



Menu



Zapiecek



Zapiecek haslo: 182015699

Vegetarian dishes -

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

A menu including allergens and the food weight (in grams) 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) 24 zł
grilled with bacon served with cranberry and raspberry jam
Oscypek grillowany

Home-made lard on a slice of bread 20 zł
with brine-pickled cucumber, pickled mushrooms
Smalec na pajdzie pieczywa

Warm slices of toast baked with garlic butter and oscypek* (regional cheese), 21 zł
plum in bacon, garlic sauce
Grzanki z masłem czosnkowym

Moskol - baked potato pancake 26 zł
with boletus edulis sauce
Moskol z sosem borowikowym i oscypkiem

Pate with venison 24 zł
with cranberry jam and garlic toast
Paszтет z dziczyzną

Platter of regional snacks 43 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

Breakfast Śniadania

We serve breakfast until 1 pm

Scrambled eggs on butter, 20 zł
(tomato, cucumber, butter, bread)
Jajecznica na maśle

Scrambled eggs on bacon 20 zł
(tomato, cucumber, butter, bread)
Jajecznica na bakonie

Bacon and fried eggs 22 zł
(tomato, cucumber, butter, bread, dijon mustard)
Jajka sadzone na bakonie

Scrambled eggs 32 zł
platter of charcuterie, tomatoes, hard cheese
bread and butter
Śniadanie „Zbójnika”

Soups Zupy

Traditional highlander's borscht 20 zł
made out of bacon and salad, whitened with sour milk,
served with potatoes and bacon
Barszcz góralski

Regional mutton-sauerkraut soup 21 zł
with mushrooms
Kwaśnica

Saffron milk cap soup with noodles 22 zł
Zupa rydzowa

Traditional sour soup with sausage and egg 21 zł
Żurek

Borscht served with lamb-stuffed pâtés 24 zł
Barszcz czerwony z pasztecikami

Borscht solo 13 zł
Barszcz czerwony solo

Homemade chicken broth with noodles 18 zł
Rosół z makaronem

Salad Sałatki

Salad with goat cheese flakes, 38 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), 38 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, 39 zł
fresh cucumber, tomato, red onion, roasted pumpkin
seeds, flakes of hard 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



Meat dishes **Dania z mięsiwem**

 **... Rolled chopped pork loin** **50 zł**
coated in breadcrumbs, stuffed with cheese, ham and mushrooms, boiled potatoes with fried beetroots
Zawijany schab panierowany

Pork steak „Bacon” with bone **49 zł**
grilled onion, baked potato and fried cabbage
Stek „Bekon” z kością

Grilled pork ribs **56 zł**
with barbecue sauce served with vegetables in plum sauce and french fries | **Żeberka grillowane**

Pork neck steak with grilled oscypek* (regional cheese) **47 zł**
and pepper, grilled potatoes and pickled cucumber | **Stek z karczku**

Pork hock **54 zł**
served with fried cabbage and bread | **Golonka duszona**

Tenderloins with porcini mushroom sauce **51 zł**
boiled potatoes and crispy red cabbage salad | **Polędwiczki**

Pork loin served on a potato pancakes poured **55 zł**
with porcini mushroom sauce and sprinkled with grated oscypek*, pickled cucumber salad | **Przekładaniec**

Farmhouse black pudding grilled, **37 zł**
with onion served with boiled potatoes and fried cabbage
Kaszanka wiejska grillowana z cebulką



... Roast deer **60 zł**
served with potato pancakes and green beans in sour 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 **33 zł**
(regional cheese), butter and oscypek, sprinkled with green onion | **Pierogi z bryndzą**

Dumplings with duck, **36 zł**
butter, with roasted almonds and cherry sauce
Pierogi z kaczka

Polish dumplings stuffed **33 zł**
with potatoes and cheese sprinkled with pork scratchings
Pierogi ruskie

Dumplings with lamb **42 zł**
fried on garlic olive oil with tomatoes | **Pierozki z jagnięciną**

Haluski noodles with bryndza **29 zł**
(soft sheep's milk rennin cheese) and smoked lardons
Hałuski góralskie

Butter-fired pancake with apples, **27 zł**
served with cranberries, cinnamon and vanilla sauce
Naleśnik z jabłkami

 **... Grilled poultry fillet** **46 zł**
with apples and cranberries served on stewed vegetables and rice | **Pierś z kurczaka z grillowanym jabłkiem**

Chicken breast roasted with Cheddar cheese and grilled zucchini **47 zł**
served with boiled potatoes and fresh lettuce with vinaigrette dressing | **Pierś z serem**

Chicken wrapped with „Oscypek” **49 zł**
[traditional sheep's milk cheese] and garlic butter, french fries, salads | **Panierowane roladki drobiowe**

Baked duck (half) **58 zł**
portion served hot with pears, cranberry, boiled potatoes and fried beetroots | **Kaczka pieczona (połówka)**

 **... Lamb goulash with haluski noodles** **50 zł**
sour cucumber | **Gulasz jagnięcy**

Grilled lamb **70 zł**
with tomato and goat's cheese, grilled potatoes | **Jagnięcina**

 **... Seasoned Rib Eye Steak,** **79 zł**
with roasted potatoes, grilled tomato and blue cheese sauce (entrecôte) | **Stek Rib Eye**

Beef cheeks in their own gravy **52 zł**
served with potato pancakes, pickled cucumber salad
Policzki wołowe w sosie własnym

Homemade Angus beef burger **48 zł**
grilled pear, mix salad, tomato, pickled cucumber, blue cheese sauce in an onion bun, served with French fries | **Swojski burger**

Fish **Ryby**

 **... Oven-roasted trout** with stewed vegetables and baked potato | **Pstrąg z pieca** **52 zł**

Salmon steak from the oven **54 zł**
with rice and green beans in sour cream with thyme | **Łosoś**

Extras **Dodatki**

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

Potato baked with butter | **Ziemniak z masłem** **10 zł**

Potato baked with garlic cheese | **z serem** **12 zł**

French fries | **Frytki** **12 zł**

Bread | **Pieczywo** **5 zł**

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

Fried cabbage | **Kapusta** **12 zł**

Bouquet of boiled vegetables | **Warzywa** **10 zł**

Boiled rice | **Ryż** **9 zł**

Salads | **Surówki** **12 zł**

Sour cucumber | **Ogórek** **8 zł**

Sour milk 0,25l | **Mleko** **0,25l 8 zł**

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Desserts Desery

Apple-pie with raspberry sauce | Szarlotka **20 zł**


Apple-pie with ice-cream | Szarlotka na ciepło **24 zł**

Mascarpone cream with warm forest fruit sauce **22 zł**
and meringue crumble | Krem z mascarpone

Vanilla ice cream with fresh orange, **22 zł**
homemade raspberry sauce and roasted almonds | Lody

Cheesecake with cranberry and raspberry preserve **21 zł**
Sernik

Beverages Napoje

 **... Tea** (flavors to choose from) | Herbata **10 zł**

Winter tea | Herbata zimowa **15 zł**

Coffee Americano | Kawa **10 zł**

Espresso **10 zł**

Espresso Doppio **13 zł**

Espresso Macchiato **11 zł**

Coffee with cream | Kawa biała **12 zł**

Capuccino **13 zł**

Kawa latte **15 zł**

Chocolate | Czekolada **16 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 Max  0,3l **10 zł**

7Up, Mirinda  0,3l **10 zł**

Lipton Ice Tea 0,3l **10 zł**

Schweppes Tonic, Matcha, Ginger Ale  0,2l **10 zł**

Beer Piwo



Grimbergen Blonde 0,33l **17 zł**
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes

Grimbergen Double 0,33l **17 zł**
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings

Grimbergen Blanche 0,33l **17 zł**
Wheat beer – hazy, slightly bitter.
Recommended for poultry, salads, flour and spicy dishes

Okocim Beer  0,3l **13 zł** 0,5l **16 zł**

Little Okocim 1l **28 zł**

Pitcher of beer 1,5l **39 zł**

Beer-Vodka or Cherry Vodka Cocktail 0,5l **22 zł**
z bombą

Season regional beer 0,3l **14 zł** 0,5l **17 zł** 1l **29 zł**

Žatecký Světlý Ležák 0,5l **17 zł**

Brooklyn Pilsner beer  0,4l **17 zł**

Žatecký 0.0% alcohol free beer 0,5l **17 zł**

Somersby 0,4l **16 zł**

Apple cider 0,33l **15 zł**

To warm you up Na rozgrzewkę

Mulled beer: | Piwo grzane

Mulled beer with raspberry syrup | z sokiem **18 zł**

Mulled beer with honey | z miodem **20 zł**

Mulled wine with spices | Wino grzane 0,2l **19 zł**

Mulled mead | Miód pitny 0,2l **19 zł**

Tea with rum | Herbata z rumem **19 zł**

Mountaineer's tea (with alcohol) **22 zł**
Herbata Górska

Tea with cherry vodka | Herbata z wiśniówką **19 zł**

Irish Coffee (coffe + Tullamore Dew whiskey) **22 zł**

Drinks



Śwarny Juhas **24 zł**
Soplica Wiśniowa, Finsbury Gin, Bols Triple Sec, grapefruit juice

Ciapanie na sianie **21 zł**
Soplica Śliwka, Bols Peach, apple juice, mineral water

Babsko Śpiywka **22 zł**
Soplica Szlachetna, Schweppes Ginger Ale, lemon juice

Łobyrtańiec **26 zł**
Żubrówka Bison Grass, Scheppes Matcha, Bols Peach.
lemon juice

Cyrwone Wyrchy **20 zł**
Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7UP

Niebo w gymbie Aperol, Prosecco, mineral water **28 zł**

Słodko Hela **20 zł**
Soplica Pigwowa, raspberry juice, lemon juice, 7UP



Alcohols

Soplica Szlachetna – czysta 40 ml **12 zł**

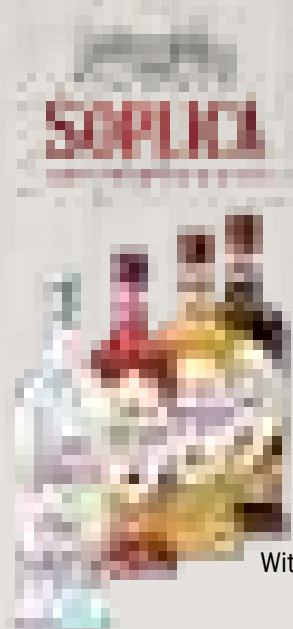
Soplica smakowa 40 ml **12 zł**
Wiśniowa, Śliwkowa, Malinowa,
Pigwowa, Orzech laskowy, Mirabelkowa,
Czarna Porzeczka, Truskawkowa

Deska degustacyjna SOPLICA 4x20 ml **20 zł**
Czarna Porzeczka, Mirabelkowa,
Orzech laskowy, Truskawkowa

Żubrówka Czarna 40 ml **14 zł**

Żubrówka Bison Grass 40 ml **14 zł**

Wódka Orkisz 40% 40 ml **20 zł**



Finsbury Gin 40 ml **13 zł**

Sierra Tequila 40 ml **15 zł**

Old Pascas Rum 40 ml **13 zł**

Jagermeister 40 ml **15 zł**

Grant's whisky 40 ml **15 zł**

Glenfiddich 12YO whisky 40 ml **26 zł**

Tullamore Dew whiskey 40 ml **16 zł**

Jack Daniel's whiskey 40 ml **20 zł**

Remy Martin VSOP cognac 40 ml **26 zł**

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

Regional alcohols

Miodowo Korzenna 30% 40 ml **16 zł**

Miodowo Różana 30% 40 ml **16 zł**

Śliwowica Zbójcka 50% 40 ml **17 zł**

Śliwowica Zbójcka 70% 40 ml **20 zł**

Górska Przepalanka 40% 40 ml **14 zł**



Pierońsko Bimber 45% 40 ml **14 zł**

Podhalańska Poziomka 38% 40 ml **14 zł**

Regionalne Nalewki 35% 40 ml **14 zł**
Czarny Bez, Pigwa, Malina

Zbójckie Gorzołki 25%-30% 40 ml **13 zł**
Aroniówka, Cytrynowka, Wiśniówka, Kawa z brandy

World Wines

Karczma Wines (white or red
wines - variable offer) **16 zł** **60 zł**

Red Wines

Cabernet Sauvignon, MAN Family
Wines, Coastal Region, South Africa, dry **16 zł** **80 zł**

Regent, Winnica Spotkaniówka,
Podkarpacie, Poland, dry **16 zł** **85 zł**

Lunatico Negroamaro,
Vigneti del Salento, Puglia, Italy, dry **16 zł** **85 zł**

**Coste a Preola Nero d'Avola
DOC Organic**,
Gorghi Tondi, Sicilia, Italy, dry **16 zł** **85 zł**

Primitivo di Manduria Gold DOP **18 zł** **105 zł**
Conti Zecca, Puglia, Italy, dry



White Wines

Sauvignon Blanc,
Cuatro Rayas, Rueda, Spain, dry **16 zł** **85 zł**

Hiberna, Winnica Spotkaniówka,
Podkarpacie, Poland, dry **16 zł** **85 zł**

**Riesling Feinherb ST Cuvee
#10**, Steffen, Mosel, Germany,
semi-dry **16 zł** **85 zł**

Pinot Grigio delle Venezie DOC,
Zenato, Veneto, Italy, dry **16 zł** **85 zł**

Lugana San Benedetto DOC,
Zenato, Veneto, Italy, dry **18 zł** **105 zł**

Dessert wines

Moscato (Białe), Oude Kaap,
Western Cape, South Africa **15 zł** **70 zł**

Sparkling wines

Prosecco Treviso DOC Extra Dry,
Azienda Follador, Veneto, Italy **85 zł**

Prosecco, DOC,
Veneto, Italy **29 zł**

