



# 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) | Pólmisek zakąsek  
**Meatless version also available**

## Breakfast Śniadania

We serve breakfast until 1 pm

**Scrambled eggs on butter, 23 zł**  
(tomato, cucumber, butter, bread)  
Jajecznicza na masle

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

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

**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

**Borscht 27 zł**  
served with lamb, cabbage and mushrooms - stuffed pâtés  
Barszcz czerwony z pasztecikami

**Borscht solo 0,2L 14 zł**  
Barszcz czerwony solo

**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



## Meat dishes **Dania z mięsiwem**

### ... **Rolled chopped pork loin** **56 zł**

coated in breadcrumbs, stuffed with cheese, ham and mushrooms, boiled potatoes with fried beetroots or fried cabbage | **Zawijany schab panierowany**

### **Pork steak „Bacon” with bone** **54 zł**

grilled onion, boiled potato and fried cabbage  
**Stek „Bekon” z kością**

### **Grilled pork ribs** **59 zł**

with barbecue sauce served with vegetables in plum sauce and french 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** **59 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**

### **Farmhouse black pudding grilled,** **40 zł**

with onion served with boiled potatoes and fried cabbage  
**Kaszanka wiejska grillowana z cebulką**



### **... Roast deer** **68 zł**

served with potato pancakes and green beans in cream with thyme | **Pieczeń 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 kaczką**

### **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  
**Hałuski 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** **76 zł**

with tomato and goat's cheese, baked potatoes | **Jagnięcina**

### ... **Seasoned Rib Eye Steak,** **81 zł**

with roasted potatoes with bacon, grilled tomato and wild mushrooms sauce (entrecôte) | **Stek Rib Eye**

### **Beef cheeks in their own gravy** **56 zł**

served with potato pancakes, sour cucumber salad  
**Policzki wołowe w sosie własnym**

### **Homemade beef burger** **51 zł**

in an onion roll with grilled bacon, lettuce mix, tomato, pickled cucumber with 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>Pear in chocolate</b> with vanilla sauce and roasted almonds   Gruszka w czekoladzie	<b>22 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> Woda Cisowianka	0,3l <b>9 zł</b>
<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 (Żołądkowa Gorzka vodka, apple juice, cinnamon, cloves)	0,25l <b>24 zł</b>
<b>Tea with Republica Dark Rum</b>   Herbata z rumem	<b>20 zł</b>
<b>Mountaineer's tea</b> (with alcohol) Herbata Górska	<b>25 zł</b>
<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</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</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</b>		0,33l <b>18 zł</b>
Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes		
<b>Okocim Beer</b>		0,3l <b>15 zł</b> 0,5l <b>18 zł</b>
<b>Little Okocim</b>		1l <b>32 zł</b>
<b>Pitcher of beer</b>		1,5l <b>44 zł</b>
<b>Beer-Vodka or Cherry Vodka Cocktail</b> z bombą		0,5l <b>25 zł</b>
<b>Regional wheat beer</b>		0,3l <b>15 zł</b> 0,5l <b>19 zł</b> 1l <b>33 zł</b>
<b>Žatecký Světlý Ležák</b>		0,5l <b>18 zł</b>
<b>Žatecký Černý</b>		0,5l <b>18 zł</b>
<b>Žatecký 0.0% alcohol free beer</b>		0,5l <b>18 zł</b>
<b>Somersby</b>		0,4l <b>17 zł</b>
<b>Apple cider</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 Śpiywka</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	



## Alcohols

### ŻOŁĄDKOWA GORZKA

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

## Regional alcohols

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



<b>Jim Beam White Bourbon Whiskey</b>	40 ml	<b>18 zł</b>
<b>Jim Beam Black Bourbon Whiskey</b>	40 ml	<b>20 zł</b>
<b>Makers Mark Bourbon Whisky</b>	40 ml	<b>22 zł</b>
<b>Dubliner Whiskey</b>	40 ml	<b>17 zł</b>
<b>Auchentoshan A0 Whiskey</b>	40 ml	<b>21 zł</b>
<b>Salitos Gold Tequilla</b>	40 ml	<b>19 zł</b>
<b>Salitos Silver Tequilla</b>	40 ml	<b>19 zł</b>
<b>Millhill's London Dry Gin</b>	40 ml	<b>17 zł</b>
<b>Millhill's Strawberry Fields</b>	40 ml	<b>17 zł</b>
<b>Republica White Rum</b>	40 ml	<b>16 zł</b>
<b>Republica Dark Rum</b>	40 ml	<b>16 zł</b>
<b>Fernet Branca</b>	40 ml	<b>17 zł</b>
<b>Fernet Branca Menta</b>	40 ml	<b>17 zł</b>

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

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

## World Wines

**Karczma Wines** (white or red wines - variable offer)

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

### Red wines

<b>Tempranillo</b> , Prado Molar Spain, Dry	125 ml	<b>16 zł</b>	750 ml	<b>75 zł</b>
<b>Monastrell</b> , "Pure Est", Alfori, Valencia, Spain, Dry	125 ml	<b>16 zł</b>	750 ml	<b>85 zł</b>
<b>Malbec</b> , Finca El Origen Malbec, Mendoza, Argentina, Dry	125 ml	<b>17 zł</b>	750 ml	<b>90 zł</b>
<b>Pinot Noir Reserva Especial</b> Santa Alexandra, Colchagua Valley, Chile, Dry	125 ml	<b>18 zł</b>	750 ml	<b>100 zł</b>
<b>Negroamaro, Primitivo "Paralupi"</b> , Varvaglione, Puglia, Italy, Semi-Dry	125 ml	<b>20 zł</b>	750 ml	<b>120 zł</b>

### White wines

<b>San Martino Frizante Bianco</b> , Italy, Dry	125 ml	<b>15 zł</b>	750 ml	
<b>Viura</b> , Prado Molar, Spain, Dry	125 ml	<b>16 zł</b>	750 ml	<b>75 zł</b>
<b>Verdejo „Pure Est”</b> , Alfori Valencia, Spain, Dry	125 ml	<b>16 zł</b>	750 ml	<b>85 zł</b>
<b>Castelli Del Duca "Obello"</b> , Malvasia, Emilia-Romagna, Italy, semi-sweet	125 ml	<b>16 zł</b>	750 ml	<b>85 zł</b>
<b>Riesling Feinherb</b> , Weingut Peter & Peter, Mosel, Germany, Semi-Dry	125 ml	<b>18 zł</b>	750 ml	<b>90 zł</b>
<b>Viognier</b> , Domaine Gayda, Pays D'Oc, France, Dry	125 ml	<b>18 zł</b>	750 ml	<b>90 zł</b>

**Stock Prosecco Treviso DOC Extra Dry**, Veneto, Italy

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

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