

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

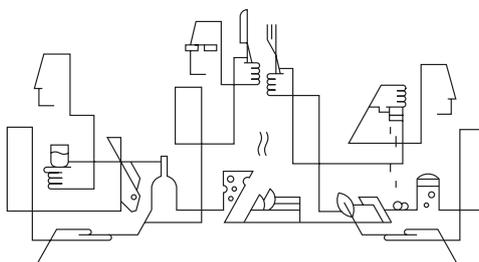
with plums, walnuts and caramel dates

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 23 PLN

with pumpkin, cumin, sesame and coriander

Marrinated Herring 24 PLN

with tapioca, cucumber and chives cream

Beef tenderloin Smørrebrød 31 PLN

on the rye bread, with home-made pickles, tartar sauce and potato chips

Chicken liver in porto 32 PLN

with chestnuts and honey, served with crunchy rye bread

Garden salad 29 PLN

with spinach, salads, roasted vegetables, green lentils and pumpkin seeds

Ceasar Lars 37 PLN

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

Baked goat's cheese on toast 39 PLN

with a mix of lettuce, roasted beetroot, caramelized pear and walnuts

DESSERTS

White chocolate cheesecake 19 PLN

White chocolate mousse with basil 18 PLN

with mandarin and mango coulis, peanut and pistachio crust

Cinnamon pudding 18 PLN

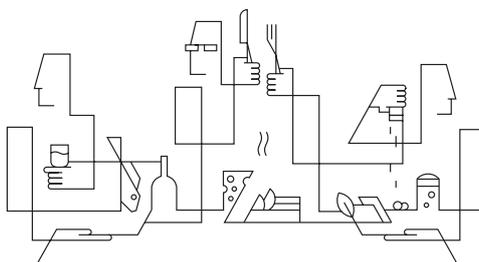
with apple, creme anglaise, vanilla ice cream and almonds

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

LARS, LARS & LARS

BISTRO PUB

LUNCH LARS from 12.00 to 16.00

STARTERS

Hummus with rye wafer	23 PLN
with pumpkin, cumin, sesame and coriander	
Marrinated Herring	24 PLN
with tapioca, cucumber and chives cream	
Beef tenderloin Smørrebrød	31 PLN
on the rye bread, with home-made pickles, tartar sauce and potato chips	
Chicken liver in porto	32 PLN
with chestnuts and honey, served with crunchy rye bread	
Crunchy black pudding	23 PLN
with burnt butter, pear and celery	
Beef tartar	39 PLN
with anchovies, smoked bacon, marinated mushrooms, cucumber and red onions	
Squids	39 PLN
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	

LARS & THE GLASS

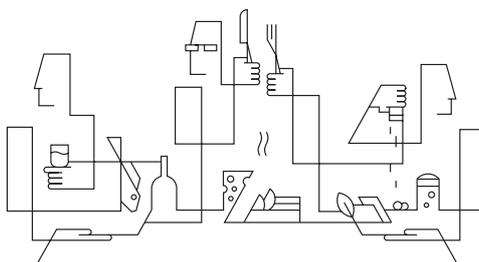
Nuts 12 PLN	Olives 12 PLN	Toasts 16 PLN
sweet & spicy	in home made marinate	with goat chees

SALADS

Garden salad	29 PLN
with spinach, salads, roasted vegetables, green lentils and pumpkin seeds	
Ceasar Lars	37 PLN
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	
Baked goat's cheese on toast	39 PLN
with a mix of lettuce, roasted beetroot, caramelized pear and walnuts	

SOUPS

Parsley and potato cream	16 PLN
with linseed oil and smoked curd	
Stockholm fish soup	29 PLN
creamy soup with fish, mussels and veggies	



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LARS, LARS & LARS

BISTRO PUB

LARS A'LA CARTE

MAIN COURSES

Dumplings with pumpkin and brine cheese	35 PLN
with kale, lentils, crispy buckwheat and butter sauce	
Mussels in yellow curry	39 PLN
Mussels a la Mariniere	39 PLN
cooked on white wine, with garlic, shallot and parsley	
Beef burger	36 PLN
with fried egg, baked tomato, cheddar, rocket and pickled cucumber, served with fries	
Supreme chicken with estragon dumplings	41 PLN
with chicory in oranges, carrot puree and demi glace sauce	
Sticky pork ribs	49 PLN
with bbq sauce, fries and coleslaw	
Stewed beef cheeks	49 PLN
in port wine sauce, plums, beetroot and horseradish potato puree	
Rose fish	56 PLN
with scallion, savoy cabbage, white turnip, croquettes and lemongrass veloute	
Striploin steak	68 PLN
with potato gratin, brussels sprouts, pearl onions and demi glace sauce with mustard seeds	

KIDS

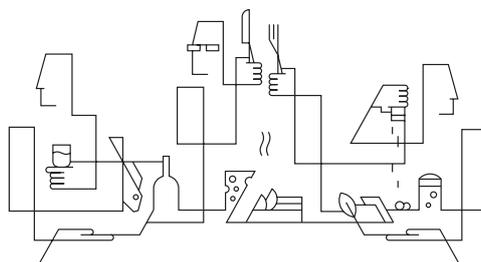
Tomatoe Cream 13 PLN	Chicken kanellbolar 20 PLN
with toasts	fresh cucumber in cream, mashed potatoes

EXTRAS

Thick cut fries with home made aioli	13 PLN
Sweet potato wedges	18 PLN
with sour cream and sweet chilli sauce	

DESSERTS

White chocolate cheesecake	19 PLN
White chocolate mousse with basil	18 PLN
with mandarin and mango coulis, peanut and pistachio crust	
Cinnamon pudding	18 PLN
with apple, creme anglaise, vanilla ice cream and almonds	
Kladdkaka	21 PLN
swedish chocolate & cofee cake with natural almond ice cream	
Baked Alaska	22 PLN
almond cake with cinnamon ice cream and raspberry coulis under a toasted Italian meringue	

LARS A'LA CARTE

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LARS, LARS & LARS

BISTRO PUB

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
rooibos 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	

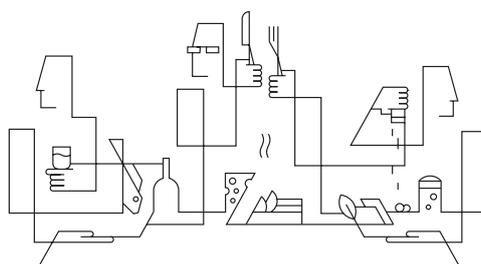
GRANINI:

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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