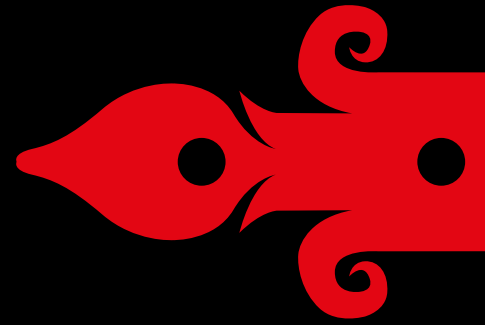


od 1999

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, 19 zł
cucumber and sauerkraut | Chleb ze smalcem

Toast with regional cheese 16 zł
and flavoured olive oil (3 pcs.) | Grzanki

Dutch matjas herring 27 zł
served on sauce of marinated beetroots and cream
(bread and butter) | Śledź Matjas

**Moskol pancake with herb butter
and bryndza cheese** 19 zł
(Moskol - regional boiled-potato pancake - 2 pcs)
| Moskol z masłem

Moskol pancake with mushroom sauce** 23 zł
| Moskol w sosie śmietanowym

Beef tartare served with toast 39 zł
(beef, onion, brine-pickled cucumber, egg, marinated bolte,
toast 2 pcs.) | Tatar

Grilled oscypek cheese 21 zł
served with bacon or cranberry sauce | Oscypek

Platter of Highlander's appetizers 38 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" 20 zł
with bacon, fried egg, lettuce and sauces | Sandwich

Grilled sausage with onion and bread 21 zł

Fried eggs with bacon 18 zł
(bread + butter) | Jajka sadzone

Scrambled eggs with butter or bacon 18 zł
(bread + butter) | Jajecznica

Salad | Sałatki

All salads are served with toasts

Salad with breaded goat cheese 35 zł
pear, radish, cranberries and citrus vinaigrette
| Sałatka z kozim serem

Salad with regional cheeses 32 zł
with a 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 34 zł
oscypek* cheese chips, cherry tomatoes, cucumbers
and olive oil | Sałatka z filetem

Soups | Zupy



Broth with small lamb-stuffed dumplings 21 zł
and green onion | Bulion z pierożkami

Soup with regional cheese, 17 zł
batter noodles and bacon | Bryndzowa

Highlanders' borsch with smoked bacon 18 zł
served with butterhead lettuce and potatoes
| Sałaciorka

Porcini mushroom soup with lazanki 19 zł
(traditional Polish noodles) | Borowikowa

Sauerkraut soup with mutton 19 zł
and dried mushrooms + bread | Kwaśnica

Beef tripe with lovage + bread | Flaczki 23 zł

Homemade broth (chicken soup) 14 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, 43 zł
fried cabbage or hot beetroots | Sznycel wieprzowy

Pork neck stewed in gravy with onion 41 zł
served with potato dumplings
and cold beetroots | Karczek duszony

Pork cheeks with a potato pancake 42 zł
and barrel cucumber | Policzki wieprzowe

Pork knuckle roasted in dark beer, 50 zł
potato baked with butter, fried cabbage | Golonka

Oven-roasted pork ribs with honey glaze 49 zł
whole-baked potato with cheese,
grilled vegetables | Żeberka w miodzie

Grilled pork tenderloins with porcini 46 zł
mushroom sauce, boiled potatoes, lettuce,
yogurt dressing | Polędwiczki z grilla

...beef | Z wołu

Beef tenderloin with red wine 79 zł
and mustard sauce, served with moskol pancakes
and grilled vegetables | Polędwica wołowa

Matured Rib-Eye Steak, 65 zł
French fries, grilled corn, barbecue sauce
(entrecôte, meat with fat marbling) | Stek Rib-Eye

Beef burger 43 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 drobiu

Chicken fillet roasted 39 zł
with marinated bundz cheese, whole-baked potato with
butter, salad
| Filet z kurczaka z bundzem

Bone-in chicken fillet 40 zł
in mushroom** sauce, cream and lemon rice,
steamed vegetables | Filet z kurczaka supreme

Poultry roulade - breaded 42 zł
chicken fillet rolled with butter, garlic and grated oscypek*
cheese, French fries, salad | Zawijaniec

Roast duck served 50 zł
with fried potato dumplings and hot beetroots
(half duck) | Kaczka

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throughout the remaining period we serve the Gazda
cheese

**The mushroom type depends on the season
and availability

...lamb | Z jagnięciny

Pan-fried lamb with chicory, 59 zł
millet groats | Jagnięcina smażona

Lamb shank stewed in gravy, 67 zł
potato moskol pancake | Gicz jagnięca

Dumplings with lamb, 39 zł
porcini mushroom cream | Pierogi z jagnięciną

Lamb stew with vegetables, 43 zł
buckwheat groats, barrel-pickled cucumber
| Gulasz jagnięcy

Lamb on a stick - minced lamb, 52 zł
with yoghurt and cucumber sauce with French fries
| Jagnie na patyku

...fish | Z ryby

Grilled mountain trout, French fries, salad 45 zł
| Pstrąg grillowany

Butter-fried trout fillet 47 zł
with almond flakes, millet groats, salad | Pstrąg filet

Steamed cod fillet served with tomato 48 zł
and red pepper sauce, lemon rice and salad | Dorsz

...other | Inkse

Bigos (meat and sauerkraut stew) with bread 24 zł

Pancake with curd cheese 25 zł
and whipped cream | naleśniki z serem

Pancakes with apples, 29 zł
forest fruit jam | racuchy z jabłkami

Dumplings - handmade | Pierogi

• **with potatoes and curd cheese** 30 zł
(greased with onion and butter) | ruskie

• **with white cheese and sauerkraut** | ser 29 zł

• **with spinach and bryndza cheese** 31 zł
butter, dried tomatoes | ze szpinakiem

• **with meat** - greased with cracklings | mięso 32 zł

• **with bryndza cheese** 29 zł
butter grated oscypek cheese | z bryndzą

Vegetarian burger 43 zł
(homemade bun, goat cheese, spinach, beetroot,
mix of lettuce, wild garlic mayonnaise, French fries)

Halusky noodles with cabbage and pork fat 25 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 9 zł

Grilled vegetables | warzywa grillowane 12 zł

Buckwheat or millet groats | kasza 9 zł

Boiled rice | ryż 9 zł

Mountaineer's cabbage | kapusta zasmażana 9 zł

Sour pickled cucumber | ogórki kiszzone 9 zł

Salads | surówki 10 zł

Bouquet of boiled vegetables | jarzyny gotowane 10 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 **17 zł**
and icing sugar | Jabłecznik

Home-made cheesecake | Sernik **18 zł**
with strawberry sauce and fresh fruit

Brownie with fruit ice cream | Brownie **22 zł**

Beer | Piwa



Grimbergen Blonde **0,33l 16 zł**

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

Grimbergen Double **0,33l 16 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 16 zł**

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



Grimbergen Tacka Trialowa **3 x 0,15l 20 zł**

All the three beer flavours are served on an elegant tray

Hot raspberry tart | Tarta malinowa **20 zł**

Hot apple pie served with ice cream **21 zł**
| Jabłecznik na ciepło

Ice-cream dessert **21 zł**
(fresh fruits, whipped cream, sauce) | Deser lodowy



Okocim Beer **0,3l 10 zł 0,5l 12 zł**
| Jasne Okocimskie z beczki

Little Okocim | Maluńskie Okocim **1l 21 zł**

Pitcher of beer | Dzban Piwa Okocim **1,5l 29 zł**

Guinness **0,3l 14 zł 0,5l 20 zł**

Okocim Ciemny Lager **0,3l 11 zł 0,5l 13 zł 1l 23 zł**

Season regional beer **0,3l 11 zł 0,5l 13 zł 1l 23 zł**

Okocim OK **↓ 0,5l 13 zł**

Carlsberg **↓ 0,5l 13 zł**

Żatecký 0.0% Non-alcoholic Beer **↓ 0,5l 13 zł**

Radler Okocim 0% Non-alcoholic **↓ 0,5l 13 zł**

Somersby **↓ 0,4l 12 zł**

Cider **↓ 0,5l 12 zł**

To warm you up | Na rozgrzewkę

Mulled beer with spices | z korzeniami **13 zł**

Mulled beer with raspberry syrup **14 zł**
| z sokiem malinowym

Mulled beer with honey **14 zł**
| z miodem

Beverages | Napitki

Tea | herbata **8 zł**

Coffee Americano **9 zł**

Coffee with cream | Kawa z mlekiem **11 zł**

Cappuccino **12 zł**

Espresso coffee **9 zł**

Espresso Doppio **12 zł**

Espresso Macchiato **10 zł**

Coffee latte **12 zł**

Chocolate | Czekolada **12 zł**

Cocktails | Drinki

„Czerwony szlak” **22 zł**
Soplica Truskawkowa, Gin, lemon juice, lipton ice tea,
mint

Zdrowa Baba **20 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 **20 zł**
Aperol, Gancia Prosecco, mineral water

***Flavours depend on the season and availability

U-boot (beer with a shot glass containing vodka in it) **18 zł**

Mulled wine | Wino grzane **16 zł**

Hot mead | Miód **16 zł**

Mountaineer's tea (with alcohol) | Góralaska **18 zł**

Tea with cherry vodka | z wiśniówką **16 zł**

Tea or coffee with rum | z rumem **16 zł**

Juice | sok **0,3l 8 zł**
(orange, apple, nectar: black currant, grapefruit)

Mineral water | Woda mineralna **0,3l 6 zł 0,7l 10 zł**

Cisowianka mineral water **0,3l 7 zł**
(sparkling water and still water)

Pepsi, Pepsi Max **0,3l 8 zł**




7Up, Mirinda, Tonik Schweppes **0,3l 8 zł**

Lipton Ice Tea **0,3l 8 zł**

Compote | Kompot **0,3l 8 zł**

Lemonade **0,5l 13 zł**

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

Biało Owca **21 zł**
Soplica Orzech laskowy, milk, cacao bean 

Śumny Wiater **20 zł**
Soplica Czarna Porzeczka, tonic, lime

Lynchburg Lemonade **26 zł**
Jack Daniel's, Triple sec, lemon juice, sugar syrup,
lemonade

Copa Finlandia Blackcurrant **18 zł**
Finlandia Blackcurrant, orange juice

Gorzolki i inkse wody ogniste

Soplica Szlachetna – czysta	40 ml	11 zł
Soplica smakowa	40 ml	11 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Żurawinowa, Mirabelkowa		
Deska degustacyjna SOPLICA	4x20 ml	17 zł
Żurawinowa, Truskawkowa, Mirabelka, Cytryna z miodem		
Soplica Staropolska	40 ml	11 zł
Oryginalna		
Żubrówka Czarna	40 ml	11 zł
Żubrówka Bison Grass	40 ml	11 zł
Finlandia czysta	40 ml	12 zł
Finlandia smakowa	40 ml	12 zł
Blackcurrant, Cucumber & Mint, Cranberry, Lime, Mango, Redberry, Wildberry & Rose		



Finsbury Gin	40 ml	11 zł
Sierra Tequila	40 ml	13 zł
Rum	40 ml	10 zł
Jagermeister	40 ml	13 zł
Grant's whisky	40 ml	13 zł
Glenfiddich 12YO whisky	40 ml	19 zł
Tullamore Dew whiskey	40 ml	14 zł
Jack Daniel's whiskey	40 ml	19 zł
Jack Daniel's Honey whiskey	40 ml	19 zł
Jack Daniel's Fire whiskey	40 ml	19 zł
Jack Daniel's Rye whiskey	40 ml	19 zł
Jack Daniel's Apple whiskey	40 ml	19 zł
BenRiach HoS whisky	40 ml	20 zł
GlenDronach whisky	40 ml	23 zł
Glenglassaugh Revival	40 ml	25 zł
Remy Martin VSOP cognac	40 ml	20 zł

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

Regional Alcohols

Miodula Prezydencka 40%	40 ml	18 zł
Litworówka Zbójcka 38%	40 ml	13 zł
Śliwowica Zbójcka 55%	40 ml	15 zł
Śliwowica Zbójcka 75%	40 ml	18 zł
Górska Przepalanka 40%	40 ml	11 zł



Pierońsko Bimber 45%	40 ml	11 zł
Pierońsko Śliwkowa Bimber 45%	40 ml	11 zł
Podhalańska Poziomka 38%	40ml	11 zł
Nalewka Cytryna z Miodem 35%	40ml	11 zł
Nalewki Regionalne	40 ml	11 zł
Czarny Bez, Pigwa, Mailina, Wiśnia		

World wines

	200 ml	500 ml
House Wines (white or red wines - variable offer)	13 zł	29 zł
Red wines	125 ml	750 ml
Pinotage , MAN Family Wines, Coastal Region, RPA, dry	14 zł	80 zł
Lunatico Negroamaro , Vigneti del Salento, Puglia, Italy, dry	14 zł	80 zł
Regent , Winnica Spotkaniówka, Podkarpacie, Poland, dry	14 zł	80 zł
Primasole Primitivo Puglia IGT , Cielo e Terra, Puglia, Italy, semi-dry	14 zł	80 zł
Isola Augusta Refosco d.p.r. DOP , Friuli, Italy, dry	15 zł	90 zł
Coste a Preola Nero d'Avola DOC Organic , Gorgi Tondi, Sicilia, Italy, dry	15 zł	85 zł



White wines

	125 ml	750 ml
Torrontes Altas Cumbres , Bodega Lagarde, Mendoza, Argentina, dry	14 zł	80 zł
Trebbiano IG+T Terre di Chieti , Idi di Marzo, Abruzzo, Italy, dry	14 zł	80 zł
Sauvignon Blanc , Cuatro Rayas, Rueda, Spain, dry	14 zł	80 zł
Hibernal , Winnica Spotkaniówka Podkarpacie, Poland, dry	14 zł	80 zł
Riesling Feinherb ST Cuvee # 10 , Weinhaus Steffen, Mosel, Germany, semi-dry	14 zł	75 zł
Pinot Grigio delle Venezie DOC , Zenato, Veneto, Italy dry	14 zł	80 zł
Dessert wines		
Moscato (Białe), Oude Kaap, Western Cape, RPA	12 zł	60 zł
Sparkling wines	200 ml	750 ml
Prosecco Treviso DOC Extra Dry , Azienda Follador, Veneto, Italy		80 zł
Prosecco Gancia, DOC , Veneto, Italy	30 zł	