

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 BREAK
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 -PLN 28 | Carafe 250 ml - PLN 65
- FOR A GOOD START**
- Artisan bread**
whipped butter with salt
PLN 23
- Green beans parisienne**
a must-see at a French bistro
PLN 37
- Aromatic lobster cream soup**
PLN 39
- Zucchini carpaccio**
homemade ricotta, basil pistou
PLN 42
- 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
- Breaded frog legs**
herbal mayonnaise
PLN 44
- Snail farm**
snail meat baked in porcelain
in Provencal butter, mini croutons
12 pcs. - PLN 53 | 6 pcs. - PLN 39

FRESH MUSSELS AND OYSTERS
they come every Wednesday
Ask the staff

- OUR RECOMMENDATION**
- Caramelized chicken livers**
with green apple sorbet, natural reduction,
apple purée
PLN 54
- Tatar is as fashionable as ever**
of marinated beef, French fries
PLN 59
- "Caesar"**
with corn chicken breast
PLN 56
- Butcher's Steak**
Masurian Simmental Cross beef,
cracked pepper sauce, French fries
PLN 89

- SUMMER, WHAT DO YOU THINK?**
- Crème brûlée- our classic since 2013**
PLN 18
- Old fashioned tube with whipped cream**
PLN 16
- Cold soup with cherries**
with a hint of cardamom, brioche with cinnamon
PLN 26
- Pineapple**
butter crumble, coconut ice cream
PLN 32
- Caramel flan**
with kaffir and lemon verbena, almond praline
PLN 23
- Seasonal ice cream - strawberry**
burnt meringue, whipped cream
PLN 24
- Profiterole**
whipped cream, chocolate sauce, vanilla ice cream
PLN 32

- GREEN JARDIN - GARDEN**
- A pot of vegetables in vanilla butter**
coriander seeds
PLN 48
- Baked goat cheese**
baked beets, currant vinaigrette
PLN 56
- Green risotto full of herbs**
crushed broccoli
PLN 54
- GRANDES ASSIETTES
(LARGE PLATES)**
- Baked sea bass fillet**
stewed in shellfish broth, confit potato
PLN 79
- Tuna ham crudo**
creamy pasta with a hint of lemon
PLN 64
- Mushroom ravioli**
in peanut butter, parmesan flakes
PLN 56
- Breaded pork escalope**
cauliflower and potato brunoise in clarified butter
PLN 68
- Oh! what a Frying Pan**
with ossobuco style meat ragoût XL pasta, fried egg
PLN 58
- Beef tongue**
spicy sauce of roasted vegetables
and smoked paprika, pickles
PLN 59
- Duck breast**
burnt orange and something else
PLN 76
- Slow-braised chicken breast**
peas with smoked meat in French style,
romaine lettuce, onion
PLN 58

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
<i>We also prepare lemonade without sugar</i>
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