

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.



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 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 - 28 PLN | Carafe 250 ml - PLN 65
- FOR A GOOD START
-  **Artisanal bread**
whipped butter with salt
PLN 21
-  **Lettuce leaves and herbs**
honey vinaigrette
PLN 24
- Rabbit liver mousse**
supreme sauce, fig jam
PLN 36
- Spicy BBQ pork**
pecorino fries, leek powder
PLN 42
- Goat cheese**
baked beets, strawberries, pistachios, herbs
PLN 39
- Aromatic lobster cream soup**
baguette toast
PLN 38
- Lamb chump ragoût**
eggplant caviar, yogurt with mint,
pomegranate, pepper coulis
PLN 42
- Shrimps**
baked tomato jam, orange balsamic notes
PLN 42
- Beef tartare is as trendy as ever**
potato chip
PLN 44
- Marinated swordfish**
celery, extra virgin olive oil, parmesan flakes
PLN 41
- Breaded frog leg**
herbal mayonnaise
PLN 44

- OUR RECOMMENDATION
- Snail farm**
snail meat baked in porcelain
with garlic butter, mini croutons
ORGANIC BREEDING - "ZAKŁADKA" SELECTION
12 pcs - PLN 53 | 6 pcs. - PLN 38
- REGIONAL
- "Podwawelskie" pork sausages**
mashed potatoes with mustard,
plum in red wine
PLN 54
- Lamb dumplings**
white onion cream, smoked cottage cheese
PLN 56

- SWEET
- Cream Puff "Zakładka"**
caramel sauce
PLN 29
- Crème brûlée - our classic since 2013**
PLN 16
- Old fashioned tube with whipped cream**
PLN 16
- Sweet carpaccio**
marinated pineapple, mango-mint sorbet
PLN 27
- Fondant made of Belgian chocolate**
apple sorbet
PLN 36
- Seasonal ice cream - vanilla or strawberry**
burnt meringue, whipped cream
PLN 24

- VERTES ASSIETTES
(GREEN PLATES)
-  **Creamy tagliatelle**
Mascarpone, spring spinach leaves, asparagus,
cherry tomatoes
PLN 49
-  **Oriental sesame paste**
wok style: cauliflower, edamame soybeans,
Pak Choi in miso glaze
PLN 49
- Green risotto**
with pistou, calamari
PLN 58
- GRANDES ASSIETTES
(LARGE PLATES)
- Butcher's Steak**
Masurian Simmental Cross beef,
cracked pepper sauce, French fries
PLN 82
- "Caesar"**
with corn fed chicken breast
PLN 54
- Slow cooked beef tongue**
spicy sauce of roasted vegetables
and smoked peppers, gherkin brunoise
PLN 56
- The boar is wild**
neck roast, roasted cabbage chiffonade,
baked apple
PLN 79
- Duck leg**
confit in duck fat,
ragoût with green seasonal vegetables
PLN 66
- Croquette with veal stuffing**
crayfish sauce, pan-fried oyster mushroom
PLN 56

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
HOME WINE
Domaines Robert Vic Languedoc France White: <i>Sauvignon Blanc</i> Red: <i>Merlot</i> 1 l carafe - 125 PLN 0.5l carafe - 65 PLN glass - PLN 18
Furlan company Veneto Italy White: <i>Chardonnay</i> Red: <i>Cabernet</i> 1 l carafe - 125 PLN 0.5l carafe - 65 PLN glass. - PLN 18

ORGANIC NON-ALCOHOLIC WINE
Winery Gebrüder Anselmann - Niemcy <i>Riesling</i> glass 100 ml - PLN 28 750 ml - 180 PLN

LEMONADES AND FRESH JUICE

Lemonade: lemon, rose or lavender
0.4l - PLN 18 | 1.0l - PLN 36

We also prepare 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 16
Cappuccino PLN 16
Caffe 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

HOUSE (4cl) - PLN 16
Zakładka Vodka vodka pepper rosemary
Coffee (slightly sweet) vodka coffee beans
Lemon liqueur fresh lemons alcohol

NON-ALCOHOLIC COCKTAILS

Peach Virgin Mojito Peach mousse mint cane sugar lime carbonated water PLN 28
Non-alcoholic spritzer non-alcoholic wine carbonated water lemon slice PLN 30
Orange Espresso Tonic espresso tonic orange juice PLN 24

COCKTAILS

White Spritzer white wine sparkling water lemon PLN 26
Aspide Spritz Prosecco Furlan Aspide sparkling water orange PLN 36
Spring Collins Bombay Sapphire hibiscus tonic PLN 34
“Limoncello” Sour home-made Limoncello mint protein PLN 36
Martini Espresso vodka espresso Kahlúa PLN 34
Rasbeery French 75 Bombay Sapphire purée malinowe Prosecco PLN 36

Whisky Sour Jack Daniel’s sugar syrup lemon protein PLN 36
Pornstar Martini vanilla vodka passoa passion fruit puree lime sugar syrup Prosecco PLN 36

ALCOHOL (4cl)
APERITIF Ricard PLN 19 Campari PLN 18 Martini (8cl) PLN 16 <i>bianco, rosso, extra dry</i> 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 Bacardi Carta Blanca 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 Elderberry aperitif PLN 18

DIGESTIVE
Hennessy X.O. PLN 96 Rémy Martin VSOP PLN 54 Hennessy V.S. PLN 38 Calvados Boulard Grand Solage PLN 24 Calvados Boulard VSOP 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 Jagermeister PLN 18 Fernet Branca PLN 18 Artichoke Amaro Paesano PLN 21 Jefferson Amaro Important PLN 29