

**LARS SPECIAL**

**Lars breakfast** 29 PLN

two poched eggs, crispy bacon, creamed spinach, roasted mushrooms served with hollandaise sauce and toasted slice of bread

**Black pudding on buttery brioche with sunny side up and onions** 22 PLN

**BLT bagel** 23 PLN

wheat bagel with grilled bacon, romaine lettuce, tomato and chipotle mayonnaise

**Lax bagel** 29 PLN

classic wheat bagel with smoked salmon, cream cheese, smoked cottage cheese, arugula and chives cream

**TRAVELING LARS**

**Shakshouka / option: with chorizo (traveling Lars)** 25 / 29 PLN

2 eggs baked on tomato salsa, feta cheese, onion, chilli, honey and herbs, served with bread

**Croque Madame** 22 PLN

buttery toast under beshamel, baked with cheese, ham, fried egg and chives

**CLASSICS**

**Scrambled eggs / with onions / bacon / tomatoes / champignons** 13 / + 3zł for each of extras

made of three eggs with chive and lemon oil, served with bread

**French omelet with feta cheese, tomatoes and spinach** 22 PLN

**Cottage cheese** 18 PLN

with cream, fresh cucumber, chives and dill

**Peanut butter porridge** 18 / +6 for plant milk PLN

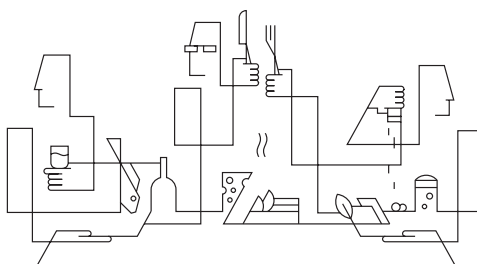
with plums, walnuts and caramel dates

**SWEET**

**Apple pancakes** 16 PLN

with cinnamon creme fraiche and chocolate ground

**Kanelbullar, Swedish cinamon rolls** 6 PLN

**BREAKFAST LARS UP TO 12:00**

\* o listę alergenów poprosz kelnera

**LARS, LARS & LARS**

BISTRO PUB

**LUNCH**

Soup of the day ..... 12 PLN

Main course of the day ..... 26 PLN

Lunch set:

Main course + soup ..... 34 PLN

**STARTERS & SALADS**

Hummus with rye wafer ..... 21 PLN

with pumpkin, cumin, sesame and coriander

Marrinated herring ..... 22 PLN

with gingerbread, orange and honey

Smørrebrød: Skagen Tost ..... 29 PLN

rye bread, shrimps, eggs, mayo, seasonal greens and black roe

Chicken liver in porto ..... 29 PLN

with chestnuts and honey, served with crunchy rye bread

Garden salad ..... 29 PLN

with spinach, rucola, tomatoes, black lentils and pumpkin seeds

Ceasar Lars ..... 35 PLN

juicy chicken breast and bacon, topped with imperial dressing with anchovies on roman lettuce

Lettuce with shrimps ..... 41 PLN

with marinated white beans and roasted peppers, on spinach and rocket salad

**DESSERTS**

White chocolate cheesecake ..... 19 PLN

Banoffee Cup ..... 18 PLN

classic banana-caramel dessert with whipped cream, butter cookies and chocolate

Apple and plums crumble ..... 20 PLN

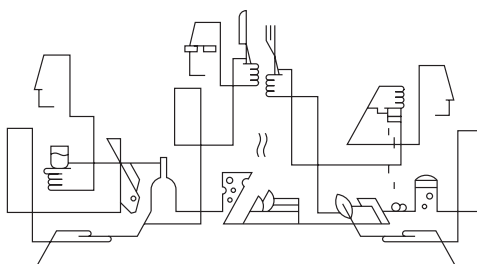
with natural salted pistachios ice cream

Kladdkaka ..... 21 PLN

swedish chocolate & coffee cake with natural almond ice cream

Baked Alaska ..... 22 PLN

almond cake with cinnamon ice cream and raspberry coulis under a toasted Italian meringue



\* ask the waiter about the allergens

**LUNCH LARS** from 12.00 to 16.00

**LARS, LARS & LARS**

BISTRO PUB

## STARTERS

<b>Hummus with rye wafer</b>	21 PLN
with pumpkin, cumin, sesame and coriander	
<b>Marrinated herring</b>	22 PLN
with gingerbread, orange and honey	
<b>Smørrebrød: Skagen Tost</b>	29 PLN
rye bread, shrimps, eggs, mayo, seasonal greens and black roe	
<b>Chicken liver in porto</b>	29 PLN
with chestnuts and honey, served with crunchy rye bread	
<b>Beef tartar</b>	39 PLN
with anchovies, smoked bacon, marinated mushrooms, cucumber and red onions	
<b>Squids</b>	39 PLN
with garlic, butter & wine sauce, chorizo and chilli	

## LARS & THE GLASS

<b>Nuts</b> 12 PLN	<b>Cheese</b> 16 PLN	<b>Olives</b> 12 PLN	<b>Dried plums</b> 12 PLN
sweet & spicy	w/ rhubarb chutney	in home made marinate	rolled in bacon
<b>Mini smørrebrød:</b>	<b>Beef tartare</b> 16 PLN	<b>Spicy herring</b> 14 PLN	<b>Danish salad</b> 12 PLN

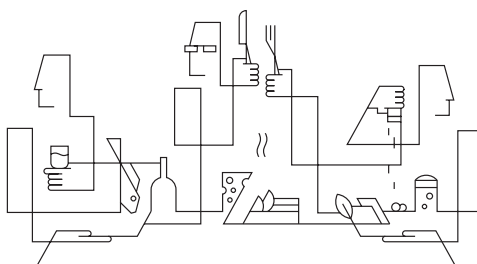
## SALADS

<b>Garden salad</b>	29 PLN
with spinach, rucola, tomatoes, black lentils and pumpkin seeds	
<b>Ceasar Lars</b>	35 PLN
juicy chicken breast and bacon, topped with imperial dressing with anchovies on roman lettuce	
<b>Goat cheese salad</b>	35 PLN
with figs, pumpkin, rucola and spinach	
<b>Lettuce with shrimps</b>	41 PLN
with marinated white beans and roasted peppers, on spinach and rocket salad	

## SOUPS

<b>Swede turnip and sunroot cream</b>	17 PLN
on coconut milk, with pear and walnuts	
<b>Stockholm fish soup</b>	31 PLN

## LARS A'LA CARTE



\* ask waiter about the list of allergens

**LARS, LARS & LARS**

BISTRO PUB

## MAIN COURSES

<b>Orecchiette with gorgonzola sauce</b>	34 PLN
with pumpkin and walnuts	
<b>Beef burger</b>	36 PLN
with fried egg, baked tomato, cheddar, rocket and pickled cucumber, served with fries	
<b>Yellow curry mules</b>	39 PLN
<b>Sticky pork ribs</b>	48 PLN
with bbq sauce, fries and coleslaw	
<b>Stewed beef chicks</b>	48 PLN
in port wine sauce, plums, beetroot and horseradish potato puree	
<b>Salmon fillet in chorizo sauce</b>	56 PLN
with peperonate, black lentils and rice chips	
<b>Thigh and saddle of rabbit</b>	59 PLN
with mustard dauphine potatoes, marinated mustard seeds, sauerkraut and onion puree	
<b>Lamb shank</b>	72 PLN
in a baked garlic sauce, with hasselback potatoes, kale and celery puree	

## KIDS

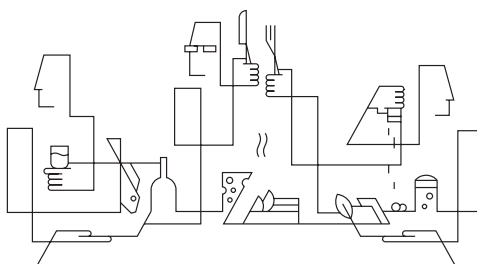
<b>Chicken kanellbolar</b>	<b>"Leniwe" Dumplings</b>	20 PLN
fresh cucumber, cream and mashed potatoes	cottage cheese dumplings with seasonal extras	

## EXTRAS

<b>French fries with home made aioli</b>	12 PLN
<b>Sweet potato wedges</b>	18 PLN
with sour cream and sweet chilli sauce	

## DESSERTS

<b>White chocolate cheesecake</b>	19 PLN
<b>Banoffee Cup</b>	18 PLN
classic banana-carmel dessert with whipped cream, butter cookies and chocolate	
<b>Apple and plums crumble</b>	20 PLN
with natural salted pistachios ice cream	
<b>Kladdkaka</b>	21 PLN
swedish chocolate & coffee cake with natural almond ice cream	
<b>Baked Alaska</b>	22 PLN
almond cake with cinnamon ice cream and raspberry coulis under a toasted Italian meringue	



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**SELECTION OF TEAS**

Breakfast	10 PLN
Earl Grey	10 PLN
Darjeeling	10 PLN
Orient	10 PLN
Rooibos Citrus	10 PLN
Jasmin	10 PLN
White	10 PLN
Jardin Blue (with strawberry and rhubarb aroma)	10 PLN

black tea with raspberry jam, lime and mint	14 PLN
green tea with ginger, pear syrup and cinnamon	14 PLN
roiboos with cloves, cranberry syrup and anise	14 PLN
black with orange jam	14 PLN

**CHOCOLATE**

Hot chocolate with whipped cream	13 PLN
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**LEMONADES**

pear with vanilla	13 PLN
apple with cinnamon	13 PLN
classical	13 PLN
red tea with cranberry	13 PLN
elderberry with mint	13 PLN

**BEER**

Grimbergen Blonde 0,3 l	14 PLN
Grimbergen Blanche 0,3 l	14 PLN
Grimbergen Double 0,3 l	14 PLN

Miłosław Pilsner/Miłosław Niefiltrowany 0,5l	9 PLN
Kormoran /craft beer from Ermland 0,5l	12/13 PLN
please ask the bartender about availability	

**COFFEES**

Espresso	10 PLN
Doppio	12 PLN
Black / White	10 PLN
Americano	12 PLN
Cappuccino	12 PLN
Latte	13 PLN
Mocca	15 PLN

**JUICES**

## FRESH SQUEEZE JUICY:

orange	15 PLN
grapefruit	15 PLN

any mix	15 PLN
apple, celery, parsley, carrot	

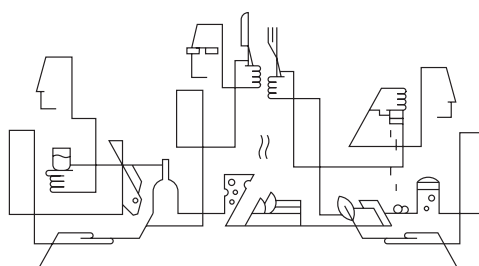
## GRANINI:

blackcurrant	9 PLN
apple	9 PLN
tomato	9 PLN
apricot, 0,25l	9 PLN

**WATER**

## CISOWIANKA

Classique 0,3l	7 PLN
Classique 0,7l	14 PLN
Perlage 0,3l	7 PLN
Perlage 0,7l	14 PLN

**SOFT DRINKS**

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**LARS, LARS & LARS**

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