



Chef Grzegorz Bednarczyk recommends
„Delicacies of Polish cuisine”

Rosti with salmon
and cream cheese with anchois
26.00 PLN/2 pcs

Lamb chops with green pepper sauce
and potato rosti
62.00 PLN

Venison steak with mushrooms
deer steak, green pepper sauce,
brioche with creamy wild mushrooms, thick-cut fries
89.00 PLN

Sous-chef Panagiotis Ftaras recommends
„Southern Flavors”

Tender salmon on cauliflower mousse
with crispy salad with apple
52.00 PLN

Penne pasta with chicken and ratatouille
28.00 PLN

Fluffy and soft tiramisu
14.00 PLN



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

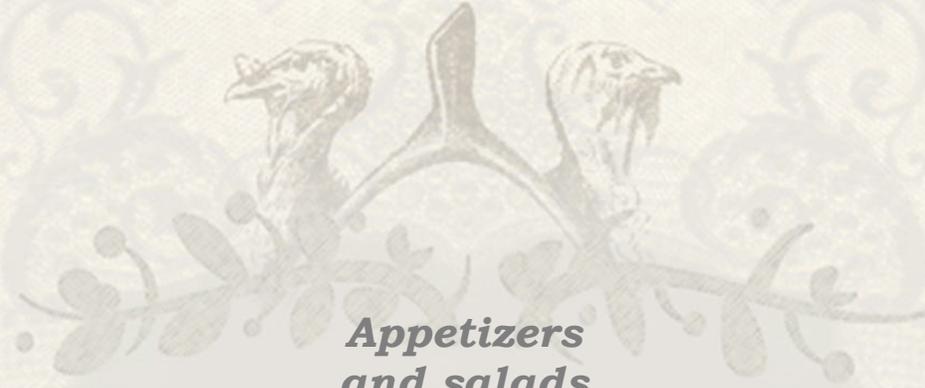
Roasted salmon with spinach
with boiled potatoes
and a fresh Spring salad with wild garlic pesto
52.00 PLN

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

Ukrainian borsch with white

15.00 PLN/large portion
12.00 PLN/portion

“Kwaśnica” cabbage soup with ribs

15.00 PLN/large portion
12.00 PLN/portion

“Żur” sour rye soup

with a hard boiled egg and smoked sausage
served in a bread bowl
15.00 PLN

Wild mushroom soup with noodles

16.00 PLN/large portion
12.00 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 broth

made with three kinds of meat, with pasta

13.00 PLN/large portion
10.00 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

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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