



Menu



Zapiecek



Zapiecek haslo: 182015699

The average waiting time for dishes is approximately 20 minutes. In exceptional cases, it may be longer.
The allergen menu is available from the waiter. The bill can only be split into 2 parts. Service is not included in the bill.

Starters Przystawki

Oscypek* (regional cheese) 31 zł
grilled with bacon, served with cranberry and raspberry jam
Oscypek grillowany

Home-made lard on a slice of onion bread 27 zł
with brine-pickled cucumber, pickled mushrooms | **Smalec**

Garlic butter toasts with oscypek cheese* 28 zł
(regional cheese), cranberries, and bacon-wrapped plums (3 pcs) | **Grzanki**

Moskol - baked potato pancake   37 zł
with boletus edulis sauce | **Moskol z sosem borowikowym**

Moskol - baked potato pancake  29 zł
with garlic herb butter | **Moskol z masłem czosnkowym**

Pate with venison 34 zł
served on a crispy toast with red onion confit, marinated mushrooms, horseradish-mustard sauce, and cranberries
Pasztet z dziczyzną

Platter of regional snacks 58 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**
a meat-free version is also available   | **Bez mięsa**

Breakfast Śniadania

We serve breakfast until 1 pm

Scrambled eggs cooked in butter,  24 zł
(tomato, cucumber, butter, bread)
Jajecznica na maśle

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

Śniadanie „Zbójnika” 43 zł
scrambled eggs, Frankfurt sausages, tomato, fresh cucumber, slices of yellow cheese, butter, and bread
Śniadanie „Zbójnika”

Soups Zupy

Bryndza cheese soup with dumplings and bacon, 26 zł
Bryndza - traditional soft sheep's cheese with a tangy flavor
Bryndzowa

Kwaśnica - traditional highlander sauerkraut soup with lamb and wild mushrooms, 27 zł
served with bread
Kwaśnica

Wild mushrooms soup with homemade dumplings 28 zł
(Saffron milk cap) | **Zupa rydzowa**

Traditional sour rye soup with egg, homemade sausage, and mushrooms, 27 zł
served with bread | **Żurek**

Homemade chicken broth with noodles 22 zł
Rosół z makaronem

Salad Salatki

Salad with goat cheese flakes,   45 zł
Mixed salad, goat cheese, boiled beets, roasted nuts, pomegranate seeds, honey vinaigrette with French mustard, garlic croutons | **Salatka z kozim serem**

Salad with bundz* (regional cheese),   46 zł
Mixed salad, bundz*, oscypek* crisps, cherry tomatoes, roasted sunflower seeds, herbal oil, balsamic cream, garlic croutons
Salatka z bundzem

Salad with grilled chicken, 47 zł
Mixed salad, grilled chicken fillet, cherry tomatoes, fresh cucumber, red onion, yellow cheese flakes, roasted pumpkin seeds, garden vinaigrette, garlic croutons
Salatka 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** 60 zł
with bacon, bundz* cheese and cranberries with an oven-baked potato with cheese and salad | **Schab z grilla**

Braised pork ribs in their own sauce, 65 zł
served with boiled potatoes and a brine-pickled cucumber
Żeberka w sosie własnym

Pork neck steak with grilled oscypek* (regional cheese) and pepper, baked potatoes and sour cucumber salad | **Stek z karczku** 58 zł

Pork hock braised in beer 69 zł
served with fried cabbage and bread | **Golonka duszona**

Tenderloins with porcini mushroom sauce 61 zł
boiled potatoes and salad | **Polędwiczki**

Pork loin served on a potato pancakes poured 64 zł
with porcini mushroom sauce and sprinkled with grated oscypek*, sour cucumber salad | **Przekładaniec**

 **... Roast deer**  77 zł
served with potato pancakes and green beans in creamy thyme sauce | **Pieczeń z jelenia**

Deer burger  60 zł
in a bun with grilled bacon, smoked oscypek cheese*, mixed lettuce, tomato, red onion jam, and mustard sauce, served with fries | **Burger z jelenia**

 **... Baked duck (half)**  69 zł
with boiled potatoes, fried beetroots, served with cranberries | **Kaczka pieczona (połowka)**

Homemade **Własnej roboty**

Polish dumplings filled with bryndza   39 zł
(regional cheese), with butter and oscypek, sprinkled with green onion | **Pierogi z bryndzą**

Dumplings with duck,  41 zł
butter, with roasted almonds and curly kale
Pierogi z kaczka

Polish dumplings stuffed 38 zł
with potatoes and cheese sprinkled with **butter**  
or **pork scratchings** | **Pierogi ruskie**

Dumplings with lamb fried in garlic olive oil  49 zł
with cherry tomatoes, roasted pumpkin, and green onion | **Pierożki z jagnięciną**

Haluski noodles (dumplings) with bryndza 35 zł
(soft sheep's milk rennin cheese) and smoked lardons
Haluski góralskie

Butter-fired pancake with apples,   36 zł
served with cranberries, cinnamon and vanilla sauce
Naleśnik z jabłkami

 **...Grilled chicken breast with bacon, leek and asparagus sauce** 56 zł
served with rice topped with toasted seeds and a side salad
Pierś z grilla

Chicken breast roasted with Cheddar cheese 57 zł
and grilled zucchini served with boiled potatoes and fresh lettuce with vinaigrette dressing | **Pierś z serem**

Chicken wrapped with „Oscypek” 58 zł
[traditional sheep's milk cheese] and garlic butter, fries, salads | **Panierowane roladki drobiowe**

 **... Szaszłyk (lamb skewer)**  75 zł
with fries and coleslaw | **Szaszłyk**

Grilled lamb  75 zł
with tomato and goat's cheese, baked potatoes, salad
Jagnięcina

Lamb shank in its own sauce  98 zł
served with boiled potatoes and pickled cucumber | **Gicz**

 **... Beef tenderloin steak with bacon,** 120 zł
fries and green salad in yogurt-tomato dressing | **Stek**

Beef cheeks in their own sauce  61 zł
served with boiled potatoes and a choice of coleslaw or fried beetroots | **Policzki**

Homemade beef burger 56 zł
in a bun with grilled bacon, lettuce mix, tomato, pickled cucumber, red onion with garlic and thousand island dressing, served with fries | **Swojski burger**

 **... Oven-roasted trout**  60 zł
with a baked potato topped with cheese and a side salad

Salmon steak from the oven  63 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

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 | **Pieczyno** 5 zł



Desserts Desery

Snickers tart	32 zł
served with fresh seasonal fruit and whipped cream Tarta	
Apple pie with ice cream	32 zł
and chocolate sauce Szarlotka na ciepło	
Mascarpone cream with warm forest fruit sauce	28 zł
and meringue crumble Krem z mascarpone	
Vanilla ice cream with fresh fruits,	27 zł
homemade raspberry sauce and roasted almonds Lody	

Warm drinks Ciepłe napoje

 ... Herbata	13 zł
black, earl grey, fruity, mint, green, cinnamon-vanilla	
Winter tea Herbata zimowa	20 zł
Lemonade: ginger, cranberry Lemoniada	0,35l 20 zł
Coffee Americano Kawa	13 zł
Espresso	13 zł
Espresso Doppio	16 zł
Espresso Macchiato	14 zł
White coffee (with milk) Kawa biała	15 zł
Capuccino	16 zł
Kawa Latte	18 zł
Chocolate Czekolada	18 zł

Cold drinks Napoje

 ... Coca-Cola Zero Cukru	0,3l 12 zł
Coca-Cola Original Taste	0,3l 12 zł
Fanta, Sprite	0,3l 12 zł
Kinley Tonic Water	0,25l 12 zł
Kropla Beskidu	0,33l 10 zł
natural still mineral water	
Kropla Délice	0,33l 10 zł
natural sparkling mineral water	
FuzeTea Peach and Hibiscus, Lemon	0,25l 12 zł
Cappy	0,25l 12 zł
Orange, Apple, Grapefruit	
Monster Energy Drink	0,5l 16 zł
Table water sparkling, still	0,3l 8 zł 0,7l 13 zł
Lemonade: lemon or cranberry	0,4l 20 zł 1l 38 zł

To warm you up Na rozgrzewkę

Mulled beer Grzane piwo	0,5l 24 zł
with warming spices, ginger, raspberry juice, or honey	
Mulled wine with spices and orange Wino	0,2l 23 zł
Mulled Żołądkowa vodka Grzaniec Żołąd.	0,25l 27 zł
(Żołądkowa Gorzka vodka, apple juice, cinnamon, cloves)	
Tea with Republica Dark Rum Herbata z rumem	25 zł
Mountaineer's tea (with alcohol)	27 zł
Herbata Górska	
Tea with cherry vodka Herbata z wiśniówką	25 zł
Irish Coffee (coffe + Auchentoshan AO Whiskey)	28 zł

Beer Piwo



Grimbergen Blonde 5,5%	0,33l 20 zł
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	

Grimbergen Double 5,5%	0,33l 20 zł
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	



Okocim Beer 5%	0,3l 16 zł 0,5l 20 zł
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Little Okocim 5%	1l 36 zł
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Pitcher of beer 5%	1,5l 49 zł
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Beer-Vodka or Cherry Vodka z bomba	0,5l 29 zł
(beer with 40 ml vodka or cherry liqueur)	

Regional wheat beer 5%	0,3l 17 zł 0,5l 21 zł 1l 37 zł
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Žatecký Světly Ležák 5%	0,5l 21 zł
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Žatecký Černý 3,8%	0,5l 21 zł
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Žatecký 0.0% alcohol free beer	0,5l 21 zł
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Somersby 4,5%	0,4l 19 zł
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Apple cider 4,5%	0,33l 18 zł
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Drinks

Mięta & Lemon	25 zł
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Żołądkowa Gorzka z Miętą, Kinley Lime & Mint

Jim Beam Highballs	26 zł
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Jim Beam White, Kinley Tonic Water, lemon

Berry Smash	27 zł
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Millhill's Strawberry Fields Gin, DeKuyper Triple Sec, mineral water, Sprite, strawberry

Republica Peach	29 zł
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Republica White Rum, DeKuyper Peachtree, Kinley Lime&Mint, lemon juice

Holny Wiater	27 zł
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Amundsen Vodka, DeKuyper Elderflower, Sprite, lemon juice

Słodko Hela	28 zł
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Amundsen Vodka, DeKuyper Blue Curacao, Sprite, lemon

Babsko Śpiywka	26 zł
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Bocian Malina, DeKuyper Triple Sec, Sprite, mineral water, lemon

Limonce Spritz	28 zł
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Limonce, sparkling wine, mineral water, lemon

Aperitivo Spritz	29 zł
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Aperitivo, sparkling wine, mineral water

Aperitivo Spritz - bezalkoholowe	19 zł
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Alcohols

ŻOŁĄDKOWA GORZKA

Amundsen Vodka 40% - plain vodka 40 ml **18 zł**

Orkisz Wódka 40% - plain vodka 40 ml **22 zł**

Biały Bocian Vodka 40% - plain vodka 40 ml **14 zł**

Bocian Smakowy 25% 40 ml **14 zł**

Wiśnia (Cherry), Malina (Raspberry),
Pigwa (Quince), Śliwka (Plum)

Żołądkowa Tasting Board 4x20 ml **24 zł**

Żołądkowa Tradycyjna 32% (Traditional Żołądkowa),
z Miętą 28% (Mint), z Czarną Wiśnią 25% (Black
Cherry), z Figą 25% (Fig)

Żołądkowa Gorzka 40 ml **14 zł**

Żołądkowa Tradycyjna 32% (Traditional Żołądkowa),
z Miętą 28% (Mint), z Czarną Wiśnią 25% (Black
Cherry), z Figą 25% (Fig)

Jim Beam White Bourbon Whiskey 40% 40 ml **20 zł**

Jim Beam Black Bourbon Whiskey 43% 40 ml **23 zł**

Makers Mark Bourbon Whisky 45% 40 ml **25 zł**

Clan Campbell Whisky 40% 40 ml **15 zł**

(When purchasing a 0.7L bottle - 4 x  0.25L included in the price)

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 Rum Reserva White 37,5% 40 ml **17 zł**

Republica Rum Reserva Dark 38% 40 ml **17 zł**

Fernet Branca Menta 32% 40 ml **18 zł**

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

Gorzałki regionalne i kraftowe

Miodowa Zbójecka 38% Honey liqueur 40 ml **18 zł**

Śliwowica Zbójecka 50% Plum brandy 40 ml **21 zł**

Śliwowica Zbójecka 70% Plum brandy 40 ml **24 zł**

Górska Przepalanka 40% 40 ml **18 zł**

Pierońsko Śliwkowa 50% 40 ml **18 zł**
Plum-flavoured moonshine

Góral Majster 35% 40 ml **18 zł**
Herbal liqueur



Regionalne Nalewki 35% 40 ml **18 zł**

Czarny Bez (Elderberry), Malina (Raspberry),
Dereń (Cornelian Cherry)

Wiśniówka Zbójecka 30% Cherry 40 ml **18 zł**

Cytrynówka Swojska 30% Lemon 40 ml **18 zł**

Poziomka 30% Wild strawberry 40 ml **18 zł**

Orzechówka 36% Nut Liqueur 40 ml **23 zł**

Piołunówka 50% Herbal Liqueur 40 ml **23 zł**

Basztówka 35% 40 ml **29 zł**

World Wines

Inn's Wine (selected white 11.5% vary
and red 12% - selection may)

 200
ml **20 zł**  500
ml **48 zł**

Wina czerwone

Carmenère "Santa Alexandra", 20 zł 90 zł
Curicó Valley, Chile, dry, 13%

Montepulciano "Solino", 20 zł 90 zł
DOC Montepulciano d'Abruzzo, Abruzzo,
Italy, semi-dry, 14%

Monastrell, "Pure Est", 20 zł 90 zł
Valencia, Spain, dry, 13.5%

Cabernet Sauvignon "Cuvee Dissenay" 22 zł 100 zł
Languedoc and Roussillon, France,
dry, 13.5%

Appassimento Negroamaro, Primitivo 25 zł 140 zł
"Paralupi", Varvaglione, Puglia, Italy, semi-dry, 15%

Wina białe

Verdejo 0% "Evande", 20 zł 90 zł
Castile - La Mancha, Spain, dry, non-alcoholic

Sauvignon Blanc, "The Sheep Reborn", 20 zł 90 zł
Jumilla, Murcia, Spain, dry, 12%

Vinho Verde Rose ICE "Lagosta", 20 zł 90 zł
DOC Vinho Verd, Minho, Portugal, semi-sweet, rosé,
frizzante, 10%

Chardonnay "Cuvee Dissenay" 22 zł 100 zł
Languedoc and Roussillon, France, dry, 13.5%

Riesling Rething Schmitt Söhne, 22 zł 100 zł
Mosel, Germany, semi-dry, 10.5%

Eco Cuvee z Pszczewa, 23 zł 110 zł
johanniter, solaris, sauvignier gris, chardonnay,
Lubuskie (Lubusz), Poland, semi-dry, 11.5%

Stock Prosecco Trevitto,
DOC Extra Dry, Veneto, Italy, 11%

 150
ml  750
ml

20 zł 90 zł

20 zł 90 zł

20 zł 90 zł

22 zł 100 zł

22 zł 100 zł

23 zł 110 zł

 150
ml  750
ml

20 zł 90 zł

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Cennik ważny od 30.11.2025 r.