

## GREAT WINE LIST

Ask about our wine list, also by glasses.  
Posiadamy bogatą selekcję win  
ze Starego Kontynentu, z wyselekcjonowanych  
niekomercyjnych winnic.

# ZAKŁADKA

## BISTRO DE CRACOVIE

## AT BREAK

 Le Trou Normand  
Apple sorbet with a drop of Calvados  
16 zł

2013

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

2024

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 deliciously still fashionable.

## BISTRO DELICATESSEN

served with vinegar pickles

Podgórskie „Pork legs in gel”  
according to the recipe of Mrs. Krycia  
from a non-existent bar on the corner

36 zł

Marinated beef tartare

49 zł



Young matjas in oil with clove and juniper  
roasted potato

39 zł

Warm – Lesser Poland black pudding


- selection of Zakładka, apple in two ways

42 zł

## RECOMMENDATION

French onion soup

croutons with cheese, truffle note  
a must-have for a real bistro

 (also vegetarian version)

36 zł

Caramelized chicken livers

in raspberry vinegar, fig, baked Parisian brioche

42 zł

Snail shop, large and small

snail meat baked in porcelain  
with Provençal butter, wheat croutons

12 pcs. - 44 zł | 6 pcs. - 34 zł

## SPÉCIALITÉ DE LA MAISON

Following Parisian bistros and brasseries we serve

*Dishes of the day*

we serve limited meat, fish & vege delicatessen  
based on seasonal products.

CHECK OUT OUR SEASONAL DISHES

ON THE BOARD

OR ASK YOUR WAITER / WAITRESS

## WATER

Squid, tagliatelle with sepia

basil, saltwort, tomato

48 zł

Risotto à la minute

shrimp, lemon

54 zł

## MEATS

O YEAH! Beef burger from the pan

chorizo and burnt onion,

fried egg, French Fries with z pecorino

54 zł

Breaded pork escalope

green peas in butter with dill,

mashed potato

54 zł

„Cezar salad” with grilled chicken

44 zł

Soup not soup!

Beef tripe basic cooked in cream

41 zł

Veal tongues

"gribiche sauce" based on herbs, shallots, gherkins

and eggs, boiled potatoes

54 zł

Rabbit leg roasted in mustard sauce

spätzle from the pan

57 zł

Mr Buła – sweet&spicy pulled pork  
with BBQ with caramelized pineapple

Mimolette cheese, French Fries, kimchi dressing

54 zł

Cured pig shank (boneless)  
in natural sauce

lots of classic Silesian dumplings,  
red cabbage purée with red wine

56 zł

## FRESH MUSSELS

Delivery only on Thursdays


300 g - 39 zł | 500 g - 54 zł

## VEGE

 Ravioli with mushrooms

pear, walnuts

46 zł

 MEZZE? - Hummus with sesame paste,  
roasted paprika, grilled architoke, olives

39 zł



## SWEET

Crème brûlée mini

- our classic since 2013 r. 16 zł

Creme caramel with kaffir aroma

almond praline

16 zł

Apple with butter crumble

vanilla ice cream

21 zł

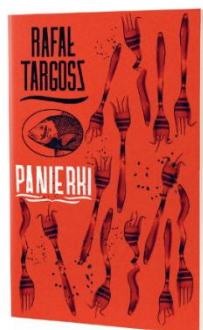
Pineapple, mango-passion fruit sorbet

19 zł

Puff with whipped cream

Belgian chocolate sauce

19 zł



## DRAUGHT AND CRAFT BEER

*Draught:* Czech Svijany Brewery 0,4l - 16 zł

### Bottles:

Alcohol Free 0,5l - 16 zł

India Pale Ale 0,5l - 19 zł

Wheat beer 0,5l - 17 zł

### Ponidzie Brewery:

Dnieje - pils 0,5l - 20 zł

Sun O'Clock - APA 0,5l - 20 zł

### Szreniawa Brewery:

Bière de Garde 0,33 16 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 - 150 zł

## MAISON – HOT DRINKS FOR AUTUMN

### MULLED WINE 24 zł

White - Cellier du Parc with orange

Red - Cellier du Parc with cinnamon

Alcohol-Free with citrus, apricot

### HOT Aspide 31 zł

Aspide, white wine, orange syrup, orange,

anise, rosemary, cinnamon

### AUTUMN TEA in a jug 18 zł

Ceylon with extras: ginger, honey and lemon,

orange slice, lemon slice, cloves, cinnamon

## 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

## SOFT DRINKS

**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 - 11 zł

**Coca Cola** 0,25l - 12 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

## 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

non alcoholic wine | sparkling water | lemon

21 zł

### Espresso Tonic

espresso | tonic | lemon

19 zł

## COCKTAILS WITH WINE

### White Spritzer

white wine | sparkling water | lemon

24 zł

### Aspide Spritz

Prosecco Furlan | Aspide

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 | Campari

36 zł

### The Sidecar

Hennesy V.S. | Cointreau | lemon

36 zł

### Parisian Daiquiri

Bacardi | St-Germain | lime

31 zł

### Mojito

Bacardi | mint | brown sugar | lime | sparkling water

28 zł

## MAISON – HOMEMADE DRINKS

**VODKAS** 4cl - 14 zł

**Wódka Zakładka** vodka, pepper, rosemary

**Kawówka** coffee beans & vodka, a little sweet

**Cytrynowka (Limoncello)** fresh lemon and alcohol

**Ajerkoniak** egg yolks, alcohol, vanilla

## ALCOHOL (4cl)

### APERITIF

Ricard 19 zł

Campari 15 zł

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

Apside (8cl) 16 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 21 zł

Jack Daniel's 19 zł

Jim Beam 17 zł

### GIN

Tanqueray 10 29 zł

Hendrick's 30 zł

Bombay Sapphire 19 zł

### RUM

Havana Añejo 7 Años 19 zł

Bacardi Carta Blanca 13 zł

Equiano 39 zł

### LIQUEUR

St-Germain 29 zł

Amaretto Lazzaroni 18 zł

Baileys 16 zł

Cointreau 18 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. 38 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 Amaroni 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