



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.

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.





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

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

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

SOUP

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

> Onion Soup a must-try in a French bistro PLN 44

Old Polish sour rye soup – sausage, dried mushrooms PLN 38

MAIN COURSES

Ravioli - ricotta and mushrooms, walnuts butter, pear PLN 56

Slow-cooked beef cheeks, potato gnocchi, and thyme PLN 89

Venison meatballs, cabbage in two ways PLN 69

Duck leg confit in duck fat, Silesian dumplings, red cabbage purée with smoked plum PLN 76

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

PLN 58

Salmon fillet, roasted savoy cabbage leaves, creamy celery, potato chips PLN 78



SWEET

Crème brûlée - our classic since 2013 PLN 18

Cream Cake "ZaKładka", caramel sauce PLN 27

Pear Clafoutis Bourbon Vanilla PLN 28

Seasonal ice cream - Belgian chocolate PLN 12



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
1l carafe - PLN 125 | 0.5l carafe - PLN 65 |
glass - PLN 18
Furlan company Veneto / Italy
White: Chardonnay | Red: Cabernet
1l 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

