

## WINE SELECTION

Ask about our wine list, also by the glass.  
We have a rich selection of wines from the  
Old Continent selected from  
non-commercial vineyards.

# ZAKŁADKA

— BISTRO DE CRACOVIE —

## IN THE MEANTIME

✓ **Le Trou Normand**  
apple sorbet  
with a bit of Calvados  
PLN 16

2013

FRENCH-POLISH PROJECT WITH SOUL AT A HISTORICAL PLACE

2024

Zakładka is a return to taste in its purest form. Taste inspired by the classics of French cuisine, Parisian bistros, and brasseries. The idea to bring French flavours to Krakow appeared in Rafał Targosz's mind more than 30 years ago, when during a several-year stay in Escoffier's homeland, he understood the joy of good food. Bringing Zakładka to life is an attempt to realize a project that expresses his fascination and nostalgia for that period - simple cuisine and unfettered *joie de vivre*.

## APERITIF

"Kir Royal" - PLN 28

CAVA **Dominio d'Tharsys - Pago de Tharsys**

**White:** Maccabeus

**Rosé:** Xarel-Lo, Parellada, Macabeo

100 ml glass - PLN 25 | carafe 250 ml - PLN 54

## APPETIZERS

**The discreet charm of an egg in the Polish way**

brunoise with seasonal vegetables, salmon, mayonnaise

PLN 19



**Celeriac remoulade with lemon**

green apple in two ways, walnut, mustard

PLN 24

**Broth from three types of roasted poultry**

homemade noodles, dried boletus

PLN 29

**Tartare with a mushroom flavour**

and something else

PLN 42



**Still fashionable ripened goat cheese**

baked with acacia honey,  
beetroot salad baked in foil, fig jam

PLN 39

**OH YES - Octopus**

creamy gnocchi, a drop of truffle oil

PLN 44

**Caramelized chicken livers**

purée apricot, pickled pear,  
onion in red wine

PLN 38

**Snail farm**

snail meat baked in porcelain  
in wine and garlic sauce, mini wheat croutons

12 pcs - PLN 48 | 6 pcs - PLN 36

## SIDE DISHES

French fries - PLN 24

Green string beans in butter - PLN 26

Red cabbage a'la minute - PLN 24

Celeriac remoulade - PLN 21

## SPÉCIALITÉ DE LA MAISON

*By following the example of Parisian bistros  
and brasseries every day we serve*

**DISH OF THE DAY**

*Limited meat delicatessen, fish,  
and lettuces based on seasonal products.*

**SEE ON OUR BOARD**

**OR ASK SERVICE**

## OUR RECOMMENDATION

**Baked onion soup**

a must-try in a French bistro

PLN 42

**Smoked matias herrings served in a stoneware pot**

confit potatoes, vinegar pickles

PLN 42



**Gratin with camembert**

boletus and fig, potato chips

PLN 54

**Croquette with veal stuffing**

roasted oyster mushrooms, pureed crayfish sauce

PLN 56

## SWEET

**Crème brûlée - our classic since 2013**

PLN 14

**Seasonal ice cream - Dutch chocolate**

PLN 14

**"Zakładka cream puff"**

PLN 25

**Very pear-like Clafoutis**

with a hint of cardamom, English sauce

PLN 25

**Crepes Suzette**

burnt orange sauce

PLN 25

**Apples with crumble**

buttery crumble with cinnamon, milky vanilla ice cream

PLN 25

## BISTRO DEVOTEE

**Baguette with premium French salami**

gherkins, mayo-Dijon mustard dip

**glass of house wine**

PLN 36

*version with french fries + PLN 8*

## MAIN COURSES

**Glazed pork rib**

red cabbage a'la minute, hazelnut

PLN 64

**Creamy carbonara with Tyrolean speck**

Zakładka's version

PLN 44

**Beef tartare carefully seasoned XL**

french fries

PLN 58

**Duck leg in natural duck sauce**

real dumplings with Hungarian plum,

butternut squash purée

PLN 64

**For real gourmets**

black pudding with a hint of dried pepper,

sausage and apple from the oven

PLN 52

**Buttery pulled pork roll**

caramelized onion, chorizo, mustard dip

PLN 52

**The boar is wild**

Burgundy suit, toasted steamed dumplings

PLN 78

**Butcher's steak a'la minute**

cracked pepper sauce, french fries with beef tallow

PLN 79

**Beef strip carefully cooked**

in broth with bay leaf, fried spätzle,

demi-glace reduction

PLN 66



**Very pumpkin risotto**

baked and marinated pumpkin, seeds and olive oil

PLN 52

## DRAFT AND BOTTLE BEER

**Draft:** Czech brewery Svijany 0.4l - 18 PLN

### Bottled:

Non-alcoholic 0.5l - PLN 16

India Pale Ale 0.5l - PLN 19

Wheat 0.5l - PLN 19

### Ponidzie Brewery:

Dnieje - pils beer 0.5l - PLN 21

Sun O'Clock - APA beer 0.5l - PLN 21

## HOUSE WINE

**Cellar du Parc** Languedoc | France

*White: Sauvignon Blanc | Red: Merlot*

1l carafe - PLN 110 | 0.5l carafe - PLN 60 |

glass - PLN 15

**Furlan company** Veneto / Italy

*White: Chardonnay | Red: Cabernet*

1l carafe - PLN 110 | 0.5l carafe - PLN 60 |

glass - PLN 15

## ORGANIC NON-ALCOHOLIC WINE

Winery Gebrüder Anselmann - Germany | Riesling

canine. 100 ml - PLN 28 | 750 ml - PLN 180

## LEMONADES AND FRESH JUICE

**Lemonade: lemon, rose or lavender**

0.4l - PLN 18 | 1.0l - PLN 36

*We also prepare lemon lemonade without sugar*

**Freshly squeezed juice**

0,2l - PLN 22

orange, grapefruit or mix

## COLD DRINKS

**Perlage** or **Cisowianka** 0,3l - PLN 10 | 0,7l - PLN 18

**Acqua Panna** 0,75l - PLN 24

**San Pellegrino** 0,75l - PLN 24

**Pepsi, Pepsi Max, 7 Up, Tonic** 0,2l - PLN 14

**Coca Cola** 0.25l - PLN 14

## HOT DRINKS

### COFFEE

Espresso PLN 12

Espresso Macchiato PLN 14

Double espresso PLN 14

American PLN 13

Flat white PLN 15

Cappuccino PLN 15

Caffè Latte PLN 15

Also available: decaffeinated coffee,  
lactose-free milk and plant milk.

**Loose leaf tea pot** PLN 15

## MAISON (4cl) - PLN 16

### Zakładka Vodka

vodka | pepper | rosemary

### Coffee (slightly sweet)

coffee | vodka

### Lemon soup

fresh lemons | alcohol

### Ajerkoniak

egg yolks | spirit | vanilla

## NON-ALCOHOLIC COCKTAILS

### Strawberry Virgin Mojito

strawberry mousse | mint | sugar cane

lime | sparkling water

PLN 26

### Non-alcoholic spritzer

Non-alcoholic wine | sparkling water

lemon slice

PLN 30

### Espresso Tonic

espresso | tonic | lemon slice

PLN 22

## WINE COCKTAILS

### White Spritzer

white wine | carbonated water | lemon

PLN 26

### Aspide Spritz

Prosecco Furlan | Aspide

sparkling water | orange

PLN 36

### Rose Sprissetto

Sprissetto Eden | Quarry Rose | grefruit

PLN 32

### “Limoncello” Spritz

Prosecco Furlan | Lemon soup | lemon

sparkling water

PLN 36

## COCKTAILS

### Martini Espresso

vodka | espresso | Kahlúa

PLN 32

### French 75

Tanqueray 10 | lemon | sugar syrup | Prosecco

PLN 34

### Negroni Sour

Bombay Sapphire | sweet vermouth | Campari

lime | equine

PLN 36

### Pornstar Martini

vanilla vodka | passoa | passion fruit puree

lime | sugar syrup | equine | Prosecco

PLN 36

## ALCOHOLS (4cl)

### APERITIF

Ricard PLN 19

Campari PLN 18

Martini (8cl) PLN 15

*white, red, extra dry*

Aspide (8cl) PLN 16

Lillet (8cl) PLN 20

### VODKA

Grey Goose PLN 31

Belvedere PLN 32

J. A .Baczewski PLN 15

Żubrówka Bison Grass PLN 12

Żubrówka Czarna PLN 14

### WHISKY, BOURBON

Laphroaig 10 Y.O. PLN 41

Finlaggan Red Wine Cask PLN 36

Johnnie Walker Black Label PLN 22

Jameson PLN 17

Jack Daniel's Gentleman PLN 21

Jack Daniel's PLN 19

Jim Beam PLN 17

### GIN

Tanqueray 10 PLN 29

Hendrick's PLN 30

Bombay Sapphire PLN 19

### RUM

Havana Añejo 7 Years PLN 19

Equiano PLN 39

### LIQUEUR

St-Germain PLN 29

Amaretto Lazzaroni PLN 18

Baileys PLN 16

Cointreau PLN 18

Krupnik PLN 12

Kahlua PLN 16

Edmond Briottet Creme de Cassis PLN 19

### DIGESTIVE

Hennessy X.O. PLN 96

Rémy Martin 1738 PLN 54

Hennessy V.S. PLN 38

Calvados Pâpidoux X.O. PLN 24

Calvados VSOP Single Malt PLN 35

Armagnac Clés Des Duucs V.S.O.P. PLN 26

Armagnac Clos Martin X.O. PLN 35

Traditional Grappa PLN 41

Grappa Giare Amarone PLN 43

Grappa Giare Gewürztraminer PLN 43

Jägermeister PLN 17

Fernet Branca PLN 17

Artichoke Amaro Paesano PLN 21

Jefferson Amaro Importante PLN 29