



Menu



Zapiecek



Zapiecek haslo: 182015699

Vegetarian dishes - We serve breakfast until 1 pm

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.

Starters Przystawki

Oscypek* (regional cheese) 17 zł grilled with bacon served with cranberry and raspberry jam Oscypek grillowany	Warm slices of toast baked 14 zł with garlic butter and oscypek* (regional cheese), plum in bacon, garlic sauce Grzanki z masłem czosnkowym
Moskol - baked potato pancake 19 zł with boletus edulis sauce Moskol z sosem borowikowym i oscypkiem	Haluski noodles with bryndza 15 zł (soft sheep's milk rennin cheese) and smoked lardons Hałuski góralskie
Herring served on potatoes with cream 17 zł Śledź w śmietanie	Platter of regional cheeses 27 zł (bundz*, oscypek*, goat cheese, korbáčik, bryndza, cranberry preserve, mixed dried fruit and nuts, slices of garlic toast) Półmisek serów
Home-made lard on a slice of bread 14 zł with gherkin salad Smalec na pajdzie pieczywa	

Salad Sałatki

Salad with goat cheese flakes, 27zł 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 grilled pork sirloin, 31 zł on lettuce with fresh cucumber, tomato, grilled oscypek* (regional cheese), cranberry vinaigrette dressing, served with slices of garlic toast Sałatka z grillowaną polędwicą wieprzową
Salad with bundz (regional cheese), 26 zł marinated bundz** 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, 27 zł fresh cucumber, tomato, red onion, roasted pumpkin seeds, flakes of hard cheese, vinaigrette dressing, served with slices of garlic toast Sałatka z kurczakiem

Breakfast Na śniadanie

We serve breakfast until 1 pm

Scrambled eggs on bacon or butter, 15 zł bread and butter Jajecznica na baconie lub maśle	Scrambled eggs 26 zł platter of charcuterie, tomatoes, hard cheese bread and butter Śniadanie "Zbójnika"
Bacon and fried eggs 16 zł Jajka sadzone na baconie	

Soups Zupy

Traditional highlander's borscht 14 zł made out of bacon and salad, whitened with sour milk, served with potatoes and bacon Barszcz góralski	Regional mutton-sauerkraut soup 15 zł with mushrooms Kwaśnica
Saffron milk cap soup with noodles 16 zł Zupa rydzowa	Traditional sour soup with sausage and egg 15 zł Żurek
	Chicken broth with noodles 11 zł Rosół z makaronem
	Borscht served with lamb-stuffed pâtés 18 zł Barszcz czerwony z pasztecikami

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Meat dishes **Dania z mięsiwem**

... **Rolled chopped pork loin coated** **37 zł**

in breadcrumbs, stuffed with cheese, ham and mushrooms, boiled potatoes, fried cabbage
Zawijany schab panierowany

Pork loin roasted with bundz* cheese, **35 zł**

becken and plums, grilled potatoes
Schab grillowany z bundzem

Herb grilled pork **35 zł**

tenderloin with apples and honey, boiled rice
Polędwiczki obsmażane

Pork in chanterelle mushroom sauce, **37 zł**

boiled potatoes
Filety ze schabu duszone

Grilled pork ribs **42 zł**

with vegetable and plum sauce, french fries
Żeberka grillowane

Pork neck steak with grilled oscypek* (regional cheese) and pepper, grilled potatoes **34 zł**

Stek z karczku

Stewed pork in own source **38 zł**

with mushrooms, barley groats, beetroots served warm
Wieprzowina duszona

Pork hock **40 zł**

served with fried cabbage, bread
Golonka duszona

Pork loin served on a potato pancakes **41 zł**

poured with porcini mushroom sauce and sprinkled with grated oscypek*, gherkin salad
Przekładaniec

Grilled bacon with oscypek* (regional cheese) and tomato, grilled potatoes, sour cucumber **29 zł**

Boczek z grilla

Farmhouse black pudding grilled, **27 zł**

with onion served with fried cabbage and onion bread
Kaszanka wiejska grillowana z cebulką

... **Baked duck (half)** **42 zł**

portion served hot with pears, cranberry, potato dumplings and hot beets

Kaczka pieczona (połówka)

... **Grilled poultry fillet with apples** **33 zł**

and cranberries served on stewed vegetables, grilled potato
Pierś z kurczaka z grillowanym jabłkiem i żurawiną

Chicken breast roasted with hard cheese, **31 zł**

served on spinach and with rice
Pierś z kurczaka zapieczona z żółtym serem

Chicken wrapped in „Oscypek” **33 zł**

[traditional sheep's milk cheese] and garlic butter, french fries
Panierowane roladki drobiowe

... **Lamb shank in its own gravy** **51 zł**

with potato dumplings
Giczka jagnięca w sosie własnym, kluski ziemniaczane

Lamb goulash with haluski noodles, **33 zł**

sour cucumber
Gulasz jagnięcy

Grilled lamb **+ 48 zł**

with tomato and goat's cheese, grilled potatoes
Jagnięcina z grilla

... **Seasoned beef steak** **49 zł**

with boletus sauce, french fries
Stek wołowy Angus

Beef cheeks in their own gravy served **37 zł**

with potato pancakes, gherkins salad
Policzki wołowe w sosie własnym

Home-made beef burger in roll **33 zł**

served with chips
Burger z frytkami

Beef tenderloin steak with grilled bacon, **52 zł**

served with moskol potato pancake with garlic butter
Stek z polędwicy wołowej z boczkiem grillowanym

Fish and other **Ryby i inne**

... **Baked trout with stewed vegetables** **31 zł**

Pstrąg z pieca

Salmon steak with tomato and cream **34 zł**

sauce, served with stewed vegetables
Stek z łososia

Polish dumplings filled with bryndza **24 zł**

(regional cheese), butter and oscypek, sprinkled with green onion

Pierogi z bryndzą

Dumplings with duck, **27 zł**

butter, roasted almond flakes and kale
Pierogi z kaczką

Polish dumplings stuffed **23 zł**

with potatoes and cheese
Pierogi ruskie

Lamb dumplings fried **28 zł**

on garlic olive oil with tomatoes
Pierożki z jagnięciną

Extras **Dodatki do dań**

Boiled potatoes Ziemniaki gotowane **7 zł**

Grilled potatoes with butter or garlic cheese **8 zł**

Ziemniaki pieczone

French fries Frytki **7 zł**

Pearl barley Kasza **7 zł**

Bread Pieczywo **3 zł**

Fried cabbage Kapusta **7 zł**

Bouquet of boiled vegetables Warzywa **7 zł**

Boiled rice Ryż **7 zł**

Salads Surówki **8 zł**

Sour cucumber Ogórek **6 zł**

Sour milk 0,25l Mleko **0,25l 6 zł**

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Desserts Desery

Apple-pie with ice-cream Szarlotka	17 zł
Hot chocolate slice with raspberry mousse Ciasto czekoladowe	15 zł
Honey cake with nuts with vanilla sauce Miodownik	14 zł

Vanilla ice cream	17 zł
with fresh orange and homemade raspberry sauce Lody waniliowe	
Bilberry tart Tatra jagodowa	14 zł
with vanilla sauce and with cranberry and raspberry preserve	
Pancake with apples	17 zł
cranberries and cinnamon with vanilla sauce Naleśnik z jabłkami	

Beverages Napoje

... Tea Herbata	7 zł
Coffee Kawa	8 zł
Espresso Macchiato	9 zł
Espresso	8 zł
Coffee with cream Kawa biała	9 zł
Capuccino	10 zł
Kawa late Kawa Latte	11 zł
Chocolate Czekolada	10 zł

... Juice 0,3l	7 zł
apple, orange, nectar: grapefruit, black currant Sok pomarańczowy, jabłkowy, nektar z czarnej porzeczki, grapefruitowy	
Mineral water Woda mineralna	0,3l 5 zł 0,7l 9 zł
Cisowianka Perlage Classique mineral water Woda mineralna	0,3l 6 zł
Pepsi, Pepsi Max	0,3l 6 zł
7Up, Mirinda, Tonik Schweppes	0,3l 6 zł
Lipton Ice Tea	0,3l 6 zł

Beer Piwo

Grimbergen Blonde	0,33l 13 zł
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	
Grimbergen Double	0,33l 13 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 13 zł
Wheat beer - hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	
Grimbergen Tacka Trialowa	3 x 0,15l 15 zł
All the three beer flavours are served on an elegant tray	

Okocim Beer	0,3l 8 zł 0,5l 10 zł
Little Okocim	1l 17 zł
Pitcher of beer	1,5l 25 zł
Season regional beer	0,3l 9 zł 0,5l 11 zł 1l 18 zł
Lager Brzeski	0,5l 12 zł
English IPA	0,5l 12 zł
Dark wheat beer	0,5l 12 zł
Carlsberg	0,5l 11 zł
Carlsberg Non-alcoholic Beer	0,33l 9 zł
Somersby	0,4l 10 zł
Cider	0,275l 9 zł

To warm you up Na rozgrzewkę

Mouled beer with spices Piwo grzane z korzeniami	10 zł
Mulled beer with raspberry syrup z sokiem	11 zł
Mouled beer with honey z miodem	12 zł
Beer-Vodka/Cherry Vodka Cocktail z bombą	0,5l 16 zł
Hot wine Wino grzane	0,2l 13 zł
Hot mead Miód pitny	0,2l 13 zł

Tea with rum Herbata z rumem	13 zł
Mountaineer's tea (with alcohol) Herbata Górska	16 zł
Tea with cherry vodka Herbata z wiśniówką	14 zł
Irish Coffee (coffe + Tullamore Dew whiskey)	17 zł

Drinks

Śwarny Juhas	17 zł
Soplica Wiśniowa, Finsbury Gin, Bols Triple Sec, grapefruit juice	
Ciapanie na sianie	18 zł
Soplica Śliwka, Bols Peach, apple juice, mineral water	

Słodko Hela	15 zł
Soplica Szlachetna, Cointreau, Bols Blue, lemon juice	
Cyrwone Wyrchy	16 zł
Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7Up	
Niebo w gymbie Aperol, Prosecco, mineral water	17 zł
Janosikowe Złoto Goldwasser, Prosecco, 7Up	21 zł



Mocniejsze

Soplica Szlachetna - czysta 40 ml **9 zł**

Soplica smakowa 40 ml **9 zł**

Wiśniowa, Śliwkowa, Malinowa, Pigwowa,
Orzech laskowy, Cytrynowa z nutą miodu,
Mirabelkowa, Przepalana

Deska degustacyjna SOPLICA 4x20 ml **14 zł**

Czarna Porzeczka, Przepalana, Jagodowa,
Truskawkowa

Soplica Staropolska 40 ml **10 zł**

Oryginalna, Głogowa, Dereniowa,
Czarna Jeżyna

Żubrówka Czarna 40 ml **10 zł**

Żubrówka Bison Grass

Finlandia czysta 40 ml **10 zł**

Finlandia smakowa 40 ml **10 zł**

Lime, Grapefruit, Mango, Cranberry,
Blackcurrant, Redberry, Coconut



Finsbury Gin 40 ml **10 zł**

Sierra Tequila 40 ml **12 zł**

Rum Rebellion 40 ml **9 zł**

Jagermeister 40 ml **12 zł**

Grant's whisky 40 ml **12 zł**

Glenfiddich 12YO whisky 40 ml **18 zł**

Tullamore Dew whiskey 40 ml **13 zł**

Wild Turkey 81 bourbon 40 ml **13 zł**

Jack Daniels whiskey 40 ml **17 zł**

Jack Daniels Honey whiskey 40 ml **17 zł**

Jack Daniels Fire whiskey 40 ml **17 zł**

Polska Whisky Wild Fields 40 ml **18 zł**

Metaxa 5* brandy 40 ml **12 zł**

Remy Martin VSOP cognac 40 ml **19 zł**

Aperol 40 ml **10 zł**

Cointreau 40 ml **12 zł**

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

Regionalne

Miodula Prezydencka 40 ml **14 zł**

Miodula Staropolska 40 ml **11 zł**

Śliwowica Podbeskidzka 50% 40 ml **12 zł**

Śliwowica Podbeskidzka 72% 40 ml **17 zł**

Pieprzówka Górska 40 ml **9 zł**



Przepalanka Górska 40 ml **9 zł**

Bimber Górski 40 ml **9 zł**

Cytrynowka Górska 40 ml **9 zł**

Prawdziwe Nalewki: 40 ml **9 zł**

Dereniowa, Żurawinowa, z Rokitnika,
Spatea, Owoce Lasu, Czarny Bez

Goldwasser Likier 40 ml **14 zł**

Wina światowe

Wino Karczmy (wybrane białe i czerwone wina - oferta zmienna) **10 zł** **45 zł**

Wina czerwone

Shiraz/Cabernet Sauvignon, Australian Choice, Płd. Australia **11 zł** **65 zł**

Cabernet Sauvignon, MAN Family Wines, Coastal Region, RPA **12 zł** **70 zł**

Regent, Winnica Spotkaniówka, Podkarpacie, Polska **12 zł** **70 zł**

Montepulciano d'Abruzzo DOC Caldora Vini, Abruzzo, Włochy **75 zł**

Merlot Reserva, J. Bouchon, Maule Valley, Chile **75 zł**

Malbec Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna **75 zł**



Wina białe

Sauvignon Blanc, Cuatro Rayas, Rueda, Hiszpania **11 zł** **65 zł**

Hibernal, Winnica Spotkaniówka, Podkarpacie, Polska **12 zł** **70 zł**

Chenin Blanc MAN Family Wines Coastal Region, RPA **75 zł**

Torrontes, Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna **75 zł**

Pinot Grigio delle Venezie IGT, Zenato, Veneto, Włochy **80 zł**

Wina deserowe

Moscato (Białe), Oude Kaap, Western Cape, RPA **11 zł** **65 zł**

Wina musujące

Prosecco Treviso DOC Extra Dry, Azienda Follador, Veneto, Włochy **80 zł**

Prosecco Gancia, DOC, Veneto, Włochy **28 zł**

