

**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**  
 **The Norman Hole**  
apple sorbet  
with a bit of Calvados  
PLN 18

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**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*.

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**APERITIF**

"Kir Royal" - PLN

**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

 **A pot of mushrooms in cream**  
tarragon, toasted baguette  
PLN 42

**Rabbit liver mousse - Terrine**  
baked tomato cream,  
apricot from the pantry, cinnamon brioche  
PLN 44

**Calamari à la minute**  
cracklings and olive oil with chorizo,  
Spanish peppers  
PLN 44

**Autumn marinated beef tartare**  
with a hint of mushrooms, pickles  
PLN 48

**Polish-style meat-stuffed dumplings**  
burnt butter with hazelnuts  
PLN 42

**A delicious duo - sausage and pork cheek**  
Cassoulet bean stew  
PLN 44

**CLASSIC ZAKŁADKA**

**Roasted Onion Soup**  
a must-try in a French bistro  
PLN 44

**Long-braised beef cheeks**  
spätzle with smoked meat and thyme  
PLN 89

**Breaded pork and veal croquette**  
crayfish sauce, boletus  
PLN 59

**Snail farm**  
snail meat baked in porcelain  
in garlic butter, mini croutons  
12 pcs. - PLN 53 | 6 pcs. - PLN 39

**FRESH MUSSELS**  
they come every Thursday

**"FISH IS SWIMMING"**  
special offer - ask the staff

**MAIN COURSES**

**Atlantic mackerel**  
baked beetroot, currant, horseradish cream  
PLN 58

**Venison meatballs**  
cabbage in two ways  
PLN 69

**Stek bavette**  
roasted onion jam, mustard butter,  
fries, crushed pepper sauce  
PLN 89

**Duck leg**  
confit in duck fat, plum dumplings,  
roasted breadcrumbs  
PLN 76

**Oh YES! Beef tripe**  
carefully cooked, vegetable brunoise, herbs  
PLN 54

**Coq-au-vin**  
free-range chicken in red wine,  
aromatic additions: bacon, mushrooms,  
homemade pasta with butter and parsley  
PLN 58

**Caramelized chicken livers**  
creamy risotto, porcini mushrooms, apple,  
walnuts  
PLN 64

**DRAFT AND BOTTLE BEER**

**Draft:** Czech brewery Svijany 0.4l | 4.8% | - PLN 18

**Bottled:**

Non-alcoholic 0.5l | 0.5% | - PLN 18

India Pale Ale 0.5l | 6.5% | - PLN 19

***Ponidzie Brewery:***

Dnieje - pils beer 0.5l | 5.1% | - PLN 21

Sun O'Clock - APA beer 0.5l | 5.5% | - PLN 21

Wheat 0.5l | 5% | - PLN 21

## HOME WINE

**Domaines Robert Vic Languedoc | France**

White: *Sauvignon Blanc* | 12,5 % | Red: *Merlot* | 13 % |

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

**Furlan company Veneto | Italy**

White: *Chardonnay* | 11,5% | Red: *Cabernet* | 12,5% |

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

# ORGANIC NON-ALCOHOLIC WINE

**Winery Gebrüder Anselmann** - Germany | *Riesling*  
glass 100 ml - 30 PLN | 750 ml - PLN 195

**Leitz Einz Zwei Zero Sparkling** - Germany | *Riesling*  
glass 100 ml - 30 zł | 750 ml - PLN 195

# LEMONADES AND FRESH JUICES

**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

ceylon, earl grey, gunpowder, jasmine, Sencha,  
strawberry-mango, mint

**HOUSE (4cl)**- PLN 16

**ZaKładka Vodka** | 40% |  
vodka | pepper | rosemary

**Coffee (slightly sweet)** | 35% |  
vodka | coffee beans

**Lemon vodka** | 35% |  
fresh lemons | alcohol

**TO WARM UP**

**AUTUMN TEA**

homemade ginger syrup | orange | lemon  
cinnamon | cloves

PLN 22

**MULLED WINE**

**based on white or red wine**

honey | cinnamon | cloves | almonds | raisins | apricots

PLN 26

**“HOT APEROL”**

Aspide | white wine | apple juice  
orange syrup | rosemary | anise | cinnamon

PLN 32

# NON-ALCOHOLIC COCKTAILS

**Peach Virgin Mojito**

Peach mousse | mint | cane sugar  
lime | carbonated water  
PLN 28

**Non-alcoholic spritzer**

non-alcoholic wine | carbonated water  
PLN 32

**Orange Espresso Tonic**

espresso | tonic | orange juice  
PLN 26

# COCKTAILS

**White Spritzer**

white wine 10cl | sparkling water | lemon

PLN 28

**Aspide Spritz**

Prosecco Furlan 10cl | Aspide 8cl

sparkling water | orange

PLN 36

**“Limoncello” Sour**

home-made Limoncello 4cl | mint | protein

PLN 36

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white wine 10cl | sparkling water | lemon

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home-made Limoncello 4cl | mint | protein  
PLN 36

**Martini Espresso**  
Vodka 4cl | espresso | Kahlúa 6cl  
PLN 34

**Raspberry French 75**  
Bombay Sapphire 4cl | raspberry mousse | Prosecco 8cl  
PLN 36

**Whisky Sour**  
Jack Daniel's 5cl | sugar syrup | Lemon | protein  
PLN 36

**Pornstar Martini**  
vanilla vodka 4cl | passoa 2cl | passion fruit purée  
lime | sugar syrup | Prosecco 8cl  
PLN 36

# ALCOHOL (4cl)

## APERITIF

Ricard | 45% | PLN 19

Campangi | 25% | PLN 18

Martini (8cl) PLN 16

*bianco* | 14,4% | *rosso* | 14,5% | *extra dry* | 18% |

Aspide (8cl) | 11% | PLN 18

Lillet (8cl) | 17% | PLN 20

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# VODKA

Grey Goose | 40% | PLN 31

Belvedere | 40% | PLN 32

J. A .Baczewski | 40% | PLN 16

J. A. Baczewski vanilla | 40% | PLN 18

Bison Grass Bison Vodka | 37.5% | PLN 16

Bison Grass Vodka Black | 40% | PLN 18

## WHISKY, BOURBON

Laphroaig 10 Y.O. | 40% | PLN 41

Johnnie Walker Black Label | 40% | PLN 24

Jameson | 40% | PLN 19

Jack Daniel's | 40% | PLN 21

**GIN**

|                 |       |        |
|-----------------|-------|--------|
| Tanqueray 10    | 47.3% | PLN 29 |
| Hendrick's      | 41.4% | PLN 30 |
| Bombay Sapphire | 40%   | PLN 21 |

## RUM

|                      |       |        |
|----------------------|-------|--------|
| Bacardi Carta        | 37.5% | PLN 19 |
| Havana Añejo 7 Years | 40%   | PLN 19 |
| Equiano              | 43%   | PLN 39 |

# LIQUEUR

St-Germain | 20% | PLN 29

Amaretto Lazzaroni | 28% | PLN 18

Baileys | 17% | PLN 19

Cointreau | 40% | PLN 19

Kahlua | 16% | PLN 18

Edmond Briottet Creme de Cassis | 20% | PLN 19

Passoa | 15% | PLN 19

Elderflower Aperitif | 14% | PLN 18

Fantastic Bergamot | 32% | PLN 21

## DIGESTIVE

Hennessy X.O. | 40% | PLN 96

Remy Martin VSOP | 40% | PLN 54

Hennessy V.S. | 40% | PLN 38

Calvados Boulard Grand Solage | 40% | PLN 28

Calvados Boulard VSOP | 40% | PLN 35

Armagnac Clés Des Ducs V.S.O.P. | 40% | PLN 28

Armagnac Clés Des Ducs X.O. | 40% | PLN 38

Traditional Grappa | 42% | PLN 41

Grappa Giare Amarone | 41% | PLN 43

Grappa Giare Gewürztraminer | 41% | PLN 43

Jägermeister | 35% | PLN 21

Fernet Branca | 39% | PLN 21

Artichoke Bitter Country | 28% | PLN 23

Jefferson Amaro Important | 30% | PLN 29