


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

 **The Norman Hole**
apple sorbet
with a bit of Calvados
PLN 16

2013

FRENCH-POLISH PROJECT WITH SOUL AT A HISTORICAL PLACE

2025

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 30

CAVA Dominio d'Tharsys - Payment of Tharsys

White: Maccabeus

Rosé: Xarel-Lo, Parellada, Macabeo

Glass 100 ml - PLN 28 PLN | Carafe 250 ml - PLN 65

APPETIZERS

Caramelized chicken livers

red onion jam with a hint of raspberries,
Parisian brioche with pepper
PLN 44

Pure essence

"Broth" - beef, goose, hen, egg-butter noodles
PLN 32

Winter mackerel in cider vinegar

roasted and marinated, lemon potatoes,
roasted sweet paprika to enhance the taste
PLN 39

 **Mushroom dumplings and pieces of sturgeon**

stewed in creamy crayfish sauce
PLN 48

A real Polish-style cabbage roll

baked in forest mushroom sauce
PLN 46

 **Snails and puff pastry**

wine and garlic velouté with spinach leaves
PLN 44

"Salad"

chicory, goat cheese, beetroot,
roasted sesame paste and chickpeas, pomegranate,
slightly oriental vinaigrette
PLN 42

Breaded and fried frog leg hams

herbal aioli with grasswort
PLN 44

SPÉCIALITÉ DE LA MAISON

*By following the example of Parisian bistros
and brasseries every weekend 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

Goose gizzards

baked celeriac cream, veal reduction,
fresh seasonal truffle
PLN 54

Beef tartare XL

with marinated beef, French fries included
PLN 58

SWEET

Crème brûlée - our classic since 2013

PLN 16

Large profiterol

with Bourbon vanilla, ice cream and sweet cream,
chocolate sauce
PLN 27

Red orange cream

mango sorbet, roasted meringue
PLN 25

Fondant made of Belgian chocolate

warm cherries with cardamom
PLN 35

Apples with crumble

milk-vanilla ice cream
PLN 25

Seasonal ice cream - walnut

PLN 14

MAIN COURSES

Trout (carcass) from oven

nuts and chestnuts in burnt butter with kale
PLN 69

Chopped beef rump steak from a sheet pan

thick roasted onion, chicken egg in salted butter,
French fries with pecorino
PLN 68

OH YES! A real country black pudding

with "kartacz" with pork shoulder,
smoked meat
PLN 62

Wild boar cutlets in their own sauce

buttery mashed potatoes,
Charsznicki cucumber slices
PLN 79

Rabbit morsels

with potato dumplings
in a stew from baked tomatoes
PLN 69

Duck leg

confit in duck fat, boiled red cabbage cream,
wild rose sauce, Silesian dumplings
PLN 68



Homemade pasta

with "mushroom goulash", parmesan flakes
PLN 56

SIDE DISHES

French fries - PLN 24

Silesian dumplings - PLN 24

Green string beans in butter - PLN 26

DRAFT AND BOTTLE BEER

Draft: Czech brewery Svijany 0.4l - PLN 18

Bottled:

Non-alcoholic 0.5l - PLN 18

India Pale Ale 0.5l - PLN 19

Ponidzie Brewery:

Dnieje - pils beer 0.5l - PLN 21

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

Wheat 0.5l - PLN 21

HOUSE WINE

Les Domaines Robert Vic Languedoc | France

White: Sauvignon Blanc | Red: Merlot

1l carafe - PLN 125 | 0.5l carafe - PLN 65 |
glass - PLN 18

Furlan company Veneto / Italy

White: Chardonnay | Red: Cabernet

1l carafe - PLN 125 | 0.5l carafe - PLN 65 |
glass - PLN 18

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

Americano PLN 13

Flat white PLN 16

Cappuccino PLN 16

Caffè Latte PLN 16

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

Loose leaf tea pot PLN 16

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

WINTER 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 28 zł

HOT APEROL

Aspide | white wine | apple juice

orange syrup | rosemary | anise | cinnamon

PLN 36 zł

NON-ALCOHOLIC COCKTAILS

Strawberry Virgin Mojito

strawberry mousse | mint | sugar cane

lime | sparkling water

PLN 28

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 16

white, red, extra dry

Aspide (8cl) PLN 18

Lillet (8cl) PLN 20

VODKA

Grey Goose PLN 31

Belvedere PLN 32

J. A .Baczewski PLN 16

J. A .Baczewski vanilla PLN 18

Żubrówka Bison Grass PLN 14

Żubrówka Czarna PLN 18

WHISKY, BOURBON

Laphroaig 10 Y.O. PLN 41

Johnnie Walker Black Label PLN 24

Jameson PLN 19

Jack Daniel's PLN 21

GIN

Tanqueray 10 PLN 29

Hendrick's PLN 30

Bombay Sapphire PLN 21

RUM

Havana Añejo 7 Years PLN 19

Equiano PLN 39

LIQUEUR

St-Germain PLN 29

Amaretto Lazzaroni PLN 18

Baileys PLN 18

Cointreau PLN 18

Kahlua PLN 18

Edmond Briottet Creme de Cassis PLN 19

Passoa PLN 19 zł

Aperitivo Sambuco PLN 18

DIGESTIVE

Hennessy X.O. PLN 96

Rémy Martin 1738 PLN 54

Hennessy V.S. PLN 38

Calvados Boulard Pays d'Auge. PLN 24

Calvados VSOP Single Malt PLN 35

Armagnac Clés Des Duacs 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 18

Fernet Branca PLN 18

Artichoke Amaro Paesano PLN 21

Jefferson Amaro Importante PLN 29