b>100 zł</b>
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**Negroamaro, Primitivo**  
"Paralupi", Varvaglione, Puglia,  
Italy, Semi-Dry, 15% 🍷🍷🍷

<b>20 zł</b>	<b>120 zł</b>
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### White wines

**San Martino Frizante Bianco**,  
Italy, Dry, 10,5%

	125 ml		750 ml
<b>15 zł</b>			

**Viura**, Prado Molar, Spain,  
Dry, 12,5% 🍷🍷🍷

<b>16 zł</b>	<b>75 zł</b>
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**Verdejo „Pure Est”**, Alfori  
Valencia, Spain, Dry, 12% 🍷

<b>16 zł</b>	<b>85 zł</b>
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**Castelli Del Duca "Obello"**,  
Malvasia, Emilia-Romagna, Italy,  
semi-sweet, 10%

<b>16 zł</b>	<b>85 zł</b>
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**Riesling Feinherb**,  
Weingut Peter & Peter, Mosel, Germany,  
Semi-Dry, 10,5% 🍷🍷

<b>18 zł</b>	<b>90 zł</b>
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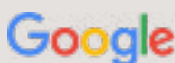
**Viognier**, Domaine Gayda, Pays D'Oc,  
France, Dry, 13,5% 🍷🍷

<b>18 zł</b>	<b>90 zł</b>
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**Stock Prosecco Treviso DOC**  
Extra Dry, Veneto, Italy, 11%

	200 ml		750 ml
<b>29 zł</b>		<b>85 zł</b>	

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