



since - 2003  
Restaurant & Lounge Bar

Instagram: @restauracja\_larossa Facebook: Restauracja La Rossa

## MENU 2023 – JANUARY / FEBRUARY / MARCH



**Sebastian SZROMU Schrom**  
- Executive Chef

of the La Rossa restaurant for 12 years, winner of the „cap” in 2018 - 2020 - a distinction recommended by the yellow „Gault & Millau” guide. Secretary of the Audit Committee in the Association of Małopolska Chefs and Confectioners and a member of the Association of Polish Chefs, on behalf of which he is the Ambassador of the Powiat Team No. 4 of Economic and Gastronomic Schools in Oświęcim. He became known to a wider audience as a participant in the third edition of the Hell's Kitchen program, where he cooked for many weeks under the supervision of Wojciech Modest Amaro himself, winner of the first Michelin „star” in Poland. Over the last few years, he has opened several thriving restaurants in our area. Co-creator of the culinary show Battle of Tastes - Tradition versus Modernity.



#Creative #Homemade #HellishlyTasty #ComfortFood #Gault&Millau

### Appetizers

- **Beef tatare** - hanger steak tatare with soy sauce / pickled shimeji / egg yolk / olive oil flavored with nasturtium leaves / pickled garlic with white mustard seeds / chives / mirabelle smoke / bread with linseed  
**Chef's shot** - iced vodka infused with fresh rosemary and colorful pepper / purple Kalamata olive
- **Shrimps** - served on a hot, cast-iron pan / olive oil flavored wild garlic / red chilli / cherry tomatoes / bread with roasted leek / bread with linseed / bread with cranberry
- **Pate** - sous vide chicken liver 68°C with shitake / butter with pink pepper / pork loin dried for 4 weeks in coriander seeds / pickled red onion / mustachioed peas / bread with roasted leek

### Soups

- **Cream of tomatoes** - San Marzano and oregano / olive oil flavored bison grass / mozzarella balls / dried garlic / chives
- **Broth** - made of chicken, beef tail and lovage / homemade pasta / carrot / green parsley / hammered black pepper
- **Beans** - Beautiful „Jaś” from the Dunajec Valley / bacon from our smokehouse / pork broth with roasted peppers and marjoram / chives

### Salads

- **La Rossa** - shrimps with garlic and green parsley / arugula / mozzarella balls / cherry tomatoes / 18 month old džiugas / olive oil flavored paprika / bread with cranberry
- **Imperial** - pieces of chicken fillet with yellow curry / romaine lettuce / pepper croutons / cherry tomatoes / the iconic „Caesar dressing” / garlic and dill sauce / bread with cranberry

### Main dish

- 39 • **Pork chop** - fried in lard in breadcrumbs / mushrooms with savory / potato puree with roasted garlic paste and dill / sauerkraut salad from Charsznica with green parsley / mustachioed peas
- 9 • **Chicken fillet** - stewed in cream sauce with sun-dried tomatoes and baby capers / roasted hokkaido pumpkin gnocchi / fried green beans with panko / mustachioed peas
- 39 • **Pancakes** - potato pancakes with onion / pork shoulder stew with smoked red pepper, bay leaf and allspice / crème fraîche soured for 4 days / chives / mustachioed peas
- 29 • **Beef burger** - entrecote / barbecue sauce with hay-smoked plums / brioche / mimolette / red onion jam with red wine vinegar / raspberry tomato / arugula / sweet potato fries
- 51 • **Roulade** - beef leg roulade with lard from our smokehouse, pickled cucumber, carrot, onion and french mustard / gravy with juniper / nigella / silesian dumplings / dill / red cabbage
- 23 • **Duck fillet** - sous vide 57°C with thyme / couscous with orange juice and peel / red beetroot / cherry and red wine sauce / broccoli with green pepper / mesquite smoke
- 18 • **Black cod** - in tempura based on wheat beer, buttermilk and tarragon / cottage cheese from our smokehouse / puree of green peas with cumin / pickled lemon / onion rings / dill
- 19 • **Tagliatelle** - with sepia / extra virgin olive oil / garlic / green olives / black olives / pickled radish / yeast flakes / peperoncino threads / pumpkin seeds / gorgonzola / green parsley / mustachioed peas

### Desserts

- 46 • **Cheesecake** - with tonka bean, white chocolate and cocoa base / mango sauce / rosemary powder / blueberry jelly balls
- 42 • **Crème brûlée** - with lavender extract / caramel Muscovado sugar crunch / lime jelly balls / tangerine in syrup
- 21 • **Hot n' cold** - frozen forest blueberries and raspberries / pink chocolate / hot cream sauce with Bourbon vanilla / mustache peas

We do not use ready-made seasonings such as „vegeta” or „maggi” in our kitchen. We obtain monosodium glutamate only from natural ingredients such as dried tomatoes, shitake mushrooms or Lithuanian džiugas cheese. We make all the elements of our dishes ourselves ... we make cold meats, vinegars, preserves, pasta ... we bake, smoke, pickle, pickle and even dry meat products. Everything is prepared from fresh ingredients, therefore their serving time is from 20 to 40 minutes, in exceptional cases it can be longer. If a component is missing, we reserve the right to change it. Some of our dishes contain such allergens as: gluten, eggs, fish, soy, lactose, celery, sesame, molluscs or nuts - ask the waiter for details.



Coffee

In our dining establishment, we take great pride in offering only the finest coffee sourced from our local provider, Grunt. This premium blend is specially crafted and roasted in the traditional Italian style, delivering a smooth and nutty taste that is sure to impress even the most discerning of connoisseurs. Treat yourself to the ultimate coffee experience at our restaurant

- ESPRESSO
- ESPRESSO MACCHIATO
- ESPRESSO DOPPIO
- AMERICANO
- FLAT WHITE
- CAPPUCINO
- LATTE
- LARGE LATTE  
with burned cane sugar on milk foam
- TURKISH COFFEE

Sir William's tea

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

Winter beverages

- MIRACLE OF HONEY  
black tea / orange / lemon / ginger juice / honey
- CINNAMON LOVE  
black tea / cinnamon / clove / honey
- LA MELISSA  
melissa / lemon / orange / honey / clove
- MULLED WINE  
galician mulled wine / cinnamon stick / orange
- GINGER INFUSION  
ginger / orange / lemon / clove / honey / cinnamon

Cocktails

- Aperol Spritz  
PROSECCO / APEROL / ORANGE
- Sex On The Beach  
ARCHERS / MALIBU / ORANGE JUICE / CRANBERRY VODKA
- LaRo Mule  
VODKA / BEER WITH GINGER SYRUP / LIME JUICE / LEMON / MINT
- Gin & Tonic  
GIN / LIME / ORANGE / KINLEY
- Flirtini  
COINTREAU / PURE VODKA / PINEAPPLE JUICE / PROSECCO

Cold drinks

- COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC 0,25 l
- STILL WATER 0,3 l / 1 l
- SPARKLING WATER 0,3 l / 1 l
- CAPPY JUICE 0,25 l  
orange, apple, black currant
- FRESH PRESSED JUICE 0,3 l  
orange / grapefruit / mix
- JUICE 100% 1l  
orange, grapefruit, apple, pineapple, currant, black currant

Regional "Jacob Habermfeld" 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.

- CZYSTA – potato vodka with a perfectly harmonized taste, the base is a potato spirit with natural purity
- MIODONKA – traditionally flavoured vodka based on natural honey, semi-dry, warming, with a characteristic aroma and taste
- PIOŁUNÓWKA – the secret of this liqueur is a sophisticated blend of several herbs and root spices with a distinct note of wormwood
- WIŚNIÓWKA – from natural cherries and a dash of aromatic spices, sweetened and properly aged
- TASTING SET 3 x 20ml – a set of 3 Jacob Habermfeld Vodkas and Liqueurs.

Prosecco 150 ml / 0,5 l  
– draught light sparkling wine from Northern Italy

House wine 150 ml / 0,5 l  
WHITE SEMI DRY / WHITE DRY / WHITE SEMI SWEET / RED DRY / RED SEMI DRY / RED SEMI SWEET

Craft beers 0,5l  
– high quality beers brewed in small local breweries  
- ask the waiter about available types

Draught beer

- Żywiec 0,3 l
- Żywiec 0,5 l

Bottled beer

- Żywiec 0,5 l
- Żywiec Białe 0,5 l
- Heineken 0,5 l
- Warka Radler 0.0%  
ask the waiter about available flavours
- Żywiec Free 0.0% 0,5 l

Vodka 40 ml / 0,5 l

- Finlandia
- Wyborowa
- Soplica: Malina, Pigwa, Wiśnia

Rum 40 ml

- Bacardi Carta Blanca
- Bacardi Carta Negra
- Golden Rum

Gin 40 ml

- Bombay Sapphire
- Gordon's
- Discoverer

Irish Whiskey 40 ml / 0,7 l

- Tullamore Dew

Scotch whiskey 40 ml / 0,7 l

- Ballantines
- Chivas Regal Extra
- Johnnie Walker Red
- Johnnie Walker Black
- Johnnie Walker Blue 0,7 l

American Whiskey 40 ml / 0,7 l

- Jack Daniel's
- Jack Daniel's Honey
- Jack Daniel's Fire
- Jim Beam

Cognac 40 ml / 0,7 l

- Hennessy V.S.

Brandy 40 ml

- Stock '84
- Metaxa 5\*

Aperitif 40 ml

- Campari
- Aperol

Digestives 40 ml

- Jagermeister

Wermuty 80 ml

- Martini Bianco
- Martini Rosato
- Martini Rosso
- Martini Extra Dry



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)