

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

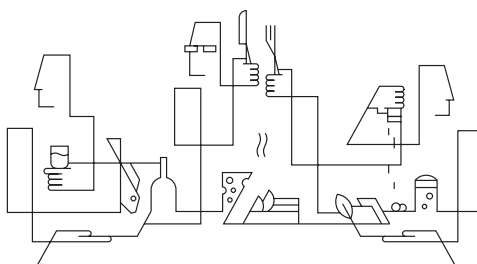
French omelet with feta cheese, tomatoes and spinach 22 PLN

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 smoked white 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 grilled halloumi cheese | vege | 36 PLN

with strawberries, tomatoes, cucumbers, marinated onions, roasted sunflower and lemon dressing, on a mix of lettuces

Cesar 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

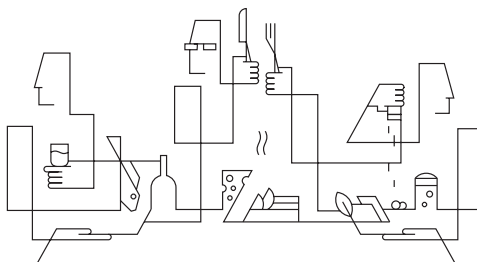
with passion fruit stuffing, oat crumble and butter cake with almonds

Kladdkaka 21 PLN

swedish chocolate & coffee cake with natural almond ice cream

White chocolate cheesecake 19 PLN

with mango topping, almonds and raspberry jam



* ask the waiter about the allergens

LUNCH LARS from 12.00 to 16.00.

LARS, LARS & LARS

BISTRO PUB

STARTERS

Asparagus on quinoa | vege | 25 PLN
with creamy egg yolk, in leek and caper sauce, with pumpkin seeds and smoked 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 grilled halloumi cheese | vege | 36 PLN
with strawberries, tomatoes, cucumbers, marinated onions, roasted sunflower and lemon dressing, on a mix of lettuces

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

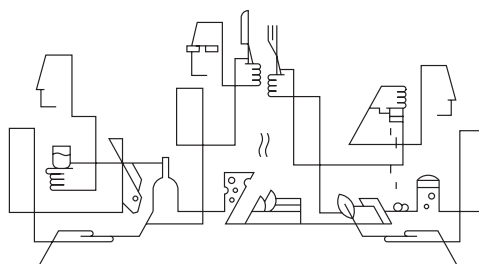
Lithuanian beet cold soup 17 PLN
with hard-boiled egg and watermelon radish

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 breast 22 PLN
with fresh cucumber in cream, mashed potatoes or fries



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MAIN COURSES

Green gnocci vege 	34 PLN
in vegetable butter emulsion with spring fresh vegetables and white cheese mousse	
Shrimp risotto	43 PLN
with mascarpone, spinach, semi-dry tomatoes, peas and fennel	
Cod sirloin	54 PLN
with black lentils, Italian cabbage, burned leek, semfire and crayfish veloute	
Chicken supreme	41 PLN
with grilled polenta, young carrots, 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, asparagus, 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	
Quinoa and sweet potatoes veggie burger	39 PLN
on romaine lettuce, with cheedar, carrot, chipotle sauce, spicy red pepper jam, jalapeño chips and pickled cucumber, served with sweet potato friess	

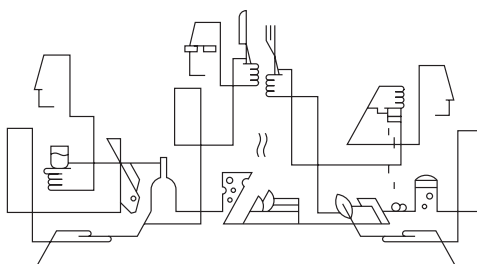
EXTRAS

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

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

DESSERTS

Banoffee	20 PLN
dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies	
Rhubarb semifreddo	22 PLN
with a cake with white chocolate, milk crumble, strawberries and rhubarb gel	
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	
White chocolate cheesecake	19 PLN
with mango topping, almonds and raspberry jam	



* o listę alergenów poproś kelnera

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

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

Classical	13 PLN
Pear with vanilla	13 PLN
Apple with cinnamon	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**FRESHLY SQUEEZED JUICES:**

Orange	15 PLN
Grapefruit	15 PLN

GRANINI:

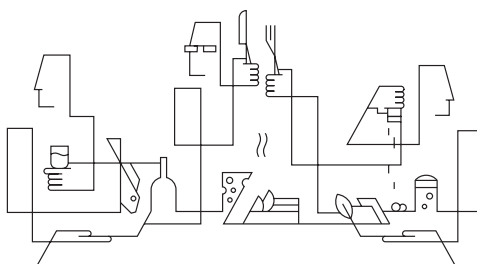
Blackcurrant	9 PLN
Apple	9 PLN
Tomato	9 PLN
Apricot, 0,25l	9 PLN

CHOCO

Classic	15 PLN
With raspberries	15 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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BISTRO PUB

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

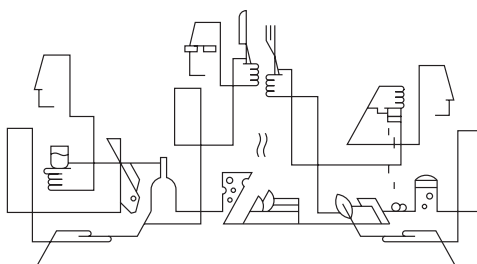
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

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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