

# ZAKŁADKA

— BISTRO DE CRACOVIE —

2013

TRENDY BISTRO WITH A SOUL IN A HISTORIC PLACE

2020

We offer a new and lighter version of the classic *cuisine*. More vegetables, more spices, more flavors.  
Your perfect address for small and great occasions

## APERITIF

Kir 100 ml / 12 zł

Cardinal 100 ml / 12 zł

Prosecco Frizzante  
Azienda Lagolena  
100 ml / 18 zł

## STARTER

Paprika sorbet gazpacho style  
emulsion with spicy note, pineapple for a brake taste  
14 zł

French Fries with pecorino,  
aioli with herbs  
16 zł

Kuźnica-Hel,  
roasted mackerel Kaszuby style in vinegar  
vegetable and summer tomatoes sauce, herbs  
25 zł

Cucumber with mint in tzatziki style,  
greek yoghurt, almonds flakes, brioche  
18 zł

Zucchini carpaccio  
pesto, sorbet mango, avocado cream, pomegranate seeds  
28 zł

Goat cheese steak  
roasted with honey and spicy chorizo  
free-range egg à la minute in salted butter  
31 zł

Chicken liver fried with pepper  
sweet&spicy Indian Curry,  
raisin, cashews,  
marinated green apple  
27 zł

Soup of the day  
variable assortment  
ask your waiter

Our classic – snails  
roasted in garlic butter  
croutons  
small (6) 27 zł | large (12) 35 zł

## FOR BEEF AMATEURS

Classic beef tartare  
herbs, baguette or French Fries  
35 zł

Beef burger  
butter brioche, beef rump steak à la plancha,  
tartare from sirloin, aromatic Fourme d'Ambert  
mayonnaise  
36 zł

Fried beef entrecote  
crushed pepper sauce, French Fries  
49 zł

## RECOMMENDATION OF THE MONTH

Fish soup Bouillabaisse style  
with pieces of fish  
saffron aioli, baguette  
small 28 zł large 36 zł  
>>LIMITED EDITION<<  
ONLY 15/10 PORTION ON DAY

## SWEET

all desserts are prepared with free-range eggs

„Kremówka”, carmel sauce  
16 zł

Crème brûlée mini  
- our classic since 2013  
10 zł

Fried pineapple steak  
coconut ice-cream  
16 zł

Waffle from oven  
Belgian chocolate sauce, whipped cream with cinnamon  
16 zł

Strawberry sorbet  
craft, from a mug  
9 zł

## AT BREAK

Le Trou Lemon  
lemon sorbet with a hint of vodka or Prosecco  
12 zł

## MAIN COURSE

Tagliatelle with roasted tomatoes sauce  
fresh basil, parmesan, breadcrumbs from focaccia  
31 zł

YES ! Schnitzel  
original potato purée,  
hot roasted onion confiture  
29 zł

Rabbit bits, so rabbit stewed in cream  
with thyme flower, roasted paprika peperonata,  
homemade pasta in butter with parsley  
38 zł



Ask your waiter about  
VEGAN DISHES

## WATER

### Mussels

see on the board / ask for availability  
only fresh, delivery on Thursdays  
300 g 29 zł / 500 g 39 zł

### Mackerel fillet

fried udon witch crispy vegetables,  
oyster sauce, sriracha, cashews, coriander  
and something else  
(you can order without mackerel, vege version)  
42 zł

### Shashlik with octopus and shrimp

aromatic risotto on bisque from green crab  
53 zł

### My version Fish&Chips from cod sirloin

green peas, mini French Fries, cucumber with mint  
45 zł

### Squid stewed in tomato oil

creamy potatoes with lemon, concasse,  
olive tapenade  
42 zł



@zakladkabistro

#zakladkabistro #bistrodecracovie

## DRAUGHT AND CRAFT BEER

Lesser Poland Regional Brewery  
Tenczynek  
draft 0,4l / 14 zł  
craft 0,5l / 15 zł

Also available  
non alcoholic beer

## LEMONADE AND FRESH JUICES

**Lemonade**  
lemon 0,4l / 13 zł, 1,0l / 29 zł  
(lemon, mint, sugar syrup)  
rose 0,4l / 13 zł, 1,0l / 29 zł  
(rose syrup, lemon)  
lavender 0,4l / 13 zł, 1,0l / 29 zł  
(lemon, syrup with lavender flowers)

Fresh juice 0,2l / 14 zł, 1,0l / 54 zł  
orange  
grapefruit  
orange + grapefruit

## SOFT DRINKS

Perlage 0,3l / 8 zł 0,7l / 12 zł  
Cisowianka 0,3l / 8 zł 0,7l / 12 zł

Acqua Panna 0,75l / 19 zł  
S.Pellegrino 0,75l / 19 zł

Pepsi, Pepsi Max, 7up, Tonic 0,2l / 8 zł

## HOT DRINKS

### COFFEE

Espresso 9 zł  
Espresso macchiato 9 zł  
DBL espresso 12 zł  
Americano 10 zł  
Americano with milk 11 zł  
Cappuccino 11 zł  
Latte 12 zł

Ask for decaffeinated coffee  
and non-lactose milk

TEA leaves in a jug 12 zł

**black**  
Ceylon  
Earl Grey

**green**  
Gunpowder  
Oriental Sencha  
Jasmine

**fruit and herbs**  
Mango & Strawberry  
Mint

## VODKA MAISON

4cl/12 zł

Wódka Zakładka vodka, pepper, rosemary  
Kawówka coffee beans, vodka, slightly sweet  
Cytrynówka fresh lemon and alcohol

## COCKTAILS

**French 75**  
Tanqueray 10 / lemon / sugar syrup / Cremant  
34 zł  
**French Negroni**  
Tanqueray 10 / Lillet Rouge / Dolin Rosso  
36 zł  
**The Sidecar**  
Hennessy V.S. / Cointreau / lemon  
34 zł  
**Parisian Daiquiri**  
Havana Añejo 3 Años / St. Germain / lime  
31 zł

Ask for our **WINE LIST**  
and for **GLASS WINE LIST**

**NEW: we offer takeaway wine**

## COCKTAILS ON WINE

**Spritzer**  
white wine, sparkling water, lemon  
21 zł  
**Non-alcoholic Spritzer**  
Grüner Veltliner grape juice, sparkling water, lemon  
21 zł  
**Aperol Spritz**  
Prosecco, Aperol, sparkling water,  
orange  
29 zł  
**Rossini**  
Prosecco, strawberry mousse  
22 zł  
**„Kir Royal”**  
Prosecco, crème de cassis, cherry  
24 zł  
**Martini Royale**  
Prosecco, Martini Bianco, lime  
23 zł



## OPENING OURS AND THE LAST ORDER FOR KITCHEN

Monday 16:00 - 21:30  
Tuesday 16:00 - 21:30  
Wednesday 16:00 - 21:30  
Thursday 16:00 - 21:30  
Friday 16:00 - 22:00  
Saturday 12:00 - 22:00  
Sunday 12:00 - 21:00

## HOUSE WINE

**Cellier du Parc**  
Languedoc / Franca  
White: Sauvignon Blanc  
Red: Merlot  
0,1l / 10 zł  
0,5l / 49 zł  
1,0l / 89 zł

## ALKOHOLIC BEVERAGE (4cl)

### APERITIF

Ricard 19 zł  
Campari 13 zł  
Martini (8cl) 13 zł  
Aperol 12 zł  
Lillet (8cl) 18 zł  
Dolin Rosso (8cl) 17 zł

### VODKA

Grey Goose 24 zł  
J.A.Baczewski 13 zł  
Żubrówka 9 zł

### WHISKY, BURBON

Glenmorangie Signet 18 Y.O. 64 zł  
Lagavulin 16 Y.O. 31 zł  
Ardbeg 10 Y.O. 23 zł  
Glenfiddich 12 Y.O. 19 zł  
Johnnie Walker Black Label 18 zł  
Ballantine's Finest 14 zł  
Jameson 14 zł  
Jack Daniel's Gentelman 23 zł  
Jack Daniel's 17 zł  
Jim Beam 14 zł

### GIN

Tanqueray 10 24 zł  
Hendrick's 19 zł  
Bombay Sapphire 14 zł

### RUM

Havana Añejo 3 Años 13 zł  
Havana Añejo 7 Años 17 zł

### LIQUEUR

Alizé Gold Passion 10 zł  
Amaretto Disaronno 13 zł  
Baileys 14 zł  
Cointreau 14 zł  
Chambord Royale de France 15 zł  
Krupnik 8 zł

### DIGESTIF

Hennessy X.O. 69 zł  
Hennessy Fine de Cognac 24 zł  
Hennessy V.S. 19 zł  
Calvados Boulard Pays d'Auge 26 zł  
Armagnac Clés Des Ducs V.S.O.P. 26 zł  
Jägermeister 14 zł