



od 1999

# GAZDOWO KUZŃNIA

## MENU



Kuznia password: 182017201



An average waiting time for dishes is about 20 minutes. In exceptional cases, it may be longer.

The receipt can be split into no more than 2 separate bills. Vegetarian dishes -

Halal dishes - . A menu including allergens and the food weight (in grams) is available at the waiter's stand.

The restaurant invites every day to the last customer. In the evenings a highlander band plays live.

### Starters | Na pocątek

**Slice of onion bread with lard,** 25 zł  
cucumber / sauerkraut | Chleb ze smalcem

**Venison pate served hot** 31 zł  
croutons / mustard-horseradish sauce | Pasztet

**Toast with regional cheese** 25 zł  
marinated boletes / flavoured olive oil (4 pcs.) | Grzanki

**Moskol - potato pancake with herb butter  
and bryndza cheese** 27 zł  
(Moskol - regional boiled - potato pancake - 2 pcs.)  
| Moskol z masłem

**Moskol - potato pancake  
stuffed with oscypek\* cheese** 33 zł  
fried mushrooms\*\* with onion (2 pcs.) | Moskol z oscypkiem

**Beef tartare served with toast** 53 zł  
beef meat onion / brine-pickled cucumber / egg /  
marinated bolte / toast 3 pcs.) | Tatar

**Grilled oscypek cheese** 29 zł  
cranberry sauce or bacon or | Oscypek

**Platter of Highlander's appetizers** | Półmisek 55 zł  
venison pate / potato pancakes / grilled oscypek\* cheese /  
bacon / bundz\* cheese / tomatoes / vinaigrette /  
toasts - for 2 people. | **Meatless version available**

### Breakfast... | Śniadania

**We serve breakfast until 1 pm**

**"The Robber Chieftain's Sandwich"** 31 zł  
bacon / fried egg / lettuce / sauces | Sandwich

**Grilled sausage with onion and bread** 27 zł

**Fried eggs with bacon** 30 zł  
bread / butter | Jajka sadzone

**Scrambled eggs with butter** or bacon 26 zł  
bread / butter | Jajecznicza

### Salad | Sałatki

**All salads are served with toasts**

**Salad with breaded goat cheese** 43 zł  
mix of lettuces / pear / radish / cranberries and citrus  
vinaigrette / pomegranate syrup | Sałatka z kozim serem

**Salad with cheeses** 45 zł  
salad mix / bundz\* cheese / bryndza cheese / grated  
oscypek cheese\* / gorgonzola / marinated beetroots /  
walnuts / wine vinaigrette | Sałatka z serami

**Salad with grilled chicken fillet** 46 zł  
romaine lettuce / cherry tomatoes / dried tomatoes /  
green olives / sesame / vinaigrette with French mustard  
| Sałatka z kurczakiem



### Soups | Zupy

**Broth with small lamb-stuffed dumplings** 30 zł  
green onion | Bulion z pierożkami

**Highland borscht on smoked meat** 23 zł  
butter lettuce / potatoes | Barszcz

**Boletus soup** 26 zł  
roasted potatoes / onions  
| Borowikowa

**Sauerkraut soup with mutton** 25 zł  
dried mushrooms / bread | Kwaśnica

**Beef tripe with lovage / bread** | Flaczki 32 zł

**Homemade broth (chicken soup)  
with noodles** | Rosół 21 zł

\*We serve oscypek and bundz from May till November,  
throughout the remaining period we serve the Gazda  
cheese

\*\*The mushroom type depends on the season  
and availability

## Main dishes | Dania główne

### ...pork | Ze świni

**Lard-fried pork chop with boiled potatoes** 57 zł  
fried cabbage or hot beetroots | Szynceł wieprzowy

**Grilled pork loin "Bacon" with bone** 62 zł  
regional / arugula with grated oscypek cheese\* / capers | Schab grillowany

**Pork knuckle roasted in dark beer** 66 zł  
potato baked with butter / fried cabbage | Golonka

**Oven-roasted pork ribs with honey glaze** 65 zł  
whole-baked potato with cheese / grilled vegetables | Żeberka w miodzie

### ...beef | Z wołu

**Beef rib slowly baked** 68 zł  
potato / horseradish puree / red cabbage with bacon or red cabbage salad | Żeberko wołowe

**Matured Rib-Eye Steak** 97 zł  
French fries / grilled corn / barbecue sauce (entrecôte) | Stek Rib-Eye

**Beef burger** 57 zł  
homemade bun / beef / marinated bundz cheese / mix of lettuce / tomato / pickled cucumber / wild garlic mayonnaise / French fries | Burger

**Veal schnitzel with fried egg** 65 zł  
French fries / lettuce / yoghurt dressing | Szynceł

### ... poultry | Z drobiu

**Chicken fillet roasted** 55 zł  
marinated bundz cheese / whole-baked potato with butter / salad | Filet z kurczaka z bundzem

**Poultry roulade - breaded** 56 zł  
chicken fillet rolled with butter / garlic / grated oscypek\* cheese / French fries / salad | Zawijaniec

**Confit duck thigh** 68 zł  
served with potato dumplings with cranberries / red cabbage | Kacze udo

### ... lamb | Z jagnięciny

**Tagliatelle pasta with lamb tenderloin** 59 zł  
porcini mushrooms (cream sauce) | Makaron

**Pan-fried lamb** 70 zł  
spiced with beets / peppers / wild garlic / grilled zucchini | Jagnięcina z patelni

### ... venison | Z dziczyzny

**Roast deer in gravy** 75 zł  
potato pancakes / vegetable salad | Pieczeń z jelenia

## ... fish | Z ryby

**Grilled mountain trout** 58 zł  
French fries / salad | Pstrąg grillowany

**Oven cod loin** | Polędwica z dorsza 61 zł  
bulgur groats / grilled pumpkin / pumpkin seeds / pesto

### ...other | Inkse

**Halusky noodles** 34 zł  
in sheep cheese sauce with greaves

**Bigos** (meat and sauerkraut stew) with bread 37 zł

**"FIT" Burger** | Fit burger 54 zł  
beer roll / salmon cutlet / spinach / bryndza cheese / tomato / spinach leaves / fresh tomato / cucumber / basil mayonnaise / sweet potato fries

**Pancake with curd cheese** 35 zł  
whipped cream | Naleśniki z serem

**Pancakes with apples** 38 zł  
forest fruit jam | Racuchy z jabłkami

### Dumplings - handmade | Pierogi

• **with potatoes and curd cheese** 37 zł  
greased with butter | Ruskie

• **with potatoes and curd cheese** 37 zł  
greased with cracklings | Ruskie

• **with white cheese and sauerkraut** 37 zł

• **with spinach and bryndza cheese** 38 zł  
butter, dried tomatoes | Z szpinakiem

• **with meat** - greased with cracklings | Z mięsem 39 zł

• **with bryndza cheese** 37 zł  
butter grated oscypek cheese | Z bryndzą

## Extras | Dodatki

**Boiled potatoes** | gotowane 9 zł

**Grilled potatoes with butter** | z masłem 15 zł

**Grilled potatoes with garlic cheese** | z serem 15 zł

**Buckwheat or millet groats** | kasza 9 zł

**Boiled rice** | ryż 9 zł

**French fries** | frytki 12 zł

**Grilled vegetables** | warzywa grillowane 12 zł

**Mountaineer's cabbage** | kapusta zasmażana 12 zł

**Sour pickled cucumber** | ogórki kiszzone 9 zł

**Salads** | surówki 12 zł

**Bouquet of boiled vegetables** | jarzyny gotowane 12 zł

**Bread** | pieczywo 5 zł

\*We serve oscypek and bundz from May till November, throughout the remaining period we serve the Gazda cheese

## Desserts | Desery Homemade baked goods based in natural ingredients

<b>Apple-pie with vanilla sauce</b> icing sugar   Jabłecznik	24 zł
<b>Home-made cheesecake</b>   Sernik strawberry sauce / fresh fruit	25 zł
<b>Brownie with fruit ice cream</b>   Brownie	30 zł

## Beer | Piwa



<b>Grimbergen Blonde 5,5%</b> Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes	0,33l 19 zł
<b>Grimbergen Double 5,5%</b> Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	0,33l 19 zł
<b>Grimbergen Blanche 5%</b> Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes	0,33l 19 zł
<b>Grimbergen tasting tray</b> All the three beer flavours are served on an elegant tray	3 x 0,15l 25 zł



## To warm you up | Na rozgrzewkę

<b>Mulled beer with raspberry syrup</b>   grzane piwo z sokiem malinowym	0,5l 21 zł
<b>Mulled beer with honey</b>   grzane piwo z miodem	0,5l 22 zł
<b>U-boot</b> (beer with a shot glass containing vodka in it)	26 zł

## Beverages | Napitki

<b>Tea</b> (flavors to choose from)   Herbata	10 zł
<b>Winter tea</b>   Herbata zimowa	17 zł
<b>Coffee Americano</b>	11 zł
<b>Coffee with cream</b> - optional: soy or almond milk	13 zł
<b>Cappuccino</b> - optional: soy or almond milk	14 zł
<b>Espresso coffee</b>	11 zł
<b>Espresso Doppio</b>	14 zł
<b>Espresso Macchiato</b> - optional: soy or almond milk	12 zł
<b>Coffee latte</b> - optional: soy or almond milk	16 zł
<b>Chocolate</b>   Czekolada	17 zł
<b>Juice</b>   sok (orange, apple, nectar: black currant, grapefruit)	0,3l 10 zł
<b>Fresh-squeezed fruit juice</b>   świeży sok	0,3l 19 zł
<b>Mineral water</b>   Woda mineralna	0,3l 7 zł 0,7l 11 zł
<b>Cisowianka mineral water</b> (sparkling water and still water)	0,3l 9 zł
<b>Pepsi, Pepsi Zero</b>	0,3l 10 zł
<b>7Up, Mirinda</b>	0,3l 10 zł
<b>Lipton Ice Tea</b>	0,3l 10 zł
<b>Schweppes</b> Mojito, Ginger Ale, Hibiscus, Tonic	0,2l 10 zł
<b>Compote</b>   Kompot	0,3l 10 zł
<b>Lemonade Lemon or Mojito</b>	0,4l 18 zł 1l 38 zł



<b>Meringue</b> mascarpone cream / mango puree   Beza	25 zł
<b>Hot apple pie served with ice cream</b>   Jabłecznik na ciepło	30 zł
<b>Ice-cream dessert</b> fresh fruits / whipped cream / sauce   Deser lodowy	26 zł
<b>Okocim Beer 5%</b>   Jasne Okocimskie z beczki	0,3l 15 zł 0,5l 19 zł
<b>Little Okocim 5%</b>   Malućkie Okocim	1l 34 zł
<b>Pitcher of beer 5%</b>   Dzban Piwa Okocim	1,5l 46 zł
<b>Guinness 4,2%</b>	0,3l 17 zł 0,5l 23 zł
<b>Brooklyn Pilsner 4,6%</b>	0,3l 16 zł 0,5l 19 zł 1l 34 zł
<b>Regional Wheat beer 5%</b>	0,3l 16 zł 0,5l 19 zł 1l 34 zł
<b>Carlsberg 5%</b>	10,5l 19 zł
<b>Żatecký 0.0% Non-alcoholic Beer</b>	10,5l 19 zł
<b>Radler Okocim 0% Non-alcoholic</b>	10,5l 19 zł
<b>Somersby 4,5%</b>	10,4l 18 zł
<b>Cider 4,5% apple or pear</b>	0,33l 17 zł



<b>Mulled wine</b> white or red   Wino grzane	0,2l 22 zł
<b>Mulled Żołądkowa vodka</b>   Grzana wódka Żołądkowa Gorzka / apple juice / cinnamon / cloves	0,25l 25 zł
<b>Mountaineer's tea</b> (with alcohol)	25 zł
<b>Tea with cherry vodka</b>   z wiśniówką	20 zł
<b>Tea with rum</b>   z rumem	20 zł

## Cocktails | Drinki

<b>Jim Beam Highballs</b> Jim Beam White Bourbon / Schweppes Tonik / lime	26 zł
<b>Amundsen Ras &amp; Mint</b> Amundsen Malina Nordycka / DeKuyper Elderflower / lime / raspberries / peppermint / sparkling water	27 zł
<b>Sierra Margarita</b> Tequila Sierra Blanco / DeKuyper Triple Sec / lime juice / sugar syrup / sea salt	28 zł
<b>Millhill's Smash!</b> Millhill's Dry Gin / lime / grapefruit / sugar syrup / lemon balm	23 zł
<b>Mięta &amp; Lemon</b> Żołądkowa Gorzka z Miętą / Schweppes Bitter lemon	25 zł
<b>Aperitivo Spritz</b> Aperitivo / Frizzante wine / mineral water	29 zł
<b>Aperitivo Spritz non-alcoholic</b> Aperitivo non-alcoholic / mineral water	18 zł
<b>Śunny Wiater</b> Dubliner Whiskey / DeKuyper Peachtree / 7Up	28 zł
<b>Sponiywirany Ceper</b> Żołądkowa Deluxe / Tequila Sierra Blanco / Millhill's London Dry Gin / DeKuyper Triple Sec / pepsi / lemon juice	37 zł
<b>Zdrowa Baba</b> Republica White Rum / Żołądkowa Deluxe / DeKuyper Blue Curacao / pineapple juice	30 zł

## Gorzałki i inkse wody ogniste

<b>Amundsen Vodka</b> 40% – czysta	40 ml	<b>17 zł</b>
<b>Amundsen Malina Nordycka</b> 37,5%	40 ml	<b>17 zł</b>
<b>Orkisz Wódka</b> 40% – czysta	40 ml	<b>22 zł</b>
<b>Żołądkowa De Luxe</b> 40% – czysta	40 ml	<b>14 zł</b>
<b>Wódka smakowa Bocian</b> 28%	40 ml	<b>14 zł</b>
Śliwka / Wiśnia / Czarna Porzeczka		
<b>Żołądkowa tasting tray</b>	4x20 ml	<b>24 zł</b>
Żołądkowa Tradycyjna 32% / z Miętą 28% / z Czarną Wiśnią 28% / z Figą 28%		
<b>Żołądkowa Gorzka</b>	40 ml	<b>14 zł</b>
Żołądkowa Tradycyjna 32% / z Miętą 28% / z Czarną Wiśnią 28% / z Figą 28%		
<b>Miodula Prezydencka</b> 40%	40 ml	<b>22 zł</b>

**ŻOŁĄDKOWA  
GORZKA**

<b>Jim Beam White Bourbon Whiskey</b> 40%	40 ml	<b>19 zł</b>
<b>Jim Beam Black Bourbon Whiskey</b> 43%	40 ml	<b>21 zł</b>
<b>Markers Mark Bourbon Whisky</b> 45%	40 ml	<b>23 zł</b>
<b>Dubliner Whiskey</b> 40%	40 ml	<b>18 zł</b>
<b>Auchentoshan AO Whiskey</b> 40%	40 ml	<b>22 zł</b>
<b>Tequila Sierra Blanco</b> 38%	40 ml	<b>20 zł</b>
<b>Tequila Sierra Resposado</b> 38%	40 ml	<b>20 zł</b>
<b>Millhill's London Dry Gin</b> 38%	40 ml	<b>18 zł</b>
<b>Millhill's Strawberry Fields</b> 38%	40 ml	<b>18 zł</b>
<b>Republica White Rum</b> 37,5%	40 ml	<b>17 zł</b>
<b>Republica Dark Rum</b> 38%	40 ml	<b>17 zł</b>
<b>Fernet Branca</b> 39%	40 ml	<b>18 zł</b>
<b>Fernet Branca Menta</b> 32%	40 ml	<b>18 zł</b>
With the purchase of an entire bottle, the price - 10%		

## Regional Alcohols

<b>Miodowa Zbójecka</b> 38%	40 ml	<b>19 zł</b>
<b>Wiśniówka Zbójecka</b> 30%	40 ml	<b>17 zł</b>
<b>Śliwowica Zbójecka</b> 50%	40 ml	<b>20 zł</b>
<b>Śliwowica Zbójecka</b> 70%	40 ml	<b>23 zł</b>
<b>Górska Przepalanka</b> 40%	40 ml	<b>17 zł</b>

**SMAKI  
PODHALA**  
PRODUKTY REGIONALNE

<b>Kwaśnica</b> 40%	40 ml	<b>20 zł</b>
(Bimber o smaku kwaśnicy)		
<b>Pierońsko Śliwkowa</b> 50%	40 ml	<b>17 zł</b>
(Bimber o smaku śliwkowym)		
<b>Cytrynowka Swojska</b> 30%	40 ml	<b>17 zł</b>
<b>Nalewki Regionalne</b> 35%	40 ml	<b>17 zł</b>
Czarny Bez / Dereń / Żurawina		
<b>Tatra Balsam</b> 52%	40 ml	<b>20 zł</b>

## Alkohole kraftowe YOURA spirits

**Likier Sosna & Szyszka** 35% 40 ml **20 zł**

**Nalewka Pigwowiec Youra** 32% 40 ml **20 zł**

**Nalewka Malinowa Youra** 32% 40 ml **20 zł**

## World wines

<b>Karczma wines</b> (red 13,5% or white 11% wines - variable offer)	 200 ml	 500 ml
	<b>18 zł</b>	<b>45 zł</b>
<b>Red wines</b>	 125 ml	 750 ml
<b>Malbec</b> , Finca El Origen Malbec / Mendoza / Argentina / dry / 14%	<b>18 zł</b>	<b>90 zł</b>
<b>Pinot Noir Reserva Especial</b> , Santa Alexandra / Colchagua Valley / Chile / dry / 14%	<b>18 zł</b>	<b>90 zł</b>
<b>Monastrell, "Pure Est"</b> , Alfori / Valencia / Spain / dry / 13,5%	<b>17 zł</b>	<b>85 zł</b>
<b>Genio Español Monastrell Roble</b> , DO Jumilla / Murcia / Spain / dry / 14%	<b>18 zł</b>	<b>90 zł</b>
<b>Negroamaro, Primitivo "Páralupi"</b> , Varvaglione / Puglia / Włochy / semi-dry / 15%	<b>21 zł</b>	<b>120 zł</b>
<b>Zweigelt 2022</b> , Winnica Kazimierskie Wzgórza / Region Przełomu Wisły / Poland / dry / 12%	<b>25 zł</b>	<b>140 zł</b>

## White wines

<b>San Martino Frizante Bianco</b> 10,5%	 125 ml	 750 ml
	<b>16 zł</b>	<b>85 zł</b>
<b>Sauvignon Blanc</b> , Domaine Gayda, Pays D'Oc / France / dry / 12,5%	<b>17 zł</b>	<b>85 zł</b>
<b>Riesling Feinherb</b> , Weingut / Peter & Peter / Mosela / Germany / semi-dry / 10,5%	<b>19 zł</b>	<b>90 zł</b>
<b>Viognier</b> , Domaine Gayda / Pays D'Oc, France / dry / 13,5%	<b>19 zł</b>	<b>90 zł</b>
<b>Moscato "Zebo"</b> , Pellegrino / Sycylia / Włochy / słodkie / 7%	<b>18 zł</b>	<b>90 zł</b>
<b>Riesling &amp; Roter Riesling</b> , Winnica Kazimierskie Wzgórza / Region Przełomu Wisły / Poland / dry / 12%	<b>25 zł</b>	<b>140 zł</b>

## Wina musujące

<b>Stock Prosecco Treviso DOC Extra Dry</b> , Veneto / Italy / 11%	 750 ml
	<b>85 zł</b>