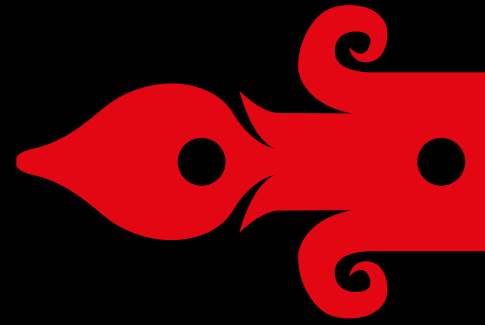


od 1999

# 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. Vegetarian dish -

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** 21 zł  
and flavoured olive oil (3 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 regional cheeses** 41 zł  
(Roman salad, bryndza\* and oscypek\* cheese, pumpkin  
seeds, caesar vinaigrette, roasted cherry tomatoes and  
basil pesto) | Sałatka z serami

**Salad with grilled chicken fillet** 42 zł  
(iceberg lettuce, hard-boiled egg, cherry tomatoes,  
pumpkin seeds, Caesar dressing) | Sałatka z filetem

### Soups | Zupy



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

**Highlanders' borsch with smoked bacon** 21 zł  
served with butterhead lettuce and potatoes  
| Sałaciorka

**Boletus cream with croutons** 24 zł  
| Krem z borowików

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

**Beef tripe with lovage + bread** | Flaczki 29 zł

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

\*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 chop with bone 54 zł**  
with oscypek\* and plum barbecue served with roasted potatoes and red cabbage | Schab grillowany

**Pork cheeks with a potatoes pancakes 52 zł**  
and barrel cucumber | Policzki wieprzowe

**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 horseradish, potato puree and red cabbage with bacon or red cabbage salad | Żeberko wołowe

**Matured Rib-Eye Steak, 81 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

**Chicken leg steak 50 zł**  
with chanterelle sauce, boiled potatoes, red cabbage salad  
| Stek z udka

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

\*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

## ... venison | Z dziczyzny

**Roast deer in gravy 68 zł**  
with yeast dumpling and pickled cucumber  
| Pieczeń z jelenia

### ... lamb | Z jagnięciny

**Lamb shank stewed in gravy, 90 zł**  
potato dumplings, green bean | Gicz jagnięca

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

### ... fish | Z ryby

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

**Oven-baked butterfish 58 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 | vege 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 onion and butter) | ruskie
- **with white cheese and sauerkraut 35 zł** | ser
- **with spinach and bryndza cheese 36 zł**  
butter, dried tomatoes | ze szpinakiem
- **with meat - greased with cracklings 37 zł** | mięso
- **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

<b>Chocolate cream with cherries and hazelnuts</b>   Krem czekoladowy and icing sugar   Jabłeczник	19 zł
<b>Apple-pie with vanillia sauce</b> with strawberry sauce and fresh fruit	22 zł
<b>Home-made cheesecake</b>   Sernik	23 zł




## Beer | Piwa

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




## To warm you up | Na rozgrzewkę

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

## Beverages | Napitki

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

<b>Brownie with fruit ice cream</b>   Brownie	27 zł
<b>Meringue</b> with raspberry cream and pomegranate sauce   Beza	24 zł
<b>Hot apple pie served with ice cream</b>   Jabłecznik na ciepło	27 zł
<b>Ice-cream dessert</b> (fresh fruits, whipped cream, sauce)   Deser lodowy	24 zł

<b>Okocim Beer</b>   Jasne Okocimskie z beczki	 0,3l 15 zł 0,5l 18 zł
<b>Little Okocim</b>   Maluńskie Okocim	1l 32 zł
<b>Pitcher of beer</b>   Dzban Piwa Okocim	1,5l 44 zł
<b>Guinness</b>	 0,3l 17 zł 0,5l 23 zł
<b>Brooklyn Pilsner</b>	 0,3l 16 zł 0,5l 19 zł 1l 33 zł
<b>Regional Wheat beer</b>	0,3l 15 zł 0,5l 18 zł 1l 32 zł
<b>Carlsberg</b>	10,5l 18 zł
<b>Żatecký 0.0% Non-alcoholic Beer</b>	10,5l 18 zł
<b>Radler Okocim 0% Non-alcoholic</b>	10,5l 18 zł
<b>Somersby</b>	10,4l 17 zł
<b>Cider</b>	0,33l 16 zł

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

## Cocktails | Drinki

<b>Jim Beam Highballs</b> Jim Beam White Bourbon, Schwepes Tonik, lime	25 zł
<b>Amundsen Ras &amp; Mint</b> Amundsen Malina Nordycka, DeKuyper Elderflower, lime, raspberries, peppermint, sparkling water	26 zł
<b>Salitos Margarita</b> Salitos Silver Tequila, DeKuyper Triple Sec, lime juice, sugar syrup, sea salt	27 zł
<b>Millhill's Smash!</b> Millhill's Dry Gin, lime and grapefruit, sugar syrup, lemon balm	22 zł
<b>Mięta &amp; Lemon</b> Żołądkowa Gorzka z Miętą, Schwepes Bitter lemon	24 zł
<b>Aperitivo Spritz</b> Aperitivo, Frizzante wine, mineral water	28 zł
<b>Śumny Wiater</b> Dubliner Whiskey, DeKuyper Peachtree, 7Up	27 zł
<b>Sponiywirany Ceper</b> Saska Wódka, Tequila Silver Salitos, Millhill's London Dry Gin, DeKuyper Triple Sec, pepsi, lemon juice	36 zł
<b>Zdrowa Baba</b> Republica White Rum, Saska Wódka, DeKuyper Blue Curacao, pineapple juice	29 zł

## Gorzałki i inkse wody ogniste

<b>Amundsen Vodka</b> – czysta	40 ml	16 zł
<b>Amundsen Malina Nordycka</b>	40 ml	16 zł
<b>Orkisz Wódka</b> – czysta	40 ml	21 zł
<b>Saska Wódka</b> – czysta	40 ml	14 zł
<b>Saska smakowa</b>	40 ml	14 zł
Śliwka Węgierka, Wiśnia z Nutą Rumu, Czerwona Porzeczką		
<b>Żołądkowa deska degustacyjna</b> 4x20 ml	24 zł	
Żołądkowa Tradycyjna, z Miętą, z Czarną Wiśnią, z Figą		
<b>Żołądkowa Gorzka</b>	40 ml	14 zł
Żołądkowa Tradycyjna, z Miętą, z Czarną Wiśnią, z Figą		
<b>Miodula Prezydencka</b>	40 ml	20 zł

ŻOŁĄDKOWA  
GORZKA

<b>Jim Beam White Bourbon Whiskey</b>	40 ml	18 zł
<b>Jim Beam Black Bourbon Whiskey</b>	40 ml	20 zł
<b>Markers Mark Bourbon Whisky</b>	40 ml	22 zł
<b>Dubliner Whiskey</b>	40 ml	17 zł
<b>Auchentoshan AO Whiskey</b>	40 ml	21 zł
<b>Salitos Gold Tequilla</b>	40 ml	19 zł
<b>Salitos Silver Tequilla</b>	40 ml	19 zł
<b>Millhill's London Dry Gin</b>	40 ml	17 zł
<b>Millhill's Strawberry Fields</b>	40 ml	17 zł
<b>Republica White Rum</b>	40 ml	16 zł
<b>Republica Dark Rum</b>	40 ml	16 zł
<b>Fernet Branca</b>	40 ml	17 zł
<b>Fernet Branca Menta</b>	40 ml	17 zł

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

## Regional Alcohols

<b>Miodowa Zbójcka</b> 38%	40 ml	18 zł
<b>Wiśniówka Zbójcka</b> 30%	40 ml	16 zł
<b>Śliwowica Zbójcka</b> 50%	40 ml	19 zł
<b>Śliwowica Zbójcka</b> 70%	40 ml	22 zł
<b>Góralaska Przepalanka</b> 40%	40 ml	16 zł

SMAKI  
PODHALA  
PRODUKTY REGIONALNE

<b>Pierońsko Bimber</b> 45%	40 ml	16 zł
<b>Pierońsko Śliwkowa</b> 50%	40 ml	16 zł
<b>Cytrynowka Swojska</b> 30%	40 ml	16 zł
<b>Nalewki Regionalne</b> 35%	40 ml	16 zł
Czarny Bez, Dereń, Malina		
<b>Tatra Balsam</b> 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 or white 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

17 zł 90 zł

**Pinot Noir Reserva Especial**, Santa Alexandra, Colchagua Valley, Chile, dry

17 zł 90 zł

**Monastrell, "Pure Est"**, Alfori, Valencia, Spain, dry

16 zł 85 zł

**Tempranillo, Cabernet Sauvignon, Syrah**, Cortillo Trifilas, La Mancha, Spain, dry

20 zł 120 zł

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

20 zł 120 zł

**Cabernet Cortis** Gold DOP, Winnica Kazimierskie Wzgórza, Region Przetomu Wisły, Poland, dry

25 zł 140 zł

### White wines

125 ml 750 ml

**San Martino Frizante Bianco**

15 zł

**Sauvignon Blanc**, Domaine Gayda, Pays D'Oc, France, dry

16 zł 85 zł

**Riesling Feinherb**, Weingut Peter & Peter, Mosela, Germany, semi-dry

18 zł 90 zł

**Viognier**, Domaine Gayda, Pays D'Oc, France, dry

18 zł 90 zł

**Castelli Del Duca "Obello"**, Malvasia, Emilia-Romagna, Italy, semi-sweet

16 zł 85 zł

**Riesling & Roter Riesling**, Winnica Kazimierskie Wzgórza, Region Przetomu Wisły, Poland, dry

25 zł 140 zł

### Wina musujące

750 ml

**Stock Prosecco Treviso DOC Extra Dry**, Veneto, Italy

85 zł