



GAZDOWO KUŹNIA

MENU

od 1999



Kuznia password: 182017201



An average waiting time for dishes is about 20 minutes. In exceptional cases, it may be longer.

The receipt can be split into no more than 2 separate bills. Vegetarian dish -

Halal food - . A menu including allergens and the food weight (in grams) is available at the waiter's stand.

The restaurant invites every day to the last customer. In the evenings a highlander band plays live.

Starters | Na pocątek

Slice of onion bread with lard, 24 zł
cucumber and sauerkraut | Chleb ze smalcem

Venison pate served hot 29 zł
with croutons and mustard-horseradish sauce | Pasztet

Toast with regional cheese 23 zł
and flavoured olive oil (4 pcs.) | Grzanki

**Moskol - potato pancake with herb butter
and bryndza cheese** 25 zł
(Moskol - regional boiled-potato pancake - 2 pcs.)
| Moskol z masłem

Moskol - potato pancake with mushroom
sauce** (2 pcs.) | Moskol w sosie śmietanowym 27 zł

Beef tartare served with toast 51 zł
(beef meat onion, brine-pickled cucumber, egg, marinated
bolte, toast 3 pcs.) | Tatar

Grilled oscypek cheese 27 zł
served with bacon or cranberry sauce | Oscypek

Platter of Highlander's appetizers | Półmisek 52 zł
(venison pate, potato pancakes, grilled oscypek* cheese
with bacon, bundz* cheese) with tomatoes, vinaigrette,
toasts - for 2 people. **Meatless version available**

Breakfast... | Śniadania

We serve breakfast until 1 pm

"The Robber Chieftain's Sandwich" 30 zł
with bacon, fried egg, lettuce and sauces | Sandwich

Grilled sausage with onion and bread 26 zł

Fried eggs with bacon 29 zł
(bread + butter) | Jajka sadzone

Scrambled eggs with butter **or bacon** 25 zł
(bread + butter) | Jajecznica

Salad | Sałatki

All salads are served with toasts

Salad with breaded goat cheese 41 zł
(mix of lettuces, pear, radish, cranberries and citrus
vinaigrette, pomegranate syrup) | Sałatka z kozim serem

Salad with cheeses 43 zł
(salad mix, bundz* cheese, bryndza cheese, grated oscypek
cheese*, gorgonzola, marinated beetroots, walnuts, wine
vinaigrette) | Sałatka z serami

Salad with grilled chicken fillet 44 zł
(romaine lettuce, cherry tomatoes, dried tomatoes, green
olives, sesame, vinaigrette with French mustard)
| Sałatka z kurczakiem

Soups | Zupy



Broth with small lamb-stuffed dumplings 27 zł
and green onion | Bulion z pierożkami

Highland borscht on lettuce 21 zł
and cooked smoked meat | Barszcz

Boletus soup 25 zł
with roasted potatoes and onions
| Borowikowa

Sauerkraut soup with mutton 23 zł
and dried mushrooms + bread | Kwaśnica

Beef tripe with lovage + bread | Flaczki 29 zł

Homemade broth (chicken soup)
with noodles | Rosół 19 zł

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

**The mushroom type depends on the season
and availability

Main dishes | Dania główne

...pork | Ze świni

Lard-fried pork chop with boiled potatoes, 54 zł
fried cabbage or hot beetroots | Sznycel wieprzowy

Grilled pork loin "Bacon" with bone 59 zł
regional fries, arugula with grated oscypek cheese*
and capers | Schab grillowany

Pork knuckle roasted in dark beer, 62 zł
potato baked with butter, fried cabbage | Golonka

Oven-roasted pork ribs with honey glaze 62 zł
whole-baked potato with cheese,
grilled vegetables | Żeberka w miodzie

...beef | Z wołu

Beef rib slowly baked 65 zł
with potato and horseradish puree,
red cabbage with bacon or red cabbage salad
| Żeberko wołowe

Matured Rib-Eye Steak 85 zł
French fries, grilled corn, barbecue sauce
(entrecôte, meat with fat marbling) | Stek Rib-Eye

Beef burger 53 zł
(homemade bun, beef, marinated bundz cheese, mix of lettuce,
tomato, pickled cucumber, wild garlic mayonnaise, French fries)
| Burger

Veal schnitzel with fried egg, 63 zł
French fries, lettuce and yoghurt dressing | Sznycel

... poultry | Z drobiu

Chicken fillet roasted 52 zł
with marinated bundz cheese, whole-baked potato with
butter, salad
| Filet z kurczaka z bundzem

Poultry roulade - breaded 53 zł
chicken fillet rolled with butter, garlic and grated
oscypek* cheese, French fries, salad | Zawijaniec

Confit duck thigh 65 zł
served with potato dumplings with cranberries
and red cabbage | Kacze udo

... venison | Z dziczyzny

Roast deer in gravy 69 zł
served with potato pancakes and vegetable salad
| Pieczeń z jelenia

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... lamb | Z jagnięciny

Tagliatelle pasta with lamb tenderloin 56 zł
and porcini mushrooms (cream sauce) | Makaron

Pan-fried lamb 68 zł
spelled with beets, peppers and wild garlic,
grilled zucchini | Jagnięcina z patelni

... fish | Z ryby

Grilled mountain trout 56 zł
with French fries and salad | Pstrąg grillowany

Oven-baked butterfish in leek sauce 59 zł
bulgur, grilled romaine lettuce | Ryba maślana

...other | Inkse

Halusky noodles 32 zł
in sheep cheese sauce with greaves

Bigos (meat and sauerkraut stew) with bread 35 zł

Vegetarian burger 52 zł
(homemade bun, goat cheese, spinach, beetroot,
mix of lettuce, wild garlic mayonnaise, french fries)

Pancake with curd cheese 33 zł
and whipped cream | naleśniki z serem

Pancakes with apples, 36 zł
forest fruit jam | racuchy z jabłkami

Dumplings - handmade | Pierogi

• **with potatoes and curd cheese** 35 zł
(greased with butter or cracklings) | ruskie

• **with white cheese and sauerkraut** 35 zł

• **with spinach and bryndza cheese** 36 zł
butter, dried tomatoes | ze szpinakiem

• **with meat** - greased with cracklings | mięso 37 zł

• **with bryndza cheese** 35 zł
butter grated oscypek cheese | z bryndzą

Extras | Dodatki

Boiled potatoes | gotowane 9 zł

Grilled potatoes with garlic cheese | z serem 12 zł

Grilled potatoes with butter | z masłem 14 zł

Buckwheat or millet groats | kasza 9 zł

Boiled rice | ryż 9 zł

French fries | frytki 12 zł

Grilled vegetables | warzywa grillowane 12 zł

Mountaineer's cabbage | kapusta zasmażana 12 zł

Sour pickled cucumber | ogórki kiszzone 9 zł

Salads | surówki 12 zł

Bouquet of boiled vegetables | jarzyny gotowane 12 zł

Bread | pieczywo 5 zł

Desserts | Desery Homemade baked goods based in natural ingredients

Apple-pie with vanilla sauce and icing sugar Jabłecznik	22 zł
Home-made cheesecake Sernik with strawberry sauce and fresh fruit	23 zł
Brownie with fruit ice cream Brownie	27 zł

Beer | Piwa

Grimbergen Blonde 5,5% Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	0,33l 18 zł
Grimbergen Double 5,5% Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	0,33l 18 zł
Grimbergen Blanche 5% Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	0,33l 18 zł
Grimbergen Tacka Trialowa All the three beer flavours are served on an elegant tray	3 x 0,15l 23 zł

To warm you up | Na rozgrzewkę

Mulled beer with raspberry syrup grzane piwo z sokiem malinowym	0,5l 20 zł
Mulled beer with honey grzane piwo z miodem	0,5l 21 zł
U-boot (beer with a shot glass containing vodka in it)	25 zł

Beverages | Napitki

Tea (flavors to choose from) Herbata	10 zł
Winter tea Herbata zimowa	15 zł
Coffee Americano	11 zł
Coffee with cream - optional: soy or almond milk	13 zł
Cappuccino - optional: soy or almond milk	14 zł
Espresso coffee	11 zł
Espresso Doppio	14 zł
Espresso Macchiato - optional: soy or almond milk	12 zł
Coffee latte - optional: soy or almond milk	16 zł
Chocolate Czekolada	17 zł
Juice sok (orange, apple, nectar: black currant, grapefruit)	0,3l 10 zł
Mineral water Woda mineralna	0,3l 7 zł 0,7l 11 zł
Cisowianka mineral water (sparkling water and still water)	0,3l 9 zł
Pepsi, Pepsi Zero	0,3l 10 zł
7Up, Mirinda	0,3l 10 zł
Lipton Ice Tea	0,3l 10 zł
Schweppes Mojito, Ginger Ale, Hibiscus, Tonic	0,2l 10 zł
Compote Kompot	0,3l 10 zł
Lemonade Lemon or Mojito	0,4l 18 zł 1l 38 zł
Fresh-squeezed fruit juice świeży sok	0,3l 19 zł

Meringue with mascarpone cream and mango puree Beza	24 zł
Hot apple pie served with ice cream Jabłecznik na ciepło	27 zł
Ice-cream dessert (fresh fruits, whipped cream, sauce) Deser lodowy	24 zł
Okocim Beer 5% Jasne Okocimskie z beczki	0,3l 15 zł 0,5l 18 zł
Little Okocim 5% Malućkie Okocim	1l 32 zł
Pitcher of beer 5% Dzban Piwa Okocim	1,5l 44 zł
Guinness 4,2%	0,3l 17 zł 0,5l 23 zł
Brooklyn Pilsner 4,6%	0,3l 16 zł 0,5l 19 zł 1l 33 zł
Regional Wheat beer 5%	0,3l 15 zł 0,5l 18 zł 1l 32 zł
Carlsberg 5%	10,5l 18 zł
Żatecký 0.0% Non-alcoholic Beer	10,5l 18 zł
Radler Okocim 0% Non-alcoholic	10,5l 18 zł
Somersby 4,5%	10,4l 17 zł
Cider 4,5% apple or pear	0,33l 16 zł

Mulled wine Wino grzane	0,2l 21 zł
Mulled Żołądkowa vodka Grzana wódka Żołądkowa Gorzka, apple juice, cinnamon, cloves	0,25l 25 zł
Mountaineer's tea (spirit + Tatra Balsam)	25 zł
Tea with cherry vodka z wiśniówką	20 zł
Tea with rum z rumem	20 zł

Cocktails | Drinki

Jim Beam Highballs Jim Beam White Bourbon, Schweppes Tonik, lime	25 zł
Amundsen Ras & Mint Amundsen Malina Nordycka, DeKuyper Elderflower, lime, raspberries, peppermint, sparkling water	26 zł
Sierra Margarita Tequila Sierra Blanco, DeKuyper Triple Sec, lime juice, sugar syrup, sea salt	27 zł
Millhill's Smash! Millhill's Dry Gin, lime and grapefruit, sugar syrup, lemon balm	22 zł
Mięta & Lemon Żołądkowa Gorzka z Miętą, Schweppes Bitter lemon	24 zł
Aperitivo Spritz Aperitivo, Frizzante wine, mineral water	28 zł
Aperitivo Spritz non-alcoholic Aperitivo non-alcoholic, mineral water	17 zł
Śunny Wiater Dubliner Whiskey, DeKuyper Peachtree, 7Up	27 zł
Sponiwirany Ceper Żołądkowa Deluxe, Tequila Sierra Blanco, Millhill's London Dry Gin, DeKuyper Triple Sec, pepsi, lemon juice	36 zł
Zdrowa Baba Republica White Rum, Żołądkowa Deluxe, DeKuyper Blue Curacao, pineapple juice	29 zł

Gorzałki i inkse wody ogniste

Amundsen Vodka 40% – czysta	40 ml	16 zł
Amundsen Malina Nordycka 37,5%	40 ml	16 zł
Orkisz Wódka 40% – czysta	40 ml	21 zł
Żołądkowa De Luxe 40% – czysta	40 ml	14 zł
Saska smakowa 25%	40 ml	14 zł
Śliwka Węgierka, Wiśnia z Nutą Rumu, Czerwona Porzeczka		
Żołądkowa deska degustacyjna 4x20 ml		24 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
Żołądkowa Gorzka	40 ml	14 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%		
Miodula Prezydencka 40%	40 ml	20 zł

ŻOŁĄDKOWA
GORZKA

Jim Beam White Bourbon Whiskey 40%	40 ml	18 zł
Jim Beam Black Bourbon Whiskey 43%	40 ml	20 zł
Markers Mark Bourbon Whisky 45%	40 ml	22 zł
Dubliner Whiskey 40%	40 ml	17 zł
Auchentoshan A0 Whiskey 40%	40 ml	21 zł
Tequila Sierra Blanco 38%	40 ml	19 zł
Tequila Sierra Resposado 38%	40 ml	19 zł
Millhill's London Dry Gin 38%	40 ml	17 zł
Millhill's Strawberry Fields 38%	40 ml	17 zł
Republica White Rum 37,5%	40 ml	16 zł
Republica Dark Rum 38%	40 ml	16 zł
Fernet Branca 39%	40 ml	17 zł
Fernet Branca Menta 32%	40 ml	17 zł
With the purchase of an entire bottle, the price - 10%		

Regional Alcohols

Miodowa Zbójcka 38%	40 ml	18 zł
Wiśniówka Zbójcka 30%	40 ml	16 zł
Śliwowica Zbójcka 50%	40 ml	19 zł
Śliwowica Zbójcka 70%	40 ml	22 zł
Górska Przepalanka 40%	40 ml	16 zł

SMAKI
PODHALA
PRODUKTY REGIONALNE

Pierońsko Bimber 45%	40 ml	16 zł
Pierońsko Śliwkowa 50%	40 ml	16 zł
Cytrynowka Swojska 30%	40 ml	16 zł
Nalewki Regionalne 35%	40 ml	16 zł
Czarny Bez, Dereń, Żurawina		
Tatra Balsam 52%	40 ml	18 zł

Alkohole kraftowe YOURA spirits

Likier Sosna & Szyszka 35% 40 ml **18 zł**

Nalewka Pigwowiec Youra 32% 40 ml **18 zł**

Nalewka Malinowa Youra 32% 40 ml **18 zł**

World wines

Karczma wines (red 13,5%
or white 11% wines - variable offer)

200 ml 500 ml

17 zł 45 zł

Red wines

125 ml 750 ml

Malbec, Finca El Origen Malbec,
Mendoza, Argentina, dry, 14%

17 zł 90 zł

Pinot Noir Reserva Especial,
Santa Alexandra, Colchagua Valley,
Chile, dry, 14%

17 zł 90 zł

Monastrell, "Pure Est",
Alfori, Valencia, Spain, dry, 13,5%

16 zł 85 zł

**Genio Español Monastrell
Roble**, DO Jumilla, Murcia,
Spain, dry, 14%

17 zł 90 zł

**Negroamaro, Primitivo
"Páralupi"**, Varvaglione, Puglia,
Włochy, semi-dry, 15%

20 zł 120 zł

Cabernet Cortis Gold DOP,
Winnica Kazimierskie Wzgórza,
Region Przełomu Wisły, Poland, dry, 13%

25 zł 140 zł

White wines

125 ml 750 ml

San Martino Frizante Bianco 10,5%

15 zł

Sauvignon Blanc, Domaine Gayda,
Pays D'Oc, France, dry, 12,5%

16 zł 85 zł

Riesling Feinherb, Weingut, Peter & Peter,
Mozela, Germany, semi-dry, 10,5%

18 zł 90 zł

Viognier, Domaine Gayda, Pays D'Oc,
France, dry, 13,5%

18 zł 90 zł

Promesa Moscato
Finca Bacara, Jumilla, Spain, sweet, 8%

17 zł 90 zł

Riesling & Roter Riesling
Winnica Kazimierskie Wzgórza,
Region Przełomu Wisły, Poland, dry, 12%

25 zł 140 zł

Wina musujące

750 ml

Stock Prosecco Treviso DOC Extra Dry,
Veneto, Italy, 11%

85 zł