

**LARS SPECIAL**

<b>Lars breakfast</b>	<b>29 PLN</b>
two poched eggs, crispy bacon, creamed spinach, roasted mushrooms served with hollandaise sauce and toasted slice of bread	
<b>Pastrami sandwich</b>	<b>24 PLN</b>
crispy country baguette with beef, jalapeno cream, Swedish cucumber, marinated celeriac and onion in tempura	
<b>Shakshouka / option: with chorizo (traveling Lars)</b>	<b>25 / 29 PLN</b>
2 eggs baked on tomato salsa, feta cheese, onion, chilli, honey and herbs, served with bread	
<b>Danish breakfast</b>	<b>25 PLN</b>
3 sausages with Danish remoulade, slice of homebaked bread with stewed onion and hard-boiled egg, roasted cherry tomatoes and chives	

**BAGELS**

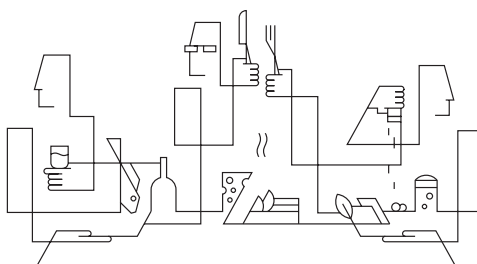
<b>Veggie bagel</b>	<b>26 PLN</b>
with egg spread, avocado, half-dried tomatoes and argula	
<b>Bagel with a poached egg</b>	<b>23 PLN</b>
multigrain bagel with stewed meat, egg, ham, hollandaise sauce and chives	
<b>Bagel with mackerel paste</b>	<b>18 PLN</b>
multigrain bagel with boiled egg, home-made mackerel paste and rucola	
<b>Simple bagel</b>	<b>13 PLN</b>
with butter, cream cheese and jam	

**CLASSICS**

<b>Scrambled eggs / with onions / bacon / tomatoes / champignons</b>	<b>13 / + 3zł for each of extras</b>
made of three eggs with chive and lemon oil, served with bread	
<b>French omelet with feta cheese, tomatoes and spinach</b>	<b>22 PLN</b>
<b>Oatmeal with peanut butter, cooked on a milk</b>	<b>18 / +6 for plant milk PLN</b>
with plums, walnuts and caramel with dates	

**SWEET**

<b>Racuchy pancakes</b>	<b>16 PLN</b>
with apples, plums, cinnamon creme fraiche and chocolate ground	
<b>Kanelbullar, Swedish cinamon rolls</b>	<b>6 PLN</b>



\* o listę alergenów poprosz kelnera

**LUNCH**

Soup of the day	12 PLN
Main course of the day	26 PLN

Lunch set:

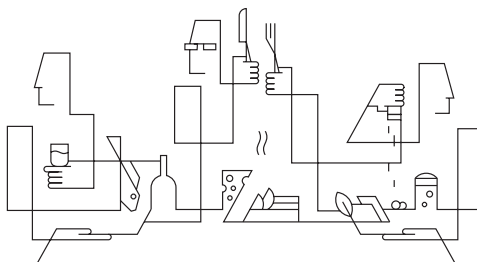
Main course + soup	34 PLN
--------------------	--------

**STARTERS & SALADS**

<b>Żurek - Polish specialty</b>	20 PLN
on a homemade leaven, with white sausage, smoked bacon, potatoes, egg and dried mushrooms	
<b>Baked aubergine with tahina and Bryndza cheese   vege  </b>	23 PLN
with miso, ajvar cream, sesame paste and fresh coriander	
<b>Smoked Dutch matias</b>	29 PLN
with hasselback potatoes, capers, creme fraiche, apple, celeriac, red onion and chives oil	
<b>Squids</b>	39 PLN
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	
<b>Salad with smoked tofu   vege  </b>	32 PLN
with aromatic semi-dry tomatoes, grilled spring onion, radish, kohlrabi and chips of Jerusalem artichoke	
<b>Ceasar Lars</b>	37 PLN
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	
<b>Pastrami salad</b>	34 PLN
with onions in beer tempura, capers, marinated celeriac, jalapeno cream and herbal oil	

**DESSERTS**

<b>Banoffee</b>	20 PLN
dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies	
<b>Whisky &amp; chocolate mousse</b>	19 PLN
with chocolate and almond cake, coulis with plum and chocolate crunches	
<b>Kladdkaka</b>	21 PLN
swedish chocolate & cofee cake with natural almond ice cream	
<b>Creamy New York cheesecake</b>	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** 29 PLN  
with hasselback potatoes, capers, creme fraiche with apple and celeriac, salsa verde and chives oil

**Larssons Frestelse** 22 PLN  
potato casserole with anchovies cream, a leaf of young cabbage, pickled radish, beet purée, thyme and pearl onions

**Squids** 39 PLN  
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli

**Beef tenderloin tartare** 37 PLN  
with capers, pickled radish, pickled cucumber, lovage cream and chips of Jerusalem artichoke

## SALADS

**Salad with smoked tofu | vege |** 32 PLN  
with aromatic semi-dry tomatoes, grilled spring onion, radish, kohlrabi and chips of Jerusalem artichoke

**Cesar Lars** 37 PLN  
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce

**Pastrami salad** 34 PLN  
with onions in beer tempura, capers, marinated celeriac, jalapeno cream and herbal oil

## SOUPS

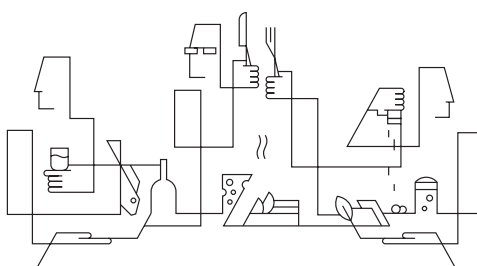
**Wild garlic cream** 17 PLN  
with smoked white cheese and buckwheat popping

**Żurek - Polish specialty** 20 PLN  
on a homemade leaven, with white sausage, smoked bacon, potatoes, egg and dried mushrooms

## KID'S CLASSICS

**Chicken broth with noodles** 13 PLN

**Chicken kjoettbollar** 20 PLN  
with fresh cucumber in cream, mashed potatoes



\* ask the waiter about the allergens

**LARS, LARS & LARS**

BISTRO PUB

**MAIN COURSES**

**Gnocci with oyster mushrooms | vege |** 34 PLN  
with Jerusalem artichoke puree, kale, grilled shallot and onion emulsion

**Shrimp risotto** 43 PLN  
with mascarpone, spinach, semi-dry tomatoes, peas and fennel

**Skrei cod** 54 PLN  
with black lentils, Italian cabbage, burned leek, semfire and crayfish veloute

**Chicken supreme** 41 PLN  
with wild garlic polenta, roasted rutabaga, pickled cauliflower, Roman salad on cider, raisin puree and demi glace with elderberry

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

**Pork chop** 44 PLN  
with smoked potato purée with pearl onion, zucchini, jalapeno cream, parsley chips and demi glace with shallots

**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

**EXTRAS**

**Thick cut fries or wedges\*** 13 PLN

**Sweet potato wedges\*** 18 PLN

\* choose your sauce: home made herbal aioli | chipotle mayo | sriracha mayo | ketchup

**DESSERTS**

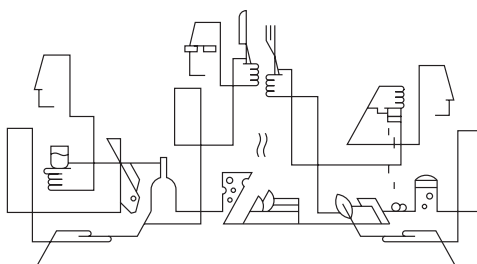
**Banoffee** 20 PLN  
dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies

**Cinnamon Roll puding with dark chocolate ice cream** 20 PLN

**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



\* o listę alergenów poproś kelnera

**LARS, LARS & LARS**

BISTRO PUB

**LARS A'LA CARTE**

**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

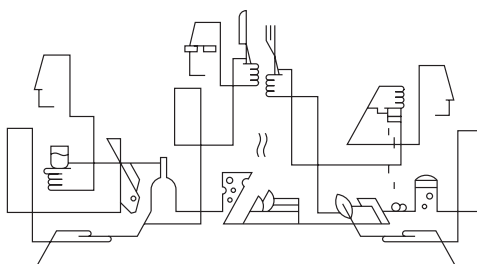
choose your mix 15 PLN  
apple, celery, parsley, carrots

**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**

\* ask waiter about the list of allergens

**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**

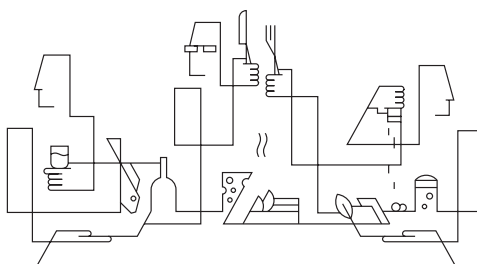
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

**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