

## SOUPS

**Caldo verde** 34 PLN

Portuguese soup with kale and chorizo, cheese espuma with gorgonzola, olive oil, toast and herbs

**Gazpacho** 30 PLN

Cold soup of freshly blended tomatoes with homemade focaccia croutons and herbs

## STARTERS

**Räkor & musslor** 58 PLN

Shrimps and mussels in butter and cider emulsion with chorizo, melon, lime and parsley

**Råbiff** 55 PLN

Beef tartare with Asian dressing, potato pancake, pickled chanterelles and smoked egg

**Gravlax** 49 PLN

Half-roasted gravlax carpaccio with rice chip, salmon trout caviar, dill, citrus gel, fresh green cucumber and popcorn

## SALATS

**Caesar Lars** 55/63 PLN

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

**Sallad med getost** 49 PLN

Salad mix with goat cheese, caramelized nuts, blackberry balsamic, marinated pear and croutons

**Sallad med fläskfilé** 55 PLN

Salad mix with fried pork tenderloin, gorgonzola, pear balsamic dressing, nuts and Lars pickles

LARS a'la carte

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



**LARS, LARS & LARS**

BISTRO PUB

## MAIN COURSES

<b>Fläskfilé</b>	<b>62 PLN</b>
SV pork tenderloin with herb crust, cider demi glace with bird cherry, chanterelles, beetroot puree with cherry, bacon and pear jam and potato fondant	
<b>Gös</b>	<b>74 PLN</b>
Fried zander with black lentils, tomato and gooseberries, sauce based on Chyliczki still cider and coconut, wild broccoli and salmon trout caviar	
<b>Majskyckling</b>	<b>56 PLN</b>
Chicken breast SV with broad bean and mint puree, chanterelles in cream sauce and blueberry mayonnaise	
<b>Smashburgare</b>	<b>66 PLN</b>
Smash burger with American sauce, lolo rosso and bianco mix, onion, blue cheese and potato pieces with herbs	
<b>Revbensspjäll</b>	<b>78 PLN</b>
Pork ribs in panko with celery puree with wild rose, baby spinach lettuce with pineapple dressing and marinated onion, mashed potatoes with currant and pepper sauce	
<b>Vegetarisk pytt i panne</b>	<b>59 PLN</b>
Vegetables in wine and butter sauce with grilled SV carrots, veggie demi glace	

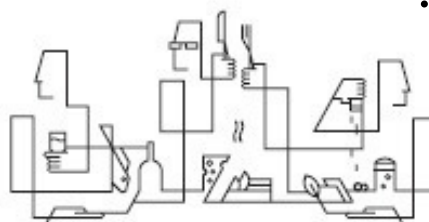
## SIDES

<b>French fries*</b>	<b>19 PLN</b>
<b>Sweet potato fries*</b>	<b>23 PLN</b>

\*select sauce: American | wasabi-mayo | ketchup

## LARS a'la carte

- In the case of groups of 6 or more people, we add extra to the bill 10% service fee
- Ask the staff for a list of allergens



# LARS, LARS & LARS

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## LUNCH

Every day we serve soup and two main courses to choose from - check our board or ask the staff what we have prepared for today:

**Soupe 18 PLN**

**Lunch dish 36 PLN**

**Set: soup + main course 51 PLN**

## SOUPS

**Caldo verde 34 PLN**

Portuguese soup with kale and chorizo, cheese espuma with gorgonzola, olive oil, toast and herbs

**Gazpacho 30 PLN**

Cold soup of freshly blended tomatoes with homemade focaccia croutons and herbs

## STARTERS

**Råbiff 55 PLN**

Beef tartare with Asian dressing, potato pancake, pickled chanterelles and smoked egg

**Räkor & musslor 58 PLN**

Shrimps and mussels in butter and cider emulsion with chorizo, melon, lime and parsley

## SALATS

**Caesar Lars 55/63 PLN**

Juicy chicken or shrimps, croutons, bacon, parmesan, anchovy sauce, romaine lettuce and cherry tomatoes

**Sallad med getost 54 PLN**

Salad mix with goat cheese, caramelized nuts, blackberry balsamic, marinated pear and croutons

## LARS SPECIALS

**Revbensspjäll 78 PLN**

Pork ribs in panko with celery puree with wild rose, baby spinach lettuce with pineapple dressing and marinated onion, mashed potatoes with currant and pepper sauce

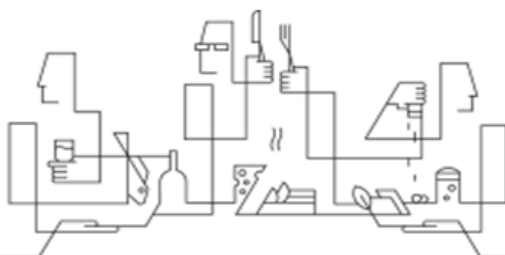
**Smashburgare 66 PLN**

Smash burger with American sauce, lolo rosso and bianco mix, onion, blue cheese and potato pieces with herbs

**Vegetarisk pytt i panne 59 PLN**

Vegetables in wine and butter sauce with grilled SV carrots, veggio demi glace

**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

**LARS, LARS & LARS**

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# DRINKS

LARS, LARS & LARS

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## COFFEE

Espresso	13 zł
Double Espresso	18 zł
Latte	18 zł
Americano	14 zł
White	15 zł
Flat White	18 zł
Cappuccino	16 zł
Tonic espresso	16 zł
Iced coffe	18 zł
Plant-based milk	3 zł

## WATER



Cisowianka:	
Classique 0,3l	10 zł
Classique 0,7l	18 zł
Perlage 0,3l	10 zł
Perlage 0,7l	18 zł
Carafe of water with citrus	22 zł

## WARMING



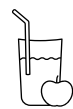
Ginger infusion with citrus, mint and honey	23 zł
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## PIAG TEA

<b>Wake Me Up!</b> black tea leaves from India, China and Ceylon	19 zł
<b>Epic Grey</b> Indian Assam and Darjeeling teas with natural bergamot oil	
<b>Muscat Darjeeling</b> Darjeeling black tea with the aroma of Muscat grapes	
<b>China Sencha</b> Green tea Sencha	
<b>China Jasmine</b> Sencha green tea leaves with Jasmine flowers	
<b>Jolly GreenFellow</b> Sencha green tea leaves, dried mango, orange, marigold, cornflower	
<b>Mint La-La-Land</b> Chinese green tea, peppermint leaves, moringa leaves, spearmint leaves, sunflower and blue and red cornflower petals	
<b>Super Girl</b> natural white tea infused with the aroma of peaches and pineapples, marigold petals	
<b>Milk Oolong</b> green oolong from Taiwan, natural flavor coming from the leaves	
<b>Yummy Rooibos</b> rooibos, orange peel, sunflower flakes	
<b>Awesom Fruits</b> hibiscus, dried strawberries, apples, black currant, raspberries, elderberry, wild rose, blackberry leaves and fruits	

## LEMONADE/JUICE



Classic lemonade with citrus and mint	19 zł
Black Elderflower with citrus	20 zł
Sezonal lemonade	23 zł
Fresh juice orange, grapefruit, mix	25 zł
Rembowski's house apple, pear, tomato	15 zł
Lars Ice Tea	20 zł

## COLD DRINKS



Coca - Cola	0,25l	12 zł
Cola Zero	0,25l	12 zł
Tonic	0,25l	12 zł
Sprite	0,25l	12 zł

# WINES

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## FRIZZ

Frizzante Bianco Vinicola Serena / Glera, Trebbiano, Garganega	150 ml	18 zł
	500 ml	52 zł
Cabert Cantina di Bertolo Extra Dry / Prosecco / Glera / Italy		146 zł
Jean Pernet Tradition Brut / Champagne AOC / France		395 zł



## WHITE WINES

Venea Vitali / Trebbiano / Italy	125 ml	Bottle
	21 zł	95 zł
Wachtenburg Winzer Forster Trocken / Riesling / Germany	26 zł	140 zł
Villa San Martino / Pinot Grigio / Italy	28 zł	130 zł
Casa Marin Cartagena / Sauvignon Blanc / Chile	37 zł	180 zł
Chateau Derezsla Tokaji Semidry / Furmint / Hungary		115 zł
Tenuta Il Falchetto / Chardonnay / Italy		175 zł
R&A Pfaffl HAID / Grunner Veltliner / Austria		190 zł
Domaine de Vauroux / Chardonnay / France		215 zł



## RED WINES

Venea Burberro / Montepulciano / Italy	125 ml	Bottle
	21 zł	98 zł
Belasco de Baquedano Moncagua / Malbec / Argentina	26 zł	140 zł
Bodegas Zuazo Gaston Crianza / Tempranillo / Spain	35 zł	165 zł
Excelsior Little Hill / Cabernet Sauvignon / RPA		115 zł
Bonazzi Dario e Fabio / Corvina Veronesa / Rondinella / Italy		170 zł
Emilie Boeckel / Pinot Noir / France		175 zł
Le Fonti di Panzano / Sangioveze / Merlot / Cabernet Sauvignon / Italy		195 zł
Genium Celler / Garnacha / Merlot / Cerinena / Syrach / Spain		205 zł
Clos de Gat Har'el / Syrah / Israel		275 zł



## ROSÉ WINES

Marco Real Homenaje Rosado / Garnacha / Spain		115 zł
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## CIDER

Cydr spokojny Chyliczki / Czeremcha	0,75 l	41 zł
Polish Cider	0,33 l	20 zł

# LARS, LARS & LARS

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## ALCOHOL



### BEER

Sady Brewery - tap beer, ask your waiter	0,5 l	19 zł
Kingpin Brewery - ask your waiter	0,5 l	23 zł
Kingpin Brewery Pils / Weizen	0,5 l	20 zł
Crafted Low	0,5 l	20 zł



### COCKTAILS

Aperol	28 zł
Hugo	27 zł
Limoncello Spritz	28 zł
Campari Spritz	28 zł
Lars Spritzer	30 zł
Ginger Rum	34 zł
Porn Star	37 zł
Skinny Lennart	30 zł
Whisky sour	30 zł
Negroni	39 zł
Old Fashioned	35 zł
Bramble	39 zł
Nordic Gin & Tonic	39 zł



### STRONG ALCOHOL / NORTHERN ALCOHOL

Ask at the bar

# BREAKFAST

## LARS, LARS & LARS

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<b>LARS BREAKFAST</b>	47 zł
Home-made Brioche / bacon / poche egg / spinach / tomato / champignon / hollandaise sauce	
<b>SCANDI PASTRAMI</b>	46 zł
beef brisket / paprika relish / champignon / cheddar cheese / wheat roll / salad / mayonnaise mango jalapeno	
<b>SMORBROD WEGE</b>	37 zł
Home-made Brioche / zuchinni paste / chive / carmelized walnut / goat cheese / oil	
<b>BAKTE BONNER</b>	46 zł
Baked beans / fried sausage / champignon / fried egg / baked tomato	
<b>BUTTERY SCRAMBLED EGGS</b>	26 zł
Scrambled 3 eggs / croissant	
Extras: Onion 4 zł / Champignon 5 zł / Tomatoes 6 zł / Bacon 12 zł / Chanterelles 12 zł	
<b>CROQUE MONSIEUR</b>	47 zł
Home-made Brioche / bechamel sauce / cotto ham / mozzarella / cheddar / salad mix / balsamico	
<b>VEGETARISK TOAST</b>	39 zł
Toast from home-made Brioche / herbal cheese with chive / tomatoes / arugula / balsamic cream / chanterelles / pear / roasted sunflower seeds	
<b>SOME SWEET</b>	37 zł
Croissant / pistachio cream / fruits / english cream / mint	