



**Chef Grzegorz Bednarczyk
recommends**

Herring matias with arugula in linseed oil
and "proziaki" Polish savory muffins with garlic butter
18.00 PLN

Creamy fish soup with crayfish tails
19.00 PLN

Fried sturgeon
served with fries and caramelized baby carrot
44.00 PLN

Baked BBQ rib
served with potatoes and napa cabbage salad
39.00 PLN

Meringue with creamy mango mousse
and wild rose jam
18.00 PLN

Our waiters recommend

Warming tea
with orange, lemon, ginger, cloves and honey
12.00 PLN/250 ml

Pot of warming tea
with orange, lemon, ginger, cloves and honey
28.00 PLN/1 liter

Aromatic Galician mulled wine
Mulled wine with spices and orange
12.00 PLN/200 ml
28.00 PLN/600 ml jug

Lemonade
with mint, sweetened with honey from a local „Maciejka” apiary
10.00 PLN/400 ml
22.00 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 and cranberries
10.00 PLN/ 1 piece

"Proziaki" Polish savory muffins with garlic butter

9.00 PLN/ 2 pieces

Lard with artisanal bread and pickled cucumber

10.00 PLN/ 2 pieces

Smoked eel with cauliflower mousse

with capers and lime sauce
28.00 PLN

Smoked trout tartare

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

Beef tartare

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

Lamb dumplings ***

served with creamy chanterelle sauce
18.00 PLN/ 6 pieces

Spinach and chicken liver salad with apple

with raspberry and ginger dressing
22.00 PLN

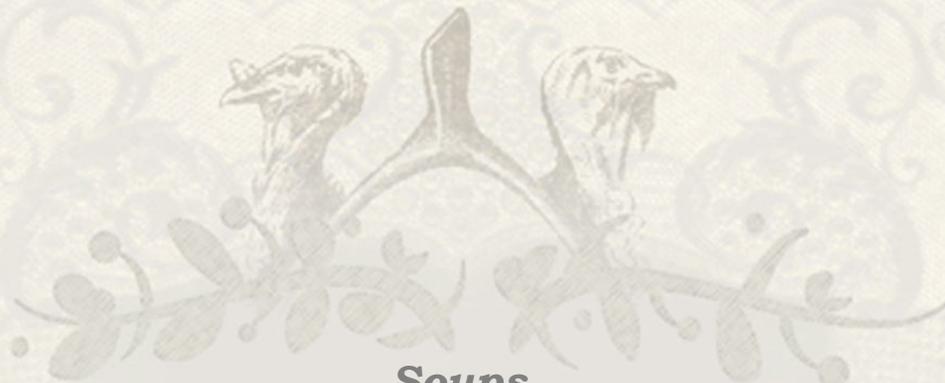
Grilled chicken salad

*Mixed greens with chicken, cucumber, onion,
tomato and bell pepper with vinaigrette dressing*
24.00 PLN

Salad with goat cheese, roasted beetroot,

arugula and roasted almonds
24.00 PLN

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



Soups

Pheasant noodle soup

16.00 PLN

Ukrainian borsch with white

15.00 PLN/large portion

12.00 PLN/portion

“Kwaśnica” cabbage soup with ribs

16.00 PLN/large portion

13.00 PLN/portion

“Żur” sour rye soup

with a hard boiled egg and 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 broth

made with three kinds of meat, with pasta

15.00 PLN/large portion

12.00 PLN/portion



Traditional cuisine
an essential part of our menu

Grilled chicken fillet
with thick-cut fries and herb butter
26.00 PLN

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

The Hangman
hanging skewer with chicken breast, onion, pork belly and prunes
served with thick-cut fries
38.00 PLN

Karczma's spicy pork neck
served with fries and mayonnaise based napa cabbage salad
32.00 PLN

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

“Pierogi ruskie”
14.00 PLN/8 pieces

“Pierogi” dumplings with meat
“Pierogi” spinach dumplings with blue cheese
16.00 PLN/8 pieces

Sweet crepes
butter fried crepes, served with sweet cheese
and whipped cream
16.00 PLN/2 pcs.



Feasts

Feast for two served on a wooden board

*Chicken skewer, pork neck, Polish style duck quarter,
fried potato slices, garlic butter,proziaki (Polish savory muffins),
spring salad with garlic vinaigrette,
mustard, horseradish dip, spicy pepper salsa*
99.00 PLN

Karczma's „Inn Feast” for four

*Pork knuckle, pork neck, pork ribs, Polish style duck quarter,
chicken fillet, pork belly, mix of fried „pierogi” dumplings,
thick-cut fries, fried cabbage, lard, bread, pickles,
mustard, horseradish dip, garlic dip,*
190.00 PLN

Host's feast for six hungry

*Pork knuckle, pork neck, bone-in pork chop, chicken skewer,
pork ribs, pork belly, roasted duck quarter,
mix of fried „pierogi” dumplings, roasted potatoes, fried cabbage,
pickles, lard, garlic butter,proziaki (Polish savory muffins),
bread, mustard, horseradish dip, spicy pepper salsa*
290.00 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
34.00 PLN for a quarter
58.00 PLN for a half*

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
38.00 PLN*

Venison steak with mushrooms

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

Boar neck on a potato pancake***

*with wild mushroom sauce
44.00 PLN*

Pork tenderloin tournedos

*with chanterelle sauce and potato dumplings
36.00 PLN*

Two-finger thick sirloin steak

*with thick-cut fries
66.00 PLN*

Zander fried in clarified butter

*served with zucchini pancakes
42.00 PLN*

Grilled trout with rosemary aroma

*with garlic butter
or*

Trout from our smokery

39.00 PLN/ 400 – 450g

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Desserts

Hot chocolate fondant

with mint ice cream and whipped cream meringue
15.00 PLN

Cheesecake with strawberry sauce

10,00

Apple pie a la Mode

with vanilla ice cream and whipped cream
12.00 PLN

Traditional apple pie

8.00 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