

GREAT 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
14 zł

2013

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

2023

Your perfect address for small & big occasions.

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

Flavours are direct, recipes are honest and atmosphere is still deliciously fashionable.

FOR A GOOD START

Baked onion soup
French bistro style
26 zł

✓ Celeriac remoulade
confit grapefruit, apple, baby spinach leaves
24 zł

"Duo on the stick"
escargots & chicken,
baked paprika, cucumber dip, herbs
34 zł

Dumplings with bay bolete (mushrooms)
creamy crayfish bisque, sour cream
34 zł

Chicken livers pâté
fig jam, butter brioché
28 zł

Gingerbread with venison saddle
pear with black pepper, nuts
46 zł

Marinated beef tartare
fried boletus
46 zł

Grilled octopus
gnocchi, blue cheeses fondue
46 zł

Frog legs in crispy breadcrumbs
herbal aioli
37 zł

Sardines from a distant land (Morocco)
in a can
27 zł

Squid fried with slightly spicy chorizo,
Spanish paprika, mini wheat croutons
37 zł

French Classic:
Snails baked in garlic butter
mini wheat croutons
6 pcs - 33 zł | 12 pcs - 43 zł

Basket of Zakładka homemade bread
8 zł



VEGGIE

✓ Flavourful Udon
crispy vegetables, creamy kimchi sauce,
sriracha, cashew nuts & more...
48 zł

✓ Green risotto with boletus
baked tomato, fresh herbs
54 zł

✓ Vege mezze:
Pumpkin curry, grated pecorino, tofu, corriander
Baked beetroot, herbal aioli
Celeriac remoulade with confit grapefruit
44 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

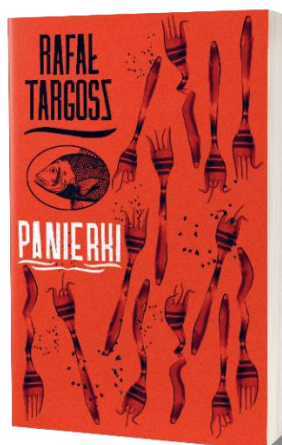
PANIERKI

by our chef Rafał Targosz

It is probably the most authentic book about
gastronomy life since *Zakłete rewiry*.

There are hundreds of books with recipes of
well known cooks & chefs, but not many of them
decides to describe the real face of work inside of
the restaurants kitchen.

Thanks to *Panierki* you may discover what it was
like behind the scenes in the world of chefs
between 1989 and 1990,
when Rafał Targosz took his first steps
in the profession of a cook



FRESH MUSSELS

CLASSIC & MORE

Delivery only on Thursdays
300 g - 33 zł | 500 g - 43 zł

MAIN PURPOSE

Let's catch a Fish! (limited)
ask your waiter what did we catch today

Game lasagne
brussels sprouts, chestnuts
game demi glace with a hint of chocolate
52 zł

Spicy pulled duck Burger'ek
oriental notes, Caesar style salad leaves
48 zł

Beef bavette steak à la minute
mashed pepper sauce, French fries, herbal butter
67 zł

Beef shank boiled with bay leaf
vegetables, creamy horseradish sauce
57 zł

Pork cheeks over creamy cabronara
thyme, garlic notes
56 zł

"Such a wild wild boar"
wild boar tenderloin, potato gratin,
red cabbage chiffonade with black currant
69 zł

"Rabbit bites"
Rabbit in baked & fried tomatoes sauce,
potato gnocchi with butter
56 zł

SWEET ENDING

Crème brûlée mini - our classic since 2013
15 zł

Tiramisu???
18 zł

"Zakładka" style cream cake
puff pastry, caramel sauce, vanilla crème pâtissière
25 zł

"Usual but extraordinary" cheesecake, ice cream
28 zł

Patience pays off : chocolate fondant
red fruits sorbet
33 zł

Sicilian lemon sorbet - at your disposal ✓
9 zł

DRAUGHT AND CRAFT BEER

Draught :
Czech Svijany Brewery 0,4l - 15 zł

Bottled :
Alcohol Free 0,5l - 15 zł
Lager 0,5l - 15 zł
India Pale Ale 0,5l - 18 zł
Wheat beer 0,5l - 17 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 Wenecja 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 - Germany | 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

WINTER TEA 18 zł
Ceylon with extras: ginger, honey and lemon,
orange slice, lemon slice, cloves, cinnamon

MULLED WINE
White - Cellier du Parc with orange & extras - 22 zł
Red - Cellier du Parc with cinnamon & extras - 22 zł
Alcohol-Free with citrus, apricot & extras - 18 zł

LEMONADES & 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 - 16 zł | 1,0l - 62 zł
to choose: orange, grapefruit or mixed

SOFT DRINKS

Perlage / Cisowianka 0,3l - 9 zł | 0,7l - 14 zł
Acqua Panna 0,75l - 22 zł
S.Pellegrino 0,75l - 22 zł
Pepsi, Pepsi Max, 7up, Tonic 0,2l - 9 zł
Coca Cola 0,2l - 9,5 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 12 zł
Cappuccino 12 zł
Caffè Latte 13 zł
Ask for decaffeinated coffee and non-lactose milk.

TEA leaves in a jug 14 zł
Black : Ceylon, Earl Grey
Green : Gunpowder, Oriental Sencha, Jasmine
Fruity & herbal : 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 31 zł
J. A .Baczewski 15 zł
Żubrówka 12 zł
Żubrówka Czarna 14 zł

WHISKY, BURBON
Laphroaig 10 YO 41 zł
Finlaggan Red Wine Cask 36 zł
Glenfiddich 12 Y.O. 30 zł
Johnnie Walker Black Label 21 zł
Jameson 16 zł
Jack Daniel's Gentelman 22 zł
Jack Daniel's 18 zł
Jim Beam 16 zł

GIN
Tanqueray 10 29 zł
Hendrick's 30 zł
Bombay Sapphire 19 zł

RUM
Havana Añejo 3 Años 13 zł
Havana Añejo 7 Años 19 zł
Bacardi Carta Blanca 13 zł

LIQUEUR
St-Germain 29 zł
Amaretto Lazzaroni 18 zł
Baileys 14 zł
Cointreau 18 zł
Krupnik 12 zł
Kahlua 15 zł
Crème de cassis de Dijon 16 zł

DIGESTIF
Hennessy X.O. 92 zł
Rémy Martin 1738 49 zł
Hennessy V.S. 33 zł
Calvados Boulard Pays d'Auge 28 zł
Armagnac Clés Des Ducs V.S.O.P. 24 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 - 28 zł | bottle 750 ml - 170 zł

The Big Fellow - Prunus Cerasus
Linden mead
glass 100ml - 28 zł | bottle 750 ml - 170 zł

MEADS TASTING SET

4 x 100ml : linden, elderberry, cherry, raspberry
160 zł