

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

Zakładka the only real bistro!! A favorite place for lovers of good food, full of cordiality.
Bistro cuisine is deeply rooted in the traditions of the past, but still very attractive to modern food connoisseurs.
The flavors are direct, the recipes honest and the setting still fashionable and delicious..

APERITIF

Kir or Cardinal 100 ml - 16 zł

Prosecco - Azienda Furlan

White: Glera

Glass 100 ml - 21 zł

Carafe 250 ml - 47 zł

CAVA Dominio d'Tharsys - Pago de Tharsys

White: Macabeo

Rosé: Xarel-Lo, Parellada, Macabeo

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

ZAKŁADECZKA

✓ Polish style egg in mayonnaise!!

celeriac remoulade with mustard,
crushed hazelnut

23 zł

Caramelized chicken livers with raspberry vinegar

roasted apple, brioche with cinnamon

43 zł

✓ Boletus roasted with camembert

fried grapes, fig jam, potato crisps

53 zł

Sweet and spicy marinated mackerel

roasted vegetables with prune

42 zł

Dumplings with rabbit

cream crayfish bisque, sour cream,

roasted mustard seeds

44 zł

✓ Paste of aubergine

pureed tomatoes, apricot,

boletus with chives

42 zł

Snails roasted in porcelain

Provençal butter, croutons

6 pcs. - 34 zł | 12 pcs. - 44 zł



THE ORIGINAL BISTRO

French onion soup

toasts with cheese, truffle note,

A must-have for a real bistro!!

35 zł

Beef shank cooked with bay leaf

carrot stewed in butter,

„broth” with grated horseradish

66 zł

Pork cheeks in natural sauce

creamy carbonara-style pasta

with smoked bacon

58 zł

FRESH MUSSELS

Delivery only on Thursdays

300 g - 39 zł | 500 g - 49 zł

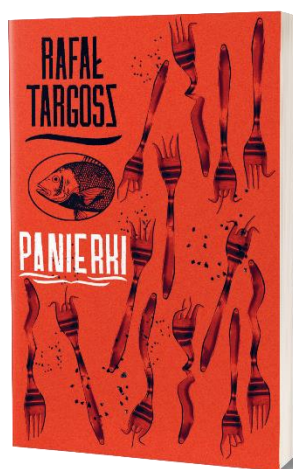
PANIERKI

by our chef Rafał Targosz

52 zł

Everyone hides a secret.

The author's story of the chef, Rafał Targosz, who returns with memories to the beginning of his professional career. This is probably the most true book about gastronomy since Zakłete Rewiry.



MAIN PURPOSE

✓ Saffron risotto with dried tomatoes

baked pumpkin, pecorino

57 zł

Potato "Brandade" with

smoked halibut

lettuce with mustard vinaigrette

59 zł

Trout in flour

burnt butter, "goulash" of nuts and chestnuts

59 zł

Roe deer and Wild boar - the best meatball

baked hungarian galushka dumplings,

roasted beetroot brunoise

66 zł

Duck leg confit with a hint of wild rose,

red cabbage, traditional Silesian dumpling

66 zł

Beef bavette steak à la minute

fries on beef tallow, roasted onion jam,

butter with black pepper

68 zł

"Rôti" from chicken breast (organic)

leek stewed in sour cream,

roasted corn

58 zł

DESSERT NOT DESSERT

✓ Sheep cheese maturing for 8 months

Nizio Naturals from Dwór Sanna

44 zł

check with wines from Nizio Naturals,

only available in Zakładka

SWEET ENDING

Crème brûlée mini - our classic since 2013

16 zł

Crêpes with punch and roasted orange

28 zł

Puff pastry with cream pâtissière

26 zł

Clafoutis with pear

custard sauce with Bourbon vanilla

22 zł

Seasonal apple sorbet

12 zł

DRAUGHT AND CRAFT BEER

Draught :

Czech Svijany Brewery 0,4l - 16 zł

Bottles :

Alcohol Free 0,5l - 16 zł

Lager 0,5l - 16 zł

India Pale Ale 0,5l - 19 zł

Wheat beer 0,5l - 17 zł

Szreniawa Brewery:

Perlage Extra Brut 0,5 21 zł

Bière de Garde 0,33 21 zł

Ponidzie Brewery:

Dnieje - pils 0,5l - 20 zł

Sun O'Clock - APA 0,5l - 20 zł

HOUSE WINE

Cellier du Parc Languedoc | France

White: Sauvignon Blanc | Red: Merlot

1l carafe - 110 zł | 0,5l carafe - 60 zł | glass - 15 zł

Azienda Furlan Veneto | Italy

White: Chardonnay | Red: Cabernet

1l carafe - 110 zł | 0,5l carafe - 60 zł | glass - 15 zł

ORGANIC NON-ALCOHOLIC WINE

Weingut Gebrüder Anselmann - Germany | Riesling
glass 100ml - 28 zł | bottle 750 ml - 170 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

LEMONADES & FRESHLY SQUEEZED JUICES

Lemonade: lemon, rose or lavender

0,4l - 16 zł | 1,0l - 32 zł

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

Freshly squeezed juice 0,2l - 17 zł | 1,0l - 70 zł
to choose: orange, grapefruit or mixed

Perlage or Cisowianka 0,3l - 10 zł | 0,7l - 16 zł

Acqua Panna 0,75l - 24 zł

S.Pellegrino 0,75l - 24 zł

Pepsi, Pepsi Max, 7up, Tonic 0,2l - 12 zł

Coca Cola 0,25l - 13 zł

HOT DRINKS

COFFEE

Espresso 10 zł

Espresso macchiato 10 zł

Double espresso 12,5 zł

Americano 11 zł

Americano with milk 13 zł

Cappuccino 13 zł

Caffè Latte 14 zł

Ask for decaffeinated coffee and non-lactose milk.

TEA leaves in a jug 15 zł

Black : Ceylon, Earl Grey

Green : Gunpowder, Oriental Sencha, Jasmine

Fruity & herbal : Mango & Strawberry, Peppermint

ALCOHOL (4cl)

APERITIF

Ricard 19 zł

Campari 18 zł

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

Apside (8cl) 16 zł

Aperitivo Eden 14 zł

Lillet (8cl) 20 zł

VODKA

Grey Goose 31 zł

Belvedere 32 zł

J. A. Baczewski 15 zł

Żubrówka 12 zł

Żubrówka Czarna 14 zł

WHISKY, BURBON

Laphroaig 10 Y.O. 41 zł

Finlaggan Red Wine Cask 36 zł

Johnnie Walker Black Label 22 zł

Jameson 17 zł

Jack Daniel's Gentelman 22 zł

Jack Daniel's 20 zł

Jim Beam 17 zł

GIN

Tanqueray 10 29 zł

Hendrick's 30 zł

Bombay Sapphire 22 zł

RUM

Equiano 39 zł

LIQUEUR

St-Germain 29 zł

Amaretto Lazzaroni 18 zł

Baileys 16 zł

Cointreau 20 zł

Krupnik 12 zł

Kahlua 16 zł

Edmond Briottet Creme de Cassis 19 zł

DIGESTIF

Hennessy X.O. 96 zł

Rémy Martin 1738 54 zł

Hennessy V.S. 35 zł

Calvados Pâpidoux X.O. 24 zł

Calvados VSOP Single Malt 35 zł

Armagnac Clés Des Ducs V.S.O.P. 26 zł

Armagnac Clos Martin X.O. 35 zł

Grappa Tradizionale 41 zł

Grappa Giare Amarone 43 zł

Grappa Giare Gewürztraminer 43 zł

Jägermeister 17 zł

Fernet Branca 17 zł

Amaro al Carciofo Paesano 21 zł

Jefferson Amaro Importante 29 zł

MEADS

The Big Fellow Meadery

glass 100ml - 28 zł

NON-ALCOHOLIC COCKTAILS

Virgin Mojito

mint | brown sugar | lime | sparkling water
22 zł

Strawberry Virgin Mojito

strawberry mousse | mint | brown sugar | lime |
sparkling water
24 zł

Non-alcoholic Spritzer

Grüner Veltliner grape juice | sparkling water | lemon
21 zł

Espresso Tonic

espresso | tonic | lemon
19 zł

COCKTAILS WITH WINE

White Spritzer

white wine | sparkling water | lemon
24 zł

Apside Spritz

Prosecco Furlan | Apsidel | sparkling water | orange
31 zł

Ohh Rene

Bergamotto Fantastico | Cava
34 zł

Rose Sprissetto

Sprissetto Eden | Cava Rose
31 zł

Hugo Spokojny

Aperitivo Sambuco Holunder | Azienda Furlan Chardonnay
sparkling water
27 zł

Rossini

Prosecco Furlan | strawberry mousse
24 zł

„Kir Royal”

Prosecco Furlan | Crème de Cassis | cherry
24 zł

COCKTAILS

Martini Espresso

vodka | espresso | Kahlua
31 zł

French 75

Tanqueray 10 | lemon | sugar syrup | Prosecco
34 zł

French Negroni

Tanqueray 10 | Lillet Rouge | Martini Rosso
36 zł

The Sidecar

Hennessy V.S. | Cointreau | lemon
36 zł

Parisian Daiquiri

Bacardi | St-Germain | lime
31 zł

Mojito

Bacardi | mint | brown sugar | lime | sparkling water
28 zł