

LARS SPECIAL

Lars breakfast 29 PLN
two poached eggs, crispy bacon, creamed spinach, roasted mushrooms served with hollandaise sauce and toasted slice of bread

Pastrami sandwich 28 PLN
crispy country baguette with beef, jalapeno cream, Swedish cucumber, marinated celeriac and onion in tempura

Shakshouka / option: with chorizo (traveling Lars) 26 / 29 PLN
2 eggs baked on tomato salsa, feta cheese, onion, chilli, spinach leaves, honey and herbs, served with bread

Potato vaffel with smoked salmon 29 PLN
dill waffle with salmon, horseradish cheese, cucumber, capers and dill

BAGELS

Veggie bagel 26 PLN
with egg spread, avocado, half-dried tomatoes and argula

Bagel with a poached egg 23 PLN
multigrain bagel with creamed spinach, egg, ham, hollandaise sauce and chives

Simple bagel 13 PLN
with butter, cream cheese and jam

CLASSICS

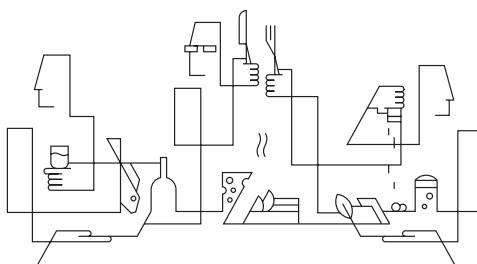
Scrambled eggs / with onions / bacon / tomatoes / champignons 14 / + 3zł for each of extras
made of three eggs, served with home-baked bread

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

SWEET

Strawberry pannkakor with mascarpone 26 PLN
Swedish pancakes with creamy vanilla cheese, fresh strawberries and cardamom

Kanelbullar, Swedish cinnamon 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
--------------------	--------

STARTERS & SALADS

Beetroot cold soup	18 PLN
cucumber, radish, beetroot, egg, freshly grated horseradish	

Asparagus on quinoa vege 	26 PLN
butter-stewed green asparagus on quinoa in caper dressing, with creamy yolk, gently smoked cottage cheese, pickled asparagus pieces, pumpkin seeds and fresh herbs	

Dutch matias in two Lars made marinades	35 PLN
cherry matias with red onion and smoked matias with mustard cream and dill, served with home-made rye bread and roasted butter	

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

Grilled halloumi with strawberries vege 	39 PLN
on different types of lettuce, with radish, pumpkin seeds, compressed cucumber, cherry tomatoes, lemon vinaigrette and bread chips	

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

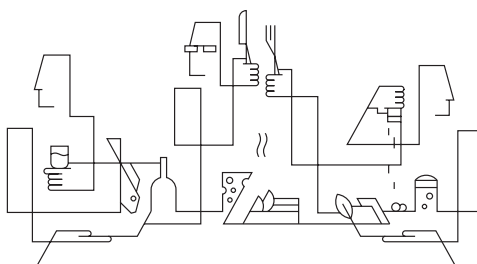
DESSERTS

Banoffee	17 PLN
mousse with cream and mascarpone, with chocolate, homemade butterscotch, banana mousse and oat crumble	

Kladdkaka	21 PLN
Swedish chocolate and coffee cake with artisan elderberry ice cream	

New York cheesecake	20 PLN
with cloudberry puree and crushed cardamom	

Eton mess	21 PLN
strawberries and meringue with vanilla cream on mascarpone	



* ask the waiter about the allergens

LARS, LARS & LARS

BISTRO PUB

LUNCH LARS from 12.00 to 16.00

STARTERS

Asparagus on quinoa | vege | 26 PLN
 butter-stewed green asparagus on quinoa in caper dressing, with creamy yolk, gently smoked cottage cheese, pickled asparagus particles, pumpkin seeds and fresh herbs

Dutch matias in two Lars made marinades 35 PLN
 cherry matias with red onion and smoked matias with mustard cream and dill, served with home-made rye bread and roasted butter

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

Beef tenderloin tartare 39 PLN
 with red onion in smoked olive oil, dried yolk, pickled radish, capers, low-salt cucumber and potato brush

SALADS

Grilled halloumi with strawberries | vege | 39 PLN
 on different types of lettuce, with radish, pumpkin seeds, compressed cucumber, cherry tomatoes, lemon vinaigrette and bread chips

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

SOUPS

Cream of white asparagus with Ost cheese 19 PLN
 with herbal croutons

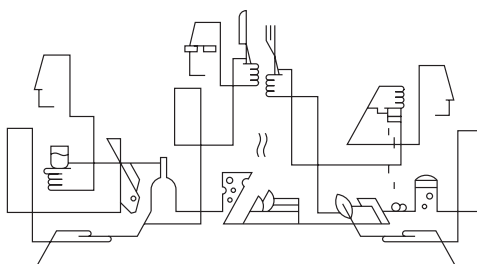
Beetroot cold soup 18 PLN
 cucumber, radish, beetroot, egg, freshly grated horseradish

EXTRAS

Thick cut fresh fries* 13 PLN

Sweet potato wedges* 18 PLN

* choose your sauce: home made chilli mango | chipotle mayo | danish remoulade | ketchup



* ask the waiter about the allergens

LARS, LARS & LARS

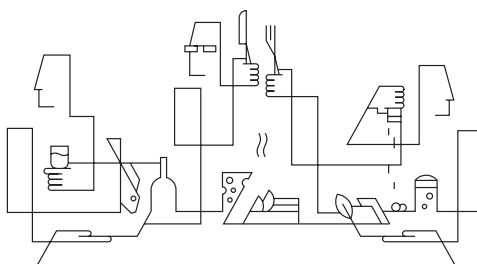
BISTRO PUB

MAIN COURSES

Gnocchi with asparagus vege 	42 PLN
smoked potato dumplings with green asparagus, broad beans, baby carrots, grilled onions and onion broth	
Tagliatelle with shrimps in wild garlic pesto	52 PLN
with mussels, young zucchini, tomato, shallot, garlic and crushed almonds	
Jurassic salmon	59 PLN
with asparagus, broad beans, baby carrots, spring onions and leek, on cous temptation with bernaise sauce and herb crust	
Supreme corn chicken marinated in herbs	46 PLN
with roasted young cabbage, mashed young potatoes with dill, sous vide radish, demi glace sauce and asparagus cream with parmesan cheese	
Sticky pork ribs	52 PLN
with bbq sauce, fresh fries and coleslaw	
Sirloin steak	82 PLN
with new potatoes baked in goose fat, baked garlic cream, baby carrots, broad beans, pickled strawberries and mustard demi glace	
Beef burger	40 PLN
with mimolette cheese, pickled cucumber, lamb's lettuce, tomato, bacon, red onion, served with fries	

DESSERTS

Banoffee	17 PLN
mousse with cream and mascarpone, with chocolate, homemade kajmak, banana mousse and oat crumble	
Kladdkaka	21 PLN
Swedish chocolate and coffee cake with artisan elderberry ice cream	
New York cheesecake	20 PLN
with cloudberry raspberry puree and crushed cardamom	
Eton mess	21 PLN
strawberries and meringue with vanilla cream on mascarpone	

LARS A'LA CARTE

* o listę alergenów poproś kelnera

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
Jasmine	10 PLN
White	10 PLN
Jardin Blue (with strawberry and rhubarb aroma)	10 PLN

drink with ginger, orange, honey and lime 14 PLN

SMOOTHIES

RED: strawberries, raspberries, red currant	17 PLN
GREEN: apple, parsley, lemon	17 PLN

CHOCO

Classic	15 PLN
With raspberries	15 PLN

LEMONADES

Classic	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:

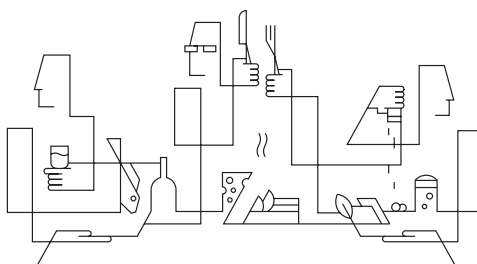
Orange	15 PLN
Grapefruit	15 PLN

GRANINI:

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

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

BEER & CIDER

Grimbergen Blonde / Blanche 0,3 l	14 PLN
Grimbergen Blonde / Blanche 0,5 l	22 PLN
Mitostaw Pilsner/Witbier 0,5 l	10 PLN
Kormoran Light /Dark 0,5l	12 PLN
Kormoran Witbier 0,5l	15 PLN
Kingpin Brewery - ask about available styles of kraft beer!	18 PLN
Lech Free	9 PLN
Jabłoński Cider 0,3l	12 PLN

DRINKS

Swedish Negroni	26 PLN
Nordic Gin & Tonic	26 PLN
Valhalla Bullet	20 PLN
Skinny Lennart	26 PLN
Martini Espresso	21 PLN
Pear Sour	21 PLN
Coconut Mojito	21 PLN

NORDIC**DENMARK**

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

NORWAY

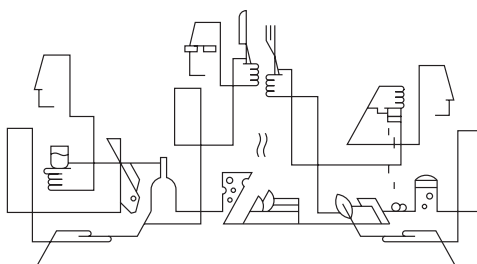
Linie Akvavit Sherry Cask	17 PLN
Linie Akvavit Madeira Cask	30 PLN
Vikingfjord Vodka	14 PLN

SWEDEN

Mackmyra 10 y.o.	40 PLN
Nordic Spirits Gin	22 PLN
O.P. Anderson Akvavit	15 PLN
Xante	21 PLN

FINLAND

Valhalla	19 PLN
----------	--------

**LARS, LARS & LARS**

BISTRO PUB