

**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, red onion, capers, chives cream, 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

**Spanish Omelete** 20 PLN

with spinach, hummus with dried tomatoes, cherry tomatoes and black olives

**Homemade granola** 14 PLN

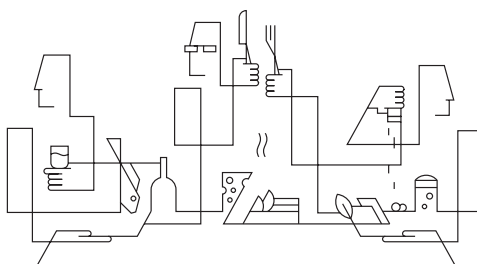
with fruits, coconut, cranberry and almonds

**SWEET**

**Racuchy pancakes** 16 PLN

with apples, plums, cinnamon creme fraiche and chocolate ground

**Kanelbullar, Swedish cinamon rolls** 6 PLN

**BREAKFAST LARS**

\* 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
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**STARTERS & SALADS**

Lithuanian beet cold soup with hard-boiled egg and watermelon radish	17 PLN
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Chanterelles and pickled asparagus on quinoa   vege   with creamy egg yolk, in leek and caper sauce, with pumpkin seeds and smoked white cheese	25 PLN
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Smørrebrød - Skagen Tost with cocktail shrimps in mayonnaise and horseradish sauce, hard-boiled egg, radish, pickled red onion and black caviar	29 PLN
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Smoked Dutch matias with hasselback potatoes, capers, creme fraiche, apple, celeriac, red onion and chives oil	29 PLN
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Squids in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	39 PLN
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Salad with grilled halloumi cheese   vege   with watermelon, tomatoes, cucumbers, marinated onions, roasted sunflower and lemon dressing, on a mix of lettuces	36 PLN
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Ceasar Lars juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	37 PLN
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Smoked salmon salad with egg poche, grilled zucchini, capers, cucumber, radish and pumpkin seeds	39 PLN
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**DESSERTS**

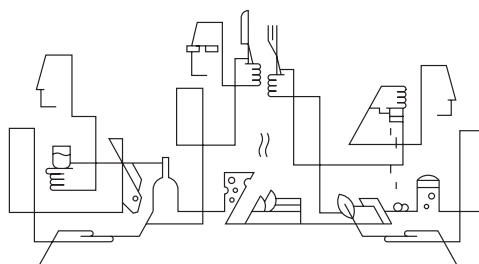
Banoffee dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies	20 PLN
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Chocolate mousse with salted caramel with passion fruit stuffing, oat crumble and butter cake with almonds	19 PLN
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Kladdkaka swedish chocolate & cofee cake with natural almond ice cream	21 PLN
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White chocolate cheesecake with mango topping, almonds and raspberry jam	19 PLN
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Crème brûlée	15 PLN
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**LUNCH LARS** from 12.00 to 16.00

\* ask the waiter about the allergens

**LARS, LARS & LARS**

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## STARTERS

**Chanterelles and pickled 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

**Smørrebrød - Skagen Tost** 29 PLN  
with cocktail shrimps in mayonnaise and horseradish sauce, hard-boiled egg, radish, pickled red onion and black caviar

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

**Beef tenderloin tartare** 37 PLN  
with capers, pickled radish, pickled cucumber, onion chips, lovage cream and dried egg yolk

## SALADS

**Salad with grilled halloumi cheese | vege |** 36 PLN  
with watermelon, 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

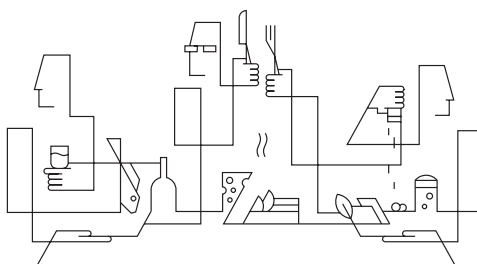
**Zucchini cream** 20 PLN  
with bacon chips, broad beans, dill crumble and buttermilk

## 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



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**LARS, LARS & LARS**

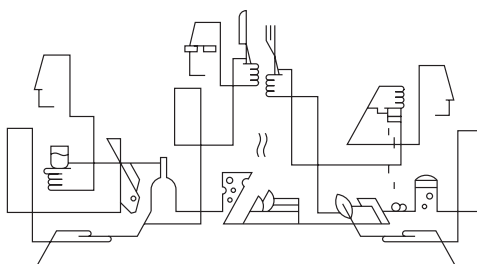
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**MAIN COURSES**

<b>Green gnocci   vege  </b>	<b>34 PLN</b>
in vegetable butter emulsion with fresh vegetables and white cheese mousse	
<b>Shrimp risotto</b>	<b>43 PLN</b>
with mascarpone, spinach, semi-dry tomatoes, sugar peas and fennel	
<b>Cod sirloin</b>	<b>54 PLN</b>
with black lentils, Italian cabbage, burned leek, semfire and crayfish veloute	
<b>Salmon</b>	<b>63 PLN</b>
with young potatoes in butter pudding, dill, green string bean, wild broccoli, peas and dill cream	
<b>Corn chicken breast</b>	<b>38 PLN</b>
with mashed potatoes, butter glazed in carrot, broad bean puree, pumpkin seed sprinkles and creamy sauce	
<b>Sticky pork ribs</b>	<b>49 PLN</b>
with bbq sauce, wedges and coleslaw	
<b>Pork chop with chanterelles in butter</b>	<b>44 PLN</b>
with smoked potato purée with pearl onion, broad bean, jalapeno cream, gooseberry jam and demi glace with shallot	
<b>Beef burger</b>	<b>36 PLN</b>
with fried egg, bacon, tomato, marinated red onion, cheddar, rocket and pickled cucumber, served with fries	
<b>Quinoa and sweet potatoes veggie burger</b>	<b>39 PLN</b>
on romaine lettuce, with cheddar, carrot, chipotle sauce, spicy red pepper jam, jalapeño chips and pickled cucumber, served with sweet potato friess	

**DESSERTS**

<b>Banoffee</b>	<b>20 PLN</b>
dulce du leche & banana mousse with dark chocolate ganache, salt caramel and sprinkles of roasted almonds and oatmeal cookies	
<b>Crème brûlée</b>	<b>15 PLN</b>
<b>Chocolate mousse with salted caramel</b>	<b>19 PLN</b>
with passion fruit stuffing, oat crumble and butter cake with almonds	
<b>Kladdkaka</b>	<b>21 PLN</b>
swedish chocolate & cofee cake with natural almond ice cream	
<b>White chocolate cheesecake</b>	<b>19 PLN</b>
with mango topping, almonds and raspberry jam	

**LARS A'LA CARTE**

\* o listę alergenów poproś kelnera

**LARS, LARS & LARS**

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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

**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:**

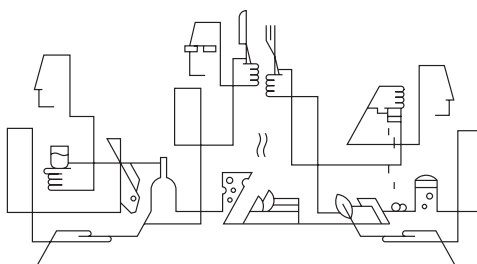
Blackcurrant	9 PLN
Apple	9 PLN
Tomato	9 PLN
Apricot, 0,25l	9 PLN

**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**

\* ask waiter about the list of allergens

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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**

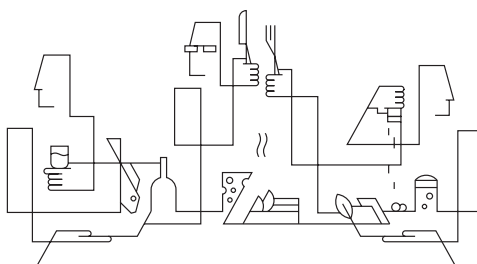
Linie Akvavit Cherry	17 PLN
Linie Akvavit Madeira	30 PLN
Vikingfjord	14 PLN

**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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