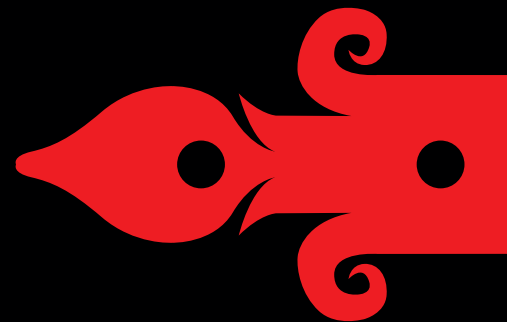


od 1999

# 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 poczek

**Slice of onion bread with lard,** 22 zł  
cucumber and sauerkraut | Chleb ze smalcem

**Venison pate served hot** 27 zł  
with croutons and mustard-horseradish sauce | Pasztet

**Toast with regional cheese** 19 zł  
and flavoured olive oil (3 pcs.) | Grzanki

**Moskol - potato pancake with herb butter  
and bryndza cheese** 23 zł  
(Moskol - regional boiled-potato pancake - 2 pcs.)  
| Moskol z masłem

**Moskol - bread pancake with mushroom\*\*  
sauce** 26 zł  
(2 pcs.) | Moskol w sosie śmietanowym

**Beef tartare served with toast** 49 zł  
(beef meat onion, brine-pickled cucumber, egg, marinated  
bolte, toast 3 pcs.) | Tatar

**Grilled oscypek cheese** 25 zł  
served with bacon or cranberry sauce | Oscypek

**Platter of Highlander's appetizers** | Półmisek 49 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"** 25 zł  
with bacon, fried egg, lettuce and sauces | Sandwich

**Grilled sausage with onion and bread** 24 zł

**Fried eggs with bacon** 25 zł  
(bread + butter) | Jajka sadzone

**Scrambled eggs with butter or bacon** 22 zł  
(bread + butter) | Jajecznic

### Salad | Sałatki

**All salads are served with toasts**

**Salad with breaded goat cheese** 38 zł  
(mix of lettuces, pear, radish, cranberries and citrus  
vinaigrette, pomegranate syrup) | Sałatka z kozim serem

**Salad with regional cheeses** 38 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** 39 zł  
(iceberg lettuce, hard-boiled egg, cherry tomatoes,  
pumpkin seeds, Caesar dressing) | Sałatka z filetem

### Soups | Zupy



**Broth with small lamb-stuffed dumplings** 26 zł  
and green onion | Bulion z pierożkami

**Highlanders' borsch with smoked bacon** 20 zł  
served with butterhead lettuce and potatoes  
| Sałaciorka

**Boletus cream with croutons** 23 zł  
| Krem z borowików

**Sauerkraut soup with mutton** 22 zł  
and dried mushrooms + bread | Kwaśnica

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

**Homemade broth** (chicken soup) 18 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,** 49 zł  
fried cabbage or hot beetroots | Sznycel wieprzowy

**Grilled pork chop with bone** 50 zł  
with oscypek\* and plum barbecue served with roasted potatoes and red cabbage | Schab grillowany

**Pork cheeks with a potatoes pancakes** 49 zł  
and barrel cucumber | Policzki wieprzowe

**Pork knuckle roasted in dark beer,** 58 zł  
potato baked with butter, fried cabbage | Golonka

**Oven-roasted pork ribs with honey glaze** 58 zł  
whole-baked potato with cheese, grilled vegetables | Żeberka w miodzie

### ...beef | Z wołu

**Beef rib slowly baked** 63 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** 51 zł  
(homemade bun, beef, marinated bundz cheese, mix of lettuce, tomato, pickled cucumber, wild garlic mayonnaise, French fries) | Burger

**Veal schnitzel with fried egg,** 57 zł  
French fries, lettuce and yoghurt dressing | Sznycel

### ...poultry | Z drobiu

**Chicken fillet roasted** 49 zł  
with marinated bundz cheese, whole-baked potato with butter, salad | Filet z kurczaka z bundzem

**Chicken leg steak** 47 zł  
with chanterelle sauce, boiled potatoes, red cabbage salad | Stek z udka

**Poultry roulade - breaded** 50 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** 65 zł  
with yeast dumpling and pickled cucumber | Pieczeń z jelenia

### ... lamb | Z jagnięciny

**Lamb shank stewed in gravy,** 85 zł  
potato dumplings, green bean | Gicz jagnięca

**Dumplings with lamb,** 46 zł  
mushroom\*\* sauce | Pierogi z jagnięciną

### ... fish | Z ryby

**Grilled mountain trout** 54 zł  
with French fries and salad | Pstrąg grillowany


**Butter-fried trout fillet** | Pstrąg filet 56 zł  
fried in butter with the addition of edible chestnuts served with rice based on dried tomatoes and basil and green beans

### ...other | Inkse

**Halusky noodles** 29 zł  
in sheep cheese sauce with greaves


**Bigos** (meat and sauerkraut stew) with bread 32 zł

**Vegetarian burger** | vege burger 49 zł  
(homemade bun, goat cheese, spinach, beetroot, mix of lettuce, wild garlic mayonnaise, french fries)

**Pancake with curd cheese**  31 zł  
and whipped cream | naleśniki z serem

**Pancakes with apples,**  35 zł  
forest fruit jam | racuchy z jabłkami

**Dumplings - handmade** | Pierogi 34 zł  
• with potatoes and curd cheese (greased with onion and butter) | ruskie

• with white cheese and sauerkraut  | ser 34 zł

• with spinach and bryndza cheese  34 zł  
butter, dried tomatoes | ze szpinakiem

• with meat - greased with cracklings | mięso 36 zł

• with bryndza cheese  34 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 10 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**

<b>Apple baked with black berry</b>   Jabłko pieczone	<b>19 zł</b>
<b>Apple-pie with vanilla sauce</b> and icing sugar   Jabłecznik	<b>20 zł</b>
<b>Home-made cheesecake</b>   Sernik with strawberry sauce and fresh fruit	<b>21 zł</b>
<b>Brownie with fruit ice cream</b>   Brownie	<b>25 zł</b>

## Beer | Piwa



<b>Grimbergen Blonde</b> Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	0,33l <b>17 zł</b>
<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 <b>17 zł</b>
<b>Grimbergen Blanche</b> Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	0,33l <b>17 zł</b>
<b>Grimbergen Tacka Trialowa</b> All the three beer flavours are served on an elegant tray	3 x 0,15l <b>21 zł</b>



<b>Meringue</b> with raspberry cream and pomegranate sauce   Beza	<b>22 zł</b>
<b>Hot apple pie served with ice cream</b>   Jabłecznik na ciepło	<b>25 zł</b>
<b>Ice-cream dessert</b> (fresh fruits, whipped cream, sauce)   Deser lodowy	<b>23 zł</b>



<b>Okocim Beer</b>   Jasne Okocimskie z beczki	0,3l <b>13 zł</b>	0,5l <b>16 zł</b>	
<b>Little Okocim</b>   Małućkie Okocim	1l <b>28 zł</b>		
<b>Pitcher of beer</b>   Dzban Piwa Okocim	1,5l <b>39 zł</b>		
<b>Guinness</b> GUINNESS	0,3l <b>17 zł</b>	0,5l <b>23 zł</b>	
<b>Brooklyn Pilsner</b> BROOKLYN BREWERY	0,3 l <b>14 zł</b>	0,5l <b>17 zł</b>	1l <b>29 zł</b>
<b>Season regional beer</b>	0,3 l <b>14 zł</b>	0,5l <b>17 zł</b>	1l <b>29 zł</b>
<b>Carlsberg</b>	10,5l <b>17 zł</b>		
<b>Żatecký 0.0% Non-alcoholic Beer</b>	10,5l <b>17 zł</b>		
<b>Radler Okocim 0% Non-alcoholic</b>	10,5l <b>17 zł</b>		
<b>Somersby</b>	10,4l <b>16 zł</b>		
<b>Cider</b>	0,33 l <b>15 zł</b>		




## To warm you up | Na rozgrzewkę

<b>Mulled beer with raspberry syrup</b>   grzane piwo z sokiem malinowym	<b>18 zł</b>
<b>Mulled beer with honey</b>   grzane piwo z miodem	<b>20 zł</b>

<b>U-boot</b> (beer with a shot glass containing vodka in it)	<b>22 zł</b>
<b>Mulled wine</b>   Wino grzane	<b>19 zł</b>
<b>Hot mead</b>   Miód	<b>19 zł</b>
<b>Mountaineer's tea</b> (with alcohol)   Góralska	<b>22 zł</b>
<b>Tea with cherry vodka</b>   z wiśniówką	<b>19 zł</b>
<b>Tea with rum</b>   z rumem	<b>19 zł</b>

## Beverages | Napitki

<b>Tea</b> (flavors to choose from)   Herbata	<b>10 zł</b>
<b>Winter tea</b>   Herbata zimowa	<b>15 zł</b>
<b>Coffee Americano</b>	<b>11 zł</b>
<b>Coffee with cream</b>   Kawa z mlekiem	<b>13 zł</b>
<b>Cappuccino</b>	<b>14 zł</b>
<b>Espresso coffee</b>	<b>11 zł</b>
<b>Espresso Doppio</b>	<b>14 zł</b>
<b>Espresso Macchiato</b>	<b>12 zł</b>
<b>Coffee latte</b>	<b>16 zł</b>

<b>Chocolate</b>   Czekolada	<b>17 zł</b>	
<b>Juice</b>   sok (orange, apple, nectar: black currant, grapefruit)	0,3l <b>10 zł</b>	
<b>Mineral water</b>   Woda mineralna	0,3l <b>7 zł</b>	0,7l <b>11 zł</b>
<b>Cisowianka mineral water</b> (sparkling water and still water)	0,3l <b>9 zł</b>	
<b>Pepsi, Pepsi Max</b>	 0,3l <b>10 zł</b>	
<b>7Up, Mirinda</b>	 0,3l <b>10 zł</b>	
<b>Lipton Ice Tea</b>	0,3l <b>10 zł</b>	
<b>Schweppes Mojito, Ginger Ale, Hibiscus, Tonic</b>	 0,2l <b>10 zł</b>	
<b>Compote</b>   Kompot	0,3l <b>8 zł</b>	
<b>Lemonade Lemon or Mojito</b>	0,4l <b>18 zł</b>	
<b>Fresh-squeezed fruit juice</b>   świeży sok	0,3l <b>19 zł</b>	

## Cocktails | Drinki

<b>Jim Beam Highballs</b> Jim Beam White Bourbon, Schweppes Tonik, lime	<b>24 zł</b>
<b>Amundsen Ras &amp; Mint</b> Amundsen Malina Nordycka, DeKuyper Elderflower, lime, raspberries, peppermint, sparkling water	<b>25 zł</b>
<b>Salitos Margarita</b> Salitos Silver Tequila, DeKuyper Triple Sec, lime juice, sugar syrup, sea salt	<b>26 zł</b>
<b>Millhill's Smash!</b> Millhill's Dry Gin, lime and grapefruit, sugar syrup, lemon balm	<b>21 zł</b>

<b>Aperitivo Spritz</b> Aperitivo, Frizzante wine, mineral water	<b>27 zł</b>
<b>Śunny Wiater</b> Dubliner Whiskey, DeKuyper Peachtree, 7Up	<b>26 zł</b>
<b>Sponiywirany Ceper</b> Saska Wódka, Tequila Silver Salitos, Millhill's London Dry Gin, DeKuyper Triple Sec, pepsi, lemon juice	<b>35 zł</b>
<b>Zdrowa Baba</b> Republica White Rum, Saska Wódka, DeKuyper Blue Curacao, pineapple juice	<b>28 zł</b>

## GORZOLKI i inksse wody ogniste

Amundsen Vodka – czysta	40 ml 15 zł
Amundsen Malina Nordycka	40 ml 15 zł
Orkisz Wódka – czysta	40 ml 20 zł
Saska Wódka – czysta	40 ml 13 zł
Saska smakowa	40 ml 13 zł
Śliwka Węgierka, Wiśnia z Nutą Rumu, Pigwa, Kawa/brandy, Czerwona Porzeczka	
Saska - deska degustacyjna	3x40 ml 33 zł
Wiśnia z Nutą Rumu, Kawa/brandy, Czerwona Porzeczka	
Żołądkowa Gorzka Tradycyjna	40 ml 13 zł
Żołądkowa Gorzka z Miętą	40 ml 13 zł

SASKA  
zasmakuj

ŻOŁĄDKOWA  
GORZKA

Jägermeister



Jim Beam White Bourbon	40 ml 17 zł
Jim Beam Black Bourbon	40 ml 18 zł
Markers Mark Bourbon	40 ml 20 zł
Dubliner Whiskey	40 ml 17 zł
Auchentoshan AO Whiskey	40 ml 20 zł
Jack Daniels Whiskey	40 ml 21 zł
Salitos Gold Tequilla	40 ml 19 zł
Salitos Silver Tequilla	40 ml 19 zł
Millhill's London Dry Gin	40 ml 17 zł
Millhill's Strawberry Fields	40 ml 17 zł
Republica White Rum	40 ml 16 zł
Republica Dark Rum	40 ml 16 zł
Jägermeister Ice Cold Shot	40 ml 16 zł
Likiery DeKuyper	40 ml 16 zł
Elderflower, Triple Sec, Blue Curacao, Peachtree	
With the purchase of an entire bottle, the price - 10%	

## Alkohole kraftowe YOURA spirits

Wódka Wielozbożowa Youra 40%	40 ml 21 zł
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Nalewka Cytrynowa Youra 32%	40 ml 17 zł
Nalewka Malinowa Youra 32%	40 ml 17 zł

## Regional Alcohols

Miodowa Zbójcka 38%	40 ml 17 zł
Wiśniówka Zbójcka 30%	40 ml 15 zł
Śliwowica Zbójcka 50%	40 ml 18 zł
Śliwowica Zbójcka 70%	40 ml 21 zł
Górska Przepalanka 40%	40 ml 15 zł

SMAKI  
PODHALA  
PRODUKTY REGIONALNE

Pierońsko Bimber 45%	40 ml 15 zł
Pierońsko Śliwkowa 50%	40 ml 15 zł
Nalewki Regionalne 35%	40 ml 15 zł
Czarny Bez, Pigwowa, Dereniowa,	
Tatra Balsam 52%	40 ml 17 zł

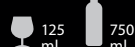
## World wines

Karczma wines (red or white wines - variable offer)



16 zł 40 zł

### Red wines



17 zł 90 zł

**Malbec**, The Original Steak Wine  
Mendoza, Argentina, dry

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

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

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

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

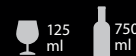
**Cabernet Cortis** Gold DOP,  
Winnica Kazimierskie Wzgórza,  
Region Przełomu Wisły, Poland, dry

20 zł 120 zł

20 zł 120 zł

25 zł 140 zł

### White wines



**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 Kaimierskie Wzgórza,  
Region Przełomu Wisły, Poland, dry

25 zł 140 zł

### Wina musujące



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

85 zł