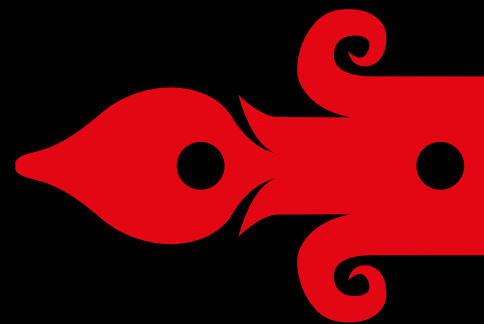


od 1999

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

Venison pate served hot 24 zł
with croutons and mustard-horseradish sauce | Pasztet

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 45 zł
(beef meat onion, brine-pickled cucumber, egg, marinated
bolte, toast 2 pcs.) | Tatar

Grilled oscypek cheese 24 zł
served with bacon or cranberry sauce | Oscypek

Platter of Highlander's appetizers | Pólmisek 48 zł
(venison pate, moskols 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" 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 20 zł
(bread + butter) | Jajecznica

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
(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
(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

Soup with regional cheese, 21 zł
batter noodles and bacon | Bryndzowa

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

Boletus cream with croutons 22 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, 48 zł
fried cabbage or hot beetroots | Sznycel wieprzowy

Pork chop, „Bacon” grilled with bone 49 zł
with baked potato with skin, red cabbage with bacon
or fried cabbage | Stek Bekon

Pork cheeks with a potato pancake 48 zł
and barrel cucumber | Policzki wieprzowe

Pork knuckle roasted in dark beer, 56 zł
potato baked with butter, fried cabbage | Golonka

Oven-roasted pork ribs with honey glaze 56 zł
whole-baked potato with cheese,
grilled vegetables | Żeberka w miodzie

Grilled pork tenderloins with porcini 51 zł
mushroom sauce, boiled potatoes, lettuce,
yogurt dressing | Polędwiczki z grilla

...beef | Z wołu

Beef rib slowly baked 61 zł
with horseradish, potato puree and red cabbage with
bacon or red cabbage salad | Żeberko wołowe

Matured Rib-Eye Steak, 79 zł
French fries, grilled corn, barbecue sauce
(entrecôte, meat with fat marbling) | Stek Rib-Eye

Beef burger 48 zł
(homemade bun, beef, marinated bundz cheese, mix of lettuce,
tomato, pickled cucumber, wild garlic mayonnaise, French fries)
| Burger

Veal schnitzel with fried egg, 55 zł
French fries, lettuce and yoghurt dressing | Sznycel

... poultry | Z drobiu

Chicken fillet roasted 47 zł
with marinated bundz cheese, whole-baked potato with
butter, salad
| Filet z kurczaka z bundzem

Chicken leg steak 45 zł
with chanterelle sauce, boiled potatoes, red cabbage salad
| Stek z udka

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

Roast duck served 58 zł
with fried potato dumplings and hot beetroots
(half duck) | Kaczka

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**The mushroom type depends on the season
and availability

... lamb | Z jagnięciny

Lamb shank stewed in gravy, 83 zł
potato dumplings, green onion | Gicz jagnięca

Dumplings with lamb, 44 zł
porcini mushroom cream | Pierogi z jagnięciną

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

... venison | Z dziczyzny

Roast deer in gravy 60 zł
dumplings with sheep cheese, and pickled cucumber
| Pieczeń z jelenia

... fish | Z ryby

Grilled mountain trout 52 zł
with French fries and salad
| Pstrąg grillowany

Butter-fried trout fillet | Pstrąg filet 54 zł
with almond flakes, with lemon rice and green beans

...other | Inkse

Bigos (meat and sauerkraut stew) with bread 30 zł

Pancake with curd cheese 29 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** 33 zł
(greased with onion and butter) | ruskie

• **with white cheese and sauerkraut** | ser 33 zł

• **with spinach and bryndza cheese** 33 zł
butter, dried tomatoes | ze szpinakiem

• **with meat** - greased with cracklings | mięso 35 zł

• **with bryndza cheese** 33 zł
butter grated oscypek cheese | z bryndzą

Vegetarian burger | vege burger 47 zł
(homemade bun, goat cheese, spinach, beetroot,
mix of lettuce, wild garlic mayonnaise, french fries)

Halusky noodles with chanterelle sauce 30 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 12 zł

Grilled vegetables | warzywa grillowane 12 zł

Buckwheat or millet groats | kasza 9 zł

Boiled rice | ryż 9 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 baked with black berry Jabłko pieczone	19 zł
Apple-pie with vanillia sauce and icing sugar Jabłecznik	20 zł
Home-made cheesecake Sernik with strawberry sauce and fresh fruit	21 zł
Brownie with fruit ice cream Brownie	24 zł

Beer | Piwa



Grimbergen Blonde Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	0,33l 17 zł
Grimbergen Double Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	0,33l 17 zł
Grimbergen Blanche Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	0,33l 17 zł
Grimbergen Tacka Trialowa All the three beer flavours are served on an elegant tray	3 x 0,15l 21 zł



Meringue with raspberry cream and pomegranate sauce Beza	22 zł
Hot apple pie served with ice cream Jabłecznik na ciepło	24 zł
Ice-cream dessert (fresh fruits, whipped cream, sauce) Deser lodowy	22 zł



Okocim Beer Jasne Okocimskie z beczki	0,3l 13 zł	0,5l 16 zł	
Little Okocim Małućkie Okocim		1l 28 zł	
Pitcher of beer Dzban Piwa Okocim		1,5l 39 zł	
Guinness	0,3l 16 zł	0,5l 22 zł	
Okocim Ciemny Lager	0,3 l 14 zł	0,5l 17 zł	1l 29 zł
Season regional beer	0,3 l 14 zł	0,5l 17 zł	1l 29 zł
Brooklyn Pilsner		↑ 0,4l 17 zł	
Carlsberg		↑ 0,5l 17 zł	
Żatecki 0.0% Non-alcoholic Beer		↑ 0,5l 17 zł	
Radler Okocim 0% Non-alcoholic		↑ 0,5l 17 zł	
Somersby		↑ 0,4l 16 zł	
Cider		↑ 0,33 l 15 zł	



To warm you up | Na rozgrzewkę

Mulled beer with raspberry syrup grzane piwo z sokiem malinowym	18 zł
Mulled beer with honey grzane piwo z miodem	20 zł

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

Beverages | Napitki

Tea (flavors to choose from) Herbata	10 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

Chocolate Czekolada	16 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 Max		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 8 zł
Lemonade Lemon or Mojito		0,5l 18 zł
Fresh-squeezed fruit juice*** świeży sok		0,3l 19 zł

Cocktails | Drinki

„Czerwony szlak” Soplica Truskawkowa, Gin, lemon juice, lipton ice tea, mint	25 zł
Zdrowa Baba Rum, Soplica Mirabelkowa, 7UP, lemon juice	24 zł
Sponiwyirany Ceper Soplica Szlachetna, Soplica Czarna Porzeczką, grapefruit, Schweppes Tonic Hibiscus	28 zł

***Flavours depend on the season and availability

Aperol Spritz Aperol, Prosecco, mineral water	25 zł
Biało Owca Soplica Szlachetna, Cytrynówka Swojska, likier Czarny Bez, lemon juice, Schweppes Tonic	26 zł
Śumny Wiater Żubrówka Bison Grass, lemon juice, sugar syrup, Schweppes Mojito	24 zł



GORZOLKI I INKSE WODY OGNISTE

Soplica Szlachetna – czysta	40 ml	12 zł
Soplica smakowa	40 ml	12 zł
Wiśniowa, Malinowa, Pigwowa, Orzech laskowy, Cytrynowa z nutą miodu, Truskawkowa, Mirabelkowa, Czarna Porzeczka		
Deska degustacyjna SOPLICA	4x20 ml	20 zł
Pigwowa, Truskawkowa, Mirabelkowa, Cytrynowa z nutą miodu		
Żubrówka Czarna	40 ml	14 zł
Żubrówka Bison Grass	40 ml	14 zł
Wódka Orkisz 40%	40 ml	20 zł



Finsbury Gin	40 ml	13 zł
Sierra Tequila	40 ml	15 zł
Old Pascas Rum	40 ml	13 zł
Jagermeister	40 ml	15 zł
Grant's whisky	40 ml	15 zł
Glenfiddich 12YO whisky	40 ml	21 zł
Tullamore Dew whiskey	40 ml	16 zł
Jack Daniel's whiskey	40 ml	21 zł
Remy Martin VSOP cognac	40 ml	22 zł

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

Regional Alcohols

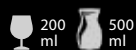
Miodowo-Korzenna 30%	40 ml	16 zł
Miodowo-Różana 30%	40 ml	16 zł
Śliwowica Zbójcka 50%	40 ml	17 zł
Śliwowica Zbójcka 70%	40 ml	20 zł
Górska Przepalanka 40%	40 ml	14 zł



Pierońsko Bimber 45%	40 ml	14 zł
Pierońsko Śliwkowa 50%	40 ml	14 zł
Podhalańska Poziomka 38%	40 ml	14 zł
Nalewki Regionalne 35%	40 ml	14 zł
Czarny Bez, Pigwa, Mailna		
Zbójckie Gorzolki 25%-30%	40 ml	13 zł
Aroniówka, Cytrynowka, Wiśniówka, Kawa brandy		

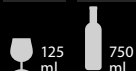
World wines

House Wines (white or red wines - variable offer)



16 zł **36 zł**

Red wines



Pinotage,
MAN Family Wines, Coastal Region,
South Africa, dry

16 zł **80 zł**

Lunatico Negroamaro,
Vigneti del Salento, Puglia, Italy,
dry

16 zł **85 zł**

Regent, Winnica Spotkaniówka,
Podkarpacie, Poland, dry

16 zł **85 zł**

Nero d'Avola DOC Organic,
Gorghi Tondi, Sicilia, Italy, dry

16 zł **85 zł**

Tempranillo Hado
Bodegas y Vinedos Pujanza
Rioja, Spain, dry

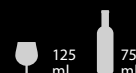
18 zł **105 zł**

Primitivo di Manduria Gold DOP,
Conti Zecca, Puglia, Italy, dry

18 zł **105 zł**



White wines



Sauvignon Blanc,
Cuatro Rayas, Rueda, Spain, dry

16 zł **85 zł**

Hibernal, Winnica Spotkaniówka
Podkarpacie, Poland, dry

16 zł **85 zł**

Riesling Feinherb ST Cuvee # 10
Weinhaus Steffen, Mosel, Germany,
semi-dry

16 zł **85 zł**

Pinot Grigio delle Venezie DOC
Zenato, Veneto, Italy, dry

16 zł **85 zł**

Lugana San Benedetto DOC,
Zenato, Veneto, Italy, dry

18 zł **105 zł**

Dessert wines

Moscato (Białe), Oude Kaap,
Western Cape, South Africa

15 zł **75 zł**

Sparkling wines



Prosecco Treviso DOC Extra Dry,
Azienda Follador, Veneto, Italy

80 zł

Prosecco, Veneto, Italy

30 zł