

## LARS SPECIAL

**Lars breakfast** 29 PLN

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

**Pastrami sandwich** 24 PLN

crispy country baguette with beef, jalapeno cream, Swedish cucumber, marinated celeriac and onion in tempura

**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 smoked salmon** 28 PLN

multigrain bagel with the addition of horseradish cheese, chives, cucumber and rocket

**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

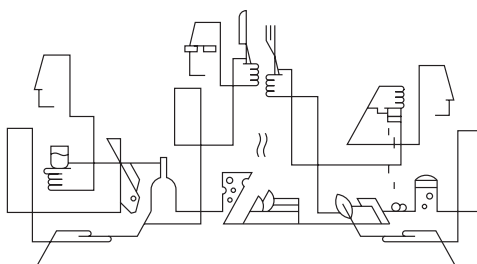
with plums, walnuts and caramel with dates

## 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**

Żurek - Polish specialty ..... 20 PLN

on a homemade leaven, with white sausage, smoked bacon, potatoes, egg and dried mushrooms

Asparagus on quinoa | vege | ..... 25 PLN

with creamy egg yolk, in leek and caper sauce, with pumpkin seeds and parmesan cheese

Smoked Dutch matias ..... 29 PLN

with hasselback potatoes, capers, creme fraiche, apple, celeriac, red onion and chives oil

Squids ..... 39 PLN

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

Salad with smoked tofu | vege | ..... 32 PLN

with aromatic semi-dry tomatoes, grilled spring onion, radish, kohlrabi and buckwheat popping

Ceasar Lars ..... 37 PLN

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

Smoked salmon salad ..... 39 PLN

with egg poche, grilled zucchini, capers, cucumber, radish and pumpkin seeds

**DESSERTS**

Banoffee ..... 20 PLN

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

Chocolate mousse with salted caramel ..... 19 PLN

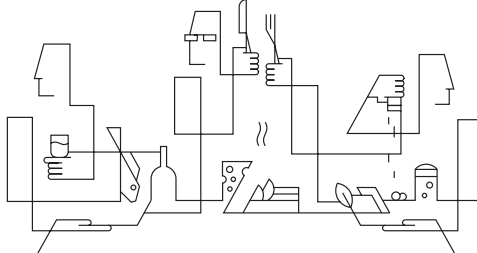
with passion fruit stuffing, oat crumble and butter cake with almonds

Kladdkaka ..... 21 PLN

swedish chocolate & cofee cake with natural almond ice cream

Coconut cheesecake ..... 19 PLN

with a mousse topping, almond crumble and pistachio mousse



\* ask the waiter about the allergens

**LARS, LARS & LARS**

BISTRO PUB

**LUNCH LARS** from 12.00 to 16.00.

## STARTERS

**Asparagus on quinoa | vege |** 25 PLN  
with creamy egg yolk, in leek and caper sauce, with pumpkin seeds and parmesan cheese

**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 dried egg yolk

## SALADS

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

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

**Smoked salmon salad** 39 PLN  
with egg poche, grilled zucchini, capers, cucumber, radish and pumpkin seeds

## SOUPS

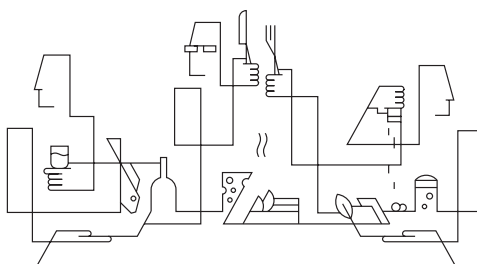
**Wild garlic cream** 17 PLN  
with smoked white cheese and buckwheat popping

**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



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## MAIN COURSES

<b>Green gnocci   vege  </b>	34 PLN
in vegetable butter emulsion with spring fresh vegetables and parmesan mousse	
<b>Shrimp risotto</b>	43 PLN
with mascarpone, spinach, semi-dry tomatoes, peas and fennel	
<b>Cod sirloin</b>	54 PLN
with black lentils, Italian cabbage, burned leek, semfire and crayfish veloute	
<b>Chicken supreme</b>	41 PLN
with wild garlic polenta, young carrots, pickled cauliflower, Roman salad on cider, raisin puree and demi glace with elderberry	
<b>Sticky pork ribs</b>	49 PLN
with bbq sauce, wedges and coleslaw	
<b>Pork chop</b>	44 PLN
with smoked potato purée with pearl onion, asparagus, jalapeno cream, parsley chips and demi glace with shallots	
<b>Beef burger</b>	36 PLN
with fried egg, bacon, tomato, marinated red onion, cheddar, rocket and pickled cucumber, served with fries	
<b>Quinoa and sweet potatoes veggie burger</b>	39 PLN
on romaine lettuce, with carrot, chipotle sauce, spicy red pepper jam, jalapeño chips and pickled cucumber, served with sweet potato friess	

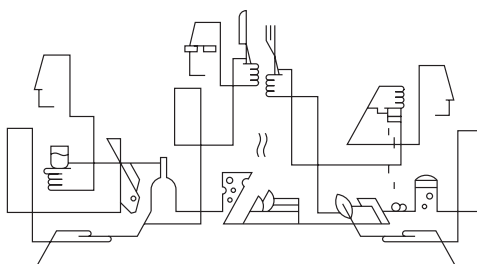
## EXTRAS

<b>Thick cut fries or wedges*</b>	13 PLN
<b>Sweet potato wedges*</b>	18 PLN

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

## 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>Rhubarb semifreddo</b>	22 PLN
with a cake with white chocolate, milk crumble and strawberry powder	
<b>Chocolate mousse with salted caramel</b>	19 PLN
with passion fruit stuffing, oat crumble and butter cake with almonds	
<b>Kladdkaka</b>	21 PLN
swedish chocolate & cofee cake with natural almond ice cream	
<b>Coconut cheesecake</b>	19 PLN
with a mousse topping, almond crumble and pistachio mousse	



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**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

Ginger, orange, honey and lime drink	14 PLN
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**ICE TEAS**

Hibiscus with mint	13 PLN
Grapefruit and watermelon	13 PLN
Lemon roiboos	13 PLN

**CHOCOLATES**

Classic	15 PLN
With raspberries	15 PLN

**LEMONADES**

Pear with vanilla	13 PLN
Apple with cinnamon	13 PLN
Classical	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

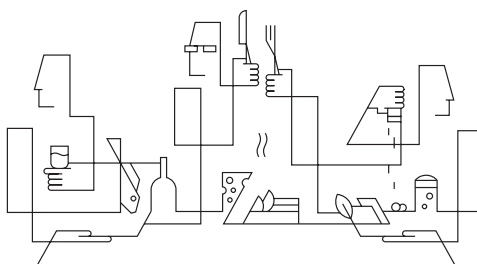
Choose your mix	15 PLN
apple, celery, parsley, carrots	

**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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**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

**DRINKS**

Aperol Spritz	20 PLN
Hugo	21 PLN
Pear Sour	21 PLN
Negroni	22 PLN
Coconut Mojito	20 PLN
Watermelon fizz	20 PLN

**NORDIC****DENMARK**

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

**NORWAY**

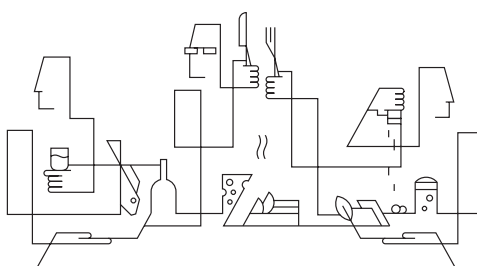
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

**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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