

Appetizers

- **Grissini** - yeast with roasted leek / pork loin dried for 4 weeks in coriander seeds / dried egg yolk / mayonnaise with horseradish and wasabi / pickled jalapeño / basil / whiskered peas
- **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 cranberry
- **Chef's shot** - iced vodka infused with white pepper / purple Kalamata olive
- **Shrimps** - in a hot cast iron pan / olive oil flavored with wild garlic / white wine / red chili / bread with cranberries / grissini with roasted leek / grissini with linseed

Soups

- **Broth** - chicken, brisket, duck, roasted onion and vegetables / pelmeni with chicken and brisket / carrot / green parsley / hammered black pepper
- **Miso Ramen** - on dashi broth / alkaline noodles / goma wakame / egg marinated in mirin and ginger / shitake / rayu oil / nori / roasted sesame / chives
- **Thai** - soup with turkey, lemongrass and kaffir broth / rice noodles / green curry / coconut milk / corn / celery / black sesame / chives:
 - * shrimps
 - * pieces of chicken fillet
- **Cream of tomatoes** - San Marzano, roasted onion and oregano / olive oil flavored bison grass / mozzarella balls / dried garlic / chives

Salads

- **La Rossa** - shrimps with garlic and green parsley / arugula / mozzarella balls / cherry tomatoes / Grana Padano / olive oil flavored paprika / grissini with linseed
- **Imperial** - pieces of chicken fillet with yellow curry / romaine lettuce / pepper croutons / cherry tomatoes / the iconic "Caesar dressing" / garlic and dill sauce / grissini with linseed
- **Sea** - arugula / romaine lettuce / cherry tomatoes / red onion / roasted sunflower seeds / mustard with sea buckthorn / linden honey / grissini with linseed:
 - * European salmon baked with red curry
 - * Shelf calamari stewed in oyster sauce
 - * New Zealand mussels fried in ghee



Restaurant, Pizzeria
& Lounge Bar
since - 2003

📍 restauracja_larossa 📱 Restauracja La Rossa

MENU/AUTUMN-WINTER2023



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.

Pizza

we only use premium Italian cheeses, cold cuts, tomatoes and flours

- **Margherita** - San Marzano tomato sauce / bufala mozzarella / basil / grana padano / extra virgin olive oil
- **Burrata** - San Marzano tomato sauce / mozzarella fior di latte / burrata / baby spinach / celery / garlic
- **Diavola** - San Marzano tomato sauce / camembert / salami piccante / mozzarella fior di latte / pickled red onion
- **Calzone** - pancetta stesa from our smokehouse / ricotta / baby spinach / leek / chili / San Marzano tomato sauce
- **Prosciutto** - San Marzano tomato sauce / mozzarella di bufala / prosciutto crudo / basil / arugula / grana padano
- **Sangue** - San Marzano tomato sauce / blood sausage / mozzarella fior di latte / egg with runny yolk / leek / basil

recipe for dough and flour blend by Łukasz Piekarczyk - one of the best pizza makers in our region

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

Main dish

- **Pork chop** - fried in lard in breadcrumbs / mushrooms with savory / potato puree with baked 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
- **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
- **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
- **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
- **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

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

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 / ESPRESSO ROMANO	10 / 11
• ESPRESSO MACCHIATO	11
• ESPRESSO DOPPIO / DOPPIO ROMANO	12 / 13
• FLAT WHITE	15☕ 19☕
• CAPPUCCINO	14☕ 18☕
• LATTE	15☕ 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

• Whisky Sour WHISKY / ANGOSTURA / EGG WHITE / FRESHLY SQUEEZED LEMON JUICE / DRIED ORANGE / ORANGE ZEST	27
• Aperol Spritz PROSECCO / APEROL / ORANGE	28
• Mojito RUM / LIME/ MINT/ CANE SUGAR	25 alc. 0% - 19
• Gin Sour GIN / ANGOSTURA / LEMON JUICE / EGG WHITE / DRIED LEMON AND LIME	27
• Gin & Tonic GIN / LIME / MINT / KINLEY	26
• Negroni CAMPARI / MARTINI ROSSO / GIN GORDON'S	26

* ask the waiter about the availability of other cocktails

Hot seasonal drinks

• RASPBERRY TEA Black tea / raspberry jam / honey / cloves / dried fruits / lemon / cinnamon bark / shot of raspberry liqueur	18
• CHERRY TEA Lord of Cherries / red marasca cherries / honey / cloves / dried fruits / cinnamon bark / shot of cherry liqueur	18
• HERBAL TEA Mint Prince / honey / dried fruits / cinnamon bark / mint / shot of Jägermeister	19
• SCOOTCH BEE Royal Earl Grey / Lemon with cloves / dried fruits / honey / shot of whisky	19
• HOT WHISKY WITH HONEY AND GINGER	19
• IRISH COFFEE	19
• MULLED WINE: WHITE / RED	16
• MULLED BEER	16
• GINGER TEA	15
• RASPBERRY TEA	15
• HOT CHOCOLATE	15
• GINGER INFUSION	19

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
• FRESHLY SQUEEZED JUICE 0.2 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.

- **RYE VODKA** - 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.
- **“KORD”** - 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.
- **PASSION FRUIT GIN** - 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.
- **CRAFT WILD STRAWBERRY VODKA** - 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.
- **TASTING SET 3 x 20 ml**
– a set of 3 „Wolf And Oak” alcohols

Frizzante from barrel

0,15 l / 0,7 l
– 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

- **“SZMATERLOK”** - light, bright wheat beer in the WEIZEN style. Unpretentious and traditional. Low bitterness, pleasant graininess, velvety texture, and sunny color.
- **“ZELTER”** - a unique and traditional style, which is PILS. Zelter is a light malt beer with a straw color and moderate bitterness.
- **“SZPAJZLA”** - flavors and aromas of ripe tropical fruits, white fruits, and delicate resin notes. Lots of oat and wheat flakes in the mix.

Kapka Wina

– the local wine shop was created from the wine passion of Petr Kaspiák - 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 / 1 l

- **Pinot Gris** - 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
- **Merlot** - 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
- **Elderflower** - a combination of white semi-sweet wine with an exceptional elderflower aroma
- **Aborigeno Shiraz** - 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
- **Tenuta Giustini QVID Primitivo** - 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

Red - 0,15 l / 0,75 l

White - 0,15 l / 0,75 l

- **Johanniter** - 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
- **Veltinské zelené** - 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

Vodka 40 ml / 0,5 l

- Finlandia
- Wyborowa
- Sopolica: Raspberry, Quince, Cherry

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% 0,5 l
ask the waiter for available flavors
- Żywiec Free 0.0% 0,5 l

Rum 40 ml

- Bacardi Carta Blanca
- Bacardi Carta Negra
- Golden Rum

Gin 40 ml

- Bombay Sapphire
- Gordon's

Irish Whisky 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

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