



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 bakonie

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 Sałatki

Salad with goat cheese flakes, 45 zł  
Mixed salad, goat cheese, boiled beets, roasted nuts, pomegranate seeds, honey vinaigrette with French mustard, garlic croutons | *Sałatka 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
Sałatka 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
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** **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
Zeberka w sosie własnym

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

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 (połówka)*

Homemade **Własnej roboty**

Polish dumplings filled with bryndza **39 zł**
(regional cheese) and potatoes, 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**
served with fries and salad | *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 salad 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 | *Pieczywo* **5 zł**




Desserts Desery

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

Warm drinks Ciepłe napoje

 ... Herbata black, earl grey, fruity, mint, green, cinnamon-vanilla	13 zł
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 natural still mineral water	0,33l 10 zł
Kropla Délice natural sparkling mineral water	0,33l 10 zł
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

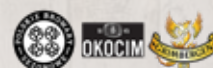
To warm you up Na rozgrzewkę

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

Little Okocim 5% 1l **36 zł**

Pitcher of beer 5% 1,5l **49 zł**

Beer-Vodka or Cherry Vodka | z bombą 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**

Žatecký Světlý Ležák 5% 0,5l **21 zł**

Žatecký Černý 3,8% 0,5l **21 zł**

Žatecký 0.0% alcohol free beer 0,5l **21 zł**

Somersby 4,5% 0,4l **19 zł**

Apple cider 4,5% 0,33l **18 zł**

Drinks

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

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

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

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

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

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

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

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

Aperitivo Spritz **29 zł**
Aperitivo, sparkling wine, mineral water

Aperitivo Spritz - bezalkoholowe **19 zł**



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
<small>(When purchasing a 0.7L bottle - 4 x Coca-Cola 0.25L included in the price)</small>		
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	500 ml	20 zł	48 zł
Wina czerwone	150 ml	750 ml		
Carmenère "Santa Alexandra", Curicó Valley, Chile, dry, 13%	20 zł	90 zł		
Montepulciano "Solino", DOC Montepulciano d'Abruzzo, Abruzzo, Italy, semi-dry, 14%	20 zł	90 zł		
Monastrell, "Pure Est", Valencia, Spain, dry, 13.5%	20 zł	90 zł		
Cabernet Sauvignon "Cuvee Dissenay" Languedoc and Roussillon, France, dry, 13.5%	22 zł	100 zł		
Appassimento Negroamaro, Primitivo "Paralupi", Varvaglione, Puglia, Italy, semi-dry, 15%	25 zł	140 zł		

Wina białe

Verdejo 0% "Evande", Castile - La Mancha, Spain, dry, non-alcoholic	150 ml	750 ml	20 zł	90 zł
Sauvignon Blanc, "The Sheep Reborn", Jumilla, Murcia, Spain, dry, 12%	20 zł	90 zł		
Vinho Verde Rose ICE "Lagosta", DOC Vinho Verd, Minho, Portugal, semi-sweet, rosé, frizzante, 10%	20 zł	90 zł		
Chardonnay "Cuvee Dissenay" Languedoc and Roussillon, France, dry, 13.5%	22 zł	100 zł		
Riesling Rething Schmitt Söhne, Mosel, Germany, semi-dry, 10.5%	22 zł	100 zł		
Eco Cuvee z Pszczewa, johanniter, solaris, souvignier gris, chardonnay, Lubuskie (Lubusz), Poland, semi-dry, 11.5%	23 zł	110 zł		
Stock Prosecco Trevitto, DOC Extra Dry, Veneto, Italy, 11%	150 ml	750 ml	20 zł	90 zł

Review us on



www.karczmazapiecek.pl | tel: +48 18 201 56 99 | ul. Krupówki 43, 34-500 Zakopane
kontakt@karczmazapiecek.pl | f karczmazapiecek | Zrecenzuj nas na @tripadvisor

Cennik ważny od 30.11.2025 r.