



# 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

**Oscypek\* (regional cheese)** 21 zł  
grilled with bacon served with cranberry and raspberry jam  
Oscypek grillowany

**Cheese sticks with garlic sauce** 17 zł  
Paluszki serowe

**Home-made lard on a slice of bread** 19 zł  
with brine-pickled cucumber, pickled mushrooms  
Smalec na pajdzie pieczywa

**Warm slices of toast baked with garlic butter and oscypek\*** (regional cheese), 19 zł  
plum in bacon, garlic sauce  
Grzanki z masłem czosnkowym

**Moskol - baked potato pancake** 23 zł  
with boletus edulis sauce  
Moskol z sosem borowikowym i oscypkiem

**Platter of regional cheeses** 39 zł  
(bundz\*, oscypek\*, goat cheese, korbáčik, bryndza, cranberry preserve, plum wrapped in bacon, mixed dried fruit and nuts, slices of garlic toast) | Półmisek serów

## Soups Zupy

**Traditional highlander's borscht** 16 zł  
made out of bacon and salad, whitened with sour milk, served with potatoes and bacon  
Barszcz góralski

**Regional mutton-sauerkraut soup** 18 zł  
with mushrooms  
Kwaśnica

**Saffron milk cap soup with noodles** 19 zł  
Zupa rydzowa

**Traditional sour soup with sausage and egg** 17 zł  
Żurek

**Borscht served with lamb-stuffed pâtés** 20 zł  
Barszcz czerwony z pasztecikami

**Borscht solo** 10 zł  
Barszcz czerwony solo

**Homemade chicken broth with noodles** 14 zł  
Rosół z makaronem

## Breakfast Śniadania

**Scrambled eggs on butter,** 17 zł  
(tomato, cucumber, butter, bread)  
Jajecznicza na maśle

**Scrambled eggs on bacon** 18 zł  
(tomato, cucumber, butter, bread)  
Jajecznicza na baconie

**Bacon and fried eggs** 18 zł  
(tomato, cucumber, butter, bread, dijon mustard)  
Jajka sadzone na baconie

**Scrambled eggs** 29 zł  
platter of charcuterie, tomatoes, hard cheese  
bread and butter  
Śniadanie „Zbójnika”

## Salad Sałatki

**Salad with goat cheese flakes,** 35 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 bundz** (regional cheese), 33 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,** 35 zł  
fresh cucumber, tomato, red onion, roasted pumpkin seeds, flakes of hard cheese, vinaigrette dressing, served with slices of garlic toast | Sałatka z kurczakiem

\*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** 44 zł  
coated in breadcrumbs, stuffed with cheese, ham and mushrooms, boiled potatoes with beetroots served warm  
Zawijany schab panierowany

**Herb grilled pork tenderloin** 44 zł  
with apples and honey, baked potato  
Polędwiczki obsmażane

**Tenderloins with porcini mushroom sauce** 46 zł  
boiled potatoes and crunchy red cabbage  
Polędwiczki z sosem borowikowym

**Grilled pork ribs** 45 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 42 zł  
Stek z karczku

**Pork hock** 48 zł  
served with fried cabbage and bread | Golonka duszona

**Pork loin served on a potato pancakes poured** 47 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 34 zł

**Farmhouse black pudding grilled,** 32 zł  
with onion served with boiled potatoes and fried cabbage  
Kaszanka wiejska grillowana z cebulką

 **... Baked duck (half)** 49 zł  
portion served hot with pears, cranberry, boiled potatoes and hot beets  
Kaczka pieczona (połówka)

## Homemade **Własnej roboty**

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


**Polish dumplings filled with bryndza**  31 zł  
(regional cheese), butter and oscypek, sprinkled with green onion | Pierogi z bryndzą

**Dumplings with duck,** 33 zł  
butter, roasted almond flakes and kale | Pierogi z kaczką


**Polish dumplings stuffed** 30 zł  
with potatoes and cheese sprinkled with pork scratchings  
Pierogi ruskie

**Dumplings with lamb** 37 zł  
with tomato-cream sauce, roasted almonds and green onion  
| Pierożki z jagnięciną


**Haluski noodles with bryndza** 25 zł  
(soft sheep's milk rennin cheese) and smoked lardons  
Hałuski góralskie

**Butter-fired pancake with apples,**  24 zł  
served with cranberries, cinnamon and vanilla sauce  
Naleśnik z jabłkami

## Fish **Ryby**


 **... Oven-roasted trout** with stewed vegetables and baked potato | Pstrąg z pieca 45 zł

**Oven-roasted salmon steak** 51 zł  
with rice, tomato cream sauce and stewed vegetables  
Stek z łososia

 **... Grilled poultry fillet** 39 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** 42 zł  
served with boiled potatoes and fresh lettuce with vinaigrette dressing  
Pierś z kurczaka zapieczona z serem Cheddar

**Chicken wrapped in „Oscypek”** 40 zł  
[traditional sheep's milk cheese] and garlic butter, french fries  
Panierowane roladki drobiowe

 **... Lamb shank** 67 zł  
with dumplings with bryndza\* cheese and grilled pepper  
Giczka jagnięca z kneldami

**Lamb goulash with haluski noodles,** 45 zł  
sour cucumber  
Gulasz jagnięcy

**Grilled lamb** 60 zł  
with tomato and goat's cheese, grilled potatoes  
Jagnięcina z grilla

 **... Seasoned Rib Eye Steak,** 62 zł  
with roasted potatoes and blue cheese sauce (entrecôte, meat with fat marbling) | Stek Rib Eye

**Beef cheeks in their own gravy** 45 zł  
served with potato pancakes, pickled cucumber salad  
Policzki wołowe w sosie własnym

**Homemade Angus beef burger** 42 zł  
in an onion bun, served with French fries  
Swojski burger

## Extras **Dodatki**

**Boiled potatoes** | Ziemniaki gotowane 9 zł

**Potato baked with butter** | Ziemniak z masłem 10 zł

**Potato baked with garlic cheese** | z serem 12 zł

**French fries** | Frytki 9 zł

**Bread** | Pieczywo 5 zł

**Hot beetroots** | Buraczki na ciepło 10 zł

**Fried cabbage** | Kapusta 10 zł

**Bouquet of boiled vegetables** | Warzywa 10 zł

**Boiled rice** | Ryż 9 zł

**Salads** | Surówki 10 zł

**Sour cucumber** | Ogórek 8 zł

**Sour milk 0,25l** | Mleko 0,25l 8 zł

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## Desserts Desery

|  |              |
|--|--------------|
| <b>Apple-pie with ice-cream</b>   Szarlotka                            | <b>22 zł</b> |
| <b>Hot chocolate slice with raspberry mousse</b><br>Ciasto czekoladowe | <b>20 zł</b> |

|   |              |
|---|--------------|
| <b>Vanilla ice cream</b><br>with fresh orange and homemade raspberry sauce<br>Lody waniliowe          | <b>21 zł</b> |
| <b>Bilberry tart</b>   Tatra jagodowa<br>with vanilla sauce and with cranberry and raspberry preserve | <b>20 zł</b> |

## Beverages Napoje

|  |              |
|--|--------------|
|  <b>... Tea</b>   Herbata | <b>8 zł</b>  |
| <b>Winter tea</b>   Herbata zimowa   | <b>14 zł</b> |
| <b>Coffee Americano</b>   Kawa   | <b>9 zł</b>  |
| <b>Espresso</b>  | <b>9 zł</b>  |
| <b>Espresso Doppio</b>   | <b>12 zł</b> |
| <b>Espresso Macchiato</b>  | <b>10 zł</b> |
| <b>Coffee with cream</b>   Kawa biała  | <b>11 zł</b> |
| <b>Capuccino</b>   | <b>12 zł</b> |
| <b>Kawa latte</b>  | <b>12 zł</b> |
| <b>Chocolate</b>   Czekolada   | <b>12 zł</b> |

|   |                                    |
|---|------------------------------------|
|  <b>... Juice 0,3l</b><br>apple, orange, nectar: grapefruit, black currant<br>Sok pomarańczowy, jabłkowy, nektar z czarnej porzeczki, grapefruitowy | <b>8 zł</b>                        |
| <b>Mineral water</b>   Woda mineralna   | 0,3l <b>6 zł</b> 0,7l <b>10 zł</b> |
| <b>Mineral water Cisowianka</b><br>Woda Cisowianka  | 0,3l <b>7 zł</b>                   |
| <b>Pepsi, Pepsi Max</b>    | 0,3l <b>8 zł</b>                   |
| <b>7Up, Mirinda, Tonik Schweppes</b>   | 0,3l <b>8 zł</b>                   |
| <b>Lipton Ice Tea</b>   | 0,3l <b>8 zł</b>                   |

## Beer Piwo



|  |   |
|--|---|
| <b>Grimbergen Blonde</b><br>Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes                                     | 0,33l <b>16 zł</b>                                  |
| <b>Grimbergen Double</b><br>Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings | 0,33l <b>16 zł</b>                                  |
| <b>Grimbergen Blanche</b><br>Wheat beer – hazy, slightly bitter.<br>Recommended for poultry, salads, flour and spicy dishes  | 0,33l <b>16 zł</b>                                  |
| <b>Okocim Beer</b>    | 0,3l <b>10 zł</b> 0,5l <b>12 zł</b>                 |
| <b>Little Okocim</b>   | 1l <b>21 zł</b>                                     |
| <b>Pitcher of beer</b>   | 1,5l <b>29 zł</b>                                   |
| <b>Beer-Vodka/Cherry Vodka Cocktail</b><br>z bombą   | 0,5l <b>18 zł</b>                                   |
| <b>Season regional beer</b>  | 0,3l <b>11 zł</b> 0,5l <b>13 zł</b> 1l <b>22 zł</b> |
| <b>Žatecký Světly Ležák</b>  | 0,5l <b>13 zł</b>                                   |
| <b>Carlsberg beer</b>  | 0,5l <b>13 zł</b>                                   |
| <b>Žatecký 0.0% alcohol free beer</b>  | 0,5l <b>13 zł</b>                                   |
| <b>Somersby</b>  | 0,4l <b>12 zł</b>                                   |
| <b>Apple cider</b>   | 0,275l <b>11 zł</b>                                 |

## To warm you up Na rozgrzewkę

|  |                   |
|--|-------------------|
| <b>Mulled beer with spices</b>   Piwo z korzeniami           | <b>13 zł</b>      |
| <b>Mulled beer with raspberry syrup</b>   z sokiem           | <b>14 zł</b>      |
| <b>Mulled beer with honey</b>   z miodem                     | <b>15 zł</b>      |
| <b>Mulled wine with spices</b>   Wino grzane                 | 0,2l <b>15 zł</b> |
| <b>Mulled mead</b>   Miód pitny                              | 0,2l <b>16 zł</b> |
| <b>Tea with rum</b>   Herbata z rumem                        | <b>16 zł</b>      |
| <b>Mountaineer's tea</b> (with alcohol)<br>Herbata Góralaska | <b>18 zł</b>      |
| <b>Tea with cherry vodka</b>   Herbata z wiśniówką           | <b>16 zł</b>      |
| <b>Irish Coffee</b> (coffe + Tullamore Dew whiskey)          | <b>19 zł</b>      |

## Drinks



|   |              |
|---|--------------|
| <b>Śwary Juhas</b><br>Soplica Wiśniowa, Finsbury Gin, Bols Triple Sec, grapefruit juice | <b>24 zł</b> |
| <b>Ciapanie na sianie</b><br>Soplica Śliwka, Bols Peach, apple juice, mineral water     | <b>20 zł</b> |
| <b>Copa Finlandia Coconut</b><br>40 ml Finlandia Coconut, pineapple juice               | <b>19 zł</b> |
| <b>Lynchburg Lemonade</b><br>40 ml Jack Daniel's Whiskey, Triple Sec, lemon juice, 7Up  | <b>25 zł</b> |
| <b>Cyrwone Wyrchy</b><br>Soplica Czarna Porzeczka, Bols Sour Apple, Bols Peach, 7Up     | <b>20 zł</b> |
| <b>Niebo w gymbie</b> Aperol, Prosecco, mineral water                                   | <b>26 zł</b> |
| <b>Słodko Hela</b><br>Soplica Pigwowa, raspberry juice, lemon juice, 7UP                | <b>19 zł</b> |



## Mocniejsze

**Soplica Szlachetna - czysta** 40 ml **10 zł**

**Soplica smakowa** 40 ml **10 zł**

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

**Deska degustacyjna SOPLICA** 4x20 ml **17 zł**

Czarna Porzeczka, Mirabelkowa, Morelowa,  
Truskawkowa

**Soplica Staropolska** 40 ml **11 zł**

Oryginalna

**Żubrówka Czarna** 40 ml **11 zł**

**Żubrówka Bison Grass** 40 ml **11 zł**

**Finlandia czysta** 40 ml **12 zł**

**Finlandia smakowa** 40 ml **12 zł**

Lime, Grapefruit, Cranberry, Redberry,  
Coconut, Cucumber & Mint, Wildberry & Rose

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



**Finsbury Gin** 40 ml **11 zł**

**Sierra Tequila** 40 ml **13 zł**

**Rum** 40 ml **10 zł**

**Jagermeister** 40 ml **13 zł**

**Grant's whisky** 40 ml **13 zł**

**Glenfiddich 12YO whisky** 40 ml **19 zł**

**Tullamore Dew whiskey** 40 ml **14 zł**

**Jack Daniel's whiskey** 40 ml **19 zł**

**Jack Daniel's Honey whiskey** 40 ml **19 zł**

**Jack Daniel's Fire whiskey** 40 ml **19 zł**

**Jack Daniel's Rye whiskey** 40 ml **19 zł**

**Jack Daniel's Apple** 40 ml **19 zł**

**BenRiach HoS whisky** 40 ml **20 zł**

**GlenDronach 12 whisky** 40 ml **23 zł**

**Glenglassuagh Revival** 40 ml **25 zł**

**Remy Martin VSOP cognac** 40 ml **20 zł**

## Regionalne

**Miodula Prezydencka** 40% 40 ml **18 zł**

**Litworówka Zbójecka** 38% 40 ml **13 zł**

**Śliwowica Zbójecka** 55% 40 ml **15 zł**

**Śliwowica Zbójecka** 75% 40 ml **18 zł**



**Górska Przepalanka** 40% 40 ml **11 zł**

**Pierońsko Bimber** 45% 40 ml **11 zł**

**Podhalańska Poziomka** 38% 40 ml **11 zł**

**Nalewka Cytryna z Miodem** 35% 40 ml **11 zł**

**Regionalne Nalewki:** 40 ml **11 zł**

Czarny Bez, Pigwa, Malina, Wiśnia

## World Wines

**Karczma Wines** (white or red wines - variable offer) **13 zł** **50 zł**

### Red Wines

**Cabernet Sauvignon**, MAN Family Wines, Coastal Region, RPA, dry **13 zł** **75 zł**

**Regent**, Winnica Spotkaniówka, Podkarpacie, Poland, dry **14 zł** **80 zł**

**Lunatico Negroamaro**, Vigneti del Salento, Puglia, Italy, dry **14 zł** **80 zł**

**Coste a Preola Nero d'Avola DOC Organic**, Gorghetti, Sicilia, Italy, dry **15 zł** **85 zł**

**Primasole Primitivo Puglia IGT** **14 zł** **80 zł**

Cielo e Terra, Puglia, Italy, semi-dry



### White Wines

**Sauvignon Blanc**, Cuatro Rayas, Rueda, Spain, dry **14 zł** **80 zł**

**Hibernal**, Winnica Spotkaniówka, Podkarpacie, Poland, dry **14 zł** **80 zł**

**Riesling Feinherb ST Cuvee #10**, Steffen, Mosel, Germany, semi-dry **14 zł** **80 zł**

**Trebbiano IGT Terre di Chieti**, Idi di Marzo, Abruzzo, Italy, dry **14 zł** **80 zł**

**Pinot Grigio delle Venezie DOC**, Zenato, Veneto, Italy, dry **15 zł** **85 zł**

### Dessert wines

**Moscato** (Białe), Oude Kaap, Western Cape, RPA **13 zł** **70 zł**

### Sparkling wines

**Prosecco Treviso DOC Extra Dry**, Azienda Follador, Veneto, Italy **85 zł**

**Prosecco Gancia, DOC**, Veneto, Italy **29 zł**

