



**Chef Grzegorz Bednarczyk  
recommends**

***Liver pate***

*with a brioche bun, apricot mousse,  
and blackberry jam*  
**24.00 PLN**

***Pheasant soup***

*served with Karczma's noodles and pheasant meat,  
flavored with dried mushrooms*  
**26.00 PLN**

***Wild deer burger***

*"proziak" soda bun with deer steak,  
thick-cut fries,  
mustard sauce and pickled cucumber*  
**59.00 PLN**

***Hot plums***

*with oatmeal crumble, white chocolate, and vanilla ice cream*  
**24.00 PLN**



## **Appetizers**

### **Karczma's grilled sheep cheese**

*with crispy pork belly, hazelnuts,  
cranberry sauce, and a toast*

**19.00 PLN**

### **Crispy breaded blood sausage**

*with fried onion and sauerkraut*

**19.00 PLN**

### **Country appetizer platter**

*lard, herb butter, bread, pickled cucumber*

**18.00 PLN**

### **Hunter's appetizer board for two**

*boar lard, venison pate, „proziaki” soda bread, bread, pickled cucumber*

**38.00 PLN**

### **Smoked trout tartare**

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

**36.00 PLN**

### **Chopped steak tartare**

*served with yolk, pickled cucumber, and onion*

**48.00 PLN**

### **Lamb dumplings**

*served with creamy chanterelle sauce*

**29.00 PLN/6 pieces**

### **Winter goat cheese salad**

*mixed greens with baby spinach, roasted beetroot, goat cheese,  
pear, nuts, and mayonnaise – yogurt dressing*

**36.00 PLN**

### **Chicken salad**

*romaine lettuce with lemon – rosemary chicken breast,  
pickled cucumber, mature cheese, croutons,  
and yogurt dressing with anchovies*

**34.00 PLN**

### **Salad with goose**

*lettuce with smoked goose breast, cherry tomatoes,  
caramelized pear, pickled pumpkin,  
plum sauce, and toasted bread*

**38.00 PLN**



## **Soups**

### ***Creamy crawfish soup***

*with toasted bread with mature cheese*

**34.00 PLN**

### ***Wild mushroom soup with noodles***

*24.00 PLN/large portion*

*19.00 PLN/portion*

### ***Goulash soup in a cauldron***

*thick and hearty soup with beef and vegetables*

*served with bread*

**38.00 PLN/400g**

### ***Sauerkraut soup with rib***

*22.00 PLN/large portion*

*18.00 PLN/portion*

### ***„Żur” sour rye soup***

*with hard-boiled egg and fried smoked sausage*

*served in a bread bowl*

**24.00 PLN**

### ***„Żur” sour rye soup with horseradish and egg***

**18.00 PLN**

### ***Every Sunday***

***Aromatic broth***

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

*20.00 PLN/large portion*

*17.00 PLN/portion*



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

**„Pierogi ruskie”**  
**24.00 PLN/8 pieces**

**Pierogi with meat**  
**26.00 PLN/8 pieces**

**Spinach pierogi with blue cheese**  
**26.00 PLN/8 pieces**

**Pierogi bowl**  
*„pierogi ruskie”, pierogi with meat, spinach pierogi*  
**36.00 PLN/12 pieces**

**Pasta with mushrooms and pork belly**  
*pappardelle pasta with mushrooms, garlic, pork belly, truffle olive oil, and mature cheese*  
**36.00 PLN**

**Pasta with dried tomatoes: vegetarian or with chicken**  
*spaghetti with dried tomatoes, walnuts,  
and cheese sauce*  
**28.00 PLN/vegetarian**  
**34.00 PLN/with chicken**

**Pasta with crawfish tails**  
*pappardelle pasta with creamy lemon sauce with cherry tomatoes*  
**38.00 PLN**



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

**Roast chicken supreme**

*with potato puree,  
and caramelized carrot with orange – thyme aroma*  
**39.00 PLN**

**Traditional bone-in pork chop**

*breaded and fried in lard,  
served with potatoes*  
**36.00 PLN**

**Karczma Burger**

*milk burger bun with beef steak, pork belly,  
fried cheese, fried mushrooms,  
lettuce, and Karczma's sauce, with onion rings*  
**48.00 PLN**

**Pork knuckle**

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

**Roast pork belly**

*with roasted potatoes, coleslaw,  
and demi-glace*  
**39.00 PLN**

**Pork tenderloin in Karczma Polska style**

*pork tenderloin with crispy cheese crumble, kale,  
potato and mushroom puree, and mustard sauce*  
**46.00 PLN**

**The Hangman**

*hanging skewer with chicken breast, pork belly,  
zucchini, mushrooms, and red bell pepper  
served with fried potato slices, BBQ sauce, and tartar sauce*  
**48.00 PLN**

**Peasant style potato pancakes**

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



## **Delicacies**

### **Goose leg confit with apricot sauce**

*with sweet and sour beetroot,  
with noodles fried in butter*

**89.00 PLN**

### **Polish roasted duck – quarter or half**

*the quarter will either be with a wing or a leg,  
with potato dumplings and beetroots*

**46.00 PLN for a quarter**

**59.00 PLN for a half**

### **Venison steak with fried red pine mushrooms**

*with thick-cut fries and green pepper sauce*

**99.00 PLN**

### **Boar neck**

*with sauerkraut pancakes and sour cream with dill*

**58.00 PLN**

### **Sirloin steak with demi-glace**

*with rosemary potato puree and pickles*

**79.00 PLN**

### **Zander fried in clarified butter**

*served with pumpkin dumplings and snap peas*

**64.00 PLN**

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

*with roasted potatoes*

**46.00 PLN**

### **Trout from our own smokery**

*with horseradish and pickled cucumber*

**42.00 PLN**

### **Food for many**

#### **Host's feast for four hungry**

*Pork knuckle, pork neck, Polish half duck, skewer on a saber,  
roast pork belly, fried pierogi, thick-cut fries, fried sauerkraut,  
lard, bread, pickled cucumber, mustard, horseradish, garlic dip*

**349.00 PLN**



## **Desserts**

### **Winter roasted apple**

*with salted caramel,  
almond crumble, and ice cream*

**24.00 PLN**

### **Crepe with sweet cheese**

*ginger spiced apple, aromatic blackberry sauce,  
and toasted almonds*

**26.00 PLN**

### **Velvety cheesecake**

*with white chocolate and raspberry sauce*

**18.00 PLN**

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

*with vanilla ice cream and whipped cream*

**18.00 PLN**

### **Hot chocolate fondant**

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

**26.00 PLN**