



since - 2003

Restaurant & Lounge Bar

Instagram: restauracja\_larossa Facebook: Restauracja La Rossa

## MENU / SUMMER - AUTUMN 2023



**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 Poviats 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

### Soups

- **Miso Ramen** - on dashi broth / alkaline noodles / goma wakame / egg marinated in mirin and ginger / shitake / rayu oil / nori / roasted sesame / chives
- **Cream of tomatoes** - San Marzano, roasted onion and oregano / olive oil flavored bison grass / mozzarella balls / dried garlic / chives
- **Broth** - chicken, brisket, duck, roasted onion and vegetables / pelmeni with chicken and brisket / carrot / green parsley / hammered black pepper

you can ask the waiter for „Maggi” by La Rossa, which we make from lovage and dried boletus

### Salads

- **La Rossa** - shrimps with garlic and green parsley / arugula / mozzarella balls / cherry tomatoes / Grana Padano / 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
- **Sea** - arugula / romaine lettuce / cherry tomatoes / red onion / roasted sunflower seeds / mustard with sea buckthorn / linden honey / bread with cranberries:
  - \* European salmon baked with red curry
  - \* Shelf calamari stewed in oyster sauce
  - \* New Zealand mussels fried in ghee

### Desserts

- **Cheesecake** - with tonka bean, milk chocolate and walnut base / pomegranate in gel / mango sauce / powdered sugar
- **Crème brûlée** - with lavender extract / caramel Muscovado sugar crunch / candied cherries / blackberry cotton candy
- **Panna cotta** - Bourbon vanilla and cardamom / raspberry and rose wine sauce / lime chia pudding / crushed roasted meringue

### Main dish

- **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
- **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
- **Loin** - pork sous vide 63°C with rosemary / Café de Paris butter with anchovies and beef marrow / potato dumplings with sanshō / chives / fried green and yellow zucchini with Worcestershire sauce / mustachioed peas
- **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
- **Liver** - sauté pork fried with kale / caramelized onion / baked Grójeckie apple / fresh cucumber with sour cream / dill / bonfire potatoes / pink pepper
- **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
- **Beef burger** - entrecote / barbecue sauce with hay-smoked plums / brioche / mimolette / red onion jam with red wine vinegar / raspberry tomato / arugula / sweet potato fries
- **Chicken fillet** - stewed in cream sauce with sun-dried tomatoes and baby capers / roasted hokkaido pumpkin gnocchi / fried green beans with panko / mustachioed peas
- **Black cod** - in tempura based on wheat beer, corn flour and tarragon / cottage cheese from our smokehouse / puree of green peas with nutmeg / pickled lemon / onion rings / dill
- **Tagliatelle** - with sepia / chipotle flavored olive oil / garlic / green olives / black olives / pickled radish / yeast flakes / peperoncino threads / pumpkin seeds / gorgonzola / green parsley / mustachioed peas

### Kids Menu

- **Broth** - chicken, brisket, duck, roasted onion and vegetables / pasta slices / carrot / green parsley
- **Chicken fillets** - KFC by La Rossa / fries with crust / ketchup with strawberries
- **Kopytka** - (dumplings) fried in burnt butter / sugar flavored with cinnamon / mustachioed 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, lovage or Grana Padano cheese. We make all the elements of our dishes ourselves ... we make sausages, pelmeni, dumplings, vinegars, preserves, mustards, ketchup, 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	10
• ESPRESSO ROMANO	11
• ESPRESSO DOPPIO	12
• ESPRESSO DOPPIO ROMANO	13
• FLAT WHITE	15☕ 19☕
• CAPPUCCINO	14☕ 18☕
• AMERICANO	12☕ 14☕
• LATTE	15
• LARGE LATTE with burned cane sugar on milk foam	17

Sir William's tea

• KING OF CEYLON	12
• ROYAL EARL GREY / GREEN KINGDOM / MINT PRINCE / LORD OF CHERRIES / LADY WHITE / QUEEN OF RASPBERRIES / CINNAMON PRINCESS	13

Cocktails

• <b>Whisky Sour</b> WHISKEY / ANGOSTURA BITTERS / EGG WHITE / FRESHLY SQUEEZED LEMON JUICE / BURNT ORANGE SLICE	29
• <b>Chef's shot</b> ICED VODKA INFUSED WITH FRESH ROSEMARY AND COLORFUL PEPPER / PURPLE KALAMATA OLIVE	14
• <b>Aperol Spritz</b> PROSECCO / APEROL / ORANGE	28
• <b>Mojito</b> RUM/ LIME/ MINT/ CANE SUGAR/ CRUSHED ICE	25
• <b>Gin Sour</b> GIN GORDON'S / SOK Z CYTRYNY / SYROP CUKROWY / ANGOSTURA / BIAŁKO JAJA / PALONA CZĄSTKA CYTRYNY	alk. 0% - 19 27
• <b>Gin &amp; Tonic</b> GIN / LIME / MINT / KINLEY/ LIME	26
• <b>Flirtini</b> COINTREAU / VODKA / PINEAPPLE JUICE / PROSECCO	27
• <b>Negroni</b> CAMPARI / MARTINI ROSSO / GIN GORDON'S	27
* ask the waiter about the availability of other cocktails	

Seasonal drinks

• HOMEMADE LEMONADE Ask the waiter for the flavor	17
• ICED PASSIONFRUIT TEA	17
• ESPRESSO TONIC	16
• ORANGE ESPRESSO	16
• ICED COFFEE	19
• JACK LEMONADE	29
• JÄGER ICED TEA	29



Cold drinks

• COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / KINLEY TONIC 0.25 l	9
• STILL WATER 0.3 L / 1 L	7 / 13
• SPARKLING WATER 0.3 L / 1 L	7 / 13
• CAPPY JUICE 0.25 l orange, apple	9
• FUZE TEA 0.25 L lemon / peach	9
• FRESHLY SQUEEZED JUICE 0.3 l orange, grapefruit, mixed	17
• 100% JUICE 1 l orange, apple, blackcurrant	15

**Wolf & Oak Distillery** 40 ml / 0,7 l  
– premium alcohols - They have been operating in the world of quality alcohol production since 2011, first as a hobby as Wolf Distillery, a producer of „sample not for sale” liquors, and since 2018 under the Wolf & Oak Distillery brand.



• <b>RYE VODKA</b> - is an exceptional spirit known for its high quality and rich flavor. It is produced from the finest rye grains, giving it a delicate and clean taste.	18 / 280
• <b>WOLF AND OAK „KORD”</b> - is a unique alcohol with a strong oak character. This carefully crafted whisky is characterized by a deep oak flavor, delicate hints of vanilla, and subtle notes of honey. „Kord” is the perfect choice for lovers of intense, full-bodied spirits who appreciate finesse and quality. It's a real treat for whisky connoisseurs.	22 / 320
• <b>PASSION FRUIT GIN</b> - a premium gin produced from natural ingredients, including passion fruit, juniper berries, cinnamon bark, and orange peel. This blend creates an intense, yet delicate gin flavor with hints of exotic fruits.	20 / 300
• <b>CRAFT WILD STRAWBERRY VODKA</b> - a high-quality alcohol produced in small batches from natural ingredients, including strawberries and grain spirit. This vodka has an intense strawberry flavor, which is a distinguishing element of this drink.	18 / 280
• <b>TASTING SET 3 x 20 ml</b> – a set of 3 „Wolf And Oak” alcohols	29

**Prosecco from barrel** 0,15 l / 0,5 l / 1 l 16 / 42 / 63  
– white, pleasant and fresh sparkling wine from northern Italy

**Hajer** 0,5 l  
– is a Silesian contract craft brewery. Their beers are created for everyone, because everyone deserves a pint of tasty and solid beer. They are inspired by the culture and tradition of Upper Silesia



• <b>"SZMATERLOK"</b> - light, bright wheat beer in the WEIZEN style. Unpretentious and traditional. Low bitterness, pleasant graininess, velvety texture, and sunny color.	23
• <b>"ZELTER"</b> - a unique and traditional style, which is PILS. Zelter is a light malt beer with a straw color and moderate bitterness.	23
• <b>"BRAUZA"</b> - Cherry top-fermented beer. GOSE 'Brauza' is a beer in which the cherry flavor coming from pressed cherry juice is balanced with the salty taste of rock salt.	23

Kapka Wina

– the local wine shop was created from the wine passion of Petr Kaspřák - a footballer of the top league of Czech, Polish and Slovak clubs, winemaker, sommelier and businessman - who in life is guided by the principle: „Man and wine must have character”.  
Wine from barrel - 0,15 l / 0,5 l / 1 l

• <b>Pinot Gris</b> - this wine is characterized by a straw-yellow color, and its aroma is subtle with notes of pears, apples, honey, and flowers such as acacia or white roses	15 / 39 / 59
• <b>Merlot</b> - the aromas of Merlot are typically fruity, including cherries, plums, blackcurrants, and berries. They can also contain spicy notes such as vanilla, cinnamon, and pepper	15 / 39 / 59
• <b>Red</b> - 0,15 l / 0,75 l	27 / 135
• <b>Aborigeno Shiraz</b> - this is a red wine with a strong, full-bodied flavor and aroma. It is characterized by notes of dark fruits such as blackcurrants, cherries, blackberries, and blueberries	35 / 180
• <b>Tenuta Giustini QVID Primitivo</b> - this is a red wine made from grapes grown in an organic way, which translates into exceptional quality and taste. This wine is characterized by an intense, ruby color	27 / 135
• <b>White</b> - 0,15 l / 0,75 l	33 / 160

• <b>Johanniter</b> - this wine made from Johanniter grapes is characterized by a light yellow color and a fresh, fruity aroma with notes of citrus, apples, and apricots	24 / 120
• <b>Irsai Oliver</b> - this white wine has an intense floral and fruity aroma. It is characterized by a light yellow color and a fresh taste that is slightly acidic and citrusy	11 / 100
• <b>Veltínskė zelenė</b> - this wine is characterized by a distinct aroma of white flowers, citrus, pear, and white grapes. It is usually dry in taste, with good acidity and citrus notes, as well as a light spiciness and herbal aftertaste	10 / 90

Vodka 40 ml / 0,5 l

• Finlandia	10 / 80
• Wyborowa	10 / 80
• Sopolica: Raspberry, Quince, Cherry	

Draught beer

• Żywiec 0,3 l	12,50
• Żywiec 0,5 l	13,50

Bottled beer

• Żywiec 0,5 l	14
• Żywiec Białe 0,5 l	14
• Heineken 0,5 l	13
• Warka Radler 0.0%	13
ask the waiter for available flavors	
• Żywiec Free 0.0% 0,5 l	13

Rum 40 ml

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



Gin 40 ml

• Bombay Sapphire	16
• Gordon's	13

Irish Whisky 40 ml / 0,7 l

• Tullamore Dew	11 / 140
-----------------	----------

Scotch whiskey 40 ml / 0,7 l

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

American Whiskey 40 ml / 0,7 l

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

Cognac 40 ml / 0,7 l

• Hennessy V.S.	20 / 320
-----------------	----------

Brandy 40 ml

• Stock '84	10
• Metaxa 5*	11

Aperitif 40 ml

• Campari	11
• Aperol	11

Digestives 40 ml

• Jagermeister	12
----------------	----

Vermouth 80 ml

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



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). Before choosing the payment method, inform the waiter about the receipt with the NIP number. The service is not included in the bill