



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) 29 zł
grilled with bacon served with cranberry and raspberry jam
Oscypek grillowany

Home-made lard on a slice of bread 25 zł
with brine-pickled cucumber, pickled mushrooms | **Smalec**

Warm slices of toast baked with garlic butter and oscypek* (regional cheese), 26 zł
plum in bacon, garlic sauce (3 pcs) | **Grzanki**

Moskol - baked potato pancake 33 zł  
with boletus edulis sauce | **Moskol z sosem borowikowym**

Moskol - baked potato pancake 27 zł  
with garlic butter | **Moskol z masłem czosnkowym**

Pate with venison 31 zł
with cranberry jam and garlic toast | **Pasztet z dziczyzną**

Platter of regional snacks 52 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, 24 zł 
(tomato, cucumber, butter, bread)
Jajecznica na maśle

Scrambled eggs on bacon 26 zł
(tomato, cucumber, butter, bread)
Jajecznica na baconie

Scrambled eggs 43 zł
platter of charcuterie, Frankfurt sausage, tomatoes, cucumber, cheese, butter and bread
Śniadanie „Zbójnika”

Soups Zupy

Traditional highlander's borscht 23 zł
made out of bacon and salad, whitened with sour milk, served with potatoes and bacon
Barszcz góralski

Regional soup with sauerkraut and lamb 24 zł
with dreid mushrooms
Kwaśnica

Wild mushrooms soup with noodles 25 zł
(Saffron milk cap) | **Zupa rydzowa**

Traditional sour soup with sausage and egg 24 zł
Żurek



Homemade chicken broth with noodles 21 zł
Rosół z makaronem

Salad Sałatki

Salad with goat cheese flakes, 43 zł  
Mix salad, goat cheese, boiled beets, roasted nuts, honey vinaigrette with French mustard, garlic croutons
| **Sałatka z kozim serem**


Salad with bundz* (regional cheese), 42 zł  
Mix salad, bundz*, oscypek chips*, cherry tomatoes, roasted sunflower seeds, herbal oil, balsamic cream, garlic croutons
| **Sałatka z bundzem**

Salad with grilled chicken, 44 zł
Mix salad, grilled chicken fillet, cherry tomatoes, fresh cucumber, red onion, yellow cheese flakes, roasted pumpkin seeds, garden vinaigrette, garlic croutons
| **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** **58 zł**
with bacon, bundz* cheese and cranberries with an oven-baked potato with cheese and salad | *Schab z grilla*

Grilled pork ribs **62 zł**
with vegetables in barbecue sauce and fries
Żeberka grillowane

Pork neck steak with grilled oscypek* (regional cheese) and pepper, baked potatoes and sour cucumber salad | *Stek z karczku* **56 zł**

Pork hock **65 zł**
served with fried cabbage and bread | *Golonka duszona*

Tenderloins with porcini mushroom sauce **60 zł**
boiled potatoes and red cabbage salad | *Półdwiczk*

Pork loin served on a potato pancakes poured **62 zł**
with porcini mushroom sauce and sprinkled with grated oscypek*, sour cucumber salad | *Przekładaniec*



... Roast deer **75 zł**
served with potato pancakes and green beans in cream with thyme | *Pieczeń z jelenia*



Deer burger **58 zł**
in an onion roll with grilled bacon, oscypek cheese*, lettuce mix, tomato, red onion jam and mustard sauce with fries
Burger z jelenia




... Baked duck (half) **66 zł**
with boiled potatoes, fried beetroots, served with cranberries | *Kaczka pieczona (połówka)*

Homemade **Własnej roboty**

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


Polish dumplings filled with bryndza   **38 zł**
(regional cheese), butter and oscypek, sprinkled with green onion | *Pierogi z bryndzą*


Dumplings with duck,  **40 zł**
butter, with roasted almonds and curly kale
Pierogi z kaczka

Polish dumplings stuffed **37 zł**
with potatoes and cheese sprinkled with butter  
or pork scratchings | *Pierogi ruskie*

Dumplings with lamb  **48 zł**
fried on garlic olive oil with tomatoes | *Pierozki z jagnięciną*

Haluski noodles with bryndza **34 zł**
(soft sheep's milk rennin cheese) and smoked lardons
Haluski góralskie


Butter-fired pancake with apples,   **33 zł**
served with cranberries, cinnamon and vanilla sauce
Naleśnik z jabłkami



 **... Grilled poultry fillet** **54 zł**
with bacon, leek sauce with asparagus, served with rice with roasted grains and salad | *Pierś ze szparagami*


Chicken breast roasted with Cheddar cheese **55 zł**
and grilled zucchini served with boiled potatoes and fresh lettuce with vinaigrette dressing | *Pierś z serem*

Chicken wrapped with „Oscypek” **56 zł**
[traditional sheep's milk cheese] and garlic butter, french fries, salads | *Panierowane roladki drobiowe*

 **... Lamb goulash with haluski noodles**  **57 zł**
served with sour cucumber | *Gulasz jagnięcy*

Grilled lamb  **70 zł**
with tomato and goat's cheese, baked potatoes, salad
Jagnięcina

 **... Rib Eye steak**  **97 zł**
with French fries and green salad in yogurt sauce with tomatoes (dry-aged beef)
Stek Rib Eye

Roast veal in its own sauce  **67 zł**
with boiled potatoes and fried beetroots
Pieczeń w sosie własnym

Homemade beef burger **55 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** **58 zł**
served with baked potato and salad | *Pstrąg z pieca*

Salmon steak from the oven **61 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* **12 zł**

Potato baked with garlic cheese | *z serem* **15 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**




Desserts Desery

Apple-pie with raspberry sauce Szarlotka	24 zł
Apple-pie with ice-cream Szarlotka na ciepło	30 zł
Mascarpone cream with warm forest fruit sauce and meringue crumble Krem z mascarpone	26 zł
Vanilla ice cream with fresh orange, homemade raspberry sauce and roasted almonds Lody	25 zł

Beverages Napoje

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

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

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

To warm you up Na rozgrzewkę

Mulled beer: Piwo grzane	
Mulled beer with raspberry syrup z sokiem	20 zł
Mulled beer with honey z miodem	22 zł
Mulled wine with spices Wino grzane	0,2l 21 zł
Mulled Żołądkowa vodka Grzana wódka	0,25l 24 zł
(Żołądkowa Gorzka vodka, apple juice, cinnamon, cloves)	
Tea with Republica Dark Rum Herbata z rumem	20 zł
Mountaineer's tea (with alcohol)	25 zł
Herbata Górska	
Tea with cherry vodka Herbata z wiśniówką	20 zł
Irish Coffee (coffe + Auchentoshan AO Whiskey)	26 zł

Beer Piwo



Grimbergen Blonde 5,5%	0,33l 19 zł
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	
Grimbergen Double 5,5%	0,33l 19 zł
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	
Grimbergen Blanche 5%	0,33l 19 zł
Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	

Okocim Beer 5%	0,3l 15 zł 0,5l 19 zł
Little Okocim 5%	1l 34 zł
Pitcher of beer 5%	1,5l 46 zł
Beer-Vodka or Cherry Vodka z bombą	0,5l 26 zł
Regional wheat beer 5%	0,3l 15 zł 0,5l 19 zł 1l 33 zł
Žatecký Světly Ležák 5%	0,5l 19 zł
Žatecký Černý 3,8%	0,5l 19 zł
Žatecký 0.0% alcohol free beer	0,5l 19 zł
Somersby 4,5%	0,4l 18 zł
Apple cider 4,5%	0,33l 17 zł

Drinks

Mięta & Lemon	25 zł
Żołądkowa Gorzka z Miętą, Schweppes Bitter lemon	
Fizzy Peachtree	23 zł
De Kuyper Peachtree, mineral water, lime juice	
Jim Beam Highballs	26 zł
Jim Beam White, Schweppes Tonic, lemon	
Berry Smash	27 zł
Millhill's Strawberry Fields Gin, DeKuyper Triple Sec, mineral water, 7 UP, strawberry	
Holny Wiater	25 zł
Amundsen Malina Nordycka, De Kuyper Elderflower, lemon juice, 7 UP	
Łobyrtańec	27 zł
Republica White Rum, DeKuyper Triple Sec, Schweppes Ginger Ale, lemon juice,	
Słodko Hela	28 zł
Amundsen Vodka, DeKuyper Blue Curacao, 7UP, lemon	
Babsko Śpiwka	25 zł
Bocian Czarna Porzeczka Vodka, DeKuyper Peachtree, De Kuyper Triple Sec, 7 UP	
Aperitivo	29 zł
Aperitivo, sparkling wine, mineral water	
Aperitivo non-alcoholic	19 zł
Aperitivo non-alcoholic, mineral water	



Alcohols

ŻOŁĄDKOWA GORZKA

Amundsen Vodka 40% - czysta	40 ml	17 zł
Amundsen Malina Nordycka 37,5%	40 ml	17 zł
Orkisz Wódka 40% - czysta	40 ml	21 zł
Żołądkowa DeLuxe 40% - czysta	40 ml	14 zł
Wódka smakowa Bocian 28%	40 ml	14 zł
Śliwka, Wiśnia, Czarna Porzeczka		
Żołądkowa deska degustacyjna 4x20 ml		24 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
Żołądkowa Gorzka	40 ml	14 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
Miodula Prezydencka 40%	40 ml	22 zł

Jim Beam White Bourbon Whiskey 40%	40 ml	19 zł
Jim Beam Black Bourbon Whiskey 43%	40 ml	21 zł
Makers Mark Bourbon Whisky 45%	40 ml	23 zł
Dubliner Whiskey 40%	40 ml	18 zł
Auchentoshan A0 Whiskey 40%	40 ml	22 zł
Tequila Sierra Blanco 38%	40 ml	20 zł
Tequila Sierra Reposado 38%	40 ml	20 zł
Millhill's London Dry Gin 38%	40 ml	18 zł
Millhill's Strawberry Fields 38%	40 ml	18 zł
Republica White Rum 37,5%	40 ml	17 zł
Republica Dark Rum 38%	40 ml	17 zł
Fernet Branca 39%	40 ml	18 zł
Fernet Branca Menta 32%	40 ml	18 zł

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

Regional alcohols

Miodowa Zbójcka 38%	40 ml	19 zł
Śliwowica Zbójcka 50%	40 ml	20 zł
Śliwowica Zbójcka 70%	40 ml	23 zł
Górska Przepalanka 40%	40 ml	17 zł



Kwaśnica 40%	40 ml	20 zł
Bimber o smaku kwaśnicy		
Regionalne Nalewki 35%	40 ml	17 zł
Czarny Bez, Pigwa, Malina, Dereń		
Wiśniówka Zbójcka 30%	40 ml	17 zł
Cytrynowka Swojska 30%	40 ml	17 zł
Tatra Balsam 52%	40 ml	20 zł

World Wines

Karczma Wines

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

	18 zł		70 zł
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Red wines

Tempranillo, Prado Molar
Spain, Dry, 12% 🍷

	17 zł		75 zł
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Monastrell, "Pure Est", Alfori,
Valencia, Spain, Dry, 13.5% 🍷🍷

	17 zł		85 zł
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Malbec, Finca El Origen Malbec,
Mendoza, Argentina, Dry, 12,5% 🍷🍷

	18 zł		90 zł
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Pinot Noir Reserva Especial
Santa Alexandra, Colchagua Valley, Chile,
Dry, 14% 🍷🍷

	19 zł		100 zł
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Negroamaro, Primitivo "Paralupi",
Varvaglione, Puglia,
Italy, Semi-Dry, 15% 🍷🍷🍷

	21 zł		120 zł
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White wines

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

	16 zł		
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Viura, Prado Molar, Spain,
Dry, 12,5% 🍷🍷🍷

	17 zł		75 zł
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Verdejo „Pure Est”, Alfori
Valencia, Spain, Dry, 12% 🍷

	17 zł		85 zł
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Castelli Del Duca "Obello",
Malvasia, Emilia-Romagna, Italy,
semi-sweet, 10%

	17 zł		85 zł
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Riesling Feinherb,
Weingut Peter & Peter, Mosel, Germany,
Semi-Dry, 10,5% 🍷🍷

	19 zł		90 zł
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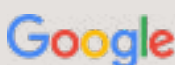
Viognier, Domaine Gayda, Pays D'Oc,
France, Dry, 13,5% 🍷🍷

	19 zł		90 zł
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Stock Prosecco Treviso DOC
Extra Dry, Veneto, Italy, 11%

	29 zł		85 zł
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Cennik ważny od 20.12.2024 r.