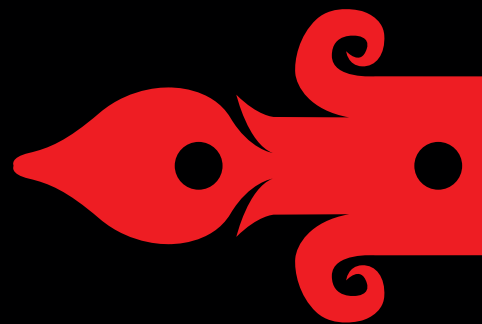


od 1999

# GAZDOWO KUŹNIA

## MENU



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.

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,** 20 zł  
cucumber and sauerkraut | Chleb ze smalcem

**Toast with regional cheese** 18 zł  
and flavoured olive oil (3 pcs.) | Grzanki

**Moskol pancake with herb butter  
and bryndza cheese** 22 zł  
(Moskol - regional boiled-potato pancake - 2 pcs)  
| Moskol z masłem

**Moskol pancake with mushroom\*\* sauce** 26 zł  
| Moskol w sosie śmietanowym

**Beef tartare served with toast** 43 zł  
(beef, onion, brine-pickled cucumber, egg, marinated bolte,  
toast 2 pcs.) | Tatar

**Grilled oscypek cheese** 23 zł  
served with bacon or cranberry sauce | Oscypek

**Platter of Highlander's appetizers** 41 zł  
(moskols pancakes, grilled oscypek cheese  
with bacon, bundz\* cheese) with tomatoes, vinaigrette,  
toasts - for 2 people) | Półmisek zakąsek

### Breakfast... | Śniadania

**We serve breakfast until 1 pm**

**The Robber Chieftain's Sandwich"** 24 zł  
with bacon, fried egg, lettuce and sauces | Sandwich

**Grilled sausage with onion and bread** 23 zł

**Fried eggs with bacon** 22 zł  
(bread + butter) | Jajka sadzone

**Scrambled eggs with butter or bacon** 19 zł  
(bread + butter) | Jajecznica

### Salad | Sałatki

**All salads are served with toasts**

**Salad with breaded goat cheese** 38 zł  
pear, radish, cranberries and citrus vinaigrette  
| Sałatka z kozim serem

**Salad with regional cheeses** 36 zł  
with a mix of lettuces, bryndza\* and oscypek\* cheese,  
pumpkin seeds, caesar vinaigrette, roasted cherry  
tomatoes and basil pesto | Sałatka z serami

**Salad with grilled chicken fillet** 39 zł  
oscypek\* cheese chips, cherry tomatoes, cucumbers  
and olive oil | Sałatka z filetem

### Soups | Zupy



**Broth with small lamb-stuffed dumplings** 25 zł  
and green onion | Bulion z pierożkami

**Soup with regional cheese,** 20 zł  
batter noodles and bacon | Bryndzowa

**Highlanders' borsch with smoked bacon** 19 zł  
served with butterhead lettuce and potatoes  
| Sałaciorka

**Porcini mushroom soup with lazanki** 21 zł  
(traditional Polish noodles) | Borowikowa

**Sauerkraut soup with mutton** 21 zł  
and dried mushrooms + bread | Kwaśnica

**Beef tripe with lovage + bread** | Flaczki 28 zł

**Homemade broth (chicken soup)  
with noodles** | Rosół 16 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,** 46 zł  
fried cabbage or hot beetroots | Sznycel wieprzowy

**Pork steak „Bacon”** 49zł  
with baked potatoes and green bean | Stek Bekon

**Pork cheeks with a potato pancake and barrel cucumber** | Policzki wieprzowe 47 zł

**Pork knuckle roasted in dark beer,** 53 zł  
potato baked with butter, fried cabbage | Golonka

**Oven-roasted pork ribs with honey glaze** 54 zł  
whole-baked potato with cheese, grilled vegetables | Żeberka w miodzie

**Grilled pork tenderloins with porcini** 49 zł  
mushroom sauce, boiled potatoes, lettuce, yogurt dressing | Połędwiczki z grilla

### **...beef** | Z wołu

**Beef rib slowly baked** 58 zł  
with horseradish and potato puree, and salad | Żeberko wołowe

**Matured Rib-Eye Steak,** 69 zł  
French fries, grilled corn, barbecue sauce (entrecôte, meat with fat marbling) | Stek Rib-Eye

**Beef burger** 46 zł  
(homemade bun, beef, marinated bundz cheese, mix of lettuce, tomato, pickled cucumber, wild garlic mayonnaise, French fries) | Burger

**Veal schnitzel with fried egg,** 52 zł  
French fries, lettuce and yoghurt dressing | Sznycel

### **... poultry** | Z drobiu

**Chicken fillet roasted** 46 zł  
with marinated bundz cheese, whole-baked potato with butter, salad | Filet z kurczaka z bundzem

**Chicken leg steak** 44 zł  
with French fries and salad

**Poultry roulade - breaded** 48 zł  
chicken fillet rolled with butter, garlic and grated oscypek\* cheese, French fries, salad | Zawijaniec

**Roast duck served** 55 zł  
with fried potato dumplings and hot beetroots (half duck) | Kaczka

\*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

## **... lamb** | Z jagnięciny

**Pan-fried lamb with chicory,** 70 zł  
millet groats | Jagnięcina smażona

**Lamb shank stewed in gravy,** 75 zł  
potato moskol pancake, green bean | Gicz jagnięca

**Dumplings with lamb,** 43 zł  
porcini mushroom cream | Pierogi z jagnięciną

**Lamb stew with vegetables,** 50 zł  
buckwheat groats, barrel-pickled cucumber | Gulasz jagnięcy

### **... fish** | Z ryby

**Grilled mountain trout, French fries, salad** 48 zł  
| Pstrąg grillowany

**Butter-fried trout fillet** 49 zł  
with almond flakes, millet groats, salad | Pstrąg filet

## **...other** | Inkse

**Bigos** (meat and sauerkraut stew) with bread 28 zł

**Pancake with curd cheese** 28 zł  
and whipped cream | naleśniki z serem

**Pancakes with apples,** 33 zł  
forest fruit jam | racuchy z jabłkami

### **Dumplings - handmade** | Pierogi

• **with potatoes and curd cheese** 31 zł  
(greased with onion and butter) | ruskie

• **with white cheese and sauerkraut** | ser 31 zł

• **with spinach and bryndza cheese** 32 zł  
butter, dried tomatoes | ze szpinakiem

• **with meat** - greased with cracklings | mięso 34 zł

• **with bryndza cheese** 31 zł  
butter grated oscypek cheese | z bryndzą

**Vegetarian burger** 45 zł  
(homemade bun, goat cheese, spinach, beetroot, mix of lettuce, wild garlic mayonnaise, French fries)

**Halusky noodles** with cabbage and pork fat 28 zł

## **Extras** | Dodatki

**Boiled potatoes** | gotowane 9 zł

**Grilled potatoes with garlic cheese** | z serem 12 zł

**Grilled potatoes with butter** | z masłem 10 zł

**Kopytka (potato dumplings)** | kopytka 9 zł

**French fries** | frytki 9 zł

**Grilled vegetables** | warzywa grillowane 12 zł

**Buckwheat or millet groats** | kasza 9 zł

**Boiled rice** | ryż 9 zł

**Mountaineer's cabbage** | kapusta zasmażana 9 zł

**Sour pickled cucumber** | ogórki kiszzone 9 zł

**Salads** | surówki 10 zł

**Bouquet of boiled vegetables** | jarzyny gotowane 10 zł

**Bread** | pieczywo 5 zł

## Desserts | Desery **Homemade baked goods based in natural ingredients**

**Apple baked with black berry** | Jabłko pieczone **19 zł**

**Apple-pie with vanillia sauce** **17 zł**  
and icing sugar | Jabłecznik

**Home-made cheesecake** | Sernik **18 zł**  
with strawberry sauce and fresh fruit

**Brownie with fruit ice cream** | Brownie **22 zł**

## Beer | Piwa



**Grimbergen Blonde** **0,33l 17 zł**

Classic recipe, golden colour, intense flavour.  
Goes well with beef, fish and food with sour notes

**Grimbergen Double** **0,33l 17 zł**

Dark mahogany colour, double fermentation  
and slightly sweet flavour. Enhances the taste of lamb,  
pork and dishes with sweet dressings

**Grimbergen Blanche** **0,33l 17 zł**

Wheat beer – hazy, slightly bitter.  
Recommended for poultry, salads,  
flour and spicy dishes



**Grimbergen Tacka Trialowa** **3 x 0,15l 21 zł**

All the three beer flavours are served on an elegant tray

**Hot raspberry tart** | Tarta malinowa **20 zł**

**Hot apple pie served with ice cream** **21 zł**  
| Jabłecznik na ciepło

**Ice-cream dessert** **21 zł**  
(fresh fruits, whipped cream, sauce) | Deser lodowy

**Okocim Beer** **0,3l 12 zł 0,5l 14 zł**  
| Jasne Okocimskie z beczki



**Little Okocim** | Maluńskie Okocim **1l 25 zł**

**Pitcher of beer** | Dzban Piwa Okocim **1,5l 35 zł**

**Guinness** **0,3l 15 zł 0,5l 21 zł**

**Okocim Ciemny Lager** **0,3 l 13 zł 0,5l 15 zł 1l 26 zł**

**Season regional beer** **0,3 l 13 zł 0,5l 15 zł 1l 26 zł**

**Okocim OK** **1 0,5l 15 zł**

**Carlsberg** **1 0,5l 15 zł**

**Żatecký 0.0% Non-alcoholic Beer** **1 0,5l 15 zł**

**Radler Okocim 0% Non-alcoholic** **1 0,5l 15 zł**

**Somersby** **1 0,4l 14 zł**

**Cider** **1 0,5l 14 zł**

## To warm you up | Na rozgrzewkę

**Mulled beer with spices** | z korzeniami **15 zł**

**Mulled beer with raspberry syrup** **16 zł**  
| z sokiem malinowym

**Mulled beer with honey** **17 zł**  
| z miodem

## Beverages | Napitki

**Tea** (flavors to choose from) | Herbata **9 zł**

**Winter tea** | Herbata zimowa **15 zł**

**Coffee Americano** **10 zł**

**Coffee with cream** | Kawa z mlekiem **12 zł**

**Cappuccino** **13 zł**

**Espresso coffee** **10 zł**

**Espresso Doppio** **13 zł**

**Espresso Macchiato** **11 zł**

**Coffee latte** **15 zł**

## Cocktails | Drinki

**„Czerwony szlak”** **24 zł**  
Soplica Truskawkowa, Gin, lemon juice, lipton ice tea,  
mint

**Zdrowa Baba** **23 zł**  
Rum, Soplica Mirabelkowa, 7UP, lemon juice

**Sponiwyirany Ceper** **27 zł**  
Soplica Szlachetna, Soplica Czarna Porzeczką, grapefruit,  
Schweppes Tonic Hibiscus

\*\*\*Flavours depend on the season and availability

**U-boot** (beer with a shot glass containing vodka in it) **20 zł**

**Mulled wine** | Wino grzane **17 zł**

**Hot mead** | Miód **17 zł**

**Mountaineer's tea** (with alcohol) | Góralaska **20 zł**

**Tea with cherry vodka** | z wiśniówką **17 zł**

**Tea or coffee with rum** | z rumem **17 zł**

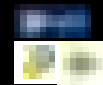
**Chocolate** | Czekolada **16 zł**

**Juice** | sok **0,3l 9 zł**  
(orange, apple, nectar: black currant, grapefruit)

**Mineral water** | Woda mineralna **0,3l 7 zł 0,7l 11 zł**

**Cisowianka mineral water** **0,3l 8 zł**  
(sparkling water and still water)

**Pepsi, Pepsi Max** **0,3l 9 zł**



**7Up, Mirinda** **0,3l 9 zł**

**Lipton Ice Tea** **0,3l 9 zł**

**Schweppes Mojito, Ginger Ale, Hibiscus, Tonic** **0,2l 9 zł**



**Compote** | Kompot **0,3l 8 zł**

**Lemonade Lemon or Mojito** **0,5l 18 zł**

**Fresh-squeezed fruit juice\*\*\*** | świeży sok **0,3l 19 zł**

**Aperol Spritz** **24 zł**  
Aperol, Gancia Prosecco, mineral water

**Biało Owca** **25 zł**  
Soplica Szlachetna, Cytrynowka Swojska, likier Czarny Bez,  
lemon juice, Schweppes Tonic

**Śumny Wiater** **23 zł**  
Żubrówka Bison Grass, lemon juice, sugar syrup,  
Schweppes Mojito

## Gorzolki i inkse wody ogniste

<b>Soplica Szlachetna</b> – czysta	40 ml	11 zł
<b>Soplica smakowa</b>	40 ml	11 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Wiśnia w czekoladzie, Mirabelkowa		
<b>Deska degustacyjna SOPLICA</b>	4x20 ml	18 zł
Pigwowa, Truskawkowa, Mirabelka, Cytryna z miodem		
<b>Soplica Staropolska</b>	40 ml	12 zł
Oryginalna		
<b>Miodula Prezydencka 40%</b>	40 ml	18 zł
<b>Żubrówka Czarna</b>	40 ml	12 zł
<b>Żubrówka Bison Grass</b>	40 ml	12 zł
<b>Finlandia czysta</b>	40 ml	14 zł



<b>Finsbury Gin</b>	40 ml	12 zł
<b>Sierra Tequila</b>	40 ml	14 zł
<b>Rum</b>	40 ml	11 zł
<b>Jagermeister</b>	40 ml	14 zł
<b>Grant's whisky</b>	40 ml	14 zł
<b>Glenfiddich 12YO whisky</b>	40 ml	20 zł
<b>Tullamore Dew whiskey</b>	40 ml	15 zł
<b>Jack Daniel's whiskey</b>	40 ml	20 zł
<b>Jack Daniel's Honey whiskey</b>	40 ml	20 zł
<b>Jack Daniel's Fire whiskey</b>	40 ml	20 zł
<b>Jack Daniel's Rye whiskey</b>	40 ml	20 zł
<b>Jack Daniel's Apple whiskey</b>	40 ml	20 zł
<b>BenRiach HoS whisky</b>	40 ml	21 zł
<b>GlenDronach whisky</b>	40 ml	24 zł
<b>Glenglassaugh Revival</b>	40 ml	26 zł
<b>Remy Martin VSOP cognac</b>	40 ml	21 zł

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

## Regional Alcohols

<b>Miodowo-Korzenna 30%</b>	40 ml	15 zł
<b>Śliwowa Zbojecka 50%</b>	40 ml	16 zł
<b>Śliwowa Zbojecka 70%</b>	40 ml	19 zł
<b>Górska Przepalanka 40%</b>	40 ml	12 zł



<b>Pierońsko Bimber 45%</b>	40 ml	12 zł
<b>Pierońsko Śliwkowa 50% Bimber</b>	40 ml	12 zł
<b>Podhalańska Poziomka 38%</b>	40 ml	12 zł
<b>Cytrynowka Swojska 30%</b>	40 ml	12 zł
<b>Nalewki Regionalne</b>	40 ml	12 zł
Czarny Bez, Pigwa, Mailna, Wiśnia		

## World wines

**House Wines** (white or red wines - variable offer)

### Red wines

<b>Pinotage,</b> MAN Family Wines, Coastal Region, RPA, dry	14 zł	80 zł
<b>Lunatico Negroamaro,</b> Vigneti del Salento, Puglia, Italy, dry	14 zł	80 zł
<b>Regent,</b> Winnica Spotkaniówka, Podkarpacie, Poland, dry	14 zł	80 zł
<b>Primasole Primitivo Puglia IGT,</b> Cielo e Terra, Puglia, Italy, semi-dry	14 zł	80 zł
<b>Isola Augusta Refosco d.p.r, DOP,</b> Friuli, Italy, dry	15 zł	90 zł
<b>Coste a Preola Nero d'Avola DOC Organic,</b> Gorgi Tondi, Sicilia, Italy, dry	15 zł	85 zł



### White wines

<b>Torrontes Altas Cumbres,</b> Bodega Lagarde, Mendoza, Argentina, dry	14 zł	80 zł
<b>Trebbiano IG+T Terre di Chieti</b> Idi di Marzo, Abruzzo, Italy, dry	14 zł	80 zł
<b>Sauvignon Blanc,</b> Cuatro Rayas, Rueda, Spain, dry	14 zł	80 zł
<b>Hibernal,</b> Winnica Spotkaniówka Podkarpacie, Poland, dry	14 zł	80 zł
<b>Riesling Feinherb ST Cuvee # 10</b> Weinhaus Steffen, Mosel, Germany, semi-dry	14 zł	75 zł
<b>Pinot Grigio delle Venezie DOC</b> Zenato, Veneto, Italy dry	14 zł	80 zł

### Dessert wines

<b>Moscato</b> (Białe), Oude Kaap, Western Cape, RPA	12 zł	60 zł
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### Sparkling wines

<b>Prosecco Treviso DOC Extra Dry,</b> Azienda Follador, Veneto, Italy	80 zł
<b>Prosecco Gancia, DOC,</b> Veneto, Italy	30 zł