



# 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.

The cash register receipt can be broken down into no more than 2 parts.

## Starters Przystawki

<b>Oscypek* (regional cheese)</b> 18 zł grilled with bacon served with cranberry and raspberry jam Oscypek grillowany	<b>Warm slices of toast baked with garlic butter and oscypek*</b> (regional cheese), plum in bacon, garlic sauce Grzanki z masłem czosnkowym 16 zł
<b>Cheese sticks with garlic sauce</b> 🌱 15 zł Paluszki serowe	<b>Moskol - baked potato pancake</b> 🌱 20 zł with boletus edulis sauce Moskol z sosem borowikowym i oscypkiem
<b>Herring with sour cream, apple and onion,</b> 18 zł served with baked potatoes Śledź w śmietanie	<b>Platter of regional cheeses</b> 🌱 30 zł (bundz*, oscypek*, goat cheese, korbáčik, bryndza, cranberry preserve, mixed dried fruit and nuts, slices of garlic toast) Półmisek serów
<b>Home-made lard on a slice of bread</b> 15 zł with brine-pickled cucumber Smalec na pajdzie pieczywa	

## Salad Sałatki

<b>Salad with goat cheese flakes,</b> 🌱 30 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	<b>Salad with smoked beef</b> (beef pastrami) 32 zł on lettuce with fresh cucumber, tomato, radishes, spring onions, sunflower seeds, rocket vinaigrette, served with garlic croutons Sałatka z wołowiną wędzoną
<b>Salad with bundz</b> (regional cheese), 28 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	<b>Salad with grilled chicken,</b> 29 zł fresh cucumber, tomato, red onion, roasted pumpkin seeds, flakes of hard cheese, vinaigrette dressing, served with slices of garlic toast

## Breakfast

<b>Scrambled eggs</b> 26 zł platter of charcuterie, tomatoes, hard cheese bread and butter Śniadanie "Zbójnika"	<b>Scrambled eggs on bacon or butter,</b> 16 zł (tomato, cucumber, butter, bread) Jajecznic na baconie lub maśle
	<b>Bacon and fried eggs</b> 16 zł (tomato, cucumber, butter, bread, dijon mustard) Jajka sadzone na bekonie

## Soups Zupy

<b>Traditional highlander's borscht</b> 15 zł made out of bacon and salad, whitened with sour milk, served with potatoes and bacon Barszcz góralski	<b>Saffron milk cap soup with noodles</b> 16 zł Zupa rydzowa
<b>Regional mutton-sauerkraut soup</b> 16 zł with mushrooms Kwaśnica	<b>Traditional sour soup with sausage and egg</b> 15 zł Żurek
	<b>Borscht served with lamb-stuffed pâtés</b> 18 zł Barszcz czerwony z pasztecikami
	<b>Chicken broth with noodles</b> 12 zł Rosół z makaronem

\*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** 40 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,** 38 zł  
beckon and plums, french fries  
Schab grillowany z bundzem

**Herb grilled pork tenderloin** 39 zł  
with apples and honey, baked potato  
Polędwiczki obsmażane

**Tenderloins with porcini mushroom sauce** 42 zł  
boiled potatoes and crunchy red cabbage  
Polędwiczki z sosem borowikowym

**Stewed pork in own souce with mushrooms** 37 zł  
boiled potatoes and pickled cucumber salad  
Bitki wieprzowe

**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 38 zł  
Stek z karczku

**Pork hock** 45 zł  
served with fried cabbage and bread | Golonka duszona


**Pork loin served on a potato pancakes poured** 43 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 | Boczek z grilla 31 zł

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

## Homemade **Własnej roboty**

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

**Polish dumplings filled with bryndza**  27 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** 26 zł  
with potatoes and cheese sprinkled with pork scratchings  
Pierogi ruskie

**Lamb dumplings fried** 33 zł  
on garlic olive oil with tomatoes | Pierozki z jagnięciną

**Haluski noodles with bryndza** 21 zł  
(soft sheep's milk rennin cheese) and smoked lardons  
Hałuski góralskie


**Butter-fired pancake with apples,**  19 zł  
served with cranberries, cinnamon and vanilla sauce  
Naleśnik z jabłkami

 **... Baked duck (half)** 45 zł  
portion served hot with pears, cranberry, boiled potatoes and hot beets  
Kaczka pieczona (połówka)

 **... Grilled poultry fillet** 37 zł  
with apples and cranberries served on stewed vegetables and rice  
Pierś z kurczaka z grillowanym jabłkiem i żurawiną

**Chicken breast roasted with Cheddar cheese and grilled zucchini** 39 zł  
served with boiled potatoes and fresh lettuce with vinaigrette dressing  
Pierś z kurczaka zapieczona z serem Cheddar

**Chicken wrapped in „Oscypek”** 36 zł  
[traditional sheep's milk cheese] and garlic butter, french fries  
Panierowane roladki drobiowe

 **... Lamb shank** 57 zł  
with dumplings with bryndza\* cheese and grilled pepper  
Giczka jagnięca z kneldami

**Lamb goulash with haluski noodles,** 35 zł  
sour cucumber  
Gulasz jagnięcy


**Grilled lamb** 50 zł  
with tomato and goat's cheese, grilled potatoes  
Jagnięcina z grilla

 **... Beef cheeks in their own gravy** 41 zł  
served with potato pancakes, pickled cucumber salad  
Policzki wołowe w sosie własnym

**Homemade Angus beef burger** 38 zł  
in an onion bun, served with French fries  
Swojski burger

**Seasoned Rib Eye Steak,** 51 zł  
with roasted potatoes and blue cheese sauce (entrecôte, meat with fat marbling) | Stek Rib Eye

## Fish **Ryby**

 **... Oven-roasted trout** with stewed vegetables and baked potato | Pstrąg z pieca 43 zł

**Oven-roasted salmon steak** 46 zł  
with rice, tomato cream sauce and stewed vegetables  
Stek z łososia

## Extras **Dodatki**

**Boiled potatoes** | Ziemniaki gotowane 7 zł

**Potato baked with butter** | Ziemniak z masłem 9 zł

**Potato baked with garlic cheese** | z serem 10 zł

**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

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## Desserts Desery

<b>Apple-pie with ice-cream</b>   Szarlotka	<b>19 zł</b>
<b>Hot chocolate slice with raspberry mousse</b> Ciasto czekoladowe	<b>17 zł</b>

<b>Vanilla ice cream</b> with fresh orange and homemade raspberry sauce Lody waniliowe	<b>18 zł</b>
<b>Bilberry tart</b>   Tatra jagodowa with vanilla sauce and with cranberry and raspberry preserve	<b>16 zł</b>

## Beverages Napoje

 <b>... Tea</b>   Herbata	<b>7 zł</b>
<b>Winter tea</b>   Herbata zimowa	<b>12 zł</b>
<b>Coffee Americano</b>   Kawa	<b>8 zł</b>
<b>Espresso</b>	<b>8 zł</b>
<b>Espresso Doppio</b>	<b>11 zł</b>
<b>Espresso Macchiato</b>	<b>9 zł</b>
<b>Coffee with cream</b>   Kawa biała	<b>10 zł</b>
<b>Capuccino</b>	<b>11 zł</b>
<b>Kawa latte</b>	<b>11 zł</b>
<b>Chocolate</b>   Czekolada	<b>11 zł</b>

 <b>... Juice 0,3l</b>	<b>7 zł</b>
apple, orange, nectar: grapefruit, black currant Sok pomarańczowy, jabłkowy, nektar z czarnej porzeczki, grapefruitowy	
<b>Mineral water</b>   Woda mineralna	0,3l <b>5 zł</b> 0,7l <b>9 zł</b>
<b>Mineral water Ostromecko</b> Woda Ostromecko	0,3l <b>6 zł</b>
<b>Pepsi, Pepsi Max</b>	0,3l <b>7 zł</b>
<b>7Up, Mirinda, Tonik Schweppes</b>	0,3l <b>7 zł</b>
<b>Lipton Ice Tea</b>	0,3l <b>7 zł</b>
<b>Black Energy Drink</b>	0,25l <b>10 zł</b>

## Beer Piwo

	
<b>Grimbergen Blonde</b>	0,33l <b>15 zł</b>
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	
<b>Grimbergen Double</b>	0,33l <b>15 zł</b>
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	
<b>Grimbergen Blanche</b>	0,33l <b>15 zł</b>
Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	

<b>Okocim Beer</b>	0,3l <b>9 zł</b> 0,5l <b>11 zł</b>
<b>Little Okocim</b>	1l <b>19 zł</b>
<b>Pitcher of beer</b>	1,5l <b>26 zł</b>
<b>Season regional beer</b>	0,3l <b>10 zł</b> 0,5l <b>12 zł</b> 1l <b>19 zł</b>
<b>Lager Brzeski beer</b>	0,5l <b>12 zł</b>
<b>Carlsberg beer</b>	0,5l <b>12 zł</b>
<b>Okocim alcohol free beer</b>	0,5l <b>12 zł</b>
<b>Garage</b>	0,4l <b>12 zł</b>
<b>Somersby</b>	0,4l <b>11 zł</b>
<b>Cider</b>	0,275l <b>10 zł</b>




## To warm you up Na rozgrzewkę

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

<b>Hot wine</b>   Wino grzane	0,2l <b>14 zł</b>
<b>Hot mead</b>   Miód pitny	0,2l <b>14 zł</b>
<b>Tea with rum</b>   Herbata z rumem	<b>14 zł</b>
<b>Mountaineer's tea</b> (with alcohol) Herbata Górska	<b>17 zł</b>
<b>Tea with cherry vodka</b>   Herbata z wiśniówką	<b>15 zł</b>
<b>Irish Coffee</b> (coffe + Tullamore Dew whiskey)	<b>18 zł</b>

## Drinks

 <b>Śwary Juhas</b>	<b>19 zł</b>
Soplica Wiśniowa, Finsbury Gin, Bols Triple Sec, grapefruit juice	
<b>Ciapanie na sianie</b>	<b>18 zł</b>
Soplica Śliwka, Bols Peach, apple juice, mineral water	
<b>Copa Finlandia Coconut</b>	<b>16 zł</b>
40 ml Finlandia Coconut, pineapple juice	

<b>Lynchburg Lemonade</b>	<b>24 zł</b>
40 ml Jack Daniel's Whiskey, Triple Sec, lemon juice, 7Up	
<b>Cyrwone Wyrchy</b>	<b>17 zł</b>
Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7Up	
<b>Niebo w gymbie</b> Aperol, Prosecco, mineral water	<b>18 zł</b>
<b>Słodko Hela</b>	<b>17 zł</b>
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 Porzeczka, Mirabelkowa, Morelowa,  
Truskawkowa

**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, Cranberry, Redberry,  
Coconut, Cucumber & Mint, Wildberry & Rose

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) **12 zł** **47 zł**

### Red Wines

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

**Regent**, Winnica Spotkaniówka, Podkarpacie, Polska **13 zł** **75 zł**

**Lunatico Negroamaro**, Vigneti del Salento, Puglia, Włochy **13 zł** **75 zł**

**Dornfelder/Merlot ST Cuvee #66**, Steffen, Mosel, Niemcy **13 zł** **75 zł**

**Primasole Primitivo Puglia IGT** **13 zł** **75 zł**  
Cielo e Terra, Puglia, Włochy, semi-dry

### White Wines

**Sauvignon Blanc**, Cuatro Rayas, Rueda, Hiszpania **13 zł** **75 zł**

**Hibernal**, Winnica Spotkaniówka, Podkarpacie, Polska **13 zł** **75 zł**

**Riesling Feinherb ST Cuvee #10**, Steffen, Mosel, Niemcy, semi-dry **13 zł** **75 zł**

**Trebbiano IGT Terre di Chieti**, Idi di Marzo, Abruzzo, Włochy **13 zł** **75 zł**

**Pinot Grigio delle Venezie DOC**, **14 zł** **80 zł**  
Zenato, Veneto, Włochy

### Dessert wines

**Moscato** (Białe), Oude Kaap, Western Cape, RPA **12 zł** **65 zł**

### Sparkling wines

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

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

