

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 25 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

Croque Madame 23 PLN
 home baked butter toast with béchamel sauce, with cheese, ham, fried egg and chives, served with Lars' pickles

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 and poached eggs 28 PLN
 multigrain bagel with cream cheese, tomato, spinach and marinated onions

Simple bagel 13 PLN
 with butter, cream cheese and jam

CLASSICS

Scrambled eggs / with onions / bacon / tomatoes / champignons 14 / + 3zł for each of extras
 made of three eggs with chive and lemon oil, served with bread

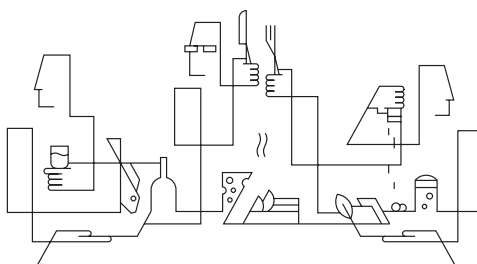
Spanish Omelete 20 PLN
 with spinach, hummus with dried tomatoes, cherry tomatoes and black olives

Porridge with peanut butter 19 / +6 with plant milk PLN
 with plums, walnuts and date caramel

SWEET

Pancakes with nut and date cream 22 PLN
 with cherry jam and almonds

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
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STARTERS & SALADS

Horseradish cream with black pudding	19 PLN
with onion, herb oil and chives	

Hummus vege 	25 PLN
with sun-dried tomatoes, black olives and white radish salsa, coriander pesto and homemade bread	

Dutch matias Swedish way	29 PLN
with baked beets and apples, homemade pickles, mustard cream and knäckebröd	

Smørrebrød - Skagen Tost	31 PLN
with cocktail shrimps in mayonnaise and horseradish sauce, hard-boiled egg, radish, pickled red onion and black caviar	

Grilled goat cheese vege 	39 PLN
with arugula, baked beetroot, compressed pear, semi-dried tomatoes, honey dressing, hazelnuts and red onion jam	

Cesar Lars	39 PLN
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	

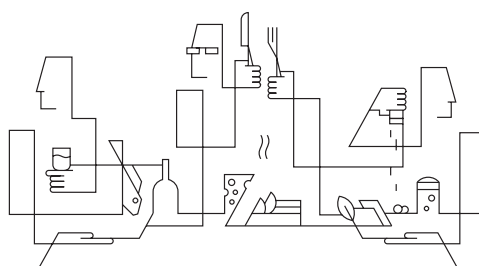
DESSERTS

Banoffee	21 PLN
cream and mascarpone mousse, with chocolate, dulce du leche, banana mousse and shortbread cookies	

Chocolate mousse with salted caramel	15 PLN
with mango and passion fruit mousse	

Sukssesterte - Norwegian almond tart	21 PLN
on a macaroon base with ground almonds, butter cream based on crème anglaise with vanilla, cranberry and roasted almonds	

Maple cheesecake	20 PLN
with mousse with winter spices, pear in red wine and hazelnuts	

LUNCH LARS from 12.00 to 16.00

* ask the waiter about the allergens

LARS, LARS & LARS

BISTRO PUB

STARTERS

Hummus vege 	25 PLN
with sun-dried tomatoes, black olives and white radish salsa, coriander pesto and homemade bread	
Dutch matias Swedish way	29 PLN
with baked beets and apples, homemade pickles, mustard cream and knäckebröd	
Smørrebrød - Skagen Tost	31 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	39 PLN
with pickled chanterelles, capers, smoked dressing, hay and leek cream	

SALADS

Grilled goat cheese vege 	39 PLN
with arugula, baked beetroot, compressed pear, semi-dried tomatoes, honey dressing, hazelnuts and red onion jam	
Ceasar Lars	39 PLN
juicy chicken, bacon chips, topped with imperial dressing with anchovies on roman lettuce	

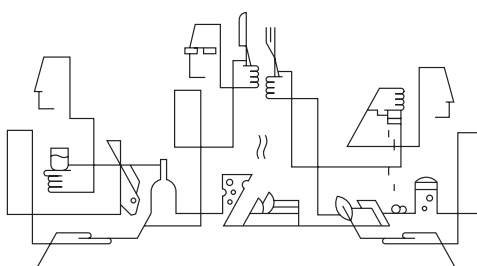
SOUPS

Horseradish cream with black pudding	19 PLN
with onion, herb oil and chives	
Broth with roast duck ravioli	22 PLN

EXTRAS

Thick cut fresh fries*	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

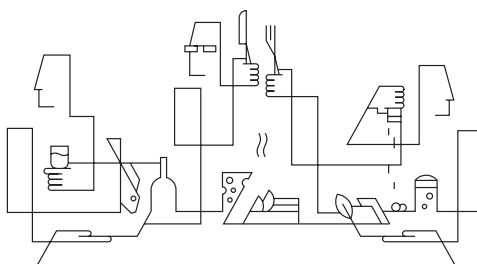
BISTRO PUB

MAIN COURSES

Gnocchi with oyster mushrooms vege 	42 PLN
with smoked cheese, kale, shallot and pickled radish	
Risotto with saffron and seafood	52 PLN
with shrimps, mussels, fennel, spinach chips, turmeric and ginger	
Zander	56 PLN
on ratatouille, with lentils, roasted parsley and cream fish sauce	
Corn chicken	46 PLN
with potatoe puree with spring onions, carrot glazed with peas, pea mousse, carrot chip, curry crumble and creamy sauce	
Sticky pork ribs	52 PLN
with bbq sauce, fresh fries and coleslaw	
Wild boar stew	57 PLN
with potato pancake, served with cherries, chestnuts and oyster mushrooms	
Sirloin steak	79 PLN
with potatoes baked in goose lard, with baked celery, roasted garlic puree, marinated plum and demi glace sauce on porto	
Beef burger	40 PLN
with fried egg, bacon, tomato, marinated red onion, cheddar, rocket and pickled cucumber, served with fries	
Quinoa and beetroot veggie burger	42 PLN
in black cumin roll, with cheddar, chipottle sauce, coleslav, caramelized onions, marinated celery and jalapeño crisps - served with fresh fries	

DESSERTS

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cream and mascarpone mousse, with chocolate, dulce du lece, banana mousse and shortbread cookies	
Chocolate mousse with salted caramel	15 PLN
with mango and passion fruit mousse	
Sukssesterte - Norwegian almond tart	21 PLN
on a macaroon base with ground almonds, butter cream based on crème anglaise with vanilla, cranberry and roasted almonds	
Maple cheesecake	20 PLN
with mousse with winter spices, pear in red wine and hazelnuts	

LARS A'LA CARTE

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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

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

CHOCO

Classic	15 PLN
With raspberries	15 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

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

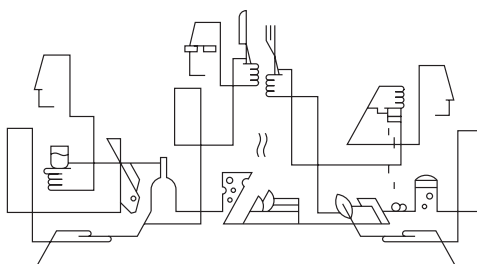
GRANINI:

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

GLØGG

White Gløgg 16 PLN
white mulled wine with spices, orange, almonds and dried cranberries

Red Gløgg 16 PLN
red mulled wine with spices, orange and almonds

BEER & CIDER

Grimbergen Blonde 0,3 l 14 PLN

Miłosław 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

NORDIC**DENMARK**

Aalborg Jubieums Akvavit 19 PLN

Aalborg Taffel Akvavit 17 PLN

Heering Cherry 16 PLN

NORWAY

Linie Akvavit Sherry 17 PLN

Linie Akvavit Madeira 30 PLN

Vikingfjord 14 PLN

SWEDEN

Mackmyra Bruks 32 PLN

Mackmyra 10 y.o. 40 PLN

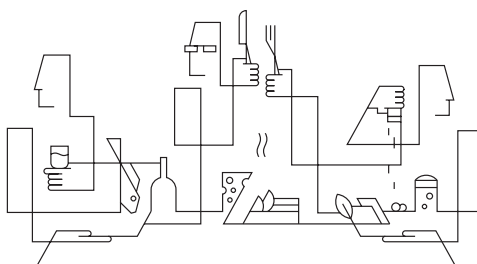
Nordic Spirits Gin 22 PLN

O.P. Anderson Akvavit 15 PLN

FINLAND

Valhalla 19 PLN

Xante 21 PLN

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