



vegetarian



gluten free



dairy free



eggs free

⌚ **Waiting time for dishes about 20-40 min**

➡ **Takeaway box – 2 zł**

Gościnna Chata



📶 **Password: restaurant2012**

🍴 **for groups of 6 or more, 10% service fee is added to the bill**

Starters

- Mutton dumplings** 🍴 21 zł
With buckwheat groats in a green peppercorn sauce-3 pieces
- Grilled Podhale cheese** 🌿 🍴 🍴 31 zł
Served with caramelized beetroots
- Hutsul tartare** 🍴 52 zł
With marinated red pine mushroom, onion, pickled cucumber with bread
- A board of local delicacies for 2 person** 58 zł
Koryciński cheese, Podhalański cheese, country pate, smoked duck slices, blackcurrant sauce, country bread

Soups

- Pickled beetroot borscht** 🌿 🍴 🍴 25 zł
With dumplings with cabbage and mushrooms
- „Parzybroda Po Mirowsku”** 🍴 🍴 28 zł
Sweet cabbage soup from the local cuisine of the Chrzanów region
- Sour Rye Soup Kraków Style „Żurek”** 29 zł
Traditional polish sour rye soup with sausage and egg
- „Żurek” Sour Rye soup in **the bread pot (+10 zł)***

Green salads

- Green salad with smoked duck** 🍴 🍴 🍴 41 zł
Caramelized beetroot, vegetables and a dressing based on honey, mustard and olive oil with herbs
- Seasonal salad** 🌿 🍴 🍴 41 zł
With cheeses, seasonal fruits, roasted hazelnuts, and a dressing based on honey, mustard, and herb-infused olive oil

Main dishes

- 👑 Roasted mutton in mushroom sauce** 🍴 82 zł
Served with potato noodles and caramelized beetroots
- Gruły** 48 zł
Potato pancake stuffed with pulled turkey meat, served with a mixed salad and spinach sauce
- Fuczki Bojkowskie** (Sauerkraut pancakes from Charsznica) 51 zł
With beef cheek in a roast-wine sauce with Sechłońska dried plum, beetroot salad, and sour cream
- Traditional pork chop** 🍴 62 zł
Served with braised sauerkraut with roux and potatoes (in season with spring cabbage and potatoes)
- Ribs** 🍴 🍴 🍴 64 zł
In a spiced sauce (cinnamon, cardamom, ginger, etc.) with Sechłońska dried plum, served with Cracow-style potatoes (fried potatoes with onion)
**Minimum waiting time 30 minutes*
- Traditional pork chop XL** 🍴 92 zł
Served with braised sauerkraut with roux and potatoes (in season with spring cabbage and potatoes)
- Specialty platter for 2-3 people** 229 zł
Roasted mutton with porcini sauce, traditional pork chop, Cabańskie cudo, Małopolskie Cabbage rolls, hatuszki, Lemko dumplings, mix of salads, and braised sauerkraut with roux
- Vegetarian specialty platter for 2** 🌿 129 zł
Vegan cabbage rolls with porcini sauce, fuczki Bojkowskie with sour cream, dumplings with spinach and klagany cheese, dumplings with sauerkraut and mushrooms, grilled Podhale cheese and fresh salads

Fish

- Trout fillet from „Kluczwoda Valley”** 🍴 51 zł
Butter-fried with potatoes and a mix of salads
- Boiled trout fillet** 🍴 🍴 🍴 51 zł
Served with boiled potatoes and stripped vegetables

Extras

- Pickled cucumber** 10 zł
- Baked potatoes** 14 zł
- Vegetable salad** 15 zł
- Mix of green salads with vegetables** 17 zł

Regional dishes

- Fuczki Bojkowskie** 🌿 30 zł
(Sauerkraut pancakes) served with sour cream
- Cabańskie Cudo** 🍴 🍴 🍴 39 zł
Potato slices oven-baked beneath cabbage leaves with sausage, bacon, and vegetables
- Vegan gołąbki (cabbage rolls)** 🌿 🍴 🍴 39 zł
Stuffed with Cracow buckwheat groats and mushrooms, served with porcini sauce and sprinkled with toasted almonds
- Małopolskie gołąbki (cabbage rolls)** 🍴 🍴 42 zł
Baked with bacon slices, stuffed with pork, rice, raisins, and Sechłońska dried plums, served with tomato sauce
- Cracow-style bigos** 🍴 47 zł
Cabbage stew with „krakowska” sausage and Sechłońska dried plums served in a bread pot

Dumplings

- Lemko** (with fresh cabbage and white cheese) 🌿 🍴 8 pcs. / 10 pcs. 32 zł / 37 zł
- Ruskie** (with cottage cheese and potatoes) 🍴 32 zł / 37 zł
- With cabbage and mushrooms** 🌿 🍴 🍴 34 zł / 39 zł
- With meat** 🍴 🍴 37 zł / 43 zł
- With spinach and Klagany cheese** 🌿 🍴 38 zł / 44 zł
- Mix of dumplings 10 pcs.** 🍴 42 zł
- Vegetarian mix of dumplings 10 pcs.** 🌿 🍴 41 zł

Desserts

- Potato pancakes** 🌿 🍴 🍴 28 zł
Served with apple-currant jam and a honey-spiced sauce (cinnamon, cardamom, ginger, etc.)
- Homemade apple pie** 🌿 28 zł
Served with vanilla ice cream on a homemade crumble
- Cheesecake** 🌿 30 zł
With fruit mousse
- Dumplings with fresh plums and Wawel chocolate** 🌿 🍴 32 zł
Served on a crispy buttery crumble with chocolate sauce

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Hot beverages

Espresso	11 zł
Black coffee	11 zł
White coffee	13 zł
Double espresso	15 zł
Cappuccino	15 zł
Latte	17 zł
Tea in tea bags (Black, green, fruit, mint)	11 zł
Winter tea	16 zł

Cold drinks

Water	0,33 L 9 zł	1 L 14 zł
<i>Sparkling / still</i>		
Homemade compote	0,25 L 9 zł	1 L 22 zł
Fruit juice	0,25 L 13 zł	1 L 26 zł
<i>(Orange, apple)</i>		
Traditional lemonade	0,3 L 18 zł	1 L 34 zł
Natural kvass	0,33 L 14 zł	
Kraft Cola	0,33 L 16 zł	

Warm alcohol

Trójniak mead 13%	100 ml 17 zł
Mulled wine 13%	150 ml 20 zł
Mulled beer 5.2%	0,5 L 21 zł
Tea with alcohol 9.5%	23 zł
Półtorak mead 16%	100 ml 23 zł

Gościenna Chata



Draught beer

Wawelskie lager 5.2%	0,33 L 18 zł	0,5 L 21 zł	1L 37 zł
Wawelskie wheat 5.2%	0,33 L 18 zł	0,5 L 21 zł	1L 37 zł
Tyskie gronie 5.2%	0,33 L 15 zł	0,5 L 18 zł	1L 32 zł

Bottled beer

Non-alcoholic <i>Lech 0,0% (classic or Lime&Mint)</i>	0,33 L 17 zł
Kraft beer <i>Browar Jedlinka</i>	0,33 L 19 zł
Lajkonik <i>(Honey 4.6%, lager 4.7%)</i>	0,5 L 22 zł
Wawelskie <i>(Light 5.1%, dark 5%, raspberry 5.2%)</i>	0,5 L 22 zł

Tastes of polish vodka

	Regional		
Gourmet set 4 pcs. <i>(Piołunówka 50%, dzięgielówka 38%, wallnut 36%, cherry 38%)</i>	40 ml 49 zł		
Dzięgielówka 38%	40 ml 14 zł	0,5 L 115 zł	
Żubrówka Bison Grass 40%	40 ml 14 zł	0,5 L 115 zł	
Piołunówka 50%	40 ml 16 zł	0,5 L 135 zł	
Śliwowica 70%	40 ml 18 zł	0,7 L 240 zł	
	Pure		
Wyborowa 40%	40 ml 13 zł	0,5 L 125 zł	
J.A. Baczewski 40%	40 ml 16 zł	0,5 L 145 zł	
Belvedere 40%	40 ml 25 zł	0,5 L 315 zł	
	Flavored		
Orzechowa 36% (Wallnut)	40 ml 13 zł	0,5 L 125 zł	
J.A. Baczewski 38% (Cherry)	40 ml 18 zł	0,5 L 155 zł	

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Wines

Red wines

Almarosa Primitivo 13.5% Semi-dry	0,75 L 105 zł	
Blackcurrant wine 13% Semi-sweet	0,75 L 159 zł	
Jadwiga Cabernet Cortis 12.5% Dry	0,75 L 175 zł	
Regional wine from Podkarpacie – Rondo 11% Semi-dry	0,75 L 178 zł	
Turnau Rondo Regent 11.5% Dry	0,75 L 185 zł	
Blackcurrant and honeyberry wine 13% Semi-dry	0,75 L 198 zł	
House wine Ask the waiter	150 ml 19 zł	0,5 L 49 zł

White wines

Wine from Złota Reneta apples 10.5% Semi-dry	0,75 L 98 zł	
Grifone Pinot Grigio 12% Dry	0,75 L 102 zł	
Rosé wine from red currant 10.5% Semi-dry	0,75 L 118 zł	
Jadwiga Johanniter 13% Dry	0,75 L 165 zł	
Turnau Solaris 12% Dry	0,75 L 175 zł	
Regional wine from Podkarpacie – Johanniter 12% Semi-sweet	0,75 L 178 zł	
House wine Ask the waiter	150 ml 19 zł	0,5 L 49 zł
	Dry sparkling wines	
Prosecco 11%	150 ml 19 zł	0,75 L 130 zł
	Non-alcoholic wines	
VILLA BELLUCCI 0% White Pinot Grigio	0,75 L 98 zł	
VILLA BELLUCCI 0% Red Primitivo	0,75 L 98 zł	