



Established in 2003

Restaurant, Lounge Bar & Deli

menu



Sebastian „SZROMU” Schrom
Chef de cuisine / Creative chef

in La Rossa restaurant for the last 10 years. Awarded with a “hat”, award recommended by “Gault & Millau” yellow guide in years 2018-2020. Secretary to a Revision Committee in Cooks and Confectioners Association of Lesser Poland. As a member of Polish Chefs Association, he holds the role of Ambassador in the Economic-Gastronomic District School Complex no 4 in Oświęcim. He has gained wider recognition after taking part in the third edition of Hell’s Kitchen reality competition show, where he spent a few weeks cooking under the tutelage of Wojciech Modest Amaro, the first Polish Michelin star awarded chef. Co-creator of a culinary show Battle of Flavours - Tradition vs. Modernity.

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#Creative
#Homemade
#DelibyLaRo
#ComfortFood
#Gault&Millau

Starters

- **Tartare** – hanger steak tartare with dried tomatoes / pickled shimeji / egg yolk / nasturtium infused olive oil / French’s mustard Konik / chives / prosopis smoke / bread with burnt leek
- **Herring** – pickled herring with cardamom and cloves / pickled radish / romaine lettuce with mun, sesame oil and soy sauce / dill / linseed baguette
- **Shrimps** – served on a hot cast-iron pan / chili / wild garlic infused olive oil / bread with burnt leek / baguette with linseed / yeast breadstick
- **Grissini** – yeast breadsticks / pickled jalapeño and parsley sauce / pork loin dry-cured for four weeks in coriander and pepper seeds / pickled garlic with mustard seed / arugula



Soups

- **Fish broth** – with coconut milk and lemongrass / jasmine rice / boiled egg / shitake / romaine lettuce / burnt lime / sesame / nori
- **Cream of tomato** – with oregano and garlic / mozzarella balls / bison grass infused olive oil / chives
- **Żur** – sour soup / rye sourdough with marjoram and buttermilk / white sausage / bacon from our smokehouse / dill / bread with burnt leek
- **Rosół** – traditional Polish chicken soup / hen, duck, beef tail and lovage / homemade noodles / carrot / green parsley

Pastas

- **Six cheese** – tomato tagliatelle / corregio, gorgonzola, mozzarella and feta sauce / creamy cottage cheese with chipotle sauce / arugula / grana padano
- **Carbonara** – spaghetti / matured pancetta stesa from our smokehouse / egg yolk and black pepper sauce / dried garlic / grana Padano
- **Pesto** – spelt tagliatelle / green olives and hazelnut pesto / cherry tomatoes / baby capers / yeast flakes / chives

44



31

44

18

Main Courses

- **Beef roll** – with lard from our smokehouse / juniper gravy / black seed / Silesian potato dumplings / dill / red cabbage with bacon from our smokehouse
- **Duck breast** – sous vide 61°C with thyme / couscous with orange juice and zest / cherry, butter and red wine sauce / broccoli with garlic
- **Pork chop** – fried in lard in bread crumbs / mushrooms with savory / potato puree with baked garlic and dill / fried sour cabbage from Charsznica
- **Potato pancakes** – with garlic and onion / beef goulash with smoked red pepper / crème fraîche soured for four days / chives
- **Polish ribeye steak** – two week dry-aged beef / bone marrow and porter beer sauce / pumpkin gnocchi / romaine lettuce / chimichurri with red wine vinegar
**The red wine vinegar is available in our deli ;)*
- **Pulled pork shoulder** – sauce made with burnt carrot and leek from our smokehouse / pickled red onion / spicy mayonnaise / arugula / french fries
- **Salmon** – atlantic salmon suis vide 52°C / cauliflower / pickled lemon / green pepper sauce / boletus mushroom powder / red beetroot with pink pepper / red cabbage kimchi
**Our homemade red cabbage kimchi is available in our deli ;)*
- **Beef burger** – loin / hay smoked purple plum barbecue sauce / butter brioche / cheddar / red onion marmalade / raspberry tomato / arugula / sweet potato fries
- **Vege burger** – tofu and red beans in panko / mayonnaise with wasabi / Bavarian pretzel roll / tofu with miso and cayenne pepper / raspberry tomato / arugula / French fries

23

23

23

18

43

43

39



Salads

- **Sea salad** – salmon tempura / arugula / romaine lettuce / black olives / takuan / pumpkin seeds / cherry tomatoes / passionfruit and honey mustard Konik sauce / breadstick
- **La Rossa** – shrimps with garlic and green parsley / arugula / mozzarella balls / cherry tomatoes / grana padano / red pepper infused olive oil / breadstick
**The red pepper infused olive oil is available in our deli ;)*
- **Caesar** – chicken fillet in yellow curry / romaine lettuce / red pepper croutons / cherry tomatoes / iconic “caesar sauce” / garlic and dill sauce / breadstick
**The iconic “caesar sauce” is available in our deli ;)*

45

45

42



55

53

42

36

92

40

55

44

39

Desserts

- **Cheesecake** – with tonka beans, white chocolate and cocoa base / mango sauce / rosemary powder / dark chocolate mousse
- **Hot chocolate brownie** – gluten free / peanut butter / strawberry and white wine sauce / tangerine ice-cream
- **Ice cream dessert** – pink chocolate and redcurrant ice-cream / honeyberry ice-cream / siphon whipped cream / pink chocolate / forest berry and raspberry sauce
**The ice-cream is produced by our befriended craft confectionery*

24

24

24

Figa z makiem
LODY RZEMIEŚLNICZE



Home pantry by La Ro – homemade preserves prepared by our Chef

- **Lavender syrup with anise**
- **Red cabbage kimchi**
- **Natural seaberry juice**
- **Red wine vinegar**
- **Red pepper infused olive oil**
- **Iconic “Caesar salad” sauce**
- **Smoked meats and cold cuts**
– ask the waiter for more details

12

16

13

12

12

14

Coffee

- ESPRESSO
- ESPRESSO MACCHIATO
- ESPRESSO DOPPIO
- AMERICANO
- FLAT WHITE
- CAPPUCINO
- LATTE
- FLAVOURED LATTE
ask the waiter about available flavours
- TURKISH COFFEE
- ICE COFFEE
- ESPRESSO TONIC

Sir William's tea

- KING OF CEYLON
- ROYAL EARL GREY / GREEN KINGDOM / MINT PRINCE / LORD OF CHERRIES / LADY WHITE / QUEEN OF RASPBERRIES / CINNAMON PRINCESS

Cocktails

- **Aperol Spritz**
PROSECCO / APEROL / ORANGE
- **Sex On The Beach**
ARCHERS / MALIBU / ORANGE JUICE / CRANBERRY VODKA
- **Whisky Sour**
WHISKY / LEMON JUICE / SUGAR SYRUP / EGG WHITE / ANGOSTURA BITTER / GRAPEFRUIT JUICE / ORANGE
- **Mojito**
(classic, strawberry, passionfruit, mango or raspberry)
RUM / LIME / MINT / SUGAR SYRUP / SPARKLING WATER
- **Jager Mojito**
JAGERMAISTER / LIME / MINT / SUGAR SYRUP / SPARKLING WATER
- **Basil Smash**
BASIL / LEMON JUICE / SUGAR SYRUP / GIN
- **Jack Lemonade**
JACK DANIELS / COINTREAU / SUGAR SYRUP / SPRITE
- **Cosmopolitan**
VODKA / COINTREAU / CRANBERRY JUICE / LIME
- **Strawberry Colada**
MALIBU / VODKA / STRAWBERRY MOUSSE / PINEAPPLE JUICE / COCONUT SYRUP

Cold drinks

- 8 • COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC 0,25 l
- 9 • WATER "KROPLA BESKIDU" 0,33 l / 0,75 l
sparkling / still
- 10 • FUZETEA 0,25 l
sparkling / still
- 12 • CAPPY JUICE 0,25 l
orange, apple, black currant
- 11 • FRESH PRESSED JUICE 0,3 l
orange / grapefruit / mix
- 13 • ALOE 0,3 l
- 14 • JUICE 100% 1l
orange, grapefruit, apple, pineapple, cranberry
- 7 • LEMONADE 0,3 l
- 16
- 15

Regional "Jacob Haberfeld" Factory Vodkas and Liqueurs 40 ml / 0,5 l

– local products from Oświęcim, which exceptional taste and quality are due to historical recipes and high quality ingredients.

- 7
- 8 • **ZGODA** – rye vodka prepared from a high quality neutral grain spirit and natural spring water, sweetness on the finish
- 17 / 180
- 19 / 200 • **CZYSTA** – potato vodka with a perfectly harmonized taste, the base is a potato spirit with natural purity
- 17 / 180 • **MIODONKA** – traditionally flavoured vodka based on natural honey, semi-dry, warming, with a characteristic aroma and taste
- 19 / 200 • **PIOŁUNÓWKA** – the secret of this liqueur is a sophisticated blend of several herbs and root spices with a distinct note of wormwood
- 17 / 180 • **ORZECHÓWKA** – the base of this liqueur are natural green walnuts, with a subtle hint of herbs and spices
- 17 / 180 • **WIŚNIÓWKA** – from natural cherries and a dash of aromatic spices, sweetened and properly aged
- 22 • **TASTING SET 3 x 20ml** – a set of 3 Jacob Haberfeld Vodkas and Liqueurs.
- alk. 0% - 18
- 21
- 19
- alk. 0% - 15
- 21
- 20
- 21
- 19
- 19
- alk. 0% - 14

Cider Lubelski 1l

– light and refreshing alcoholic beverage. A great thirst quencher and light – because its alcohol content is low. Produced only from healthy apples from Polish orchards

Prosecco 150 ml / 0,5 l

– draught light sparkling wine from Northern Italy

Craft beers 0,5l

– high quality beers brewed in small local breweries
ask the waiter about available types

Draught beer

- 9 • Żywiec 0,3 l
- Żywiec 0,5 l

Bottled beer

- 9 • Żywiec 0,5 l
- 8 • Żywiec Białe 0,5 l
- 14 • Żywiec Porter 0,5 l
- 13 • Żywiec Jasny Lekki, Oranż 0,4 l
- 15 • Heineken 0,5 l
- 16 • Warka Radler 0.0%
ask the waiter about available flavours
- Żywiec Free 0.0% 0,5 l
- Corona 0,35 l

Vodka 40 ml / 0,5 l

- 10 / 90 • Finlandia
- 9 / 80 • Wyborowa
- 9 / 70 • Soplica: Malina, Pigwa, Wiśnia
- 9 / 70 • Żołądkowa Gorzka

Rum 40 ml

- 12 • Bacardi Carta Blanca
- 12 • Bacardi Carta Negra
- 9 • Golden Rum

Gin 40 ml

- 16 • Bombay Sapphire
- 13 • Gordon's
- 9 • Discoverer

Irish Whisky 40 ml / 0,7 l

- 11 / 140 • Tullamore Dew

Scotch whiskey 40 ml / 0,7 l

- 12 / 150 • Ballantines
- 21 / 330 • Chivas Regal Extra
- 11 / 150 • Johnnie Walker Red
- 18 / 280 • Johnnie Walker Black
- 1500 • Johnnie Walker Blue 0,7 l

American Whiskey 40 ml / 0,7 l

- 14 / 230 • Jack Daniel's
- 15 / 250 • Jack Daniel's Honey
- 15 / 250 • Jack Daniel's Fire
- 13 / 210 • Jim Beam

Cognac 40 ml / 0,7 l

- 9 • Hennessy V.S.

Brandy 40 ml

- 10 • Stock '84
- 11 • Metaxa 5*

Aperitif 40 ml

- 14 • Campari
- 11 • Aperol

Digestives 40 ml

- 10 • Jagermeister

Vermouths 80 ml

- 11 • Martini Bianco
- 11 • Martini Rosato
- 11 • Martini Rosso
- 11 • Martini Extra Dry



We do not use artificial seasonings, such as "vegeta" or "maggi". Our cuisine is based on natural products and we extract monosodium glutamate only from natural ingredients, such as dried tomatoes, shiitake mushrooms, dried beef powder or grana padano cheese. We prepare all elements of our dishes ourselves... we confect meats, vinegar, sourdough, mamalades, pastas... we bake, smoke, marinate, pickle and even dry meat products. We prepare all the dishes from fresh products, so waiting time varies from 20 to 40 minutes, and in exceptional cases might be a little longer. In case of lack of any of the ingredients, we reserve the right to change it. Some of our dishes may contain allergens, such as: gluten, eggs, fish, soya, lactose, celery, sesame, molluscs, or nuts - ask the waiter for more details.

We would like to remind you that, in accordance with the currently applicable VAT regulations, a receipt up to the amount of PLN 450 gross (EUR 100) with the buyer's NIP (tax identification number) is a simplified invoice, equivalent to a regular invoice. In case of such receipts (with the buyer's tax identification number), the buyer does not have to apply for a regular invoice to confirm the purchase. VAT Tax Act 2021, s106e (5.3)

