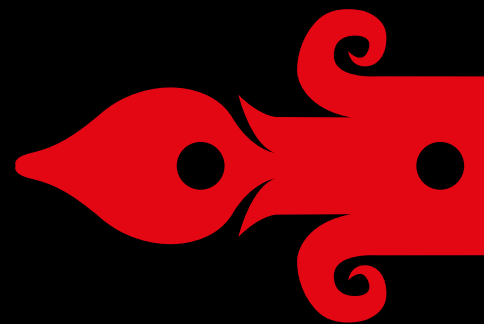


od 1999

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, 15 zł
cucumber and sauerkraut | Chleb ze smalcem

Toast with regional cheese 14 zł
and flavoured olive oil (3 pcs.) | Pikantne grzanki

Dutch matjas herring 21 zł
served on sauce of marinated beetroots and cream
(bread and butter) | Śledź Matjas

Moskol pancake with herb butter 15 zł
and bryndza cheese (Moskol - regional boiled-potato
pancake - 2 pcs.) | Moskol z masłem

Moskol pancake with mushroom sauce** 20 zł
| Moskol w sosie śmietanowym

Beef tartare with extras served with toast 32 zł
(beef, onion, brine-pickled cucumber, egg, marinated
bolte, toast 2 pcs.) | Tatar

Grilled oscypek cheese 18 zł
served with bacon or cranberry preserve | Oscypek

Platter of Highlander's appetizers 30 zł
(moskols pancakes, grilled oscypek cheese
with bacon, bundz cheese) with tomatoes, vinaigrette,
toasts – for 2 people) | Półmisek zakąsek

Breakfast... | Śniadania

We serve breakfast until 1 pm

The Robber Chieftain's Sandwich" 17 zł
with bacon, fried egg, lettuce and sauces | Sandwich

Grilled sausage with onion and bread 19 zł
| Grillowana kiełbasa

Fried eggs with bacon 16 zł
(bread + butter) | Jajka sadzone

Scrambled eggs with butter or bacon 16 zł
(bread + butter) | Jajecznica

Salad | Sałatki

All salads are served with toasts

Salad with breaded goat cheese 31 zł
pear, radish, cranberries and citrus vinaigrette
| Sałatka z kozim serem

Salad with regional cheeses 28 zł
with a mix of lettuces, bryndza* cheese, pumpkin
seeds, lemon vinaigrette, roasted cherry tomatoes
and basil pesto | Sałatka z serami regionalnymi

Salad with grilled chicken fillet 29 zł
oscypek* cheese chips, cherry tomatoes, cucumbers
and olive oil | Sałatka z filetem

Salad with smoked beef (pastrami) 32 zł
mix of lettuce, pastrami, cherry tomatoes, green
cucumber, sunflower seeds, sweet chili and tabasco
sauce | Sałatka z pastrami

Soups | Zupy



Broth with small lamb-stuffed dumplings 18 zł
and green onion | Bulion z pierożkami

Soup with regional cheese, 15 zł
batter noodles and bacon | Bryndzowa

Highlanders' borsch with smoked bacon 15 zł
served with butterhead lettuce and potatoes
| Sałaciorka

Porcini mushroom soup with lazanki 16 zł
(traditional Polish noodles) | Borowikowa

Sauerkraut soup with mutton 16 zł
and dried mushrooms + bread | Kwaśnica

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

**The mushroom type depends on the season and availability

Main dishes | Dania główne

...pork | Ze świni

Lard-fried pork chop with boiled potatoes, 39 zł
fried cabbage or hot beetroots | Sznycel wieprzowy

Pork neck stewed in gravy with onion 38 zł
served with potato dumplings
and cold beetroots | Karczek duszony

**Pork cheeks with a potato pancake
and cucumber** 37 zł
| Policzki wieprzowe

Pork knuckle roasted in dark beer, 47 zł
potato baked with butter, fried cabbage | Golonka

Oven-roasted pork ribs with honey glaze 44 zł
whole-baked potato with cheese,
grilled vegetables | Żeberka w miodzie

Grilled pork tenderloins with porcini 40 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, 51 zł
French fries, grilled corn, barbecue sauce
(entrecôte, meat with fat marbling) | Stek Rib-Eye

Beef burger 38 zł
(homemade bun, beef, marinated bundz cheese, mix of
lettuce, tomato, pickled cucumber, wild garlic mayonnaise,
French fries) | Burger

Veal schnitzel with fried egg, 45 zł
French fries, lettuce and yoghurt dressing | Sznycel

...poultry | Z ptaka

Chicken fillet roasted 36 zł
with marinated bundz cheese, whole-baked potato
with butter, salad
| Filet z kurczaka z bundzem

Bone-in "supreme" chicken fillet 37 zł
in mushroom** sauce, cream and lemon rice, steamed
vegetables | Filet z kurczaka supreme

Poultry roulade - breaded 36 zł
chicken fillet rolled with butter, garlic and grated
oscypek* cheese, French fries, salad | Zawijanec

Goose thigh stewed with cabbage, 44 zł
boiled potatoes | Udo z gęsi

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

...lamb | Z jagnięciny

Pan-fried lamb with chicory, 49 zł
millet groats | Jagnięcina smażona

Lamb shank stewed in gravy, 57 zł
potato moskol pancake | Gicz jagnięca

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

Lamb stew with vegetables, 35 zł
buckwheat groats, barrel-pickled cucumber
| Gulasz jagnięcy

...fish | Z ryby

Grilled mountain trout, French fries, salad 42 zł
| Pstrąg grillowa,ny

Butter-fried trout fillet battered 41 zł
with almond flakes, millet groats, salad | Pstrąg filet

**Steamed cod fillet served with tomato
and red pepper sauce, lemon rice and salad** 44 zł
| Dorsz

...other | Inkse

Bigos (meat and sauerkraut stew) with bread 18 zł

Pancake with curd cheese 20 zł
and whipped cream | Naleśniki z serem

Pancakes with apples, 26 zł
forest fruit preserve | Racuchy z jabłkami

Dumplings - handmade | Pierogi

• **with potatoes and curd cheese** 24 zł
(greased with onion and butter) | ruskie

• **with white cheese and sauerkraut** | ser 25 zł

• **with spinach and bryndza cheese** 25 zł
butter, dried tomatoes | ze szpinakiem

• **with meat - greased with cracklings** | mięso 26 zł

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

Vegetarian burger 33 zł
(homemade bun, goat cheese, spinach, beetroot,
mix of lettuce, wild garlic mayonnaise, French fries
| Burger wegański

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

Extras | Dodatki

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 | kasza 7 zł

Boiled rice | ryż 7 zł

Mountaineer's cabbage | kapusta zasmażana 7 zł

Sour cucumber | ogórki kiszone 7 zł

Salads | surówki 8 zł

Bouquet of boiled vegetables | Jarzyny gotowane 7 zł

Bread | pieczywo 2 zł

*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

Desserts | Desery **Homemade baked goods based in natural ingredients**

Apple baked with black berry | Jabłko pieczone **15 zł**

Apple-pie with vanillia sauce **14 zł**
and icing sugar | Jabłecznik

Home-made cheesecake | Sernik **15 zł**
with strawberry sauce and fresh fruit

Brownie with fruit ice cream | Brownie **18 zł**

Beer | Piwa



Grimbergen Blonde **0,33l 15 zł**

Classic recipe, golden colour, intense flavour.
Goes well with beef, fish and food with sour notes

Grimbergen Double **0,33l 15 zł**

Dark mahogany colour, double fermentation
and slightly sweet flavour. Enhances the taste of lamb,
pork and dishes with sweet dressings

Grimbergen Blanche **0,33l 15 zł**

Wheat beer – hazy, slightly bitter.
Recommended for poultry, salads,
flour and spicy dishes



Grimbergen Tacka Trialowa **3 x 0,15l 18 zł**

All the three beer flavours are served on an elegant tray

Hot raspberry tart | Tarta malinowa **17 zł**

Hot apple pie served with ice cream **18 zł**
| Jabłecznik na ciepło

Ice-cream dessert **18 zł**
(fresh fruits, whipped cream, sauce) | Deser lodowy

Okocim Beer **0,3l 9 zł 0,5l 11 zł**
| Jasne Okocimskie z beczki



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**

Okocim OK **↑ 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**

Garage Kamikadze **↑ 0,4l 12 zł**

Somersby **↑ 0,4l 11 zł**

Cider **0,5 l 11 zł**

To warm you up | Na rozgrzewkę

Mouled beer with spices | z korzeniami **12 zł**

Mouled beer with raspberry syrup **13 zł**
| z sokiem malinowym

Mouled beer with honey **13 zł**
| z miodem

Beverages | Napitki

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**

Cocktails | Drinki

„Czerwony szlak” **20 zł**
Soplica Truskawkowa, Gin, lemon juice, lipton ice tea,
mint

Zdrowa Baba **18 zł**
Rum, Soplica Mirabelkowa, 7UP, lemon juice

Sponiwyirany Ceper **26 zł**
Jack Daniel's Apple, Jack Daniel's Honey, mineral water,
lime, mint

Aperol Spritz **18 zł**
Aperol, Gancia Prosecco, mineral water

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**

Juice | sok **0,3l 7 zł**
(orange, apple, nectar: black currant, grapefruit)

Mineral water | Woda mineralna **0,3l 5 zł 0,7l 9 zł**

Ostromecko Mineral water **0,3l 6 zł**
(sparkling water and still water)

Pepsi, Pepsi Max **0,3l 7 zł**

7Up, Mirinda, Tonik Schweppes **0,3l 7 zł**

Lipton Ice Tea **0,3l 7 zł**

Compote | Kompot **0,3l 7 zł**

Black Energy Drink **10 zł**

Lemonade **0,5l 13 zł**

Fresh-squeezed fruit juice*** | świeży sok **0,3l 15 zł**

Biało Owca **19 zł**
Soplica Orzech laskowy, milk, cacao bean

Śumny Wiater **18 zł**
Soplica Czarna Porzeczka, tonic, lime

Lynchburg Lemonade **24 zł**
Jack Daniel's, Triple sec, lemon juice, sugar syrup,
lemonade

Copa Finlandia Blackcurrant **16 zł**
Finlandia Blackcurrant, orange juice

***Flavours depend on the season and availability

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
Żurawinowa, Truskawkowa, Mirabelka, Cytryna z miodem		
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
Blackcurrant, Cucumber & Mint, Cranberry, Lime, Mango, Redberry, Wildberry & Rose		



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

World wines

Karczma Wines (white or red wines - variable offer)

Red wines

Pinotage,

MAN Family Wines, Coastal Region, RPA, dry

Lunatico Negroamaro,

Vigneti del Salento, Puglia, Włochy, dry

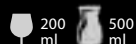
Regent, Winnica Spotkaniówka, Podkarpacie, Polska, dry

Primasole Primitivo Puglia IGT, Cielo e Terra, Puglia, Włochy, semi-dry

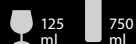
Dornfelder/Merlot ST Cuvee # 66, Steffen, Mosel, Niemcy, dry

Coste a Preola Nero d'Avola DOC Organic,

Gorgi Tondi, Sicilia, Włochy, dry



12 zł **28 zł**



13 zł **75 zł**

13 zł **75 zł**

13 zł **75 zł**

13 zł **75 zł**

13 zł **75 zł**

80 zł



White wines

Torrontes Altas Cumbres,

Bodega Lagarde, Mendoza, Argentyna, dry

Trebbiano IG+T Terre di Chieti

Idi di Marzo, Abruzzo, Włochy, dry

Sauvignon Blanc,

Cuatro Rayas, Rueda, Hiszpania, dry

Hibernal,

Winnica Spotkaniówka Podkarpacie, Polska, dry

Riesling Feinherb ST Cuvee # 10

Weinhaus Steffen, Mosel, Niemcy, semi-dry

Pinot Grigio delle Venezie DOC

Zenato, Veneto, Włochy, dry

Wina deserowe

Moscato (Białe), Oude Kaap, Western Cape, RPA

Wina musujące

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

Prosecco Gancia, DOC,

Veneto, Włochy



13 zł **75 zł**

13 zł **75 zł**

13 zł **75 zł**

13 zł **75 zł**

13 zł **70 zł**

80 zł

11 zł **60 zł**

80 zł

28 zł