



**Tasting menu**

**Chef Grzegorz Bednarczyk recommends  
„Delicacies of Polish cuisine”**

**Pork belly confit**

*served with red onion jam,  
apple puree and a mustard chip*

**Cream of new potatoes soup**

*with beech smoked duck*

**Lamb chop with herb crust**

*with demi-glace, crispy porcini mushroom and fava bean puree*

**Pear cooked in wine**

*served on a creamy goat cheese mousse with a spun sugar topping*

**Price: 99.00 PLN**

**Selection of Polish wines from Turnau Vineyard**

**Tasting set – 4 types of wine x 5cl**

**Price: 38.00 PLN**

**Sous-chef Ftaras Panagiotis**

**„Southern Flavors”**

**Smoked eel with white mousse of cod roe,**

*capers, balsamic vinegar pearls and lime sauce*

**Grilled Greek Halloumi cheese**

*with arugula, beet greens, baby spinach  
and fresh strawberries*

**Black Angus Ribeye**

*with mousse of multi-colored carrots and demi-glace*

**Chilled watermelon soup**

*with vanilla ice cream, quinoa and mint*

**Price: 99.00 PLN**

**Metaxa \*\*\*\*\***

**Cena: 14,00/50 ml**



**Mosaic of flavors**  
**- Spring seasonal menu**

**Grilled asparagus and poached egg**  
18.00 PLN

**Cream of asparagus soup with croutons**  
16.00 PLN

**Breaded blue goat cheese**  
with cranberries and fig mustard jam  
19.00 PLN

**Roasted rib with new potatoes**  
and fresh cabbage  
34.00 PLN

**Roasted salmon with spinach**  
with boiled potatoes  
and a fresh Spring salad with wild garlic pesto  
52.00 PLN

**Tender veal with trefie pasta**  
And creamy white mushroom sauce  
54.00 PLN

**Goat cheese Panna Cotta**  
with strawberry mousse  
16.00 PLN

**Refreshing lemonade**  
with mint and lemon, sweetened  
with honey from a local "Maciejka" apiary  
10.00 PLN/400 ml  
22.00 PLN / 1 liter carafe

**Strawberry lemonade**  
with raspberry aroma  
7.00 PLN/200 ml  
**28.00 PLN/1 liter carafe**



## **Appetizers and salads**

### **Pork belly confit**

*served with red onion jam,  
apple puree and a mustard chip*  
16.00 PLN

### **Smoked eel with white mousse of cod roe,**

*capers, balsamic vinegar pearls and lime sauce*  
29.00 PLN

### **Smoked trout tartare**

*trout from our smokery, chopped with dill and crispy celery*  
19.00 PLN/ 100g

### **Beef tartare**

*served with egg yolk, a pickle and onion*  
29.00 PLN/ 100g

### **Karczma's appetizer boards\***

*proziaki (Polish savory muffins) and homemade bread  
served with lard with cracklings and herb butter*  
portion 12.00 PLN / large portion 20.00 PLN

### **Grilled sheep cheese**

*with apple and cranberries*  
10.00 PLN/ 1 piece

### **Lamb dumplings\***

*served with creamy chanterelle sauce*  
16.00 PLN/ 4 pieces

### **Grilled chicken salad**

*Mixed greens with chicken, cucumber, onion,  
tomato and bell pepper with vinaigrette sauce*  
22.00 PLN

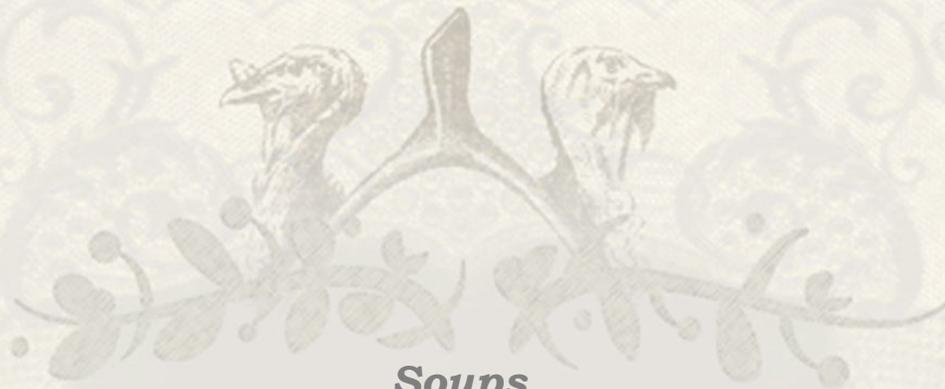
### **Spinach and chicken liver salad**

*with raspberry-ginger dressing*  
19.00 PLN

### **Roasted beetroot and goat cheese salad**

24.00 PLN

*\*Featured in "Szlak Kulinarny Podkarpackie Smaki",  
a culinary trail highlighting traditional cuisine of the region*



## **Soups**

***Cream of new potatoes soup***

*with beech smoked duck*

16.00 PLN

***“Żur” sour rye soup***

*with a hard-boiled egg and smoked sausage*

*served in a bread bowl*

14.00 PLN

***Wild mushroom soup with noodles***

16.00 PLN/large portion

12.00 PLN/portion

***Goulash soup in a cauldron***

*soup with beef and vegetables*

*served with bread*

26.00 PLN/400g

***Every Sunday***

***Aromatic broth***

***from three kinds of meat, with pasta***

11.00 PLN/large portion

**8.00 PLN/portion**



**Traditional cuisine**  
*an essential part of our menu*

**Grilled chicken fillet**

*with buttery risotto and fresh vegetables*  
28.00 PLN

**Traditional bone-in pork chop**

*breaded and fried in lard  
served with potatoes and sauerkraut*  
28.00 PLN

**Slow-roasted pork ribs**

*confit ribs served with thick-cut fries  
and beetroots*  
32.00 PLN

**Pork tenderloin tournedos**

*with new potatoes, carrot and carrot puree*  
34.00 PLN

**Peasant style potato pancakes**

*potato pancakes with beef goulash and sour cream*  
26.00 PLN

**“Pierogi ruskie” or “Pierogi” dumplings with meat**

14.00 PLN/8 pieces

**“Pierogi” spinach dumplings with blue cheese**

*pierogi with spinach, potatoes and blue cheese filling*  
14.00 PLN/6 pieces

**Feast for two**

**served on a wooden board**

*Chicken breast, pork neck, pork ribs, bone-in pork chop,  
fried potato slices, fried root vegetables with herbs,  
mustard, horseradish dip, garlic dip*  
99.00 PLN

**Host's feast for four hungry**

*Pork tenderloin, pork neck, bone-in pork chop, chicken breast, pork ribs,  
pork knuckle, pork belly, fried “pierogi” dumplings, roasted potatoes,  
fried sauerkraut, pickled cucumbers, lard,  
proziaki (Polish savory muffins), bread, mustard, horseradish dip*  
199.00 PLN



## **Delicacies**

### **Chef's lamb burger**

*Karczma's own bun with lamb steak, ajvar, goat cheese,  
red onion jam, sweet pickled cucumber and lettuce  
served with thick-cut fries and garlic dip*  
34.00 PLN

### **Boar neck on a potato pancake\***

*with wild mushroom sauce*  
39.00 PLN

### **Duck breast**

*with apple and green pea puree*  
38.00 PLN

### **Lamb chop with herb crust**

*with demi-glace, crispy porcini mushroom and fava bean puree*  
62.00 PLN

### **Two-finger thick sirloin steak**

*with potato puree and green pepper sauce*  
58.00 PLN

### **Black Angus Ribeye**

*with colored carrot mousse and demi-glace*  
68.00 PLN

### **Polish style roasted duck**

*with potato dumplings and roasted apple puree*  
48.00 PLN for a half of duck

### **Zander on black lentils**

*with coconut milk sauce*  
42.00 PLN

### **Grilled trout with rosemary aroma**

*with garlic butter*  
or

### **Trout from our smokery**

*price by weight 9.00 PLN/100g*

*\*Featured in "Szlak Kulinarny Podkarpackie Smaki",  
a culinary trail highlighting traditional cuisine of the region*



## ***Desserts***

### ***Pear cooked in wine***

*served on a creamy goat cheese mousse with a spun sugar topping*  
16.00 PLN

### ***Hot chocolate fondant***

*with mint ice cream and whipped cream meringue*  
14.00 PLN

### ***Apple pie a la Mode***

*with vanilla ice cream and whipped cream*  
12.00 PLN

### ***Karczma's Sundae***

*four scoops of ice cream, fruit and whipped cream*  
16.00 PLN

### ***For kids – ice cream with whipped cream***

*5.00 PLN for 1 scoop*  
*8.00 PLN for 2 scoops*