

## 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

**Oatmeal with peanut butter, cooked on a milk** 18 / +6 for plant milk PLN

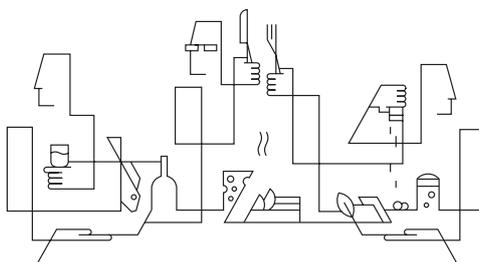
with plums, walnuts and caramel with dates

## SWEET

**Racuchy pancakes** 16 PLN

with apples, plums, cinnamon 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

Baked aubergine with tahina and Bryndza cheese | vege | ..... 23 PLN

with miso, ajvar cream, sesame paste and fresh coriander

Beef tongues in a tartar sauce with horseradish ..... 29 PLN

with home-made pickled cucumber and nut crumble

Squids ..... 39 PLN

in butter & wine sauce, with tomatoes, garlic, chorizo and chilli

Chicken liver in porto ..... 32 PLN

with chestnuts, served with homemade breadcrumbs

Burrata salad | vege | ..... 39 PLN

with roasted and marinated beets, arugula and rocket pesto

Ceasar Lars ..... 37 PLN

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

Lettuce with baked pumpkin and salt cheese | vege | ..... 26 PLN

a mix of lettuces with green lentils, pumpkin seeds and vinaigrette

## DESSERTS

Carrot cake with mascarpone ice cream ..... 20 PLN

with chocolate cream with Earl Gray aroma, apricot coulis and chocolate crumble

Tart tatin with almond ice cream ..... 22 PLN

on a french dough with cinnamon apples and a hint of caramel

Whisky & chocolate mousse ..... 19 PLN

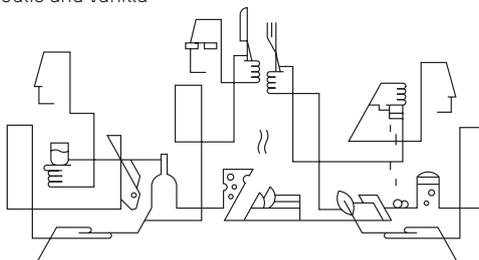
with chocolate and almond cake, coulis with plum and chocolate crunches

Kladdkaka ..... 21 PLN

swedish chocolate & coffee cake with natural almond ice cream

Creamy New York cheesecake ..... 19 PLN

on a crispy bottom, with raspberry coulis and vanilla



\* ask the waiter about the allergens

**LARS, LARS & LARS**

BISTRO PUB

LUNCH LARS from 12.00 to 16.00

## STARTERS

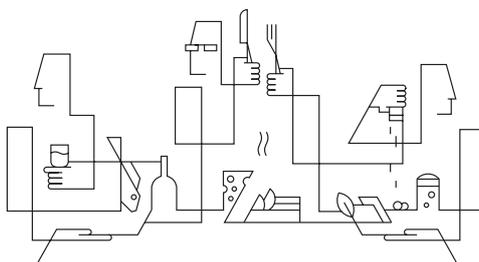
<b>Baked aubergine with tahina and Bryndza cheese   vege  </b>	<b>23 PLN</b>
with miso, ajvar cream, sesame paste and fresh coriander	
<b>Smoked Dutch matias</b>	<b>32 PLN</b>
with brown butter with capers, roasted potatoes, onions and chives	
<b>Homemade rosti with gravlax</b>	<b>37 PLN</b>
potato pancake with creme fraiche, salmon caviar, apple, onion and beetroot powder	
<b>Squids</b>	<b>39 PLN</b>
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	
<b>Chicken liver in porto</b>	<b>32 PLN</b>
with chestnuts, served with homemade breadcrumbs	
<b>Beef tongues in a tartar sauce with horseradish</b>	<b>29 PLN</b>
with home-made pickled cucumber and nut crumble	
<b>Beef tenderloin tartare</b>	<b>39 PLN</b>
with marinated mustard, dried egg yolk, pearl onion and potato chip	

## SALADS

<b>Burrata salad   vege  </b>	<b>39 PLN</b>
with roasted and marinated beets, arugula and rocket pesto	
<b>Ceasar Lars</b>	<b>37 PLN</b>
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	
<b>Lettuce with baked pumpkin and salt cheese   vege  </b>	<b>26 PLN</b>
a mix of lettuces with green lentils, pumpkin seeds and vinaigrette	

## SOUPS

<b>Beet cream</b>	<b>18 PLN</b>
with tortellini with Bryndza, potato and horseradish	
<b>Horseradish cream with breaded pudding   the vege option available  </b>	<b>17 PLN</b>
with a hard-boiled egg	



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**MAIN COURSES**

**Risotto with king oysters | vege |** 39 PLN  
with pumpkin, kale, brined cheese and nuts

**Norwegian Fish Stew from Lofoten** 52 PLN  
fish from the northern seas with mussels, shrimps, potatoes, chives and croutons

**Asian Bao buns** 44 PLN  
with prawns in tempura, cucumber salad and wakame, marinated carrot and sriracha mayo

**Goose meat ravioli** 49 PLN  
with oyster mushrooms, kale and parmesan, with the addition of chicken broth

**Clams a la marinera** 39 PLN  
cooked on white wine and butter, with garlic, shallot and parsley

**Chicken supreme with pak choi** 44 PLN  
with potato casserole, crushed corn and velouté sauce

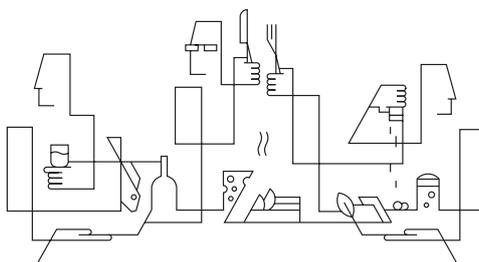
**Sticky pork ribs** 49 PLN  
with bbq sauce, fries and coleslaw

**Beef tenderloin steak** 77 PLN  
with potato puree, Brussels sprouts, smoked celery mousse, marinated pearl onions and demi-glace sauce

**BURGERS**

**Beef burger** 36 PLN  
with fried egg, bacon, tomato, marinated red onion, cheddar, rocket and pickled cucumber, served with fries

**Beef burger with goat cheese and marinated beets** 41 PLN  
with argula, marinated red onions, marinated cucumber, served with fries

**LARS A'LA CARTE**

\* o listę alergenów poproś kelnera

**LARS, LARS & LARS**

BISTRO PUB

**KID'S  
CLASSICS**

Tomato cream with croutons 13 PLN

Chicken kjoettbollar 20 PLN

with 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**

Carrot cake with mascarpone ice cream 20 PLN

with chocolate cream with Earl Gray aroma, apricot coulis and chocolate crumble

Tart tatin with almond ice cream 22 PLN

on a french dough with cinnamon apples and a hint of caramel

Whisky & chocolate mousse 19 PLN

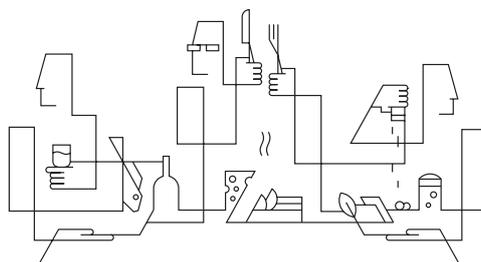
with chocolate and almond cake, coulis with plum and chocolate crunches

Kladdkaka 21 PLN

swedish chocolate & coffee cake with natural almond ice cream

Creamy New York cheesecake 19 PLN

on a crispy bottom, with raspberry coulis and vanilla

**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

**WINTER SPECIALS**

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
napój z imbirem, pomarańczą, miodem i limonką	14 PLN

**CHOCOLATES**

classic	15 PLN
with raspberries	15 PLN
with chilli	15 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

**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

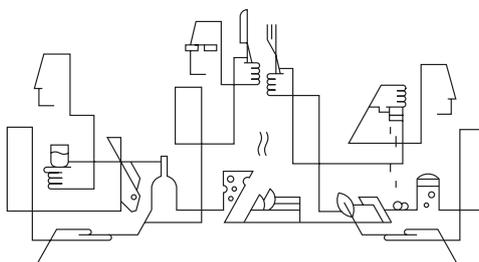
choose your mix 15 PLN  
apple, celery, parsley, carrots

**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**

\* ask waiter about the list of allergens

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**GLÖGG BEER & CIDER**

Grimbergen Blonde / Blance / Double 0,3 l	14 PLN
Mitostaw Pilsner/Witbier 0,5 l	9 PLN
Kormoran Jasny / Witbier / Ciemny 0,5l	12/15 PLN
Lech Free	9 PLN
Cydr	12 PLN

**GRZANE WINO**

White	15 PLN
Red	15 PLN

**DRINKS**

Aperol Spritz	20 PLN
Hugo	21 PLN
Vodka   Whisky   Rum Sour	21 PLN
Negroni	22 PLN
Mojito	20 PLN

**NORDIC****DENMARK**

Aalborg Jubieums Akvavit	19 PLN
Aalborg Taffel Akvavit	17 PLN
Heering Cherry	16 PLN

**NORWAY**

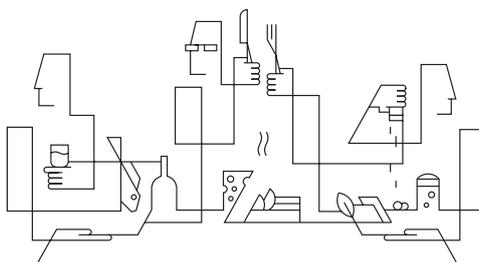
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

**SWEDEN**

Mackmyra Bruks	32 PLN
Mackmyra 10 y.o.	40 PLN
Nordic Spirits Gin	22 PLN
O.P. Anderson Akvavit	15 PLN

**FINLAND**

Valhalla	19 PLN
Xante	21 PLN

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