

LARS SPECIAL

Lars breakfast 29 PLN

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

Festive breakfast 20 PLN

2 eggs baked on spinach and shallots, with oyster mushrooms, cherry tomatoes, smoked curd and a spoon of cream

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

Cottage cheese 19 PLN

light summer dish with pesto, argula and tomato salsa

BAGELS

Veggie bagel 26 PLN

with egg spread, avocado, half-dried tomatoes and argula

Lax bagel 29 PLN

with smoked salmon, cream cheese, smoked cottage cheese, arugula and chives cream

Chicken bagel 29 PLN

with grilled chicken breast, confit tomatoes, tartar sauce and argula

Simple bagel 13 PLN

with butter, cream cheese and jam

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

Coconut granola with fruit 16 PLN

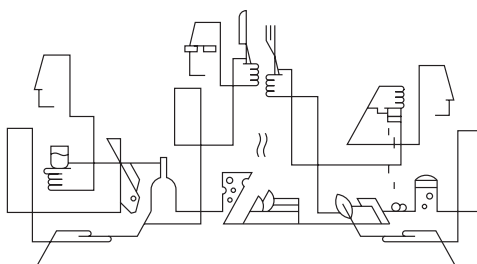
yoghurt with lime, fresh seasonal fruits, homemade granola: oatmeal, nuts, seeds, dried fruit, coconut flakes

SWEET

Apple pancakes 16 PLN

with seasonal fruit, creme fraiche and chocolate ground

Kanelbullar, Swedish cinamon rolls 6 PLN



* 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

Smørrebrød - Skagen Tost 29 PLN

rye bread ,shrimps in mayonnaise sauce, egg, radishes and red onions

Smoked trout with seasonal vegetables and poached egg 32 PLN

with broad beans, beans, peas, zucchini, chives, bacon and butter sauce

Grilled polenta with spinach and goat cheese 29 PLN

with wild garlic and confit cherry tomatoes

Chicken liver in porto 32 PLN

with redcurrant, apple and honey, served with a husk

Spring lettuce 29 PLN

a mix of lettuce with a poached egg, avocado, radish, spring onions and bulgur porridge

Ceasar Lars 37 PLN

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

Fresh tuna salad 38 PLN

fried tuna on romaine lettuce, with egg, string bean, young potatoes and olives

DESSERTS

Lemon crème brûlée 21 PLN

with blueberries, pistachio ice cream and meringue

Tiramisu 17 PLN

Kartoffelkage 20 PLN

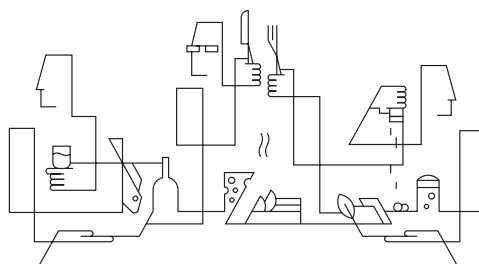
Danish puff under a layer of marzipan, filled with vanilla cream and rhubarb confiture served with rhubarb sorbet

Kladdkaka 21 PLN

swedish chocolate & cofee cake with natural almond ice cream

White chocolate cheesecake 19 PLN

LUNCH LARS from 12.00 to 16.00.



* ask the waiter about the allergens

LARS, LARS & LARS

BISTRO PUB

STARTERS

Smørrebrød - Skagen Tost	29 PLN
rye bread ,shrimps in mayonnaise sauce, egg, radishes and red onions	
Smoked trout with seasonal vegetables and poached egg	32 PLN
with broad beans, beans, peas, zucchini, chives, bacon and butter sauce	
Salmon tartar	32 PLN
with tapioca chips, chives cream, marinated cucumber, sorrel emulsion and fresh horseradish	
Squids	39 PLN
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	
Chicken liver in porto	32 PLN
with redcurrant, apple and honey, served with a husk	
Beef tartar	39 PLN
with anchovies, smoked bacon, marinated mushrooms, cucumber and red onions	
Grilled polenta with spinach and goat cheese	29 PLN
with wild garlic and confit cherry tomatoes	

LARS & THE GLASS

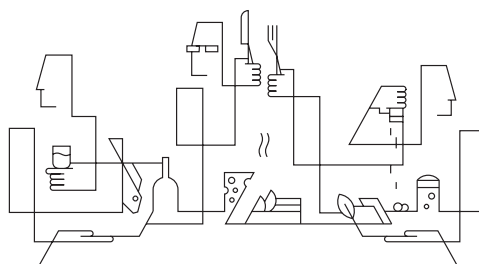
Olives 12 PLN	Toasts 16 PLN
in home made marinate	with goat chees and red onion jam

SALADS

Veggie lettuce	29 PLN
a mix of lettuce with a poached egg, avocado, seasonal greens, radish, spring onions and bulgur	
Ceasar Lars	37 PLN
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	
Fresh tuna salad	38 PLN
fried tuna on romaine lettuce, with egg, string bean, young potatoes and olives	

SOUPS

Beat leaves cream	18 PLN
with white cheese and potato tortellini and lardo	
Gazpacho	16 PLN
with toasts, spring onions and herbal oil	

LARS A'LA CARTE

* ask the waiter about the allergens

LARS, LARS & LARS

BISTRO PUB

MAIN COURSES

Dumplings with pumpkin and brine cheese	35 PLN
with kale, lentils, crispy buckwheat and butter sauce	
Summer risotto with chanterelles	39 PLN
with pumpkin, kale and brine cheese	
Beef burger	36 PLN
with fried egg, bacon, tomato, marinated red onion, cheddar, rocket and pickled cucumber, served with fries	
Supreme chicken with young cabbage	46 PLN
with potato dumplings, sea-buckthorn, carrot and demer glace sauce	
Sticky pork ribs	49 PLN
with bbq sauce, fries and coleslaw	
Shrimps in butter sauce	53 PLN
with cherry tomatoes, spinach, herbs and cous-cous	
Salmon with mussels	56 PLN
with romanesco cauliflower, leek, young potato and sea lettuce	
Beef sirloin with green beans	77 PLN
with potato puree with shallot, glazed pearl onion and demi glace sauce	

KIDS

Tomato Cream	13 PLN	Chicken kjoettbollar	20 PLN
with toasts		fresh cucumber in cream, mashed potatoes	

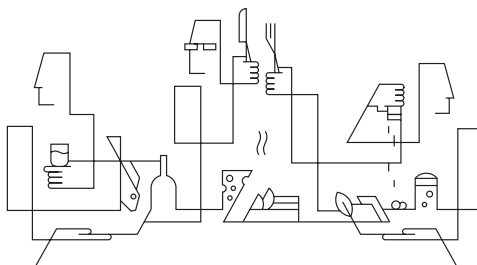
EXTRAS

Thick cut fries*	13 PLN
Sweet potato wedges*	18 PLN

* choose your sauce: home made herbal aioli, chipotle mayo, ketchup

DESSERTS

Lemon crème brûlée	21 PLN
with blueberries, pistachio ice cream and meringue	
Tiramisu	17 PLN
Kartoffelkage	20 PLN
Danish puff under a layer of marzipan, filled with vanilla cream and rhubarb confiture served with rhubarb sorbet	
Kladdkaka	21 PLN
swedish chocolate & coffee cake with natural almond ice cream	
White chocolate cheesecake	19 PLN



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LARS A'LA CARTE

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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

SMOOTHIES

3 COLOURS OF SUMMER

RED: watermelon, currant, raspberry, apple	17 PLN
YELLOW: pineapple, cucumber, mint, apple	17 PLN
GREEN: parsley, orange, apple	17 PLN

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

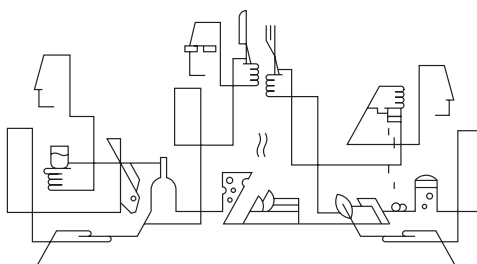
GRANINI:

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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