

## FOR A GOOD START

Kir 9 zł  
Cardinal 9 zł

Prosecco 100 ml / 13 zł  
Champagne 100 ml / 24 zł  
Kir Royal 100 ml / 25 zł



## AT BREAK

**Le Trou Normand**  
Calvados and apple sorbet scoop  
9 zł  
*„Normand hole” – an old French custom of eating  
apple sorbet with calvados  
during a meal from one dish to another – to  
stimulate the appetite and prepare the stomach  
for the adoption of the next dishes..*

**Paprika & raspberry sorbet**  
6 zł

The menu prepared by Chef Rafał Targosz

THE PROJECT GIVING THE PASSION TO A SIMPLE COOKING AND UNHIBITED JOY OF LIFE

## STARTERS

- Brioche with warm forest mushroom salad**  
dried ham slice, mayonnaise from truffle oil  
23 zł
- Fried rabbit liver**  
red onion and wild rose confiture  
leaves of lettuce  
24 zł
- Dutch matjas**  
roasted potato  
horseradish cream and pickled chanterelles  
25 zł
- Veal tongue**  
Gribiche sauce, potato confit in herb butter  
26 zł
- Marinated salmon, thickly chopped  
and roasted beetroot**  
sour cream and mini mesclun  
27 zł
- Carbonara with calamari**  
27 zł
- Guinea-pearl quenelle**  
(own recipe)  
forest mushrooms in cream  
28 zł
- Lettuce with cheese in 3 ways**  
goat cheese on toast, breaded camembert,  
Fourm d'Ambert, hazelnut oil  
28 zł
- Plate Zakładka**  
french maturated sausages,  
french cheeses AOC (variable assortment), pickles  
26 zł
- Tartare XL Zakładka  
from ripening beef**  
French style, served with French fries or baguette  
29 zł

## SIDE DISHES

Potato gratin .....	9 zł
French fries .....	9 zł
Mesclun .....	9 zł
Green beans .....	12 zł
Forest mushroom fried on butter .....	25 zł
Basked bread Zakładka .....	6 zł

## SOUPS

- Pumpkin cream**  
with dried and roasted tomato  
14 zł
- Broth of roasted chicken leg**  
homemade noodles with herbs  
15 zł

## SNAILS

- Pot with snails**  
roasted sweet garlic cream,  
autumn tomatoe confitures  
26 zł
- Classic – snails in the frying pan**  
roasted in garlic butter  
6 pcs 16 zł 12 pcs 29 zł
- Snails and boletus cassoulet**  
roasted leek in butter  
36 zł

## FROM THE TAIL 3 STORIES FROM THE PORK SERVED WITH ROASTED POTATO

- Roasted neck pork chop**  
hot red cabbage and plums remoulade  
in red wine  
36 zł
- Black pudding – Liszki selection**  
autumn pickles from apple vinegar  
35 zł
- Pork tenderloin**  
roasted cabbage leaf with bacon,  
baked apple with marjoram  
38 zł

\*\*\*

There is also available  
Wine List, Wine List By the Glass  
and  
DESSERTS MENU

## FISH AND SEAFOODS

- Mussels à la mariniere**  
wine, shallot, herbs  
served with French fries  
(ask for availability)  
200 g / 500 g  
18 zł / 38 zł
- Brandade baked  
with cod and smoked mackerel**  
cauliflower and walnut  
37 zł
- Mackerel fillet**  
buckwheat groats not burnt,  
dried boletus, pear purée, mustard sauce  
38 zł

## MEATS

- Chicken breast in spicy ragoût**  
mushrooms à la minute,  
dried apricot, blanched beans  
35 zł
- Fast Pot-au-Feu with 3 meats**  
(beef, veal tongue, chicken)  
large root vegetable,  
natural broth with horseradish  
38 zł
- Chopped beef burger**  
roasted paprika, creamy sauce with cheese note,  
potato slices fried on duck fat  
38 zł
- Roasted rabbit comberies**  
on pasta with cabbage in Polish style, caraway note,  
smoked prune from Lesser Poland  
39 zł
- Pigeon breast**  
boletus ragoût with pasta  
aromatic sauce  
42 zł
- scalope from veal loin**  
potato gratin, chanterelles, leeks in cream  
43 zł
- Beef bavette**  
roasted onion confiture, French Fries  
herbs-mustard butter  
43 zł
- Duck breast**  
root celery brunoise, veal demi-glace with currant,  
mini dumpling with boiled duck leg  
44 zł

## HOUSE WINES

France / Languedoc / Pays d'Oc

white: Grenache Blanc, Vermentino, Viognier,  
Chardonnay

red: Carignan, Grenache Noir, Syrah, Merlot

(0,1l) ..... 8 zł

(0,5l) ..... 35 zł

(1,0l) ..... 59 zł

## DRAUGHT BEER

(0,3l) ..... 8 zł

(0,5l) ..... 10 zł

Also available bottled beer  
and non alcoholic beer

## Polish craft CIDERs

0,33 l / 0,75 l

Ask about our current offer

## SOFT DRINKS AND JUICES

Cisowianka ..... (0,3l) 6 zł

(0,7l) 10 zł

Evian ..... (0,75l) 24 zł

Badoit ..... (0,75l) 24 zł

Lemonade ..... (0,3l) 11 zł

(1,0l) 25 zł

### lemon with mint

(lemons with fresh mint leaves)

### orange and lemon

(orange and lemon with fresh mint leaves)

### lavender

(lemon, natural syrup of lavender flowers and  
vanilla)

To preparing lemonade we use fresh fruits  
and homemade, natural flowers syrups.

Freshly squeezed juice ..... (0,2l) 12 zł

(orange, grapefruit, mix)

Pepsi ..... (0,2l) 7 zł

Pepsi Light ..... (0,2l) 7 zł

7up ..... (0,2l) 7 zł

Tonic ..... (0,2l) 7 zł

Fruit juices ..... (0,2l) 6 zł

(1,0l) 17 zł

(orange, apple, blackcurrant)

## HOT DRINKS

### COFFEE

Espresso ..... 7 zł

Espresso macchiato ..... 8 zł

DbI espresso..... 12 zł

Americano ..... 8 zł

Americano with milk..... 9 zł

Cappuccino..... 10 zł

Latte ..... 11 zł

Ask for decaffeinated coffee

TEA ..... 9 zł

#### black

Ceylon

Earl Grey

#### green

Gunpowder

Oriental Sencha

Jasmine

#### fruit and herbs

Mango & Strawberry

Mint

# ZAKŁADKA

## food & wine



fol. Restaurant Week

Rafał Targosz. Cracow's chef  
and owner the Zakładka Food&Wine.

In the Zakładka he rewers to the most pure  
form of flavor communications, inspired by the  
classic parisian bistro and brasserie cuisine.  
The idea to transfer french flavors to Kraków  
sprouted in the Rafał's head already 23 years  
ago, when – during several years staying in  
Escoffier homeland he understood, what is the  
joy from good *comfort food*.

His dishes are – he says – a form of paying a  
tribute to the places, he visited and people, he  
met on his career and more roads.

In 2013, a few days before the opening  
Zakładka, he wrote about this on his blog:

„In this year it will be probably 20 years, since I set  
with my – for that time - culinary guru, in a local  
bistro w Auxerre. We went, I remember, to a few  
nice brasserie, visited the master pate cook, ate his  
terrine i rillettes, drinking red wine. And ending  
with supposedly well-know cyclist, who at the end  
of his career opened a small place with coffee and  
cake, to enjoy a peacefull old age in the company of  
a friendly cvommunity. Then I built on the youth  
euphoria grate plans for the future. Life and reality  
led me after 20 years „running for my own tail” to  
try a project which give expression and fascination  
that period of time – simple cooking and  
uninhibited joy of life.”

Repeatedly awarded a cutlery set in the  
Michelin Guide and Winner of two cook caps  
in Gault&Millau Guide.

Two-time winner of bronze medals at the  
World Championships in Luxembourg and at  
The Culinary Olympics in Erfurt (IKA).

Culinary Consultant of all polish editions  
Masterchef and Masterchef Junior.

## POLISH LIQUEURS (4cl)

Quince 26% ..... 9 zł

Sea buckthorn 26% ..... 9 zł

Cranberry 26% ..... 9 zł

Dogwood 21% ..... 9 zł

Raspberry 21% ..... 9 zł

## HOMEMADE POLISH LIQUEURS (4cl)

Wódka Zakładka ..... 10 zł  
(pepper&rosemary homemade vodka)

Kawówka Zakładka ..... 10 zł  
(alcoholic liqueur from coffee beans  
and vodka, a little bit sweet)

Cytrynówka Zakładka ..... 12 zł  
(lemon homemade vodka)

Ajerkoniak Zakładka ..... 12 zł  
(prepared by us from egg yolk, vanilla and  
alcohol)

## ALKOHOLIC BEVERAGES (4cl)

### APERITIF

Ricard ..... 19 zł

Campari ..... 13 zł

Martini ..... (8cl) 13 zł

Aperol ..... (8cl) 15 zł

### WÓDKA

Młody Ziemiak ..... 27 zł

Grey Goose ..... 23 zł

Belvedere ..... 20 zł

J.A.Baczewski ..... 10 zł

Kura ..... 9 zł

Wyborowa ..... 8 zł

Żołądkowa Gorzka ..... 8 zł

Żubrówka ..... 8 zł

Wiśniówka ..... 8 zł

Kura wiśniówka ..... 9 zł

### WHISKY, WHISKEY, BURBON

Glenmorangie Signet 18 Y.O. .... 56 zł

Lagavulin 16 Y.O. .... 27 zł

Ardbeg 10 Y.O. .... 21 zł

Glenfiddich 12 Y.O. .... 19 zł

Johnnie Walker Black Label..... 17 zł

Ballantine's Finest ..... 14 zł

Jameson ..... 14 zł

Jack Daniel's Gentelman ..... 22 zł

Jack Daniel's..... 16 zł

Jim Beam ..... 14 zł

### TEQUILA

Olmecca Gold ..... 19 zł

Olmecca Blanco ..... 18 zł

### GIN

Hendrick's ..... 19 zł

Bombay Sapphire ..... 14 zł

### RUM

Havana Añejo 7 Años ..... 17 zł

Bacardi Superior ..... 13 zł

### LIKIER

Alize Gold Passion..... 14 zł

Amaretto Disaronno ..... 13 zł

Baileys ..... 14 zł

Cointreau ..... 14 zł

Chambord Royale de France ..... 15 zł

Krupnik ..... 8 zł

### DIGESTIF

Hennessy X.O. .... 56 zł

Hennessy Fine de Cognac ..... 23 zł

Hennessy VS ..... 17 zł

Calvados Boulard Pays d'Auge .. 26 zł

Calvados Papidoux X.O. .... 19 zł

Armagnac Clés Des Ducs VSOP . 25 zł

Grappa Le Dic'Otto Lune ..... 19 zł

Grappa Tradizionale ..... 19 zł

Underberg ..... 2cl/14 zł

Jägermeister ..... 13 zł