

WINE LIST

Ask about our wine list, also by glasses.
Since 2019 we have been winners of
Award of Excellence by Wine Spectator.

ZAKŁADKA

— BISTRO DE CRACOVIE —

AT BREAK

✓ Le Trou Normand
apple sorbet with a hint of Calvados
13 zł

2013

A FRENCH-POLISH PROJECT WITH A SOUL IN A HISTORICAL PLACE

2022

Your perfect address for small and big occasions.

. In this authentic, the only Krakow bistro, the tradition is still alive and doing well, although the kitchen gets with the times.

The flavors are direct recipes are honest, atmosphere and entourage still deliciously fashionable.

APERITIF

Kir or Cardinal
100 ml - 15 zł

Prosecco - Azienda Furlan

White: Glera

Glass 100 ml - 19 zł | Carafe 250 ml - 44 zł

CAVA Dominio d'Tharsys - Pago de Tharsys

White: Macabeo

Rose: Xarel-Lo, Parellada, Macabeo

Glass 100 ml - 23 zł | Carafe 250 ml - 52 zł

FOR START

✓ Baked onion soup
French bistro style
24 zł

Polish style egg with crayfish sauce
mushrooms with parsley,
toasted baguette
26 zł

Caramelized chicken livers à la minute
pumpkin purée, crushed gingerbread
33 zł

Herring in sour cream sauce
baked potato in foil
29 zł

Deer sausage with baked onion jam
venison reduction, sea buckthorn
43 zł

Fried squids & spicy chorizo
Spanish paprika, wheat croutons
34 zł

✓ „Aubergine caviar”
aubergine spread, tomato broth,
fried porcini
28 zł

Marinated beef tartare
already mixed & seasoned,
mushroom mayonnaise, mini french fries
46 zł

French Classic:
roasted snails in garlic butter
wheat croutons
6 pcs - 32 zł | 12 pcs - 42 zł

Basket of Zakładka homemade bread
8 zł

SPÉCIALITÉ DE LA MAISON

Following Parisian bistros and brasseries
we serve limited meat, fish & vege delicatessen
based on seasonal products.

CHECK OUT OUR SEASONAL DISHES
ON THE BOARD
OR ASK YOUR WAITER / WAITRESS

RECOMMENDATION OF THE MONTH
FROM TUESDAY TO FRIDAY

✓ Omelette with porcini (boletus)
homemade potato chips, salad leaves
38 zł

FRESH MUSSELS

CLASSIC & MORE

Delivery only on Thursdays.

Available while stocks last.

300 g - 33 zł | 500 g - 43 zł

MAIN PURPOSE

✓ Ravioli stuffed with porcini & ricotta
sage butter, parmesan cheese
45 zł

✓ Goat cheese roasted with pear
glazed beetroots, nuts in honey
43 zł

Beef shank boiled with vegetables
horseradish sauce, traditional Silesian dumplings
red cabbage with wine & apple notes
55 zł

Pork cheeks over creamy cabronara
thyme, garlic notes
52 zł

Duck leg confit in natural fat
potato gratin,
roasted savoy cabbage leaves with smoked meat
52 zł

„Wild birds” style chicken breast,
slowly-braised with corn & onion
plum in wine, chicken reduction
49 zł

Rabbit in fried late tomatoes sauce
potato gnocchi in butter
53 zł

Trout from the pan with nuts & chestnuts
celeriac remoulade
49 zł

SWEET ENDING

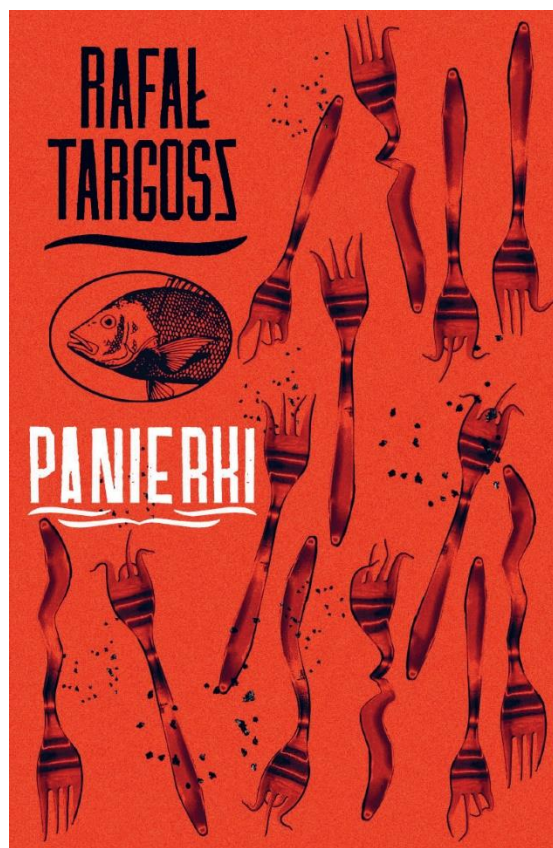
Crème brûlée mini
- our classic since 2013
15 zł

„Zakładka” style cream cake
puff pastry, caramel sauce,
vanilla crème pâtissière
24 zł

Apple strudel
whipped cream, milk & vanilla ice-cream
24 zł

Autumn seasonal sweetness:
Belgian chocolate ice cream
10 zł

PREMIERE
AUTUMN 2022



DRAUGHT AND CRAFT BEER

Czech Svijany Brewery

draft 0,4l - 15 zł

bottle 0,5l - 16 zł

non-alcoholic beer 0,5l - 15 zł

HOUSE WINE

Cellier du Parc Languedoc | France

White: Sauvignon Blanc | Red: Merlot

1l carafe - 89 zł | 0,5l carafe - 50 zł | glass - 14 zł

Azienda Furlan Wnecja Euganejska / Italy

White: Chardonnay | Red: Cabernet

1,5l bottle - 139 zł | 1l carafe - 99 zł

0,5l carafe - 55 zł | glass - 15 zł

ORGANIC NON-ALCOHOLIC WINE

Weingut Leitz - Niemcy | Riesling

Still: glass 100ml - 23 zł | bottle 750 ml - 140 zł

Sparkling: glass 100ml - 25 zł | bottle 750 ml - 150 zł

MAISON – HOMEMADE DRINKS

VODKAS 4cl - 14 zł

Wódka Zakładka vodka, pepper, rosemary

Kawówka coffee beans & vodka, a little sweet

Cytrynówka (Limoncello) fresh lemon and alcohol

Ajerkoniak egg yolks, alcohol, vanilla

AUTUMN TEA 18 zł

Ceylon with extras:

ginger, honey and lemon, orange slice, lemon slice, cloves, cinnamon

LEMONADE & FRESHLY SQUEEZED JUICES

Lemonade: lemon, rose or lavender

0,4l - 15 zł | 1,0l - 31 zł

We also prepare lemon lemonade without sugar or based on birch xylitol syrup (+ 2 zł)

Freshly squeezed juice 0,2l - 14 zł | 1,0l - 54 zł

to choose: orange, grapefruit or mixed

SOFT DRINKS

Perlage 0,3l - 8 zł | 0,7l - 12 zł

Cisowianka 0,3l - 8 zł | 0,7l - 12 zł

Acqua Panna 0,75l - 20 zł

S.Pellegrino 0,75l - 20 zł

Pepsi, Pepsi Max, 7up, Tonic 0,2l - 8,50 zł

Coca Cola 0,2l - 8 zł

HOT DRINKS

COFFEE

Espresso 9,5 zł

Espresso macchiato 9,5 zł

Double espresso 12,5 zł

Americano 10,5 zł

Americano with milk 11,5 zł

Cappuccino 11,5 zł

Caffè Latte 12,5 zł

Ask for decaffeinated coffee

and non-lactose milk

TEA leaves in a jug 13 zł

Black: Ceylon, Earl Grey

Green: Gunpowder, Oriental Sencha, Jasmine

Fruit & herbs: Mango & Strawberry, Peppermint

NON-ALCOHOLIC COCKTAILS

Virgin Mojito

mint | brown sugar | lime | sparkling water

21 zł

Strawberry Virgin Mojito

strawberry mousse | mint | brown sugar | lime |

sparkling water

23 zł

Non-alcoholic Spritzer

Grüner Veltliner grape juice | sparkling water | lemon

21 zł

Flower & Refreshment

orange flower water | rose petals syrup |

lemon juice | tonic

19 zł

Espresso Orangino

espresso | orange juice

19 zł

Espresso Tonic

espresso | tonic | lemon

19 zł

COCKTAILS WITH WINE

White Spritzer

white wine | sparkling water | slice of lemon

22 zł

Aperol Spritz

Prosecco | Aperol | sparkling water | slice of orange

29 zł

HOT Aperol Spritz

Aperol | apple juice | white wine | orange | cinnamon

29 zł

Mimosa

Prosecco | orange juice

22 zł

Rossini

Prosecco | strawberry mousse

23 zł

„Kir Royal”

Prosecco | Crème de Cassis | cherry

24 zł

COCKTAILS

Martini Espresso

vodka | espresso | Kahlua

29 zł

French 75

Tanqueray 10 | lemon | sugar syrup | Cava

34 zł

French Negroni

Tanqueray 10 | Lillet Rouge | Martini Rosso

36 zł

The Sidecar

Hennessy V.S. | Cointreau | lemon

36 zł

Parisian Daiquiri

Havana Añejo 3 Años | St-Germain | lime

31 zł

Mojito

Bacardi | mint | brown sugar | lime

25 zł

ALCOHOL (4cl)

APERITIF

Ricard 19 zł

Campari 15 zł

Martini (8cl) 15 zł *bianco, rosso, extra dry*

Aperol (8cl) 16 zł

Lillet (8cl) 18 zł

VODKA

Grey Goose 30 zł

Belvedere 27 zł

J. A. Baczewski 15 zł

Żubrówka 12 zł

Żubrówka Czarna 14 zł

WHISKY, BURBON

Laphroaig 10 YO 36 zł

Finlaggan Red Wine Cask 36 zł

Glenfiddich 12 Y.O. 29 zł

Johnnie Walker Black Label 21 zł

Jameson 16 zł

Jack Daniel's Gentleman 24 zł

Jack Daniel's 18 zł

Jim Beam 16 zł

GIN

Tanqueray 10 27 zł

Hendrick's 28 zł

Bombay Sapphire 18 zł

RUM

Havana Añejo 3 Años 13 zł

Havana Añejo 7 Años 19 zł

Bacardi Carta Blanca 13 zł

LIQUEUR

St-Germain 28 zł

Amaretto Disaronno 19 zł

Baileys 15 zł

Cointreau 17 zł

Krupnik 12 zł

Kahlua 15 zł

Crème de Cassis de Dijon 16 zł

DIGESTIF

Hennessy X.O. 72 zł

Rémy Martin 1738 45 zł

Hennessy V.S. 29 zł

Calvados Boulard Pays d'Auge 28 zł

Armagnac Clés Des Ducs V.S.O.P. 26 zł

Grappa Tradizionale 16 zł

Jägermeister 15 zł

Fernet Branca 17 zł

MEADS

The Big Fellow Meadery

The Big Fellow - Sambucus Nigra

Mead with elderberry flower

glass 100ml - 26 zł | bottle 750 ml - 160 zł

The Big Fellow - Prunus Cerasus

Mead with cherry juice

glass 100ml - 26 zł | bottle 750 ml - 160 zł

LIMITED COLLECTION

ICONIC ART SPIRITS

Sherry Ximénez – Ximénez Spinola – Hiszpania

Pedro Ximénez – glass 40 ml - 32 zł

IAS Whisky Tokay Cask 2013

glass 40 ml - 40 zł

IAS Rum 15y Port Cask 2006

glass 40 ml - 45 zł