



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	Warm slices of toast baked with garlic butter and oscypek* (regional cheese), plum in bacon, garlic sauce	15 zł
grilled with bacon served with cranberry and raspberry jam Oscypek grillowany		Grzanki z masłem czosnkowym	
Moskol - baked potato pancake	20 zł	Cheese sticks with garlic sauce	15 zł
with boletus edulis sauce Moskol z sosem borowikowym i oscypkiem		Paluszki serowe	
Herring with sour cream, apple and onion,	18 zł	Platter of regional cheeses	29 zł
served with baked potatoes Śledź w śmietanie		(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	Salad with grilled pork sirloin,	32 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		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	Salad with grilled chicken,	29 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		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	Bacon and fried eggs	16 zł
(tomato, cucumber, butter, bread) Jajecznicza na baconie lub maśle		(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	Regional mutton-sauerkraut soup	16 zł
made out of bacon and salad, whitened with sour milk, served with potatoes and bacon Barszcz góralski		with mushrooms Kwaśnica	
Saffron milk cap soup with noodles	16 zł	Traditional sour soup with sausage and egg	15 zł
Zupa rydzowa		Žurek	
		Chicken broth with noodles	12 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** 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

Pork in chanterelle, 38 zł
mushroom sauce, potato dumplings Kotleciki schabowe

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 and 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,** 31 zł
sour cucumber Boczek z grilla

Farmhouse black pudding grilled, 27 zł
with onion served with fried cabbage and onion bread
Kaszanka wiejska grillowana z cebulką

**Ribs stewed with cabbage,
served with boiled potatoes** 42 zł
Żeberka w kapuście

 **... 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” 35 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 36 zł
in an onion bun, served with French fries
Swojski burger

Seasoned Rib Eye Steak, 49 zł
with roasted potatoes and blue cheese sauce
(entrecôte, meat with fat marbling) Stek Rib Eye

Fish **Ryby**

 **... Oven-roasted trout** with stewed  42 zł
vegetables and baked potato Pstrąg z pieca

Oven-roasted salmon steak  45 zł
with rice, tomato 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 sprinkled with pork scratchings
Pierogi ruskie

Lamb dumplings fried 29 zł
on garlic olive oil with tomatoes Pierożki z jagnięciną

Extras **Dodatki**

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

Haluski noodles with bryndza 16 zł

(soft sheep's milk rennin cheese) and smoked lardons
Hałuski góralskie

Butter-fired pancake with apples, 18 zł

served with cranberries, cinnamon and vanilla sauce
Naleśnik z jabłkami

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Desserts Desery

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



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






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 **10 zł**
- Capuccino** **11 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** 0,3l **6 zł**
Woda Ostromecko
- Pepsi, Pepsi Max**  0,3l **7 zł**
- 7Up, Mirinda, Tonik Schweppes**  0,3l **7 zł**
- Lipton Ice Tea** 0,3l **7 zł**
- Black Energy Drink** 0,25l **10 zł**

Beer Piwo

-  **Grimbergen Blonde** 0,33l **14 zł**
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes
- Grimbergen Rouge** 0,33l **14 zł**
Aromatic beer with red fruit flavour. Palpable strawberry, cranberry and elderberry notes. Recommended for Polish cuisine dishes.
- Grimbergen Blanche** 0,33l **14 zł**
Wheat beer – hazy, slightly bitter.
Recommended for poultry, salads, flour and spicy dishes
- Grimbergen Tacka Trialowa** 3 x 0,15l **17 zł**
All the three beer flavours are served on an elegant tray 


- 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 beer** 0,5l **12 zł**
- Okocim Dunkel beer** 0,5l **12 zł**
- Chmielowy Kwartet beer** 0,5l **12 zł**
- Okocim alcohol free beer** 0,5l **12 zł**
- Somersby** 0,4l **11 zł**
- Cider**  0,275l **10 zł**
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To warm you up Na rozgrzewkę

- Mouled beer with spices** Piwo grzane z korzeniami **12 zł**
- Mulled beer with raspberry syrup** z sokiem **13 zł**
- Mouled beer with honey** z miodem **13 zł**
- Beer-Vodka/Cherry Vodka Cocktail** 0,5l **17 zł**
z bombą

- 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 Góralaska **17 zł**
- Tea with cherry vodka** Herbata z wiśniówką **15 zł**
- Irish Coffee** (coffe + Tullamore Dew whiskey) **18 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
- Copa Finlandia Coconut** **16 zł**
40 ml Finlandia Coconut, pineapple juice

- Lynchburg Lemonade** **24 zł**
40 ml Jack Daniel's Whiskey, Triple Sec, lemon juice, 7Up
- Cyrwone Wyrchy** **16 zł**
Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7Up
- Niebo w gymbie** Aperol, Prosecco, mineral water **17 zł**
- Słodko Hela** **17 zł**
Soplica Pigwowa, raspberry juice, lemon juice, 7UP



Mocniejsze

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

Soplica smakowa 40 ml **9 zł**

Wiśniowa, Śliwkowa, Malinowa, Pigwowa,
Orzech laskowy, Żurawinowa, Mirabelkowa

Deska degustacyjna SOPLICA 4x20 ml **15 zł**

Czarna Porzeczką, Mirabelkową, Jagodową,
Truskawkową

Soplica Staropolska 40 ml **10 zł**

Oryginalna

Żubrówka Czarna 40 ml **10 zł**

Żubrówka Bison Grass 40 ml **10 zł**

Finlandia czysta 40 ml **10 zł**

Finlandia smakowa 40 ml **10 zł**

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

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



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
Jack Daniel's whiskey	40 ml 18 zł
Jack Daniel's Honey whiskey	40 ml 18 zł
Jack Daniel's Fire whiskey	40 ml 18 zł
Jack Daniel's Rye whiskey	40 ml 18 zł
Jack Daniel's Apple	40 ml 18 zł
BenRiach HoS whisky	40 ml 19 zł
GlenDronach 12 whisky	40 ml 22 zł
Glenglassuagh Revival	40 ml 24 zł
Remy Martin VSOP cognac	40 ml 19 zł

Regionalne

Miodula Prezydencka 40% 40 ml **17 zł**

Litworówka Zbójcka 38% 40 ml **12 zł**

Śliwowica Zbójcka 55% 40 ml **14 zł**

Śliwowica Zbójcka 75% 40 ml **17 zł**



Górska Przepalanka 40%	40 ml 10 zł
Pierońsko Bimber 45%	40 ml 10 zł
Podhalańska Poziomka 38%	40 ml 10 zł
Nalewka Cytryna z Miodem 35%	40 ml 10 zł
Regionalne Nalewki:	40 ml 10 zł
Czarny Bez, Pigwa, Malina, Wiśnia	

World Wines

Karczma Wines (white or red wines - variable offer) **11 zł** **45 zł**

Red Wines

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 **12 zł** **75 zł**

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

I Muri Primitivo IGP, Vigneti del Salento, Puglia, Włochy **75 zł**



White Wines

Sauvignon Blanc, Cuatro Rayas, Rueda, Hiszpania **12 zł** **70 zł**

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

Torrontes, Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna **12 zł** **75 zł**

Grillo IGT, Vigneti Zabù, Sicilia, Włochy **75 zł**

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

Dessert wines

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

Sparkling wines

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

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

