

WINE SELECTION

Ask about our wine list, also by the glass.
We have a rich selection of wines from the
Old Continent selected from
non-commercial vineyards.

ZAKŁADKA

— BISTRO DE CRACOVIE —

IN THE MEANTIME

✓ **Le Trou Normand**
apple sorbet
with a bit of Calvados
16 zł

2013

FRENCH-POLISH PROJECT WITH SOUL AT A HISTORICAL PLACE

2024

ZaKładka is a return to taste in its purest form. Taste inspired by the classics of French cuisine, Parisian bistros, and brasseries. The idea to bring French flavours to Krakow appeared in Rafał Targosz's mind more than 30 years ago, when during a several-year stay in Escoffier's homeland, he understood the joy of good food. Bringing ZaKładka to life is an attempt to realize a project that expresses his fascination and nostalgia for that period - simple cuisine and unfettered *joie de vivre*.

APERITIF

„Kir Royal” - PLN 28

CAVA **Dominio d’Tharsys - Pago de Tharsys**

White: Macabeo

Rosé: Xarel-Lo, Parellada, Macabeo

glass 100 ml - PLN 25 | carafe 250 ml - PLN 54

APPETIZERS

✓ **Herbal hummus**

pickled asparagus, artichokes, almond flakes,

green olive oil

PLN 38

Smoked Dutch matias

horseradish cream, green apple salad,

cucumbers, herbs

PLN 45

Caramelized chicken livers

cherries, cherry jam, demi-glace,

Parisian brioche with pepper

PLN 46

Slices of slow-roasted entrecote

a’la Caesar sauce, marinated radishes, capers,

parmesan flakes, mustard

PLN 52

✓ **Colorful tomatoes**

watermelon, herbal pesto, sheep's cheese cream,

basil, croutons

PLN 43

Snail farm

snail meat baked in porcelain,

garlic cream, pecorino

12 pcs - PLN 48 | 6 pcs - PLN 36

SIDE DISHES

French fries - PLN 24

Young potatoes, butter emulsion with dill - PLN 26

Mesclun - lettuce leaves - PLN 24

Colorful tomatoes with cream - PLN 25



SPÉCIALITÉ DE LA MAISON

By following the example of Parisian bistros
and brasseries every day we serve

DISH OF THE DAY

Limited meat delicatessen, fish,
and lettuces based on seasonal products.

SEE ON OUR BOARD

OR ASK SERVICE



OUR RECOMMENDATION FRESH MULES AND OYSTERS

they come every Thursday

SOUP

ask our staff

MAIN DISH

Butcher's steak a'la minutes

pepper sauce, fries

PLN 79

Pork loin with cauliflower

chiffonade with savoy cabbage, young potatoes,

butter emulsion with dill

PLN 69

Corn chicken breast

potato dumplings, creamy chorizo sauce, and chives

PLN 58

Baked White sausage

mustard sauce, pearl onion, potatoes with horseradish

PLN 46

Sea bass fillet

anchovies sauce with pickled cucumber,

consase with tomatoes and herbs

PLN 78

✓ **Mushroom Tortellacci**

puree from young celery, hazelnuts,

a hint of truffle, parmesan

PLN 56

✓ **Baked cauliflower**

herbal yoghurt, green crumble, roasted buckwheat with

sunflower seeds, Polish-style egg

PLN 48

SWEET

Crème brûlée - our classic since 2013

PLN 18

Sorbet mango

vanilla sauce, mint, coriander meringues

PLN 21

Cheesecake

caramel sauce, strawberry salad

PLN 27

Chocolate mousse

puff pastry, cherries in rum syrup

PLN 24

DRAFT AND BOTTLE BEER

Draft: Czech brewery Svijany 0.4l - 18 PLN

Bottled:

Non-alcoholic 0.5l - PLN 16

India Pale Ale 0.5l - PLN 19

Wheat 0.5l - PLN 19

Ponidzie Brewery:

Dnieje - pils beer 0.5l - PLN 21

Sun O'Clock - APA beer 0.5l - PLN 21

HOUSE WINE

Cellar du Parc Languedoc | France

White: Sauvignon Blanc | Red: Merlot

1l carafe - PLN 110 | 0.5l carafe - PLN 60 |

glass - PLN 15

Furlan company Veneto / Italy

White: Chardonnay | Red: Cabernet

1l carafe - PLN 110 | 0.5l carafe - PLN 60 |

glass - PLN 15

ORGANIC NON-ALCOHOLIC WINE

Winery Gebrüder Anselmann - Germany | Riesling

canine. 100 ml - PLN 28 | 750 ml - PLN 180

LEMONADES AND FRESH JUICE

Lemonade: lemon, rose or lavender

0.4l - PLN 18 | 1.0l - PLN 36

We also prepare lemon emonade without sugar

Freshly squeezed juice

0,2l - PLN 22

orange, grapefruit or mix

COLD DRINKS

Perlage or **Cisowianka** 0,3l - PLN 10 | 0,7l - PLN 18

Acqua Panna 0,75l - PLN 24

San Pellegrino 0,75l - PLN 24

Pepsi, Pepsi Max, 7 Up, Tonic 0,2l - PLN 14

Coca Cola 0.25l - PLN 14

HOT DRINKS

COFFEE

Espresso PLN 12

Espresso Macchiato PLN 14

Double espresso PLN 14

American PLN 13

Flat white PLN 15

Cappuccino PLN 15

Caffè Latte PLN 15

Also available: decaffeinated coffee,
lactose-free milk and plant milk.

Loose leaf tea pot PLN 15

MAISON (4cl) - PLN 16

Zakładka Vodka

vodka | pepper | rosemary

Coffee (slightly sweet)

coffee | vodka

Lemon soup

fresh lemons | alcohol

Ajerkoniak

egg yolks | spirit | vanilla

NON-ALCOHOLIC COCKTAILS

Strawberry Virgin Mojito

strawberry mousse | mint | sugar cane

lime | sparkling water

PLN 26

Non-alcoholic spritzer

Non-alcoholic wine | sparkling water

lemon slice

PLN 30

Espresso Tonic

espresso | tonic | lemon slice

PLN 22

WINE COCKTAILS

White Spritzer

white wine | carbonated water | lemon

PLN 26

Aspide Spritz

Prosecco Furlan | Aspide

sparkling water | orange

PLN 36

Rose Sprissetto

Sprissetto Eden | Quarry Rose | grefruit

PLN 32

"Limoncello" Spritz

Prosecco Furlan | Lemon soup | lemon

sparkling water

PLN 36

COCKTAILS

Martini Espresso

vodka | espresso | Kahlúa

PLN 32

French 75

Tanqueray 10 | lemon | sugar syrup | Prosecco

PLN 34

Negroni Sour

Bombay Sapphire | sweet vermouth | Campari

lime | equine

PLN 36

Pornstar Martini

vanilla vodka | passoa | passion fruit puree

lime | sugar syrup | equine | Prosecco

PLN 36

ALCOHOLS (4cl)

APERITIF

Ricard PLN 19

Campari PLN 18

Martini (8cl) PLN 15

white, red, extra dry

Aspide (8cl) PLN 16

Lillet (8cl) PLN 20

VODKA

Grey Goose PLN 31

Belvedere PLN 32

J. A .Baczewski PLN 15

Żubrówka Bison Grass PLN 12

Żubrówka Czarna PLN 14

WHISKY, BOURBON

Laphroaig 10 Y.O. PLN 41

Finlaggan Red Wine Cask PLN 36

Johnnie Walker Black Label PLN 22

Jameson PLN 17

Jack Daniel's Gentleman PLN 21

Jack Daniel's PLN 19

Jim Beam PLN 17

GIN

Tanqueray 10 PLN 29

Hendrick's PLN 30

Bombay Sapphire PLN 19

RUM

Havana Añejo 7 Years PLN 19

Equiano PLN 39

LIQUEUR

St-Germain PLN 29

Amaretto Lazzaroni PLN 18

Baileys PLN 16

Cointreau PLN 18

Krupnik PLN 12

Kahlua PLN 16

Edmond Briottet Creme de Cassis PLN 19

DIGESTIVE

Hennessy X.O. PLN 96

Rémy Martin 1738 PLN 54

Hennessy V.S. PLN 38

Calvados Pâpidoux X.O. PLN 24

Calvados VSOP Single Malt PLN 35

Armagnac Clés Des Duucs V.S.O.P. PLN 26

Armagnac Clos Martin X.O. PLN 35

Traditional Grappa PLN 41

Grappa Giare Amarone PLN 43

Grappa Giare Gewürztraminer PLN 43

Jägermeister PLN 17

Fernet Branca PLN 17

Artichoke Amaro Paesano PLN 21

Jefferson Amaro Importante PLN 29