



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) 18 zł grilled with bacon served with cranberry and raspberry jam Oscypek grillowany	Warm slices of toast baked with garlic butter and oscypek* (regional cheese), plum in bacon, garlic sauce 15 zł Grzanki z masłem czosnkowym
Moskol - baked potato pancake 20 zł with boletus edulis sauce Moskol z sosem borowikowym i oscypkiem	Haluski noodles with bryndza 16 zł (soft sheep's milk rennin cheese) and smoked lardons Hałuski góralskie
Herring with sour cream, apple and onion, 18 zł served with baked potatoes Śledź w śmietanie	Platter of regional cheeses 29 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 15 zł with brine-pickled cucumber Smalec na pajdzie pieczywa	

Salad Sałatki

Salad with goat cheese flakes, 29 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 grilled pork sirloin, 32 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, 29 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, 16 zł (tomato, cucumber, butter, bread) Jajecznicza na baconie lub maśle	Bacon and fried eggs 16 zł (tomato, cucumber, butter bread, dijon mustard) Jajka sadzone na bekonie
	Scrambled eggs 26 zł platter of charcuterie, tomatoes, hard cheese bread and butter Śniadanie "Zbójnika"


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 Žurek
	Chicken broth with noodles 12 zł Rosół z makaronem
	Borscht served with lamb-stuffed pâtés 18 zł Barszcz czerwony z pasztecikami

*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** 39 zł
coated in breadcrumbs, stuffed with cheese, ham and mushrooms, boiled potatoes with beetroots served warm
Zawijany schab panierowany
- Pork loin roasted with bundz* cheese,** 37 zł
beckon and plums, french fries
Schab grillowany z bundzem
- Herb grilled pork tenderloin** 38 zł
with apples and honey, baked potato
Polędwiczki obsmażane
- Tenderloins with porcini mushroom sauce** 41 zł
boiled potatoes and crunchy red cabbage
Polędwiczki z sosem borowikowym
- Pork in chanterelle,** 38 zł
mushroom sauce, potato dumplings
Kotleciki schabowe w sosie kurkowym
- Grilled pork ribs** 44 zł
with barbecue sauce served with vegetables in plum sauce and french fries
Żeberka grillowane
- Pork neck steak with grilled oscypek* (regional cheese)** and pepper, grilled potatoes 37 zł
Stek z karczku
- Pork hock** 45 zł
served with fried cabbage, bread
Golonka duszona
- Pork loin served on a potato pancakes poured** 42 zł
with porcini mushroom sauce and sprinkled with grated oscypek*, pickled cucumber salad
Przekładaniec
- Grilled bacon with oscypek* (regional cheese)** and tomato, grilled potatoes, sour cucumber 31 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)** 45 zł
portion served hot with pears, cranberry, boiled potatoes and hot beets
Kaczka pieczona (połówka)
-  **... Grilled poultry fillet** 36 zł
with apples and cranberries served on stewed vegetables, rice
Pierś z kurczaka z grillowanym jabłkiem i żurawiną
- Chicken breast roasted,** 37 zł
with hard cheese and grilled courgette, served with boiled potatoes and fresh lettuce with vinaigrette dressing
Pierś z kurczaka zapieczona z żółtym serem
- Chicken wrapped in „Oscypek”** 34 zł
[traditional sheep's milk cheese] and garlic butter, french fries
Panierowane roladki drobiowe
-  **... Lamb shank in its own gravy** 55 zł
with potato dumplings and grilled pepper
Giczka jagnięca w sosie własnym, kluski ziemniaczane
- Lamb goulash with haluski noodles,** 34 zł
sour cucumber
Gulasz jagnięcy
- Grilled lamb** 50 zł
with tomato and goat's cheese, grilled potatoes
Jagnięcina z grilla
-  **... Seasoned beef steak** 55 zł
with mushrooms sauce, french fries
Stek wołowy Angus
- Beef cheeks in their own gravy served** 40 zł
with potato pancakes, pickled cucumber salad
Policzki wołowe w sosie własnym
- Homemade Angus beef burger in an onion roll,** served with French fries 36 zł
Swojski burger
- Beef tenderloin steak with grilled bacon,** 56 zł
moskol (regional potato pancake) with garlic butter and crispy red cabbage
Stek z polędwicy wołowej

Fish **Ryby**

-  **... Oven-roasted trout** with stewed  42 zł
vegetables and baked potato
Pstrąg z pieca
- Oven-roasted salmon steak**  44 zł
with rice, tomato and cream sauce and stewed vegetables
Stek z łososia

Homemade

(stuffed dumplings) are made by hand according to our family recipes

- Polish dumplings filled with bryndza** 26 zł
(regional cheese), butter and oscypek, sprinkled with green onion
Pierogi z bryndzą
- Dumplings with duck,** 28 zł
butter, roasted almond flakes and kale
Pierogi z kaczką
- Polish dumplings stuffed** 25 zł
with potatoes and cheese
Pierogi ruskie

Extras **Dodatki do dań**

- Boiled potatoes** Ziemniaki gotowane 7 zł
- Potato baked with butter** 9 zł
Ziemniak z pieca podany z masłem
- Potato baked with garlic cheese** 10 zł
Ziemniak z pieca podany z serem czosnkowym
- French fries** Frytki 7 zł
- Bread** Pieczywo 3 zł
- Hot beetroots** Buraczki na ciepło 7 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

- Lamb dumplings fried** 29 zł
on garlic olive oil with tomatoes
Pieróżki z jagnięciną
- Butter-fired pancake with apples,** 18 zł
served with cranberries, cinnamon and vanilla sauce
Naleśnik z jabłkami

*We serve oscypek and bundz from May till November throughout the remaining period we serve the Regional cheese






Desserts Desery

Apple-pie with ice-cream Szarlotka	19 zł
Hot chocolate slice with raspberry mousse Ciasto czekoladowe	16 zł

Vanilla ice cream with fresh orange and homemade raspberry sauce Lody waniliowe	17 zł
Bilberry tart Tatra jagodowa with vanilla sauce and with cranberry and raspberry preserve	15 zł



Beverages Napoje

 ... Tea Herbata	7 zł
Winter tea Herbata zimowa	12 zł
Coffee Americano Kawa	8 zł
Espresso Macchiato	9 zł
Espresso	8 zł
Espresso Doppio	11 zł
Coffee with cream Kawa biała	9 zł
Capuccino	10 zł
Kawa latte	11 zł
Chocolate Czekolada	11 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
Mineral water Ostromecko Woda Ostromecko	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
Black Energy Drink	0,25l 9 zł

Beer Piwo

Grimbergen Blonde Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	 0,33l 13 zł
Grimbergen Double Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	0,33l 13 zł
Grimbergen Blanche Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	 0,33l 13 zł
Grimbergen Tacka Trialowa All the three beer flavours are served on an elegant tray	3 x 0,15l 16 zł

Okocim Beer	 0,3l 9 zł 0,5l 11 zł
Little Okocim	1l 19 zł
Pitcher of beer	1,5l 26 zł
Season regional beer	0,3l 10 zł 0,5l 12 zł 1l 19 zł
Lager Brzeski	0,5l 12 zł
Okocim Dunkel	0,5l 12 zł
Chmielowy Kwartet	0,5l 12 zł
Okocim alcohol free beer	0,5l 12 zł
Somersby	0,4l 11 zł
Cider	 0,275l 10 zł




To warm you up Na rozgrzewkę

Mouled beer with spices Piwo grzane z korzeniami	11 zł
Mulled beer with raspberry syrup z sokiem	12 zł
Mouled beer with honey z miodem	13 zł
Beer-Vodka/Cherry Vodka Cocktail z bombą	0,5l 17 zł
Hot wine Wino grzane	0,2l 14 zł
Hot mead Miód pitny	0,2l 14 zł

Tea with rum Herbata z rumem	14 zł
Mountaineer's tea (with alcohol) Herbata Górska	17 zł
Tea with cherry vodka Herbata z wiśniówką	15 zł
Irish Coffee (coffe + Tullamore Dew whiskey)	18 zł

Drinks

Śwarny Juhás Soplica Wiśniowa, Finsbury Gin, Bols Triple Sec, grapefruit juice	 17 zł
Ciapanie na sianie Soplica Śliwka, Bols Peach, apple juice, mineral water	18 zł
Copa Finlandia Coconut 40ml Finlandia Coconut, sok ananasowy	16 zł

Lynchburg Lemonade 40ml Jack Daniel's Tennessee Whiskey, Triple Sec, sok z cytryny, 7Up	24 zł
Cyrwone Wyrchy Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7Up	16 zł
Niebo w gymbie Aperol, Prosecco, woda gazowana	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		
Deska degustacyjna SOPLICA	4x20 ml	15 zł
Czarna Porzeczkowa, Mirabelkowa, 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
Jack Daniels Rye	40 ml	18 zł
BenRiach HoS whisky	40 ml	19 zł
GlenDronach 12 whisky	40 ml	22 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	15 zł
Miodula Staropolska	40 ml	11 zł
Śliwowica Podbeskidzka 50%	40 ml	13 zł
Śliwowica Podbeskidzka 72%	40 ml	17 zł
Pieprzówka Górska	40 ml	10 zł



Przepadanka Górska	40 ml	10 zł
Bimber Górski	40 ml	10 zł
Cytrynowka Górska	40 ml	10 zł
Prawdziwe Nalewki:	40 ml	10 zł
Dereniowa, Żurawinowa, z Rokitnika, Spatea, Owoce Lasu, Czarny Bez		
Goldwasser Likier	40 ml	14 zł

World Wines

Karczma Wines (white or red wines - variable offer)	200 ml	750 ml	11 zł	45 zł
--	--------	--------	--------------	--------------

Red Wines

Cabernet Sauvignon , MAN Family Wines, Coastal Region, RPA	125 ml	750 ml	12 zł	70 zł
Regent , Winnica Spotkaniówka, Podkarpacie, Polska	125 ml	750 ml	12 zł	70 zł
Montepulciano d'Abruzzo DOC , Caldora Vini, Abruzzo, Włochy	125 ml	750 ml	12 zł	75 zł
Merlot Reserva , J. Bouchon, Maule Valley, Chile	125 ml	750 ml		75 zł
I Muri Primitivo IGP , Vigneti del Salento, Puglia, Włochy	125 ml	750 ml		75 zł



White Wines

Sauvignon Blanc , Cuatro Rayas, Rueda, Hiszpania	125 ml	750 ml	12 zł	70 zł
Hibernal , Winnica Spotkaniówka, Podkarpacie, Polska	125 ml	750 ml	12 zł	70 zł
Torrontes , Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna	125 ml	750 ml	12 zł	75 zł
Grillo IGT, Vigneti Zabù , Sicilia, Włochy	125 ml	750 ml		75 zł
Pinot Grigio delle Venezie DOC , Zenato, Veneto, Włochy	125 ml	750 ml		80 zł

Dessert wines

Moscato (Białe), Oude Kaap, Western Cape, RPA	125 ml	750 ml	11 zł	65 zł
--	--------	--------	--------------	--------------

Sparkling wines

Prosecco Treviso DOC Extra Dry , Azienda Follador, Veneto, Włochy	200 ml	750 ml		80 zł
Prosecco Gancia, DOC , Veneto, Włochy	200 ml	750 ml	28 zł	

