

SOFTS/JUICES

| | | |
|---------------------------------|----------|--------|
| Cisowianka Perlage | 0,33/0,7 | 6,5/13 |
| Coca-Cola classic/zero | 0,25 | 6 |
| Fanta/Sprite/Tonic | 0,25 | 6 |
| Juices pressed Sady Wincenta | 0,33 | 8 |
| Traditional fruit compote | 0,25 | 6 |

COFFEE/TEA

| | | |
|---------------------------------------|--|-----|
| Espresso | | 6,5 |
| Double Espresso | | 9 |
| Americano | | 9 |
| Cappuccino | | 12 |
| Cafe Latte | | 13 |
| Tea | | 11 |
| <i>- tea / flavors to choose from</i> | | |

LEMONADE

| | | |
|-----------------------------------|--|----|
| Classic lemonade with mint | | 15 |
| Strawberry lemonade with rosemary | | 15 |

BEER

| | | |
|---------------------|------|----|
| Żywiec bulgy | 0,3 | 9 |
| Żywiec bulgy | 0,5 | 12 |
| Żywiec alcohol free | 0,33 | 9 |

TRADITIONAL BEER

| | | |
|-------------------|--------|----|
| Pan tu nie stał | 0,5 | 15 |
| Kormoran Krzepkie | 0,5 | 17 |
| Kormoran Witbier | 0,5 | 16 |
| Kormoran Porter | 0,5 | 19 |
| Kormoran Jasne | 0,5 | 15 |
| Apple wine | 125 ml | 11 |
| Apple Papple | | |

VODKA

| | | |
|----------------------|-------|----|
| Chopin Rye | 40 ml | 13 |
| Chopin Wheat | 40 ml | 13 |
| Chopin Potato | 40 ml | 13 |
| Soplica Wiśniowa | 40 ml | 10 |
| Soplica Cytrynowa | 40 ml | 10 |
| Wyborowa | 40 ml | 11 |
| Ostoya | 40 ml | 15 |
| Żubrówka Bison Grass | 40 ml | 11 |

COGNAC/WINIAK/ BRANDY

| | | |
|--------------|-------|----|
| Stock 84 | 20 ml | 9 |
| Martell VSOP | 20 ml | 16 |
| Martell XO | 20 ml | 59 |

WHISKY/WHISKEY

| | | |
|-----------------------------|-------|----|
| Ballantine's | 40 ml | 15 |
| Chivas Regal 12Yo | 40 ml | 19 |
| Jack Daniel's | 40 ml | 19 |
| Glenlivet FR Single Malt | 40 ml | 26 |

APERITIF/DIGESTIF

| | | |
|----------------|-------|----|
| Campari | 40 ml | 13 |
| Martini Bianco | 80 ml | 19 |
| Seagram's Gin | 40 ml | 13 |
| Jagermeisster | 40 ml | 16 |

REFRESHING

| | | |
|--|--|----|
| Aperol | | 23 |
| <i>Prosecco, Aperol, sparkling water</i> | | |



ZAPIECZEK

RESTAURACJA TRADYCYJNA

OD 1960 ROKU

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RECOMMENDATION

The traditional Zapiecek Restaurant, existing since 1960, invites you to a selection of dishes and drinks, prepared according to classic recipes and Old Polish recipes with the original recipes of the Chef

- Okrasa, duck tartare according to the Kashubian recipe** 29
Marinated in cherry vodka duck breast, duck fat, apple, onion, rosemary
- Salad with smoked trout and lemon vinaigrette** 36
Salads, smoked trout, seasonal vegetables, homemade vinaigrette
- Tasting platter of Zapiecek dumplings** 34
Three pieces of each kind: russian, with spinach and salted cheese, with boiled beef, seasonal, served with lard and flavored butter
- Stewed pork ribs in homemade plum sauce** 46
Marinated and slowly cooked pork ribs, homemade plum sauce, young cabbage, potatoes baked in duck fat
- Homemade lemonade** 15

gluten-free meal

At your request Chef will prepare meal from menu in gluten-free version.



STARTERS

- ⊗ **Black pudding baked with bacon** 19
Traditional polish black pudding, smoked bacon, homemade blackcurrant ketchup
- ⊗ **Okrasa, duck tartare according to the Kashubian recipe** 29
Marinated in cherry vodka duck breast, duck fat, apple, onion, rosemary
- ⊗ **Salad with smoked trout and lemon vinaigrette** 36
Salads, smoked trout, seasonal vegetables, homemade vinaigrette
- ⊗ **Goat cheese and beetroot salad** 29
Spinach, seasonal salad, goat cheese, beetroot, vinaigrette, sunflower seeds, croutons

SOUPS

- King's broth cooked on beef with handmade noodles** 15
- 'Zur' traditional soured rye flour soup served in bread** 21
- Seasonal soup** 16

REGIONAL DISHES

We recommend cup of borsch to each dish

- Homemade pelmeni dumplings with spicy pepper sauce** 28
Handmade pelmeni filled with pork and beef, broth, sour cream, spicy pepper sauce
- Russian dumplings with fried onion** 25
Handmade dumpling with potatoes and cottage cheese filling, nutmeg, onion
- Dumplings with spinach and salted cheese** 26
Handmade dumplings with spinach and cheese filling, blue cheese sauce
- Traditional dumplings with boiled beef** 29
Homemade dumplings filled with beef, chive flavored butter
- Tasting platter of Zapiecek dumplings** 34
Three pieces of each kind: russian, with spinach and salty cheese, with boiled beef, seasonal, served with lard and flavored butter
- Sizzling dumplings from the oven with peasant's sausage** 36
Handmade dumplings with potatoes and cottage cheese filling, baked sausage, onion, garlic mayonnaise



MAIN COURSE

- Stewed pork ribs in homemade plum sauce** 46
Marinated and slowly cooked pork ribs, homemade plum sauce, young cabbage, potatoes baked in duck fat
Recommendation: Pan tu nie stał Lager beer (Poland) 0,5l/15
- Baked pork knuckle served with baked potatoes** 42
Pork knuckle traditionally marinated in honey and beer, baked potatoes, mustard sauce, fried cabbage
Recommendation: Krzepkie Kormoran beer (Poland) 0,5l/17
- ⊗ **Pork tenderloin in mushroom sauce** 48
Pork tenderloin, wild forest mushroom, potato puree, blanched seasonal vegetables
Recommendation: Editor Crianza, Rioja, Spain 750 ml/110
- Roast duck with apple mousse and potato dumplings** 59
Half of duck served with apple mousse and homemade potato dumplings
Recommendation: Rubus, Jasiel winery, Poland 125 ml/25
- ⊗ **Seasoned polish beef steak** 69
Seasoned beef, young carrot puree, salad
Recommendation: Syrah, Sycylia 125 ml/13
- ⊗ **Trout roasted with potatoes** 42
Whole trout, almonds, roasted potatoes
Recommendation: Schenk Siebret Halbtrocken Riesling, Germany 125 ml/15

DESSERTS

- Ice cream dessert with plum jam and cinnamon caramel** 11
- Warsaw cheesecake with raspberries sauce** 11
- Chocolate and almond cake with salted caramel served with ice cream** 12

