



**Chef Grzegorz Bednarczyk
recommends**

Crispy bacon and grilled sheep cheese

*with a pear and baby spinach
17.00 PLN*

Creamy crayfish soup

*with a toasted baguette with hard cheese
19.00 PLN*

Pork knuckle

*with stewed vegetables, mustard, horseradish and bread
39.00 PLN*

Karczma burger

*Karczma's own soda bun (proziak) with beef steak,
crispy bacon, caramelized onion,
smoked cheese, tomato, sweet pickled cucumber,
lettuce and wild garlic sauce
served with fries
39.00 PLN*

Hot chocolate fondant

*with a scoop of mint ice cream and a cream meringue
18.00 PLN*

The waitstaff recommends

Green smoothie

*with spinach, celery, pineapple and banana
14.00 PLN/250 ml
28.00 PLN/1 liter*

Lemonade

*with mint, sweetened with honey from a local „Maciejka” apiary
12.00 PLN/400 ml
24.00 PLN / 1 liter carafe*

Orange lemonade

*with mint, sweetened with honey from a local „Maciejka” apiary
12.00 PLN/400 ml
24.00 PLN / 1 liter carafe*



Appetizers and salads

Grilled sheep cheese

with apple, cranberries and a toast
11.00 PLN

„Proziaki” Polish soda bread with garlic butter

9.00 PLN/2 pieces

Karczma’s appetizer board for two

„proziaki”, bread, lard, garlic butter, pickled cucumber
26.00 PLN

Smoked trout tartare

*trout from our smokery, chopped with dill and crispy celery,
served with quail egg yolk*
28.00 PLN

Chopped steak tartare

served with yolk, a pickle and onion
36.00 PLN

Lamb dumplings ***

served with creamy chanterelle sauce
22.00 PLN/6 pieces

Liver salad with raspberry sauce

mixed greens with spinach and cherry tomatoes
22.00 PLN

Grilled chicken salad

*mixed greens with chicken, cucumber, onion,
tomato and bell pepper with vinaigrette dressing*
26.00 PLN

Goat cheese and roasted betroot salad,

with rocket and roasted almonds
24.00 PLN

*****Featured in “Szlak Kulinary Podkarpackie Smaki”,
a culinary trail highlighting traditional cuisine of the region**



Soups

Ukrainian borscht with white beans

16.00 PLN/large portion

12.00 PLN/portion

„Kwaśnica” cabbage soup with rib

16.00 PLN/large portion

13.00 PLN/portion

„Żur” sour rye soup

with a hard-boiled egg and fried smoked sausage

served in a bread bowl

16.00 PLN

Wild mushroom soup with noodles

18.00 PLN/large portion

14.00 PLN/portion

Goulash soup in a cauldron

Thick and hearty soup with beef and vegetables

served with bread

29.00 PLN/400g

Every Sunday

Aromatic „rosół” broth-based soup made with three kinds of meat, served with noodles

15.00 PLN/large portion

12.00 PLN/portion



Pierogi and pasta
pierogi: boiled or pan-fried,
with lardons or butter

„Pierogi ruskie”
19.00 PLN/ 8 pieces

„Pierogi” with meat
19.00 PLN/ 8 pieces

Spinach „pierogi” with blue cheese
19.00 PLN/ 8 pieces

Tagliatelle pasta
with vegetables
22.00 PLN

Penne pasta with smoked salmon
green peas, cherry tomatoes and parsley
32.00 PLN



Traditional cuisine
an essential part of our menu

Grilled chicken fillet
with roasted potatoes and garlic butter
28.00 PLN

Traditional bone-in pork chop
breaded and fried in lard
served with potatoes
29.00 PLN

Pork tenderloin tournedos
with potato dumplings and chanterelle sauce
39.00 PLN

The Hangman
hanging skewer with chicken breast, onion and pork belly
served with thick-cut fries,
garlic dip and hot pepper dip
38.00 PLN

Karczma's spicy pork neck
served with fries
32.00 PLN

Peasant style potato pancakes
potato pancakes with beef goulash and sour cream
32.00 PLN

Grilled trout with rosemary aroma
with garlic butter
39.00 PLN

Trout from our own smokery
with horseradish and pickled cucumber
39.00 PLN

Food for many

Host's feast for four hungry
Pork knuckle, pork neck, Polish duck quarter, chicken fillet,
pork belly, mixed fried „pierogi” dumplings, thick-cut fries, fried cabbage,
lard, bread, pickled cucumber, mustard, horseradish, garlic dip
199.00 PLN



Delicacies

Polish roasted duck

*served with potato dumplings and beetroots
58.00 PLN for half a duck*

Roasted duck quarter

*„Sometimes a wing, sometimes a leg”
with apple „racuch” pancake and plum sauce
39.00 PLN*

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
39.00 PLN*

Venison steak with mushrooms

*deer steak, green pepper sauce,
brioche bun with creamy wild mushrooms, thick-cut fries
94.00 PLN*

Boar neck on a potato pancake***

*with wild mushroom sauce
44.00 PLN*

Sirloin steak with demi-glace

*served with fried potato slices
69.00 PLN*

Zander fried in clarified butter

*served with zucchini pancakes and caramelized baby carrot
52.00 PLN*

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Desserts

Cheesecake with peaches

8.00 PLN

Apple pie a la Mode

with vanilla ice cream and whipped cream

16.00 PLN

Karczma's Sundae

four scoops of ice cream, fruit and whipped cream

18.00 PLN

For kids – ice cream with whipped cream

5.00 PLN for 1 scoop

8.00 PLN for 2 scoops



Seasonal menu

Asparagus with poached egg

roasted almonds, capers and buttered toasted baguette
22.00 PLN

Sorrel soup with egg or rice

14.00 PLN

Duck breast fillet with asparagus

with noodles fried in clarified butter and demi-glace
42.00 PLN

Rhubarb with dulce de leche baked with oat crumble

with a scoop of vanilla ice cream
16.00 PLN

Fruity iced tea with rhubarb

12.00 PLN