

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

Danish breakfast 25 PLN

3 sausages with Danish remoulade, slice of homebaked bread with stewed onion and hard-boiled egg, roasted cherry tomatoes and chives

BAGELS

Veggie bagel 26 PLN

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

Bagel with a poached egg 23 PLN

multigrain bagel with stewed meat, egg, ham, hollandaise sauce and chives

Bagel with mackerel paste 18 PLN

multigrain bagel with boiled egg, home-made mackerel paste and rucola

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

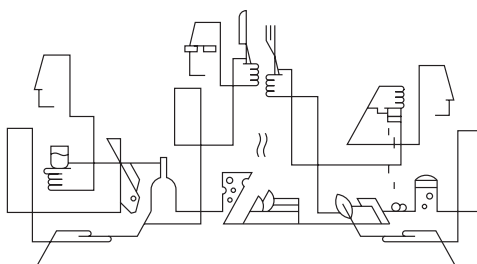
with plums, walnuts and caramel with dates

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

Cesar 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

Banoffee 20 PLN

dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies

Whisky & chocolate mousse 19 PLN

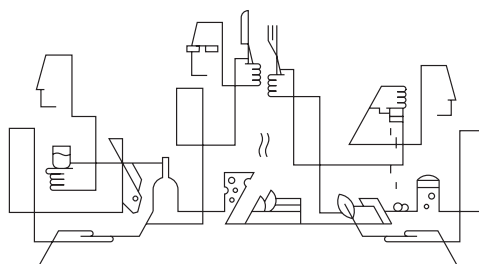
with chocolate and almond cake, coulis with plum and chocolate crunches

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

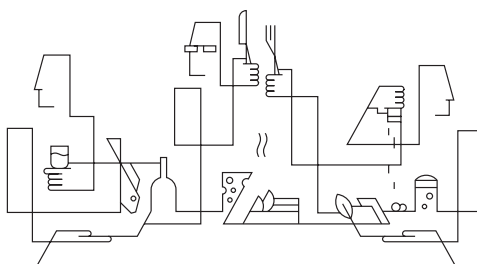
Baked aubergine with tahina and Bryndza cheese vege 	23 PLN
with miso, ajvar cream, sesame paste and fresh coriander	
Smoked Dutch matias	32 PLN
with brown butter with capers, roasted potatoes, onions and chives	
Homemade rosti with gravlax	37 PLN
potato pancake with creme fraiche, salmon caviar, apple, onion and beetroot powder	
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	
Beef tongues in a tartar sauce with horseradish	29 PLN
with home-made pickled cucumber and nut crumble	
Beef tenderloin tartare	39 PLN
with marinated mustard, dried egg yolk, pearl onion and potato chip	

SALADS

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	

SOUPS

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



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MAIN COURSES

Risotto with oyster mushrooms | 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

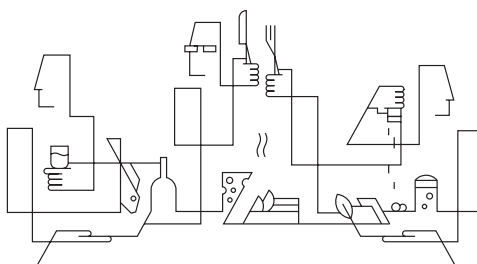
Sticky pork ribs 49 PLN
with bbq sauce, fries and coleslaw

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

Banoffee 20 PLN

dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies

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

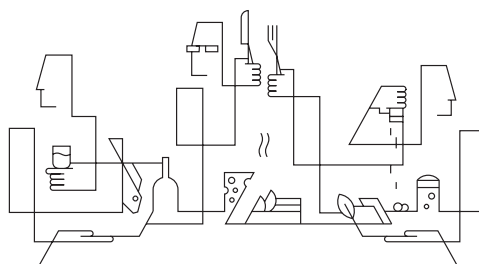
with chocolate and almond cake, coulis with plum and chocolate crunches

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

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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

Forest fruits teaglögg with chokeberry juice	15 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
drink with ginger, orange, honey and lime	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

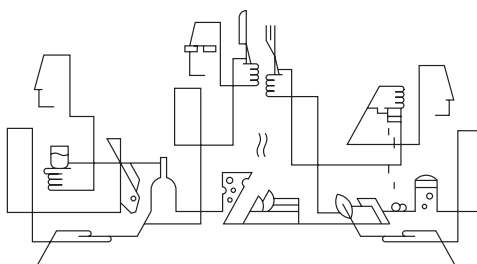
choose your mix 15 PLN
apple, celery, parsley, carrots

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

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LARS, LARS & LARS

BISTRO PUB

GLÖGG BEER & CIDER

Grimbergen Blonde 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

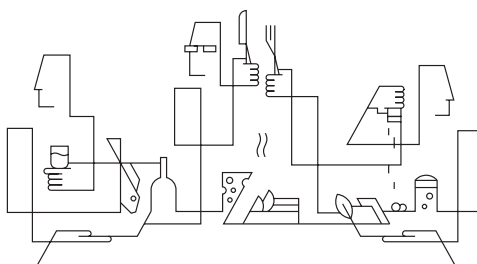
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

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

**LARS, LARS & LARS**

BISTRO PUB