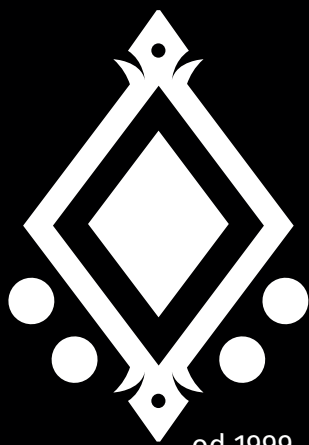




od 1999

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. We don't include a service charge in the bill.

Vegetarian dishes - | Halal dishes -

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

Starters | Na pocontek

Slice of onion bread with lard 27 zł
cucumber / sauerkraut | Chleb ze smalcem

Venison pate served hot | Pasztet 34 zł
croutons / marinated boletus mushrooms / mustard-horseradish sauce

Venison sausages 30 zł
toast, horseradish-mustard sauce | Kiełbaski

Highlander Bruschetta (3 pieces) 28 zł
regional cheese / garlic butter / olive oil / tomatoes / arugula / capers / red onion | Grzanki

Moskol - potato pancake with herb butter and bryndza cheese 29 zł
(Moskol - regional boiled - potato pancake - 2 pcs.)
| Moskol z masłem

Moskol - potato pancake stuffed with oscypek* cheese 36 zł
fried mushrooms** with onion (2 pcs.) | Moskol z oscypkiem

Beef tartare served with toast 56 zł
beef meat onion/ brine-pickled cucumber / egg / marinated boletus mushrooms / toast 3 pcs.) | Tatar

Grilled oscypek cheese 31 zł
cranberry sauce or bacon | Oscypek

Platter of Highlander's appetizers | Półmisek 59 zł
venison pate / potato pancakes / grilled oscypek* cheese / bacon / bundz* cheese / tomatoes / vinaigrette / toasts - for 2 people. | **Meatless version available**

Breakfast... | Śniadania

We serve breakfast until 1 pm

"The Robber Chieftain's Sandwich" 31 zł
bacon / fried egg / lettuce / sauces | Sandwich

Grilled sausage with onion and bread 27 zł

Fried eggs cooked on bacon 30 zł
bread / butter | Jajka sadzone

Scrambled eggs with butter or bacon 26 zł
bread / butter | Jajecznicza

Salad | Sałatki

All salads are served with toasts

Salad with breaded goat cheese 44 zł
mix of lettuces / pear / radish / cranberries and citrus vinaigrette / pomegranate syrup | Sałatka z kozim serem

Salad with cheeses 46 zł
mixed greens / gorgonzola / marinated bundz cheese (regional soft cheese) / melon / grapes / raspberry balsamic dressing | Sałatka z serami

Salad with grilled chicken fillet 47 zł
mixed greens / cherry tomatoes / cucumber / celery stalk / vinaigrette dressing
| Sałatka z kurczakiem

Soups | Zupy



Broth with small lamb-stuffed dumplings 33 zł
green onion | Bulion z pierożkami

Creamy red borscht 25 zł
with beans / potatoes / smoked meat | Barszcz zabieleny

Porcini mushroom soup 28 zł
potatoes / onions | Borowikowa

Sauerkraut soup with mutton 27 zł
dried mushrooms / bread | Kwaśnica

Beef tripe with lovage / bread | Flaczki 35 zł

Homemade broth (chicken soup) 22 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 | Sznycel wieprzowy **58 zł**
boiled potatoes / fried cabbage or warm beets

Grilled pork loin "Bacon" with bone **63 zł**
fries from moskole / arugula with grated oscypek* and capers / garlic sauce | Schab grillowany

Pork knuckle roasted in dark beer **70 zł**
baked whole potato with butter / fried cabbage | Golonka

Oven-roasted pork ribs with honey glaze **67 zł**
whole-baked potato with cheese / grilled vegetables | Żeberka w miodzie

...beef | Z wołu

Beef rib slowly baked  **71 zł**
potato / horseradish puree / red cabbage salad | Żeberko wołowe

Fillet of beef  **120 zł**
crispy fries / wild broccoli / peppercorn sauce | Stek z polędwicy

Beef burger  **58 zł**
homemade bun / beef / marinated bundz cheese / mix of lettuce / tomato / pickled cucumber / wild garlic mayonnaise / fries | Burger

Veal schnitzel with fried egg **65 zł**
mixed salad / yogurt dressing / fries | Sznycel

...poultry | Z drobiu

Chicken fillet roasted  **56 zł**
marinated bundz cheese / whole-baked potato with butter / salad | Filet z kurczaka z bundzem

Poultry roulade - breaded  **58 zł**
chicken fillet rolled with butter / garlic / grated oscypek* cheese / fries / salad | Zawijaniec

Roast duck breast  **69 zł**
potato dumplings / warm beetroot | Pierś z kaczki

...lamb | Z jagnięciny

Tagliatelle pasta with lamb tenderloin  **59 zł**
porcini mushrooms (cream sauce) | Makaron

Pan-fried lamb  **75 zł**
potato pancake (moskol), grilled zucchini | Jagnięcina z patelni

Roast lamb with porcini sauce  **76 zł**
silesian potato dumplings / cold beetroot | Jag. pieczona

...venison | Z dziczyzny

Roast deer in gravy **77 zł**
potato pancakes / vegetable salad | Pieczeń z jelenia

...fish | Z ryby

Grilled mountain trout **60 zł**
fries / salad | Pstrąg grillowany

Steamed pike-perch | Sandacz **62 zł**
seasoned rice / romanesco with hollandaise sauce

...other | Inkse

Halusky noodles **36 zł**
in sheep cheese sauce with greaves

Bigos (meat and sauerkraut stew) with bread **39 zł**

"FIT" Burger | Fit burger **55 zł**
beer roll / salmon cutlet / spinach / bryndza cheese / tomato / spinach leaves / fresh tomato / cucumber / basil mayonnaise / sweet potato fries

Pancake with curd cheese **36 zł**
whipped cream | Naleśniki z serem

Pancakes with apples  **39 zł**
forest fruit jam | Racuchy z jabłkami

Dumplings - handmade | Pierogi

- **with potatoes and curd cheese** **38 zł**
greased with butter   | Ruskie

- **with potatoes and curd cheese** **38 zł**
greased with cracklings  | Ruskie

- **with spinach and bryndza cheese**   **39 zł**
butter, dried tomatoes | Ze szpinakiem

- **with duck**  **41 zł**
toasted panko / chive oil / porcini sauce

- **with meat** - greased with cracklings | Z mięsem **39 zł**

- **with bryndza cheese**   **39 zł**
butter grated oscypek cheese | Z bryndzą

Extras | Dodatki

Boiled potatoes | gotowane **9 zł**

Grilled potatoes with butter | z masłem **15 zł**

Grilled potatoes with garlic cheese | z serem **15 zł**

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

Boiled rice | ryż **9 zł**

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**

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Desserts | Desery

Apple pie with vanilla sauce icing sugar Jabłecznik	26 zł
Home-made cheesecake Sernik strawberry sauce / fresh fruit	27 zł
Brownie with fruit sorbet Brownie	32 zł
Meringue mascarpone cream / mango puree Beza	27 zł
Hot apple pie served with ice cream Jabłecznik na ciepło	32 zł
Ice-cream dessert fresh fruits / whipped cream Deser lodowy	28 zł

Hot Drinks | Ciepłe napoje

Tea (flavors to choose from) Herbata	13 zł
Winter tea Herbata zimowa	20 zł
Coffee Americano	13 zł
Coffee with milk - optional: soy or almond milk	15 zł
Cappuccino - optional: soy or almond milk	16 zł
Espresso coffee	13 zł
Espresso Doppio	16 zł
Espresso Macchiato - optional: soy or almond milk	14 zł
Coffee latte - optional: soy or almond milk	18 zł
Chocolate Czekolada	18 zł

Cold drinks



Coca-Cola Zero Cukru Free sugar	0,25l 12 zł
Coca-Cola Original Taste	0,25l 12 zł
Fanta, Sprite	0,25l 12 zł
Kinley Tonic Water	0,25l 12 zł
Kropla Beskidu natural still mineral water	0,33l 10 zł
Kropla Délice natural sparkling mineral water	0,33l 10 zł
Fuzetea	0,25l 12 zł
Cappy Orange / Apple	0,25l 12 zł
Monster Energy Drink	0,5l 16 zł
Table Water (sparkling / still)	0,3l 8 zł 0,7l 13 zł
Fresh-squeezed fruit juice świeży sok	0,3l 22 zł
Compote Kompot	0,3l 12 zł
Lemonade Lemon or Mojito	0,4l 20 zł 1l 39 zł

To warm you up | Na rozgrzewkę

Mulled beer with raspberry syrup grzane piwo z soki malinowym	0,5l 24 zł
Mulled beer with honey z miodem	0,5l 24 zł
U-boot (0.5L beer + 40 ml vodka or cherry liqueur)	29 zł
Spiced Żołądkowa Gorzka Żołądkowa Gorzka, apple juice, cinnamon, orange	28 zł
Mulled wine white or red Wino grzane	0,2l 23 zł
Mountaineer's tea (with alcohol)	27 zł
Tea with cherry vodka z wiśniówką	25 zł
Tea with rum z rumem	25 zł



Grimbergen Blonde 5,5% Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	0,33l 20 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 20 zł
Grimbergen Blanche 5% Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	0,33l 20 zł
Grimbergen tasting tray All the three beer flavours are served on an elegant tray	3 x 0,15l 27 zł
Okocim Beer 5% Jasne Okocimskie z beczki	0,3l 16 zł 0,5l 20 zł
Little Okocim 5% Maluńskie Okocim	1l 36 zł
Pitcher of beer 5% Dzban Piwa Okocim	1,5l 49 zł
Guinness 4,2%	0,3l 18 zł 0,5l 24 zł
Regional Wheat beer 5%	0,3l 17 zł 0,5l 21 zł 1l 37 zł
Carlsberg 5%	0,5l 21 zł
Žatecký 0.0% Non-alcoholic Beer	0,5l 21 zł
Radler Okocim 0% Non-alcoholic	0,5l 21 zł
Somersby 4,5%	0,4l 20 zł
Cider 4,5% apple or pear Cydr jabłkowy lub gruszkowy	0,33l 18 zł



Drinecki dla Juhasa i Babecki

Jim Beam Highballs Jim Beam White Bourbon / Kinley Tonic Water / lime	27 zł
Mintonic Brancamenta / lime juice / sugar syrup / tonic / mint	25 zł
Sierra Margarita Tequila Sierra Blanco / DeKuyper Triple Sec / lime juice / sugar syrup / sea salt	29 zł
Millhill's Smash! Millhill's Dry Gin / lime / grapefruit / sugar syrup / lemon balm	24 zł
Mięta & Lemon Żołądkowa Gorzka z Miętą / Kinley Lime & Mint	26 zł
Aperitivo Spritz Aperitivo, Wino Frizzante / mineral water	30 zł
Limonce Spritz Limonce, sparkling wine / sparkling water / lemon	30 zł
Śumny Wiater Dubliner Whiskey / DeKuyper Peachtree / Sprite	29 zł
Sponiywirany Ceper Bocian Biały Vodka / Tequila Silver Blanco / Millhill's London Dry Gin / DeKuyper Triple Sec / Coca-Cola Original Taste / lemon juice	38 zł
Zdrowa Baba Republica White Rum / Żołądkowa Deluxe / DeKuyper Blue Curacao / pineapple juice	31 zł

Moonshine and other spirits

Amundsen Vodka 40% – pure	40 ml 18 zł
Orkisz Wódka 40% – pure	40 ml 22 zł
Biały Bocian Vodka 40% – pure	40 ml 14 zł
Bocian Smakowa 25%	40 ml 14 zł
Wiśnia – Cherry / Malina – Raspberry / Pigwa – Quince / Orzech Laskowy – Hazelnut	

Żołądkowa deska degustacyjna 4x20 ml **24 zł**
 Żołądkowa Tradycyjna – Traditional Żołądkowa 32% /
 z Miętą – with Mint 28% / z Czarną Wiśnią – with Black
 Cherry 25% / z Figą – with Fig 25%

Żołądkowa Gorzka	40 ml 14 zł
Żołądkowa Tradycyjna – Traditional Żołądkowa 32% / z Miętą – with Mint 28% / z Czarną Wiśnią – with Black Cherry 25% / z Figą – with Fig 25%	

**ŻOŁĄDKOWA
GORZKA**

Jim Beam White Bourbon Whiskey 40%	40 ml 20 zł
Jim Beam Black Bourbon Whiskey 43%	40 ml 23 zł
Markers Mark Bourbon Whisky 45%	40 ml 25 zł
Clan Campbell Whisky 40%	40 ml 16 zł
Auchentoshan AO Whiskey 40%	40 ml 22 zł
Tequila Sierra Blanco 38%	40 ml 20 zł
Tequila Sierra Reposado 38%	40 ml 20 zł
Millhill's London Dry Gin 38%	40 ml 18 zł
Millhill's Strawberry Fields 38%	40 ml 18 zł
Republica Rum Reserva Dark 37,5%	40 ml 17 zł
Republica Rum Reserva White 38%	40 ml 17 zł
Fernet Branca Menta 32%	40 ml 18 zł

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

Craft and regional spirits

Likier Sosna & Szyszka Youra 35% 40 ml **21 zł**
 Pine & Cone liqueur

Nalewka Pigwowiec Youra 32% 40 ml **21 zł**
 Quince liqueur

Nalewka Malinowa Youra 32% 40 ml **21 zł**
 Raspberry liqueur

YOURA
spirits

**SMAKI
PODHALA**
PRODUKTY REGIONALNE

Miodowa Zbójeczka 38% Honey liqueur	40 ml 18 zł
Wiśniówka Zbójeczka 30% Cherry liqueur	40 ml 18 zł
Śliwowica Zbójeczka 50% Plum moonshine	40 ml 21 zł
Śliwowica Zbójeczka 70% Plum moonshine	40 ml 24 zł
Górska Przepalanka 40% Moonshine	40 ml 18 zł
Góral Maister 35% Herbal liqueur	40 ml 18 zł
Orzech na Miodzie 45% Honey Walnut	40 ml 18 zł
Pierońsko Śliwkowa 50% (Plum-flavored moonshine)	40 ml 18 zł
Cytrynówka Swojska 30% Lemon liqueur	40 ml 18 zł
Nalewki Regionalne 35%	40 ml 18 zł
Czarny Bez – Elderberry / Dereń – Cornelian cherry / Żurawina – Cranberry	

World wines

Inn's Wine
 (selected white 11.5% or red 12% –
 wine selection may vary)

Red wines

Montepulciano "Solino", DOC Montepulciano d'Abruzzo, Abruzzo, Italy, semi-dry, 14%	200 ml 20 zł	500 ml 48 zł
Pinot Noir, Reserva Especial "Santa Alexandra", Colchagua Valley, Chile, dry, 14%	150 ml 20 zł	750 ml 90 zł
Appassimento Negroamaro, Primitivo "Paralupi", Varvaglione, Puglia, Italy, semi-dry, 15%	150 ml 23 zł	750 ml 110 zł
Carmenère "Santa Alexandra", Curico Valley, Chile, dry, 13%	150 ml 25 zł	750 ml 140 zł
Cabernet Sauvignon "Cuvee Dissenay" Languedoc & Roussillon, France, dry, 13,5%	150 ml 20 zł	750 ml 90 zł
Cabernet franc, cabernet sauvignon "Aljibes Tinto" Castilla-La Mancha, Spain, dry, 14%	150 ml 22 zł	750 ml 110 zł
	150 ml 22 zł	750 ml 100 zł

White wines

Frizzante Bianco "San Martino" Veneto, Italy, dry, 10,5%	150 ml 18 zł	750 ml 90 zł
Sauvignon Blanc, "The Sheep Reborn", Jumilla, Murcia, Spain, dry, 12%	150 ml 20 zł	750 ml 90 zł
Riesling Rething Schmitt Söhne, Mosel, Germany, semi-dry, 10,5%	150 ml 22 zł	750 ml 100 zł
Chardonnay "Cuvee Dissenay", Languedoc & Roussillon, France, dry, 13,5%	150 ml 22 zł	750 ml 100 zł
Vinho Verde Rose ICE "Lagosta", DOC Vinho Verd, Minho, Portugal, semi-sweet, rosé, frizzante, 10%	150 ml 20 zł	750 ml 90 zł
Verdejo 0% "Evande", Castilla-La Mancha, Spain, dry, non-alcoholic	150 ml 20 zł	750 ml 90 zł
Eco Cuvee z Pszczewa, johanniter, solaris, souvignier gris, chardonnay, Lubuskie (Lubusz), Poland, semi-dry, 11,5%	150 ml 23 zł	750 ml 110 zł

Wina musujące

Stock Prosecco Trevitto DOC Extra Dry DOC Extra Dry, Veneto, Italy, 11%	150 ml 20 zł	750 ml 90 zł
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