

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.

ZAKŁADKA

— BISTRO DE CRACOVIE —

IN THE MEANTIME
✓ **The Norman Hole**
apple sorbet
with a bit of Calvados
PLN 18

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"- 30 PLN -110 ml

CAVA Dominio d'Tharsys-Payment of Tharsys

White: Maccabeus | 12% |

Rosé:Xarel-Lo, Parellada, Macabeo

100 ml glass - PLN 28 | 250 ml carafe - PLN 65

FOR A GOOD START

✓ **Artisan bread** 360g
whipped butter with salt
PLN 23

✓ **Grilled chicory** 250g
vinaigrette apricot, roasted beetroot,
green apple
PLN 42

Smoked matjes 270g
celeriace remoulade, egg in mayonnaise
PLN 44

"Mushroom Bigos" 350g
with roasted duck
PLN 44

Beef tripe 450g
in smoked paprika sauce
PLN 45

Marinated Beef Tartare 200g
classically seasoned
PLN 48

Meat dumplings on boletus cream 280g
pickled boletus to break the taste
PLN 44

Veal tongues 210g
tartar sauce, rye bread toast
PLN 39

CLASSIC ZAKŁADKA

Baked Onion Soup 500 ml
a must-try in a French bistro
PLN 44

✓ **Roasted Camembert with boletus** 280g
fried grapes, potato chips
PLN 56

Snail farm
snail meat baked in porcelain
in garlic butter, mini croutons
12 pcs. - PLN 53 80g | 6 pcs. - PLN 39 40g

SWEET ENDING

Crème brûlée- our classic since 2013 90g
PLN 19

"Cream Cake "ZaKładka" 200g
caramel sauce
PLN 28

Apples with butter crumble 230g
vanilla ice cream
PLN 32



MAIN COURSES

Zander fillet 400g
roasted cabbage from a baking sheet,
beurre blanc sauce
PLN 83

The boar is wild 420g
wild boar meatballs,
creamy Carbonara-style pasta
PLN 69

Stek bavette 400g
roasted onion, "Café de Paris" butter,
fries, crushed pepper sauce
PLN 89

Caramelized poultry livers 400g
red onion and fig jam, brioche
PLN 52

Buckwheat blood sausage with offal 380g
breaded and fried,
mushrooms in cream
PLN 52

Free-range chicken in red wine 450g
Burgundy suit, bacon, mushroom,
Spätzle butter
PLN 58

✓ **Slow-cooked cabbage** 330g
roasted buckwheat, beurre blanc sauce
PLN 54

**Long confit duck leg
in natural duck fat** 450g
red cabbage with apple and marjoram,
potato gratin
PLN 76

Boiled shin beef 440g
glazed carrots,
mashed potatoes with horseradish,
bay leaf reduction
PLN 79

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:
Days - pilsner 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: <i>Sauvignon Blanc</i> 12,5 % Red: <i>Merlot</i> 13 %
1 l carafe - PLN 125 0.5l carafe - PLN 65 100 ml - PLN 18
Furlan company Veneto Italy
White: <i>Chardonnay</i> 11,5% Red: <i>Cabernet</i> 12,5%
1 l carafe - 125PLN 0.5l carafe - 65PLN 100 ml - PLN 18

ORGANIC NON-ALCOHOLIC WINE
Winery Gebrüder Anselmann - Germany <i>Riesling</i>
glass 100 ml - 30 PLN 750 ml - PLN 195

LEMONADES AND FRESH JUICES
Lemonade: lemon, rose or lavender
300 ml - PLN 18 1 l - PLN 36
<i>We also prepare lemonade without sugar</i>
Freshly squeezed juice
200 ml - 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 - 25 ml
Espresso macchiato PLN 14 - 40 ml
Double espresso PLN 14 - 45 ml
American PLN 13 - 160 ml
Flat white PLN 16 - 160 ml
Cappuccino PLN 16 - 160 ml
Caffe Latte PLN 16 - 210 ml
Also available: decaffeinated coffee, lactose-free milk and plant milk.
Loose leaf tea pot PLN 16 - 400 ml
celyon, 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 - 400 ml
homemade ginger syrup orange lemon cinnamon cloves
PLN 22
MULLED WINE - 200 ml
based on white or red wine
honey cinnamon cloves almonds raisins apricots
PLN 26
“HOT APEROL” - 190 ml
Aspide 4cl white wine 10cl apple juice orange syrup rosemary anise cinnamon
PLN 32

NON-ALCOHOLIC COCKTAILS
Peach Virgin Mojito - 160 ml
Peach mousse mint cane sugar lime carbonated water
PLN 28
Non-alcoholic spritzer - 200 ml
non-alcoholic wine carbonated water
PLN 32
Orange Espresso Tonic - 200 ml
espresso tonic orange juice
PLN 26

COCKTAILS
White Spritzer - 200 ml
white wine 15cl sparkling water lemon
PLN 28
Aspide Spritz - 230 ml
Prosecco Furlan 10cl Aspide 8cl
sparkling water orange
PLN 36
“Limoncello” Sour - 110 ml
home-made Limoncello 5cl protein
PLN 36
Martini Espresso - 125 ml
Vodka 4cl espresso Kahlúa 6cl
PLN 34
Raspberry French 75 - 160 ml
Bombay Sapphire 4cl raspberry mousse Prosecco 10cl
PLN 36
Whisky Sour - 110 ml
Jack Daniel’s 6cl sugar syrup Lemon protein
PLN 36
Pornstar Martini - 160 ml
vanilla vodka 4cl passoa 2cl passion fruit purée
lime sugar syrup Prosecco 4cl
PLN 36

ALCOHOL (4cl)
APERITIF
Ricard 45% PLN 19
Campingi 25% PLN 18
Martini (8cl) PLN 16
<i>bianco</i> 14,4% <i>rosso</i> 14,5% <i>extra dry</i> 18%
Aspide (8cl) 11% PLN 18
Lillet (8cl) 17% PLN 20

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 MartinVSOP 40% PLN 54
Hennessy V.S. 40% PLN 38
Calvados Boulard Grand Solage 40% PLN 28
Calvados BoulardVSOP 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