

ZaKładka Bistro de Cracovie has been operating since 2013. It is a place where we blend French cuisine with Polish ingredients.



Located in Krakow's Podgórze district, ZaKładka draws inspiration from the classics of Parisian bistros and brasseries. The idea to introduce French flavours to Krakow was invented by Rafał Targosz nearly 30 years ago. During his stay in Escoffier's homeland, he discovered the joy of good food.

At ZaKładka, we offer more than just delicious cuisine, we provide an atmosphere of relaxed elegance, complemented by wines from Polish and European vineyards.

> Recognized in the Michelin Guide and awarded the 2019 Award of Excellence by Wine Spectator, we pride ourselves on quality and excellence.

With extensive experience in organizing family events (honeymoon dinners, christenings, communions, birthdays) as well as corporate, business, and training meetings, we ensure a personalized approach to each booking, dedicated to our guests' satisfaction.



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Below we present a list of dishes. Please select those you would like to include in the Guest Short Menu, as indicated in your email. The menu will be printed 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



## **APERITIF**

"Kir Royal"- PLN 30

CAVA Dominio d'Tharsys - Pago de Tharsys White: Macabeo Rosé: Xarel-Lo, Parellada, Macabeo glass 100 ml - PLN 28 | carafe 250 ml - PLN 65



# PACKAGES OF UNLIMITED 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

## **BEVERAGES AND WINE**

#### HOUSE WINE

Cellar du Parc Languedoc | France White: Sauvignon Blanc | Red: Merlot 11 carafe - PLN 125 | 0.5l carafe - PLN 65 | glass - PLN 18 Furlan company Veneto / Italy White: Chardonnay | Red: Cabernet 11 carafe - PLN 125 | 0.5l carafe - PLN 65 | 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



# **ADDITIONAL INFORMATION**

We are open to all suggestions and menu modifications.

For the well-being of you and your guests, please inform us of any food allergies and intolerances that need to be considered in the proposed menu. We welcome any questions you have regarding the nutritional ingredients in our dishes.

For your special celebration, tables can be covered with a white tablecloth upon request for 2 PLN per person. We can also arrange floral decorations for your table(s) for an additional charge, or you are welcome to provide your own decorations free of charge.

> The quoted prices are gross. Service is not included in the price of the proposed dishes. For groups of six or more, a service fee of 10% will be added (invoice 12.5%). Please request an invoice before finalizing the bill.



### ADDRESSES

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

