



ZaKładka Bistro de Cracovie has been in existence since 2013. It is a place where we combine French cuisine with Polish produce.



Situated in Kraków's Podgórze district, ZaKładka is inspired by the classics of Parisian bistros and brasseries. The idea to bring French flavours to Krakow germinated in Rafał Targosz's mind almost 30 years ago, when, during a few years' stay in Escoffier's homeland, he realised what the joy of good food is. Apart from the tasty cuisine, the most important thing at ZaKładka is the atmosphere of relaxed elegance and wine from Polish and European vineyards.

Present in the Michelin Guide ranking, in the 2019 Award of Excellence of the American magazine Wine Spectator.

We have many years of experience in organising family parties (honeymoon dinners, christenings, communions, birthdays) and corporate, business and training meetings.

We take an individual approach to each booking, taking care of our guests' satisfaction.





Below is a list of dishes. Please select those which you would like to be included in the Guest Short Menu as indicated in your email. We print the menu without prices.

APPETIZERS

Green beans parisienne a must-see at a French bistro PLN 37

Beef tartare is as trendy as ever, potato chip PLN 46

Macerated turkey in herbs olive tapenade with a hint of capers and lemon PLN 44

Tomatoes and apricots, gazpacho emulsion, cashew nuts PLN 42

Salmon rillettes, roe, toasted baguette
PLN 44

SOUP

"Broth" - beef, goose, hen, egg-butter noodles
PLN 34

Aromatic lobster cream soup PLN 39

MAIN COURSES

Baked sea bass fillet, stewed in shellfish broth, confit potato PLN 79

Duck breast, ragoût with green seasonal vegetables, Silesian dumplings PLN 76

Mushroom ravioli in peanut butter, parmesan flakes PLN 56

Breaded pork escalope, cauliflower and potato brunoise in clarified butter PLN 68

Slow-braised chicken breast, peas with smoked meat in French style, romaine lettuce, onion
PLN 58



SWEET

Crème brûlée - our classic since 2013 PLN 18

Old fashioned tube with whipped cream PLN 16

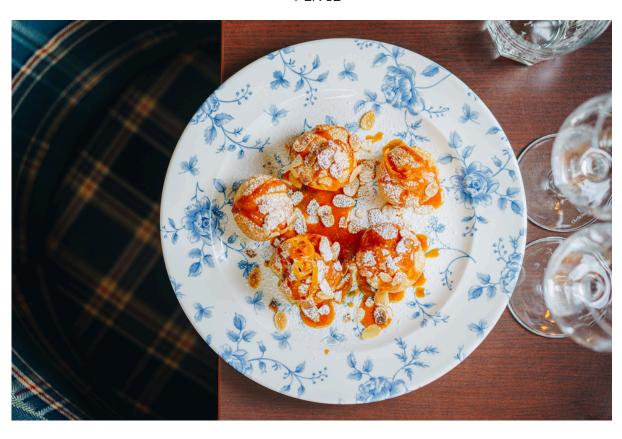
Seasonal ice cream - strawberry, burnt meringue, whipped cream PLN 24

Caramel flan

with kaffir and lemon verbena, almond praline PLN 23

Pineapple

butter crumble, coconut ice cream PLN 32



CHILDREN'S MENU

Grilled chicken breast with potato purée (or Chips), salad 35 zł Potato gnocchi in butter 21 zł

Z I Z

Ice cream with whipped cream 16 zł



BEVERAGES AND WINE

HOUSE WINE

Cellar du Parc Languedoc | France
White: Sauvignon Blanc | Red: Merlot
11 carafe - PLN 125 | 0.51 carafe - PLN 65 |
glass - PLN 18
Furlan company Veneto / Italy
White: Chardonnay | Red: Cabernet
11 carafe - PLN 125 | 0.51 carafe - PLN 66 |
glass - PLN 18

COLD DRINKS IN CARAFES

Sparkling water / carafe 1 litre 15 zł Still water / carafe 1 litre 15 zł

Lemonade: lemon, rose or lavender / carafe 1 litre - PLN 36 We also prepare lemon emonade without sugar

Fruit juices / carafe litre PLN 27 (orange, apple)

COFFEES AND TEAS

Espresso PLN 12
Espresso Macchiato PLN 14
Double espresso PLN 14
American 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

PACKAGES OF BEVERAGES

Package of hot drinks and non-alcoholic beverages coffee, tea, water, juice
PLN 69 /1 person

Package of hot and alcoholic beverages coffee, tea, water, juice, beer, wine PLN 149/1 person



ADDITIONAL INFORMATION

We are open to all suggestions and menu modifications.

For the sake of you and our guests, we ask you to inform us about any food allergies and intolerances that need to be taken into account in the menu we propose. We are open to your questions regarding the nutritional ingredients found in the dishes we offer.

Tables for your special celebration are covered with a white tablecloth upon request.

The cost is 2 zł per person.

On your request, we can organise floral decorations for your table for an additional charge.

You can also organise the decorations yourself, free of charge.

The prices quoted are gross prices.

Service is not included in the price of the proposed dishes.

For groups of 6 or more we charge a service fee of 10%. (invoice 12.5%)

Please request an invoice before finalising and finalising the bill.



ADDRESSES

ZaKładka Bistro de Cracovie Józefińska 2 Street 30-529 Kraków www.zakladkabistro.pl

