

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

Smørrebrød with smoked halibut and fresh radish 23 PLN

on toasted homemade rye bread with caviar, Philadelphia cheese, dill, pickled onion and crunchy smoked bacon

BAGELS

Veggie bagel 26 PLN

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

Bagel with marinated salmon 28 PLN

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

Simple bagel 13 PLN

with butter, cream cheese and jam

CLASSICS

Scrambled eggs / with onions / bacon / tomatoes / champignons 14 PLN/ + 3 PLN for each of extras

made of three eggs, served with home-baked bread

Porridge with peanut butter 19 PLN/ +6 with plant milk

with seasonal fruit, walnuts and date caramel

Omelette with broad bean and goat cheese 24 PLN

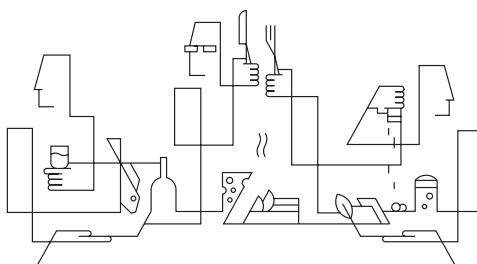
with spring onions, spinach and sunflower seeds

SWEET

Pannkakor with baked white chocolate 24 PLN

Swedish pancakes with vanilla cream, home-made raspberry jam with cardammon and fruits

Kanelbullar, Swedish cinnamon rolls 6 PLN



* ask the waiter about the allergens

LARS, LARS & LARS

BISTRO PUB

LUNCH

Everyday we serve something different: two lunch dishes and a soup.
Ask the waiter what we prepared for today!

| | |
|-------------------------------|--------|
| Soup of the day | 12 PLN |
| Main course of the day | 26 PLN |
| LUNCH SET: Main course + soup | 34 PLN |

STARTERS, SOUPS & SALADS

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|--|--------|
| Cold baked beetroot soup with homemade beet leaven & hard-boil egg | 19 PLN |
| Goose broth with poured noodles, carrot and parsley | 17 PLN |
| Dutch matias in mustard sauce with dill & red onion, served with homebaked bread | 19 PLN |
| Squids in butter & wine sauce, with tomatoes, garlic, chorizo and chilli | 39 PLN |
| Varm korv Swedish hot-dog in homemade buttery bun with pork sausage, red onion jam, Swedish cucumber, mustard sauce with capers and roasted onion | 17 PLN |
| Salad with smoked halibut with lemon dressing, green beans, baby potatoes with dill, fresh radish and linseed crunch | 39 PLN |
| Ceasar Lars juicy chicken, bacon chips, croutons and parmesan topped with imperial dressing with anchovies on roman lettuce | 39 PLN |

CLASSIC

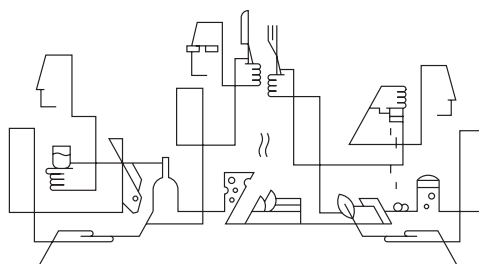
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| Sticky pork ribs with bbq sauce, thick cut fries and coleslaw with horseradish | 52 PLN |
|---|--------|

DESSERTS

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| Strawberries with homemade eggnog fresh, Polish strawberries with our eggnog on top & almonds | 25 PLN |
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Ask what other desserts we prepared for today!

LUNCH LARS from 12.00 to 16.00



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STARTERS

| | |
|---|---------------|
| Beef sirloin tartare | 39 PLN |
| with homemade pickles, dried egg yolk, rye bread & butter with smoked salt | |
| Squids | 39 PLN |
| in butter & wine sauce, with tomatoes, garlic, chorizo and chilli | |
| Varm korv | 19 PLN |
| Swedish hot-dog in homemade buttery bun with pork sausage, red onion jam, Swedish cucumber, mustard sauce with capers and roasted onion | |
| Smørrebrød with Norwegian brunost cheese vege | 22 PLN |
| on homemade toasted bread with onion in butter with thyme and lingonberry | |
| Dutch matias | 19 PLN |
| in mustard sauce with dill & red onion, served with homebaked bread | |

SALADS

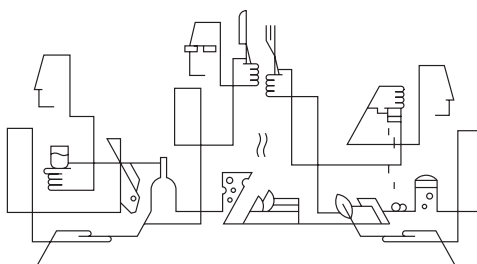
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|---|---------------|
| Salad with smoked halibut | 39 PLN |
| with lemon dressing, green beans, baby potatoes with dill, fresh radish and linseed crunch | |
| Ceasar Lars | 39 PLN |
| juicy chicken, bacon chips, croutons and parmesan topped with imperial dressing with anchovies on roman lettuce | |

SOUPS

| | |
|---|---------------|
| Green peas cream soup | 21 PLN |
| with Greenlandic shrimps & jurassic salmon in puff pastry | |
| Cold baked beetroot soup | 19 PLN |
| with homemade beet leaven & hard-boil egg | |
| Goose broth | 17 PLN |
| with poured noodles, carrot and parsley | |

EXTRAS

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| Thick cut fries* | 13 PLN |
| Sweet potato wedges* | 18 PLN |
| * choose your sauce: home made chilli mango chipotle mayo herb aioli ketchup | |



* ask the waiter about the allergens

MAIN COURSES

Pan fried jurassic salmon 58 PLN
with buttery green beans, black lentils with peas and parsley, samphire, olive oil with lovage and saffran sauce

Corn chicken breast marinated in herbs 45 PLN
with fried chanterelles, potato puree with roasted butter, pickled kohlrabi, apricot gel and demi-glace sauce

Sticky pork ribs 52 PLN
with bbq sauce, thick cut fries and coleslaw with horseradish

Beef burger 39 PLN
in homemade bun with mimolette cheese, pickled cucumber, rocket leaves, tomato, bacon, red onion and chilli mango sauce, served with thick cut fries

Vege-burger with with roasted parsnip patty with sunflower seeds and craneberry 39 PLN
in homemade black bun with mimolette cheese, pickled jalapeño, rocket leaves, tomato, red onion and herb sauce with wild garlic, served with thick cut fries

Tagliatelle with shrimps 52 PLN
in wine sauce with wild garlic, fried broad bean, leek & roasted almonds

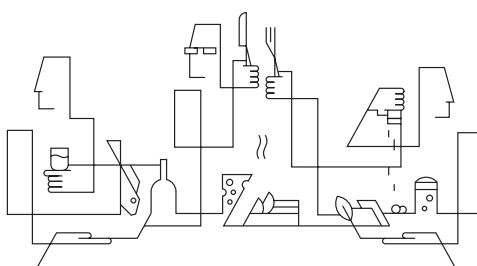
Potato gnocchi with oscypek cheese 42 PLN
with butter-fried chantleres & broad bean, mushroom stock, pickled onion and grated goat cheese

Fresh mussels a'la marinara - from Wednesday to Friday, ask if available! 42 PLN
with white wine sauce, shallot, garlic, parsley & homemade bread

DESSERTS

Strawberries with homemade eggnog 25 PLN
fresh, Polish strawberries with our eggnog on top

Ask what other desserts we prepared for today!

LARS A'LA CARTE

* ask the waiter about the allergens

LARS, LARS & LARS

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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 | |
| Hot drink with ginger, orange, mint, honey and lime | 14 PLN |

LEMONADES

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| Classic | 13 PLN |
| Elderflower with mint | 13 PLN |
| Seasonal | 13 PLN |
| ask what we prepared for today! | |

SMOOTHIES

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| Green | 17 PLN |
| spinach, apple, lemon, orange | |
| Red | 17 PLN |
| banana, raspberries, blackberries, red currant | |

COFFEE

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| Espresso | 10 PLN |
| Doppio | 12 PLN |
| Black / White | 10 PLN |
| Americano | 12 PLN |
| Cappuccino | 12 PLN |
| Latte | 13 PLN |
| Mocca | 15 PLN |
| Ice coffee | 15 PLN |

JUICES

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| FRESHLY SQUEEZED JUICES: | |
| Orange | 15 PLN |
| Grapefruit | 15 PLN |
| COLD-PRESSED: | |
| Apple | 9 PLN |
| Tomato | 9 PLN |
| Pear | 9 PLN |

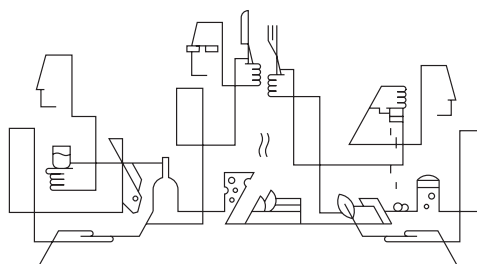
WATER

| | |
|-----------------|--------|
| CISOWIANKA: | |
| Classique 0,3 l | 7 PLN |
| Classique 0,7 l | 14 PLN |
| Perlage 0,3 l | 7 PLN |
| Perlage 0,7 l | 14 PLN |

CHOCO

| | |
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| Classic | 15 PLN |
| With raspberries | 15 PLN |

SOFT DRINKS



LARS, LARS & LARS

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BEER & CIDER

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| Grimbergen Blonde / Blanche 0,3 l | 14 PLN |
| Grimbergen Blonde / Blanche 0,5 l | 22 PLN |
| Kingpin Brewery- ask about available styles of craft beer! | 18 PLN |
| Kingpin Brewery Pils / Weizen | 15 PLN |
| Crafted low-alcohol beer 0,5 l | 13 PLN |
| Polish Cider 0,33 l | 12 PLN |

COCKTAILS

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|----------------------------|--------|
| 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 |
| Rhubarb Sour | 22 PLN |
| Coconut Mojito | 21 PLN |
| Strawberry Frozen Daiquiri | 25 PLN |
| Aperol Spritz | 24 PLN |
| Hugo | 21 PLN |

NORDIC

| | |
|---------------------------------|--------|
| DENMARK | |
| Aalborg Jubilæums Akvavit 40 ml | 19 PLN |
| Aalborg Taffel Akvavit 40 ml | 17 PLN |
| Heering Cherry 40 ml | 16 PLN |

NORWAY

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

SWEDEN

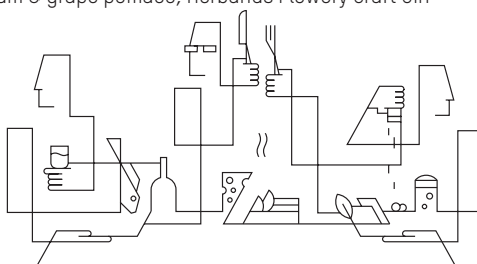
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| Mackmyra 10 y.o. 40 ml | 40 PLN |
| Nordic Spirits Gin 40 ml | 22 PLN |
| O.P. Anderson Akvavit 40 ml | 15 PLN |
| Xante 40 ml | 21 PLN |
| Motörhead Vodka 40 ml | 25 PLN |

FINLAND

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| Valhalla 40 ml | 19 PLN |
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TASTING SETS

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

**LARS, LARS & LARS**

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| TAP | Frizzante Bianco Vinicola Serena Glera, Trebbiano, Garganega | 12 PLN 150 ml 34 PLN 500 ml |
| | | 125 ml BUT. |
| FIZZ | Cabert Cantina di Bertolo Extra Dry Glera | 19 PLN 95 PLN |
| | Prosecco DOC Friuli-Venezia Giulia Italy | |
| WHITE | Venea Vitali Trebbiano | 15 PLN 79 PLN |
| | Trebbiano d'Arbuzo DOC Abruzzo Italy | |
| | Marco Real Verdejo | 105 PLN |
| | Rueda DO Castilla y León Spain | |
| | Villa San Martino Pinot Grigio | 110 PLN |
| | Delle Venezie IGT Friuli-Venezia Giulia Italy | |
| | Wachtenburg Winzer Forster Trocken Riesling | 19 PLN 110 PLN |
| | Palatinate Germany | |
| | Casa Marin Cartagena Sauvignon Blanc | 29 PLN 149 PLN |
| | San Antonio Valley DO Chile | |
| Tenuta Il Falchetto Chardonnay | 149 PLN | |
| Langhe DOC Piedmont Italy | | |
| R&A Pfaffl HAID Grüner Veltliner | 159 PLN | |
| Weinviertel DAC Austria | | |
| Domaine de Vauroux Chardonnay | 190 PLN | |
| Chablis AOC Burgundy France | | |
| ROSÉ | Marco Real Homenaje Rosado Garnacha | 95 PLN |
| | Navarra DO Spain | |
| RED | Venea Burbero Montepulciano | 15 PLN 79 PLN |
| | Montepulciano d'Abruzzo DOP Abruzzo Italy | |
| | Vicar Tolva Merlot | 95 PLN |
| | Central Valley DO Chile | |
| | Belasco de Baquedano Moncagua Malbec | 19 PLN 110 PLN |
| | Luján de Cuyo DOC Mendoza Argentina | |
| | Bodegas Zuazo Gaston Crianza Tempranillo | 25 PLN 134 PLN |
| | Rioja DOC Spain | |
| | Cantina Crociani Sangiovese / Trebbiano | 145 PLN |
| | Chianti Colli Senesi DOCG Tuscany Italy | |
| Koyle Gran Reserva Carménère | 150 PLN | |
| Colchagua Valley DO Chile | | |
| Feudi di San Gregorio Primitivo | 165 PLN | |
| Primitivo di Manduria DOP Puglia Italy | | |
| Penley Estate Tolmer Cabernet Sauvignon | 179 PLN | |
| Coonawarra AGI Limestone Coast Australia | | |
| Clos de Gat Har'el Syrah | 215 PLN | |
| Judean Hills Israel | | |

