

## LARS SPECIAL

**Lars breakfast** 26 PLN

two poached 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)** 23 / 26 PLN

2 eggs baked on tomato salsa, feta cheese, onion, chilli, spinach leaves, honey and herbs, served with bread

## BAGELS

**Veggie bagel** 23 PLN

with egg spread, avocado, half-dried tomatoes and argula

**Bagel with marinated salmon** 25 PLN

multigrain bagel with poached egg, cucumber, salads, onion in butter with thyme, seaweed caviar, dill and chives

**Simple bagel** 11 PLN

with butter, cream cheese and jam

## CLASSICS

**Scrambled eggs / with onions / bacon / tomatoes / champignons** 12 PLN/ + 3 PLN for each of extras

made of three eggs, served with home-baked bread

**Porridge with peanut butter** 17 PLN/ +6 with plant milk

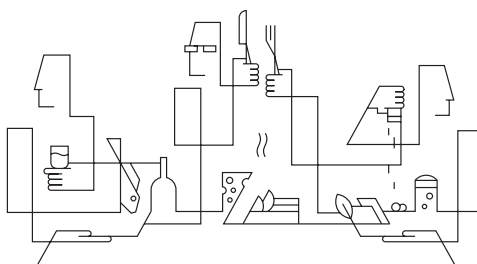
with seasonal fruit, walnuts and date caramel

## SWEET

**Pannakor with apple & cinnamon** 26 PLN

Swedish pancakes with orange yoghurt, fresh blueberries and roasted almonds

**Kanelbullar, Swedish cinnamon rolls** 6 PLN



\* o listę alergenów poprosz kelnera

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## STARTERS

<b>Dutch matias in two Lars made marinades</b>	<b>32 PLN</b>
cherry matias with red onion and smoked matias with mustard cream and dill, served with home-made rye bread	
<b>Squids</b>	<b>35 PLN</b>
in butter & wine sauce, with tomatoes, garlic, chorizo and chilli	
<b>Varm korv</b>	<b>15 PLN</b>
Swedish hot-dog in homemade buttery bun with pork sausage, red onion jam, Swedish cucumber, mustard sauce with capers and roasted onion	
<b>Fried chicken liver</b>	<b>26 PLN</b>
in demi glace sauce with red wine, garlic, shallot & cherries served with home-made spelled bread	

## SALADS

<b>Grilled goat cheese</b>	<b>35 PLN</b>
with rocket leaves, beetroot, tomato, pear & walnuts served with home-made bread	
<b>Cesar Lars</b>	<b>35 PLN</b>
juicy chicken, bacon chips, croutons and parmesan topped with imperial dressing with anchovies on roman lettuce	

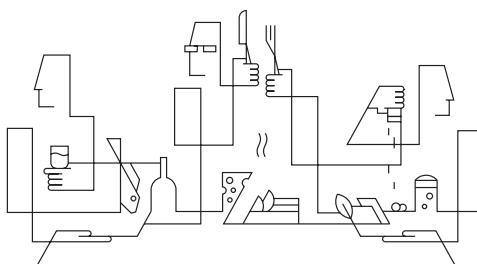
## SOUPS

<b>Pumpkin cream</b>	<b>17 PLN</b>
on coconut milk with smoked goose breast, pumpkin seeds and pumpkin oil	
<b>Lohikeitto</b>	<b>21 PLN</b>
Finnish fish soup with smoked salmon, vegetable julienne, new potatoes and leek	
<b>Goose broth</b>	<b>15 PLN</b>
with poured noodles	

## EXTRAS

<b>Thick cut fresh fries*</b>	<b>12 PLN</b>
<b>Sweet potato wedges*</b>	<b>16 PLN</b>

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



\* ask the waiter about the allergens

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## MAIN COURSES

**Halibut on risotto with fennel** 59 PLN  
with peas, broccoli, lovage oil and thyme crumble

**Corn chicken breast marinated in herbs** 41 PLN  
with creamy pearl barley with forest mushrooms, red cabbage in wine and pickled radish

**Sticky pork ribs** 47 PLN  
with bbq sauce, fresh potatoes fries and coleslaw

**Beef burger** 35 PLN  
with mimolette cheese, pickled cucumber, lamb's lettuce, tomato, bacon, red onion and chilli mango sauce, served with fresh potatoes fries

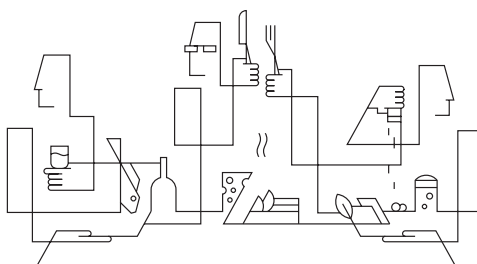
**Vege-burger with beetroot and quinoa** 35 PLN  
with mimolette cheese, pickled cucumber, lamb's lettuce, tomato, red onion and chilli mango sauce, served with fresh potatoes fries

**Gnocchi with smoked cheese** 35 PLN  
potato dumplings with glazed beetroot, pickled pumpkin, curly kale, shallot in butter and mushroom broth

## DESSERTS

**Ask what we made for today!** 21 PLN  
We follow season & our imagination

LARS A'LA CARTE



\* o listę alergenów poproś kelnera

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## SELECTION OF TEAS

Wake Me Up! Breakfast	13 PLN
black teas from Indian province Assam, China & Ceylon	
Epic Grey	13 PLN
Indian teas of Assam and Darjeeling infused with natural bergamot oil	
Muscat Darjeeling	13 PLN
black tea from the famous Darjeeling region in India with the aroma of muscat grapes	
China Sencha	13 PLN
Chinese Sencha green tea leaves	
China Jasmine	13 PLN
Sencha green tea leaves with jasmine flowers	
Jolly Green Fellow	13 PLN
Chinese Sencha, dried mango and orange pieces, marigold and cornflower petals	
Mint La-La-Land	13 PLN
green tea, moringa, peppermint and green mint, sunflower and cornflower petals	
Super Girl!	13 PLN
white tea, naturally infused with the aroma of peaches and pineapples, marigold petals	
Milky Oolong	13 PLN
green oolong from Taiwan, natural milk flavor coming from the leaves	
Yummy Rooibos	13 PLN
rooibos, orange peel, sunflower and rose petals	
Awsome Fruits	13 PLN
hibiscus, dried strawberries, apples, black currants, raspberries, elderflower, rosehip, blackberry leaves and fruits	

### WARM UP!

Hot drink with ginger, orange, mint, honey and lime	14 PLN
Black tea with raspberry jam, mint and lime	14 PLN
Green with elderflower syrup, cinnamon, and ginger	14 PLN
Rooibos with cranberries, orange, cloves and star anise	14 PLN

## CHOCO

Classic	15 PLN
With raspberries	15 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, carrot

### COLD-PRESSED:

Apple	9 PLN
Tomato	9 PLN
Pear	9 PLN

## WATER

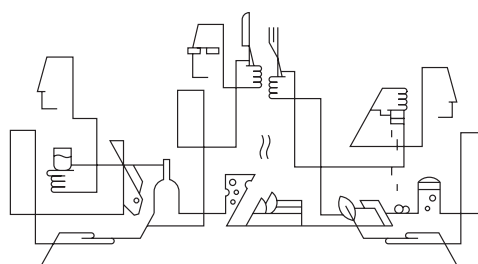
### CISOWIANKA

Classique 0,3l	7 PLN
Classique 0,7l	14 PLN
Perlage 0,3l	7 PLN
Perlage 0,7l	14 PLN

## LEMONADES

Classic	13 PLN
Elderflower with mint	13 PLN

## SOFT DRINKS



\* ask waiter about the list of allergens

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**BEER & CIDER**

Grimbergen Blonde / Blanche 0,3 l	14 PLN
Grimbergen Blonde / Blanche 0,5 l	22 PLN
Kormoran Light / Dark 0,5 l	12 PLN
Kormoran Witbier 0,5 l	15 PLN
Kingpin Brewery- ask about available styles of craft beer!	18 PLN
Lech Free 0,0% 0,33 l	9 PLN
Nepomucen Zenzero <0,5% Lite Ginger Ale 0,5 l	13 PLN
Wielka Sowa Brewery <0,5% Low Alcohol APA 0,5 l	13 PLN
Cider Chyliczki Old Orchard 0,33 l	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 Jubilaeums Akvavit 40 ml	19 PLN
Aalborg Taffel Akvavit 40 ml	17 PLN
Heering Cherry 40 ml	16 PLN

**NORWAY**

Linie Akvavit Sherry Cask 40 ml	17 PLN
Linie Akvavit Madeira Cask 40 ml	30 PLN
Vikingfjord Vodka 40 ml	14 PLN

**SWEDEN**

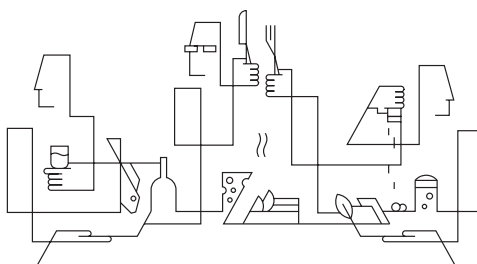
Mackmyra 10 y.o. 40 ml	40 PLN
Nordic Spirits Gin 40 ml	22 PLN
O.P. Anderson Akvavit 40 ml	15 PLN
Xante 40 ml	21 PLN

**FINLAND**

Valhalla 40 ml	19 PLN
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**TASTING SETS**

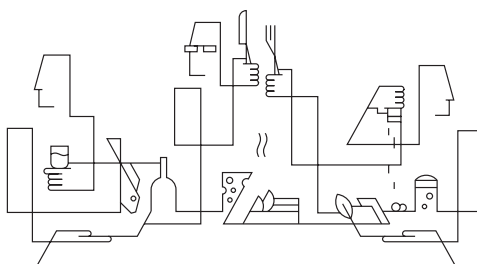
<b>AKVAVIT SET 40 ML   20 ML</b>	70   35 PLN
Aalborg Taffel, O.P. Anderson, Linie Sherry Cask, Linie Madeira Cask	
<b>NORDIC SET 40 ML   20 ML</b>	66   33 PLN
Vikingfjord, Xante, Valhalla, Heering	
<b>GREATER POLAND SET 40 ML   20 ML</b>	76   38 PLN
Ovii, local craft distillates: apple, plum & grape pomace, Herbarius Flowery Craft Gin	

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125 ml | BOT.

<b>FIZZ</b>	<b>Cabert Cantina di Bertolo Extra Dry</b>   Glera	19 PLN   95 PLN
	Prosecco DOC   Friuli-Venezia Giulia   Italy	
<b>WHITE</b>	<b>Venea Vitali</b>   Trebbiano	15 PLN   79 PLN
	Trebbiano d'Arbuzzo DOC   Abruzzo   Italy	
	<b>Marco Real</b>   Verdejo	105 PLN
	Rueda DO   Castilla y León   Spain	
	<b>Villa San Martino</b>   Pinot Grigio	110 PLN
	Delle Venezie IGT   Friuli-Venezia Giulia   Italy	
	<b>Wachtenburg Winzer Forster Trocken</b>   Riesling	19 PLN   110 PLN
	Palatinate   Germany	
	<b>Casa Marin Cartagena</b>   Sauvignon Blanc	29 PLN   149 PLN
San Antonio Valley DO   Chile		
<b>Tenuta Il Falchetto</b>   Chardonnay	149 PLN	
Langhe DOC   Piedmont   Italy		
<b>R&amp;A Pfaffl HAID</b>   Grüner Veltliner	159 PLN	
Weinviertel DAC   Austria		
<b>Domaine de Vauroux</b>   Chardonnay	190 PLN	
Chablis AOC   Burgundy   France		
<b>ROSÉ</b>	<b>Marco Real Homenaje Rosado</b>   Garnacha	95 PLN
	Navarra DO   Spain	
<b>RED</b>	<b>Venea Burbero</b>   Montepulciano	15 PLN   79 PLN
	Montepulciano d'Abruzzo DOP   Abruzzo   Italy	
	<b>Vicar Tolva</b>   Merlot	95 PLN
	Central Valley DO   Chile	
	<b>Belasco de Baquedano Moncagua</b>   Malbec	19 PLN   110 PLN
	Luján de Cuyo DOC   Mendoza   Argentina	
	<b>Bodegas Zuazo Gaston Crianza</b>   Tempranillo	25 PLN   134 PLN
	Rioja DOC   Spain	
	<b>Cantina Crociani</b>   Sangiovese / Trebbiano	145 PLN
	Chianti Colli Senesi DOCG   Tuscany   Italy	
	<b>Koyle Gran Reserva</b>   Carménère	150 PLN
Colchagua Valley DO   Chile		
<b>Feudi di San Gregorio</b>   Primitivo	165 PLN	
Primitivo di Manduria DOP   Puglia   Italy		
<b>Penley Estate Tolmer</b>   Cabernet Sauvignon	179 PLN	
Coonawarra AGI   Limestone Coast   Australia		
<b>Clos de Gat Har'el</b>   Syrah	215 PLN	
Judean Hills   Izrael		



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