

**LARS SPECIALS****Copenhagen breakfast 31 PLN**

Wheat and rye bread with roasted onion, cranberry jam with mint, Gouda cheese, whipped butter with sea salt, zero-grade egg boiled with chives

**Lars breakfast 39 PLN**

Two poached eggs, crispy bacon, creamed spinach, fried mushrooms, confit tomatoes and Hollandaise sauce on homemade bread

**Scandi pastrami 43 PLN**

Homemade sandwich with beef brisket, grilled mushrooms and peppers, mango jalapeno sauce, roasted onion, romaine lettuce, Swedish cucumbers

**Sandwich with egg paste 39 PLN**

Cocktail shrimp, lettuce, pickled cucumber, and chives

**Hot dog 38 PLN**

Homemade sausage with wild garlic, brunost cheese, roasted onion, remolada sauce, Swedish cucumbers

**Scandi muffiny 37 PLN**

With scrambled eggs, bacon, cheese, cranberries, and arugula

**NEW****Croque wege 39 PLN**

avocado, béchamel, fried egg, manchego cheese, Danish cheese, cranberries, arugula and cherry tomato salad

**Smørrebrød 42 PLN**

With salmon, avocado paste, arugula, poached egg, herb cheese and chives

**Pancakes 36 PLN**

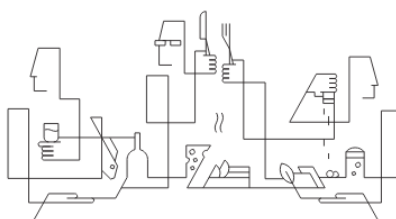
With mascarpone, peanut butter, strawberry jam and chocolate sauce

**CLASSIC****Shakshuka 39 PLN**

With tomatoes and chorizo with baked avocado

**Buttery Scrambled Eggs 24 PLN**

Eco eggs, bread, butter

**LARS, LARS & LARS**

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## LUNCH

The options on the lunch menu differ from day to day. Everyday we offer you one soup and two lunch meals - take a look at the blackboard or ask our waiters.

**Soup 17 PLN**

**Main course 35 PLN**

**Lunch set: soup + main course 49 PLN**

## SOUPS

**Boletus krem 33 PLN**

Boletus cream, dark beer espuma and honey, kale and chive olive oil

**Fiskesuppe 57 PLN**

Norwegian fish soup with Wester Ross salmon coconut milk , mussels, shrimps and baked potatoes

**Sur suppe 35 PLN**

Sour rye soup with mashed potatoes, horseradish, bacon, quail egg and marjoram oil

## STARTERS

**Räkor 59 PLN**

smørrebrød with shrimp tempura, avocado tartare and caper mayonnaise

**Sill med tranbär 45 PLN**

Herring with creamy onion, baked potatoes, cranberry jam and dill oil

**Råbif 56 PLN**

Beef tartare with Won Ton chips,bacon mayonnaise with jalapeno , pickles and confit garlic

**Gravla 55 PLN**

Salmon gravlax, creamy cheese with citrus, bread and Swedish cucumber salad

## SALADS

**Caesar Lars 49/69 PLN**

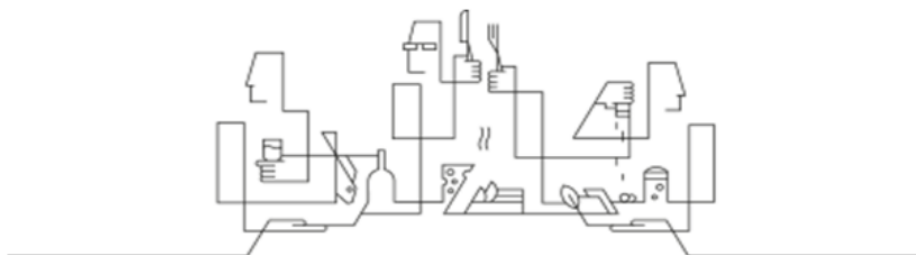
Juicy chicken or shrimps, croutons, bacon, parmesan, anchois sauce, romaine lettuce

**Cous cous salad 53 PLN**

Vegetables, chestnuts, lingonberry and dill dressing, caramelized walnuts, bread

**LARS LUNCH 12:00-16:00**

- In the case of groups of 6 or more people, we add a 10% service fee to the bill



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## SOUPS

### **Boletus krem 33 PLN**

Boletus cream, dark beer and honey espuma, kale and chive olive oil

### **Fiskesuppe 57 PLN**

Fish soup with Wester Ross salmon, shrimps, mussels and roasted tomatoes

### **Polish sour rye soup 35 PLN**

Sour soup with horseradish puree, bacon, quail egg and marjoram olive oil

## STARTERS

### **Räkor 59 PLN**

Smørrebrød sandwich with shrimps in tempura, avocado tartare, pickled onion and caper mayonnaise

### **Sill med tranbär 45 PLN**

Herring with roasted potatoes, onion, jellied cranberry sauce and dill olive oil

### **Råbiff 56 PLN**

Beef tartare with pickles, garlic confit, mustard and lovage mayo

### **Gravlax 55 PLN**

Salmon gravlax, citrus cream cheese with bread and Swedish cucumber salad

## SALADS

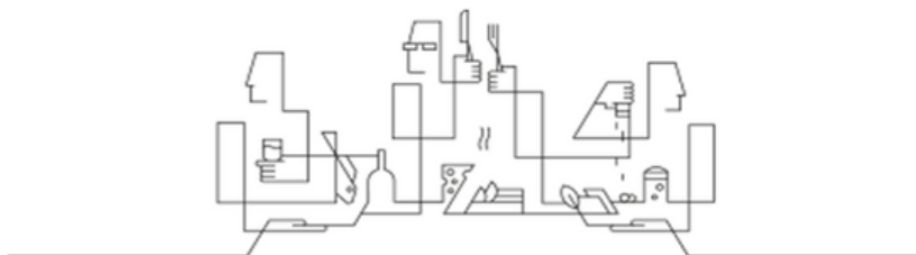
### **Cesar Lars 49/69 PLN**

Juicy chicken or shrimps, croutons, bacon, Parmesan, anchovy sauce, romaine lettuce

### **Cous cous salad 53 PLN**

Vegetables, chestnuts, lingonberry and dill dressing, caramelized walnuts, bread

- for groups of 6 or more ppl the service fee is 10%



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## MAIN COURSES

### **Revbensspjäll 75 PLN**

Pork ribs in barbecue sauce with whiskey and honey, baked potatoes with cottage cheese, stewed cabbage, baked bacon and chives

### **Wester Ross 83 PLN**

Wester Ross farmed salmon served with risotto bisque, pak choi, concasse tomatoes, parsley chips and sugar snap peas

### **Majskyckling 59 PLN**

Corn chicken served with sweet potato puree, bimi, Brussels sprouts, thyme demi glace and chilli oil with mint

### **Biffburgare 59 PLN**

Beef burger with baked bacon, ibbq tomato jam and mango-jalapeño sauce, mimolette cheese, stewed red onion, pickled cucumber, arugula, onion chips, served with parmesan fries and ketchup

### **Rådjur 65 PLN**

Deer goulash with mushrooms, potato rösti served with onion and lemon balm salad

### **Nötkött kinder 63 PLN**

Beef cheeks with horseradish potato puree, mustard seeds, baked glazed beetroots, roasted onion and fermented garlic sauce

### **Kalvköttbullar 59 PLN**

pork meatballs served with baked potato and garlic puree, cranberry jam, glazed Brussels sprouts

### **Bakt blomkål 56 PLN**

Roasted cauliflower, coconut milk with comb, peanut butter, roasted cauliflower puree, vegetarian demi glace, kale and Wakame salad

### **Stek pastaen 69 PLN**

Stir fry noodles with duck, vegetables, egg, soy sauce, peanuts and wild herbs

## SIDES

**French fries\* 16 PLN**

**Sweet potato wedges\* 19 PLN**

\*sauces: avocado mayo | mango-jalapeno mayo | ketchup

- for groups of 6 or more ppl the service fee is 10%



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LARS a'la carte



## SELECTION OF TEAS

Wake Me Up! all 18 PLN

black teas from Indian province Assam, China & Ceylon

Breakfast Earl Grey

Indian teas of Assam and Darjeeling infused with natural bergamot oil  
Supreme Muscat

black tea from the famous Darjeeling region in India with the aroma of muscat grapes  
China Sencha

Chinese Sencha green tea leaves

China Jasmine

Sencha green tea leaves with jasmine flowers

Jolly Green Fellow

Chinese Sencha, dried mango and orange pieces, marigold and cornflower petals

Mint La-La-Land

green tea, moringa, peppermint and green mint, sunflower and cornflower petals  
Super Girl!

white tea, naturally infused with the aroma of peaches and pineapples, marigold petals  
Milky Oolong

green oolong from Taiwan, natural milk flavor coming from the leaves

Yummy Rooibos

rooibos, orange peel, sunflower and rose petals

Awesome Fruits

hibiscus, dried strawberries, apples, black currants, raspberries, elderflower, rosehip, blackberry leaves and fruits

## WARM UP

White tea, vanilla syrup, oranges, raspberries, cinnamon 25 PLN

Green tea, mango syrup, citrus fruits, mint, ginger 25 PLN

Earl gray tea, blackcurrant puree, lime, mint, raspberries 25 PLN

Black tea, raspberry puree, raspberries, cloves, cinnamon, rosemary 25 PLN

Ginger infusion, citrus fruits, mint, honey 23 PLN

Cranberry infusion, citrus fruits, ginger, rosemary, honey 25 PLN

Mulled lemonade, ginger syrup, ginger, citrus fruits, mint, cinnamon 26 PLN

## SMOOTHIE

Almond milk, raspberries, banana, almond flakes 30 PLN

Soy milk, chocolate, espresso doppio, banana honey 33 PLN

## WATER

CISOWIANKA:

Classique 0,3 l 9 PLN

Classique 0,7 l 16 PLN

Perlage 0,3 l 9 PLN

Perlage 0,7 l 16 PLN

Carafe of water with mint, cucumber, lemon and raspberries 1L 22 PLN

## COFFEE

Espresso 12 PLN

Doppio 17 PLN

Black 13 PLN

White coffee 14 PLN

Americano 16 PLN

Flat white 17 PLN

Cappuccino 15 PLN

Latte 17 PLN

## COFFEE WITH ADDITIVES

Cinnamon cappuccino 24 PLN

Hazelnut latte 24 PLN

Flat white with baked apple and cinnamon 26 PLN

## LEMONADE

Classic lemonade 17 PLN

Elderflower & mint lemonade PLN

## JUICES

FRESHLY SQUEEZED JUICES

Orange 20 PLN

Grapefruit 20 PLN

FROM HOUSE REMBOWSKI

Apple 11 PLN

Pear 11 PLN Tomato 11 PLN

## SOFT DRINKS

Coca-Cola 0,25 l 11 PLN

Cola Zero 0,25 l 11 PLN

Tonic 0,25 l 11 PLN

Sprite 0,25 l 11 PLN



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RESTAURANT

# WHISKY | BOURBON | GIN

## Tennessee Whiskey 40ml/07L

Jack Daniel's Tennessee Whiskey	22 PLN/349 PLN
Jack Daniel's Tennessee Honey	22 PLN/349 PLN
Jack Daniel's Tennessee Fire	22 PLN/349 PLN
Jack Daniel's Tennessee Apple	22 PLN/349 PLN
Jack Daniel's Tennessee Rye	25 PLN/399 PLN
Gentleman Jack Tennessee Whiskey	25 PLN/399 PLN
Jack Daniel's Single Barrel Select	39 PLN
Jack Daniel's Single Barrel Rye Whiskey	39 PLN
Jack Daniels Triple Mash	38 PLN

## Fords Gin 40 ML/0.7L

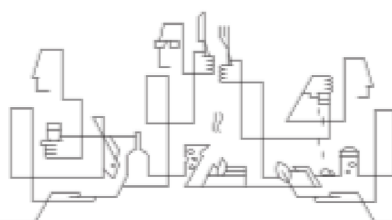
24 PLN/ 405 PLN

## BOURBON 40 ML/0.7L

Woodford Reserve	25 PLN/425 PLN
Woodford Reserve Rye	33 PLN/559 PLN
Woodford Reserve Double Oaked	39 PLN/659 PLN

## SINGLE MALTS 40 ML

The GlenDronach 12 YO	45 PLN/ 765 PLN
BenRiach The Original Ten	33 PLN/ 559 PLN
BenRiach The Twelve	36 PLN/ 610 PLN
GlenGlassaugh Evolution	35 PLN/ 595 PLN



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## BEER AND CIDER

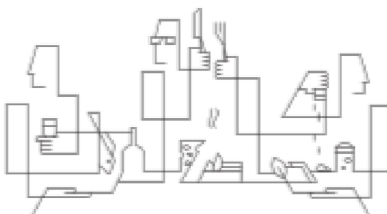
	<b>25 PLN</b>
<b>Grimbergen Blonde / Blanche</b> 0,5 l	<b>21 PLN</b>
<b>Kingpin Brewery</b> - ask about available types of craft beer!	<b>19 PLN</b>
<b>Kingpin Brewery Pils / Weizen</b> 0,5 l	<b>19 PLN</b>
<b>Crafted low-alcohol beer</b> 0,5 l	<b>19 PLN</b>
<b>Polish Cider</b> 0,33 l	

## TASTING

<b>GREATER POLAND SET</b> 40 ml   20 ml	<b>76   38 PLN</b>
Ovi spirit: apple, elderberry, grape pomace, Herbarius Floral Gin	

## ALHOLS FROM THE NORTH

<b>DENMARK</b> 40 ml	
<b>Aalborg Jubilaeums Akvavit</b>	<b>19 PLN</b>
<b>Aalborg Taffel Akvavit Heering</b>	<b>17 PLN</b>
<b>Cherry Liqueur</b>	<b>16 PLN</b>
<b>NORWAY</b> 40 ml	
<b>Linie Aquavit Sherry Cask</b>	<b>17 PLN</b>
<b>Linie Aquavit Port Cask</b>	<b>30 PLN</b>
<b>Vikingfjord Vodka</b> l	<b>15 PLN</b>
<b>SWEDEN</b> 40 ml	
<b>Mackmyra Svensk Ek Whisky</b>	<b>41 PLN</b>
<b>Mackmyra Svensk Rok</b>	<b>41 PLN</b>
<b>Nordic Spirits Lab Gin</b>	<b>22 PLN</b>
<b>O.P. Anderson Aquavit</b>	<b>15 PLN</b>
<b>Xante Cognac &amp; Pear Liqueur</b>	<b>22 PLN</b>
<b>Motörhead Vodka</b>	<b>26 PLN</b>
<b>FINLAND</b> 40 ml	
<b>Valhalla Herb Liqueur Koskenkorva V</b>	<b>19 PLN</b>



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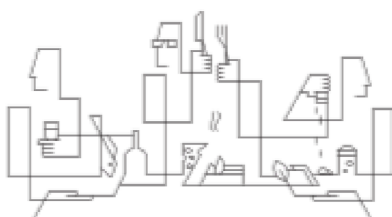
## COKCTAILS

<b>LYNCHBURG LEMONADE:</b> Jack Daniels ( 40 ml) Triple Sec ( 20 ml), sugar syrup, lemonade, mint	40 PLN
<b>JACK APPLE TONIC:</b> Jack Apple ( 40ml), Tonic, apple, mint	35 PLN
<b>JACK HONEY LEMONADE:</b> Jack Honey ( 40 ml), lemonade, citrus fruit, mint	45 PLN
<b>GENTLEMAN SOUR:</b> Gentelman Jack ( 40 ml), lemon juice, sugar syrup, angostura, egg white	49 PLN
<b>OLD FASHIONED:</b> Woodford Reserve ( 50 ml), Sugar syrup, Angostura, orange zest	
<b>BRAMBLE:</b> Fords Gin( 40 ml), Chambord ( 20 ml), lemon juice, sugar syrup	39 PLN
<b>NEGRONI:</b> Fords Gin ( 40 ml) Campari ( 40 ml), Martini Rosso ( 40 ml)	39 PLN
<b>GIN TONIC:</b> Fords Gin ( 40 ml), Tonic, lime juice, rosemary, cranberries	29 PLN
<b>RASPBERRY SOUR:</b> Absolut Raspberry ( 40 ml), raspberry puree, lemon juice, egg white	34 PLN
<b>FRENCH 75:</b> Fords Gin ( 40 ml), lemon juice, sugar syrup, Frizzante	32 PLN
<b>LARS SPRITZER:</b> Lillet ( 40 ml), Frizzante, lemon juice, sugar syrup, seasonal fruits, mint	27 PLN
<b>SKINNY LENART:</b> Xante Cognac & Pear Liqueur, lime juicce, sparkling water	
<b>PEAR SOUR:</b> Absolut Pears, lemon juice, sugar syrup, egg white	30 PLN
<b>OKOWITA SOUR:</b> Okowita Ovii grape pomace spirit, lemon juice, sugar syrup, Angostura, egg white	27 PLN

31 PLN

## NON-ALCOHOLIC COCKTAILS

<b>RASPBERRY MARGHARITA:</b> Raspberry puree, lemon juice, tonic	27 PLN
<b>SZPRYCER:</b> Elderflower syrup, seasonal fruits, mint, sparkling water	27 PLN
<b>MANGO:</b> Non-alcoholic white wine, mango syrup, oranges, mint, sparkling water	25 PLN
<b>SANGRIA:</b> Non-alcoholic red wine, raspberries, oranges, blackcurrant juice	30 PLN



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**GLÖGG**

**Hot mulled red wine** | clove, anise, ginger, orange, almonds ..... **20 PLN**

**Hot mulled white wine** | cardamom, ginger, orange, almonds ..... **20 PLN**

**FIZZ**

**Frizzante Bianco Vinicola Serena** tap | **Glera, Trebbiano, Garganega** ..... **150 ml 16 PLN**  
**500 ml 46 PLN**

**Cabert Cantina di Bertiole Extra Dry** | **Glera** ..... **135 PLN**

Prosecco DOC | Friuli-Venezia Giulia | Italy

**Jean Pernet Tradition Brut** | **Pinot Noir | Pinot Meunier | Chardonnay** ..... **375 PLN**

Champagne AOC | France

..... **125 ml | BUT.**

**WHITE**

**Venea Vitali** | **Trebbiano** ..... **19 PLN | 89 PLN**

Trebbiano d'Arbuzzo DOC | Abruzzo | Italy

**Château Derezsla Tokaji Semidry** | **Furmint** ..... **104 PLN**

Tokaj | Węgry

**Villa San Martino** | **Pinot Grigio** ..... **119 PLN**

Delle Venezie IGT | Friuli - Venezia Giulia | Italy

**Wachtenburg Winzer Forster Trocken** | **Riesling** ..... **23 PLN | 124 PLN**

Palatinate | Germany

**Casa Marin Cartagena** | **Sauvignon Blanc** ..... **33 PLN | 164 PLN**

San Antonio Valley DO | Chile

**Tenuta Il Falchetto** | **Chardonnay** ..... **159 PLN**

Langhe DOC | Piedmont | Italy

**R&A Pfaffl HAID** | **Grüner Veltliner** ..... **169 PLN**

Weinviertel DAC | Austria

**Domaine de Vauroux** | **Chardonnay** ..... **195 PLN**

Chablis AOC | Burgundy | France

**ROSÉ**

**Marco Real Homenaje Rosado** | **Garnacha** ..... **100 PLN**

Navarra DO | Spain

**Venea Burbero** | **Montepulciano** ..... **19 PLN | 93 PLN**

Montepulciano d'Abruzzo DOP | Abruzzo | Italy

**Excelsior Little Hill** | **Cabernet Sauvignon** ..... **104 PLN**

Western Cape WO | South Africa

**Belasco de Baquedano Moncagua** | **Malbec** ..... **23 PLN | 124 PLN**

Luján de Cuyo DOC | Mendoza | Argentina

**Bodegas Zuazo Gaston Crianza** | **Tempranillo** ..... **30 PLN | 154 PLN**

Rioja DOC | Spain

**Bonazzi Dario e Fabio** | **Corvina Veronese / Rondinella / Molinara** ..... **154 PLN**

Valpolicella Classico DOC | Veneto | Italy

**Émile Boeckel** | **Pinot Noir** ..... **159 PLN**

Alsace AOC | France

**Le Fonti di Panzano** | **Sangiovese / Merlot / Cabernet Sauvignon** ..... **179 PLN**

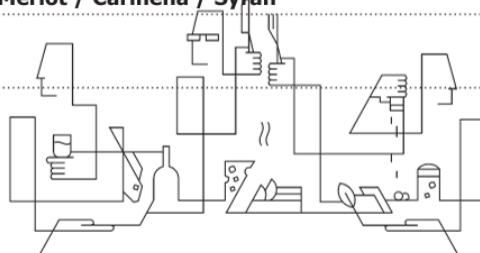
Chianti Classico DOCG | Tuscany | Italy

**Genium Celler** | **Garnacha / Merlot / Cariñena / Syrah** ..... **184 PLN**

Priorat DOQ | Catalonia | Spain

**Clos de Gat Har'el** | **Syrah** ..... **254 PLN**

Judean Hills | Israel



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**WINE SELECTION**