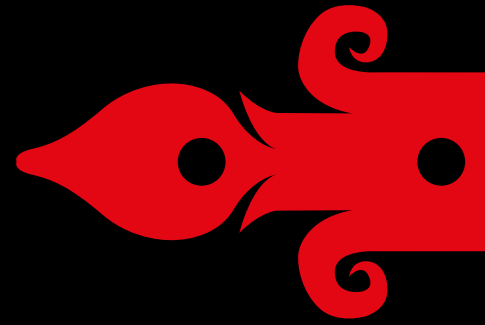


GAZDOWO KUŹNIA

MENU



od 1999



Kuznia hasło: 182017201



An average time of waiting for dishes is about 20 minutes. In exceptional cases, it may be longer.
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, cucumber and sauerkraut** | Chleb ze smalcem **14 zł**
- Homemade bread pancakes baked with tomato paste and bacon (spicy toasts - 2 pcs)** | Pikantne grzanki **15 zł**
- Dutch matjas herring served on sauce of marinated beetroots and cream (bread and butter)** | Śledź Matjas **21 zł**
- Moskol pancake with garlic butter (Regional boiled-potato pancake - 2 pcs)** | Moskol z masłem **15 zł**
- Moskol in cream sauce with saffron milk caps picked in the surrounding forest** | Moskol w sosie śmietanowym **20 zł**
- Grilled oscypek cheese served with bacon or cranberry preserve** | Oscypek grillowany **18 zł**
- Platter of Highlander's appetizers (moskols pancakes, grilled oscypek cheese with bacon, bundz cheese) with tomatoes, vinaigrette, toasts – for 2 people** | Półmisek zakąsek **29 zł**

Breakfast... | Śniadania

We serve breakfast until 1 pm

- The Robber Chieftain's Sandwich" with bacon, fried egg, lettuce and sauces** | Sandwich **17 zł**
- Grilled sausage with onion and bread** | Grillowana kiełbasa **19 zł**
- Fried eggs with bacon (bread + butter)** | Jajka sadzone **16 zł**
- Scrambled eggs fried with butter or bacon (bread + butter)** | Jajecznica **16 zł**

Salad | Sałatki

All salads are served with toasts

- Salad with breaded goat cheese pear, radish, cranberries and citrus vinaigrette** | Sałatka z kozim serem **30 zł**
- Salad with regional cheeses white grapes, cherry tomatoes, cucumber and olive oil** | Sałatka z serami regionalnymi **27 zł**
- Salad with grilled chicken fillet, oscypek cheese chips, cherry tomatoes, cucumber and olive oil** | Sałatka z kurczakiem **28 zł**
- Salad with slices of smoked duck roasted pumpkin seeds, orange, cranberries and raspberry vinaigrette** | Sałatka z kaczką **30 zł**

Soups | Zupy



- Broth with small lamb-stuffed dumplings and green onion** | Bulion z pierożkami **18 zł**
- Soup with regional cheese, batter noodles and bacon** | Bryndzowa **14 zł**
- Highlanders' borsch with smoked bacon served with butterhead lettuce and potatoes** | Sałaciorka **14 zł**
- Porcini mushroom soup with lazanki (traditional Polish noodles)** | Borowikowa **16 zł**
- Sauerkraut soup with mutton and dried mushrooms + bread** | Kwaśnica **16 zł**
- Beef tripe with lovage + bread** | Flaczki **17 zł**
- Broth (chicken soup) with noodles** | Rosół **12 zł**

*We serve oscypek and bundz from May till November, throughout the remaining period we serve the Gazda cheese

Main dishes | Dania główne

...pork | Ze świni

Lard-fried pork loin schnitzel 37 zł
with boiled potatoes, fried cabbage
or hot beetroots | Sznycel wieprzowy

Gazda's Wrap - breaded pork loin 37 zł
wrapped with ham, cheese and mushrooms,
whole-baked potato with cheese | Zawijaniec

Pork chops with potato dumplings 38 zł
and salad | Kotleciki ze schabu

Pork cheeks with a potato pancake 36 zł
and cucumber | Policzki wieprzowe

Pork knuckle roasted in dark beer, 45 zł
fried cabbage, bread | Golonka

Oven-roasted pork ribs 43 zł
with honey glaze, baked potatoes,
grilled vegetables | Zeberka z pieca

Pork ribs stewed with cabbage, 42 zł
boiled potatoes | Żeberka duszone

Grilled pork tenderloins with porcini 39 zł
mushroom sauce, boiled potatoes, lettuce,
yogurt dressing | Polędwiczki z grilla

...beef | Z wołu

Beef tenderloin with red wine and mustard 63 zł
sauce, served with moskols pancakes
and grilled vegetables | Polędwica wołowa

Matured Rib-Eye Steak, 49 zł
French fries, grilled corn, barbecue sauce
(entrecôte, meat with fat marbling) | Stek Rib-Eye

Angus beef steak, baked potatoes, 55 zł
lettuce with blueberry vinaigrette | Stek Angus

Beef burger with marinated bundz 36 zł
cheese served in a bun, french fries | Burger

Veal schnitzel with fried egg, French fries 43 zł
| Sznycel cielęcy

...poultry | Z ptoka

Chicken fillet roasted with marinated bundz 34 zł
cheese, whole-baked potato with butter
| Filet z kurczaka z bundzem

Chicken fillet in cream and saffron milk 35 zł
cap sauce, boiled potatoes | Filet z kurczaka w sosie

Poultry wrap - wrapped breaded chicken 35 zł
fillet with butter, garlic and grated oscypek
cheese, french fries | Drobiowy zawijaniec

Roast duck served with fried potato 45 zł
dumplings and hot beetroots (half duck)
| Kaczka pieczona

... lamb | Z jagnięciny

Pan-fried lamb with chicor 48 zł
bread moskol pancake | Jagnięcina smażona

Lamb shank stewed in gravy, 56 zł
potato moskol pancake | Gicz jagnięca

Dumplings with lamb, 32 zł
porcini mushroom cream | Pierogi z jagnięciną

Lamb stew with vegetables, 33 zł
millet, barrel cucumber | Gulasz jagnięcy

... fish | Z ryby

Grilled mountain trout, French fries 39 zł
| Pstrąg grillowany

Trout fillet fried in clarified butter 38 zł
with almond flakes | Filet z pstrągą smażony

Boiled pikeperch fillet served with vegetables 36 zł
and lemon sauce | Filet z sandacza

...other | Inkse

Bigos (meat and sauerkraut stew) 18 zł
with bread | Bigos

Pancake with curd cheese 18 zł
and whipped cream | Naleśniki z serem

Pancakes with apples, 24 zł
forest fruit preserve | Racuchy z jabłkami

Dumplings - handmade | Pierogi - wyrób własny

• **with potatoes and curd cheese** 23 zł
(greased with onion and butter) | ruskie

• **with groats and curd cheese - greased** 23 zł
with cracklings and butter | z kaszą

• **with spinach and bryndza cheese** 24 zł
butter, dried tomatoes | ze szpinakiem

• **with meat - greased with cracklings** | mięso 25 zł

• **with bryndza cheese - butter,** 25 zł
grated oscypek cheese | z bryndzą

Halusky noodles 17 zł
with cabbage and pork fat | Hałuski z kapustą

Extras | Dodatki

Fried potatoes | Ziemniaki obsmażane 8 zł

Boiled potatoes | gotowane 7 zł

Grilled potatoes with garlic cheese | z serem 10 zł

Grilled potatoes with butter | z masłem 9 zł

Kopytka (potato dumplings) | Kopytka 7 zł

French fries | Frytki 7 zł

Grilled vegetables | Warzywa grillowane 10 zł

Buckwheat or millet groats 7 zł

| Kasza gryczana lub jaglana

Boiled rice | Ryż 7 zł

Mountaineer's cabbage | Kapusta zasmażana 7 zł

Sour cucumber | Ogórki kiszzone 7 zł

Salads | Surówki 8 zł

Bouquet of boiled vegetables | Jarzyny gotowane 7 zł



Bread | Pieczywo 2 zł

Desserts | Desery

Apple baked with black berry Jabłko pieczone	15 zł
Apple-pie Jabłecznik	14 zł
Home-made cheesecake Sernik	14 zł
Brownie with orange sauce Brownie	18 zł

Hot raspberry tart Tarta malinowa	17 zł
Hot apple pie served with ice cream Jabłecznik na ciepło	18 zł
Ice-cream dessert (fresh fruits, whipped cream, sauce) Deser lodowy	18 zł

Beer | Piwa

Grimbergen Blonde Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	 0,33l 14 zł
Grimbergen Rouge Aromatic beer with red fruit flavour. Palpable strawberry, cranberry and elderberry notes. Recommended for Polish cuisine dishes.	0,33l 14 zł
Grimbergen Blanche Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	 0,33l 14 zł
Grimbergen Tacka Trialowa All the three beer flavours are served on an elegant tray	3 x 0,15l 17 zł

Okocim Beer Jasne Okocimskie z beczi	 0,3l 9 zł 0,5l 11 zł
Little Okocim Maluńskie Okocim	1l 19 zł
Pitcher of beer Dzban Piwa Okocim	1,5l 26 zł
Guinness	0,3l 13 zł 0,5l 19 zł
Okocim Ciemny Lager	0,3 l 10 zł 0,5l 12 zł 1l 21 zł
Season regional beer	0,3 l 10 zł 0,5l 12 zł 1l 21 zł
Zatecky svetly ležak	 0,5l 12 zł
Carlsberg	 0,5l 12 zł
Okocim 0% Non-alcoholic Beer	 0,5l 12 zł
Radler Okocim 0% Non-alcoholic	 0,5l 12 zł
Somersby	 0,4l 11 zł
Cider	0,5 l 10 zł



To warm you up | Na rozgrzewkę

Mouled beer with spices z korzeniami	12 zł
Mouled beer with raspberry syrup z sokiem malinowym	13 zł
Mouled beer with honey z miodem	13 zł

U-boot (beer with a shot glass containing vodka in it)	17 zł
Hot wine Wino grzane	14 zł
Hot mead Miód	14 zł
Mountaineer's tea (with alcohol) Góralaska	16 zł
Tea with cherry vodka z wiśniówką	14 zł
Tea or coffee with rum z rumem	14 zł

Beverages | Napitki dla wysusonyk

Tea herbata	7 zł
Caffe Americano	8 zł
Coffee with cream Kawa z mlekiem	10 zł
Capuccino	11 zł
Espresso coffee	8 zł
Espresso Doppio	11 zł
Espresso Macchiato	9 zł
Coffee latte	11 zł
Chocolate Czekolada	11 zł

Juice sok (orange, apple, nectar: black currant, grapefruit)	0,3l 7 zł
Mineral water Woda mineralna	0,3l 5 zł 0,7l 9 zł
Ostromecko Mineral water (sparkling water and still water)	0,3l 6 zł
Pepsi, Pepsi Max	 0,3l 7 zł
7Up, Mirinda, Tonik Schweppes	 0,3l 7 zł
Lipton Ice Tea	0,3l 7 zł
Compote Kompot	0,25l 6 zł
Black Energy Drink	10 zł

Cocktails | Drinki

„Czerwony szlak” Soplica Truskawkowa, Gin, lemon juice, lipton ice tea, mint	20 zł
Zdrowa Baba Rum, Soplica Mirabelkowa, 7UP, lemon juice	18 zł
Sponiwyirany Ceper Jack Daniel's Apple, Jack Daniel's Honey, mineral water, lime, mint	26 zł
Aperol Spritz Aperol, Gancia Prosecco, mineral water	17 zł

Biało Owca Soplica Orzech laskowy, milk, cacao	19 zł
Śumny Wiater Soplica Czarna Porzeczka, tonic, lime	18 zł
Lynchburg Lemonade Jack Daniel's, Triple sec, lemon juice, sugar syrup, lemonade	24 zł
Copa Finlandia Blackcurrant Finlandia Blackcurrant, orange juice	16 zł

Gorzolki i inkse wody ogniste

Soplica Szlachetna – czysta	40 ml	9 zł
Soplica smakowa	40 ml	9 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Żurawinowa, Mirabelkowa		
Deska degustacyjna SOPLICA	4x20 ml	15 zł
Czarna Porzeczka, Żurawinowa, Jagodowa, Truskawkowa		
Soplica Staropolska	40 ml	10 zł
Oryginalna		
Żubrówka Czarna	40 ml	10 zł
Żubrówka Bison Grass	40 ml	10 zł
Finlandia czysta	40 ml	10 zł
Finlandia smakowa	40 ml	10 zł
Lime, Grapefruit, Mango, Cranberry, Blackcurrant, Redberry, Coconut		



Finsbury Gin	40 ml	10 zł
Sierra Tequila	40 ml	12 zł
Rum Rebellion	40 ml	9 zł
Jagermeister	40 ml	12 zł
Grant's whisky	40 ml	12 zł
Glenfiddich 12YO whisky	40 ml	18 zł
Tullamore Dew whiskey	40 ml	13 zł
Jack Daniel's whiskey	40 ml	18 zł
Jack Daniel's Honey whiskey	40 ml	18 zł
Jack Daniel's Fire whiskey	40 ml	18 zł
Jack Daniel's Rye whiskey	40 ml	18 zł
Jack Daniel's Apple whiskey	40 ml	18 zł
BenRiach HoS whisky	40 ml	19 zł
GlenDronach whisky	40 ml	22 zł
Glenglassaugh Revival	40 ml	24 zł
Remy Martin VSOP cognac	40 ml	19 zł

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

Regional Alcohols

Miodula Prezydencka 40%	40 ml	17 zł
Litworówka Zbójcka 38%	40 ml	12 zł
Śliwowica Zbójcka 55%	40 ml	14 zł
Śliwowica Zbójcka 75%	40 ml	17 zł
Górska Przepalanka 40%	40ml	10 zł



Pierońsko Bimber 45%	40 ml	10 zł
Pierońsko Śliwkowa 45% Bimber	40 ml	10 zł
Podhalańska Poziomka 38%	40ml	10 zł
Nalewka Cytryna z Miodem 35%	40ml	10 zł
Nalewki Regionalne	40 ml	10 zł
Czarny Bez, Pigwa, Mailina, Wiśnia		

World Wines

Karczma Wines (white or red wines - variable offer)	200 ml	750 ml	11 zł	45 zł
Red Wines	125 ml	750 ml		
Nero d'Avola IGT, Vigneti Zabu, Sicilia, Włochy,			12 zł	70 zł
Pinotage, MAN Family Wines, Coastal Region, RPA			12 zł	70 zł
Regent, Winnica Spotkaniówka, Podkarpacie, Polska			12 zł	70 zł
I Muri Primitivo IGP, Vigneti del Salento, Puglia, Włochy				75 zł
Merlot Reserva, J. Bouchon, Maule Valley, Chile				75 zł
Malbec Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna				70 zł



White Wines

Torrontes Altas Cumbres, Bodega Lagarde, Mendoza, Argentyna	125 ml	750 ml	12 zł	70 zł
Grillo IGT, Vigneti Zabu, Sicilia, Włochy			12 zł	70 zł
Sauvignon Blanc, Cuatro Rayas, Rueda, Hiszpania			12 zł	70 zł
Hibernal, Winnica Spotkaniówka Podkarpacie, Polska			12 zł	70 zł
Wina deserowe	125 ml	750 ml		
Moscato (Białe), Oude Kaap, Western Cape, RPA			11 zł	60 zł
Wina musujące	200 ml	750 ml		
Prosecco Treviso DOC Extra Dry, Azienda Follador, Veneto, Włochy				80 zł
Prosecco Gancia, DOC, Veneto, Włochy			28 zł	