

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

Smoked salmon with chicory leaves and radichio

blue cheese, orange, dijon vinaigrette

PLN 42



Creamy musk pumpkin soup

home dried tomatoes, sunflower seeds

PLN 29

Tartare with a mushroom flavour

and something else

PLN 43



Still fashionable ripened goat cheese

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

PLN 39

OH YES - Octopus

sweet and spicy kimchi, roasted Brussels sprouts with
sesame and pomegranate seeds

PLN 49

Caramelized chicken livers

purée apricot, pickled pear,
onion in red wine

PLN 39

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

Silesian dumplings - PLN 24

Savoy cabbage with chestnuts - PLN 26

Chicory leaves and radicchio - PLN 24

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 44

Beef tartare carefully seasoned XL

french fries

PLN 59



A pot of boletus with camembert and fig

gratin style, potato chips

PLN 54



Ravioli with mushrooms and ricotta

sage butter, pear, walnuts

PLN 56

SWEET

Crème brûlée - our classic since 2013

PLN 16

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

Crepe 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

Apple Bigos with Calvados

PLN 66

Croquette with veal stuffing

roasted oyster mushrooms, pureed crayfish sauce

PLN 57

Creamy carbonara with Tyrolean speck

Zakładka's version

PLN 46

Duck leg in natural duck sauce

real dumplings with Hungarian plum,
butternut squash purée

PLN 66

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 54

Wild boar tenderloin

red cabbage purée with a hint of plum,
Savoy cabbage with chestnuts

PLN 79

Butcher's steak à la minute

cracked pepper sauce, french fries with beef tallow

PLN 79

Beef strip carefully cooked

in broth with bay leaf, mashed potatoes with boletus,
beef reduction

PLN 68



Very pumpkin risotto

baked and marinated pumpkin, seeds and olive oil

PLN 53

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

Les Domaines Robert Vic 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

celyon, earl grey, gunpowder, jasmine,

Sencha, strawberry-mango, mint

MAISON (4cl) - PLN 16

Zakładka Vodka

vodka | pepper | rosemary

Coffee (slightly sweet)

coffee | vodka

Lemon soup

fresh lemons | alcohol

TO WARM UP

AUTUMN TEA

homemade ginger syrup | orange | lemon

cinnamon | cloves

PLN 22 zł

MULLED WINE

on a base of white or red wine

honey | cinnamon | cloves | almonds | sultanas | apricots

PLN 26 zł

HOT APEROL

Aspide | white wine | apple juice

orange syrup | rosemary | anise | cinnamon

PLN 32 zł

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 | greffruit

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 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 Ducs 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