



**Chef Grzegorz Bednarczyk**  
**recommends**

**Smoked duck breast carpaccio**  
*with grilled apple and red cabbage*  
**28.00 PLN**

**Creamy crawfish soup**  
*with toasted bread with mature cheese*  
**26.00 PLN**

**Guinea fowl with lazy dumplings**  
*with apricot and mead sauce*  
**42.00 PLN**

**Goat cheese Panna Cotta**  
*with seasonal berry sauce*  
**18.00 PLN**

**The waitstaff recommends**

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

**Orange lemonade**  
*with ginger and honey syrup*  
**10.00 PLN/250 ml**  
**32.00 PLN/1 liter carafe**

**Iced raspberry**  
*with orange, lemon, ginger, cloves and honey*  
**14.00 PLN/400 ml**  
**28.00 PLN/1 liter carafe**

**“To bee or not to bee”**  
*Mead, Sprite, mint and cucumber*  
**19.00 PLN/150 ml**

**Every Sunday**  
**Aromatic broth**  
**made with three kinds of meat, with pasta**  
**17.00 PLN/large portion**  
**14.00 PLN/portion**



## **Appetizers and salads**

### **Grilled sheep cheese**

*with apple, cranberries and a toast*

**14.00 PLN**

### **„Proziaki” Polish soda bread with garlic butter**

**12.00 PLN/2 pieces**

### **Karczma’s appetizer board for two**

*„proziaki”, bread, lard, garlic butter, pickled cucumber*

**28.00 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*

**42.00 PLN**

### **Lamb dumplings \*\*\***

*served with creamy chanterelle sauce*

**26.00 PLN/6 pieces**

### **Grilled Camembert salad**

*mixed greens with spinach, caramelized pear and raspberry sauce*

**28.00 PLN**

### **Chicken caesar salad**

*romaine lettuce with chicken breast, baguette croutons,  
mayonnaise sauce with anchovies and mature cheese*

**28.00 PLN**

### **Goat cheese and roasted beetroot salad**

*with rocket and roasted almonds*

**29.00 PLN**

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



## **Soups**

### **Traditional Solyanka – soup from our Masza**

*Slightly sour soup with olives and lemon*

**19.00 PLN/large portion**

**16.00 PLN/portion**

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

*18.00 PLN/large portion*

**16.00 PLN/portion**

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

*Thick and hearty soup with beef and vegetables  
served with bread*

**32.00 PLN/400g**

### **Ukrainian borscht with white beans**

*18.00 PLN/large portion*

**16.00 PLN/portion**

### **„Żur” sour rye soup**

*with a hard-boiled egg and fried smoked sausage  
served in a bread bowl*

**19.00 PLN**



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

**Grilled chicken fillet**  
*with roasted potatoes and garlic butter*  
**30.00 PLN**

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

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

**Pork knuckle**  
*with stewed vegetables, mustard, horseradish and bread*  
**44.00 PLN**

**Pork tenderloin tournedos**  
*with potato dumplings and chanterelle sauce*  
**42.00 PLN**

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

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

**Grilled trout with rosemary aroma**  
*with garlic butter*  
**42.00 PLN**

**Trout from our own smokery**  
*with horseradish and pickled cucumber*  
**42.00 PLN**



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

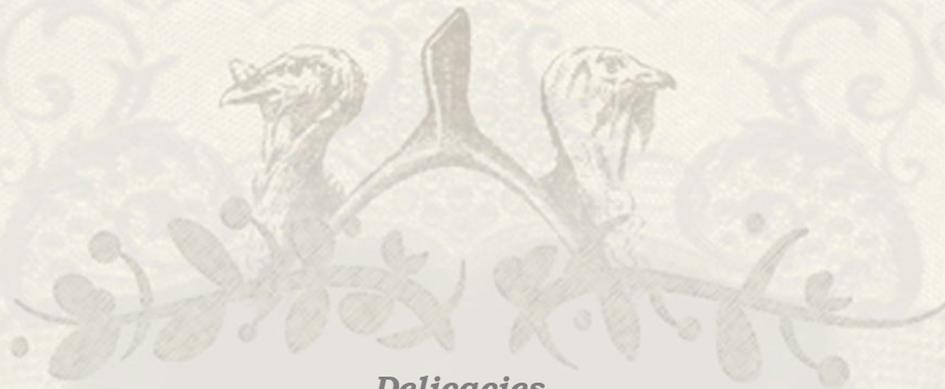
**„Pierogi” from Ruthenia / „Pierogi” with meat**  
*19.00 PLN/8 pieces*

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

**“Pierogi” bowl**  
*“from Ruthenia”, with meat and with spinach*  
*36.00 PLN/16 pieces*

**Vegetarian tagliatelle**  
*with zucchini, carrot and eggplant*  
*28.00 PLN*

**Chicken pasta**  
*with blue cheese sauce with cherry tomatoes, spinach and capers*  
*34.00 PLN*



## **Delicacies**

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

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

**39.00 PLN for a quarter**

**58.00 PLN for a half**

### **Tender veal with spinach pierogi**

*and braised vegetables*

**59.00 PLN**

### **Venison steak with mushrooms**

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

**89.00 PLN**

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

*with wild mushroom sauce*

**49.00 PLN**

### **Sirloin steak**

**with demi-glace**

*served with fried potato slices*

**74.00 PLN**

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

*served with zucchini pancakes and caramelized baby carrot*

**59.00 PLN**

### **Cod loin with potato dumplings**

*in a creamy chorizo sauce with cherry tomatoes*

**59.00 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*

**259.00 PLN**



## **Desserts**

### **Hot & Cold**

*vanilla ice cream with hot chocolate and cherry sauce*  
**24.00 PLN**

### **Cheesecake with peaches**

**12.00 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*  
**19.00 PLN**