



Restaurant, Pizzeria
& Lounge Bar

Since - 2003

Instagram: restauracja_larossa Facebook: Restauracja La Rossa

MENU / SPRING – SUMMER 2024



BITWA
SMAKÓW



**Sebastian
SZROMU Schrom**
- Executive Chef

Chef of the La Rossa restaurant for 13 years, winner of the „hat” in 2018 - 2020 - a distinction recommended by the yellow guide „Gault & Millau”. Secretary of the Audit Committee of the Association of Małopolska Chefs and Confectioners and a member of the Association of Polish Chefs, on behalf of which he serves as the Ambassador of the District Complex No. 4 of Economic and Catering Schools in Oświęcim. He became known to a wider audience as a participant in the third edition of the Hell's Kitchen – talent search show, where he cooked for many weeks under the supervision of Wojciech Modest Amaro, winner of the first Michelin star in Poland. Over the last few years, he has opened several restaurants in our area that are still thriving to this day. Co-creator of the culinary show Battle of Flavors – Tradition versus Modernity.

Appetizers

- **Beef tartare** - hanger steak with soy sauce / pickled shimeji / egg yolk / olive oil flavored with nasturtium leaves / pickled garlic with turmeric / shallot / chives / mirabelle smoke / bread with miso and white sesame **39**
- **Chef's shot** - frozen vodka infused with rosemary and white pepper / purple kalamata olive **9**
- **Shrimp** - in a hot cast iron pan / olive oil flavored with wild garlic from Międzybrodzie Bialskie / white wine / red chili / bread with miso and white sesame / grissini with linseed and roasted leek **39**

Soup

- **Thai** – with turkey, lemongrass and kaffir broth / pieces of chicken fillet / rice noodles / green curry / coconut milk / nori / corn / celery / black sesame / chives **39**
- **Romaine tomato cream** - baked onion and oregano / olive oil flavored with bison grass and clitoria / mozzarella balls / freeze-dried garlic flakes / chives **23**
- **Broth** - chicken, brisket, duck, vegetables and roasted onion / pelmeni with turkey and brisket / carrots / green parsley / hammered black pepper **19**

you can ask the waiter for „Maggi” by La Rossa, which is made from lovage and dried boletus mushrooms

Pizza

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

- **Margherita** – San Marzano tomato sauce / mozzarella di bufala / basil / grana padano / extra virgin olive oil **33**
- **Carbonara** - bianco sauce / mozzarella fior di latte / pancetta stesa from our smokehouse / pecorino romano / dried egg yolk **41**
- **Diavola** - San Marzano tomato sauce / mozzarella fior di latte / ricotta / salami piccante / pickled red onion **39**
- **Prosciutto** - San Marzano tomato sauce / mozzarella di bufala / prosciutto crudo / basil / arugula / grana padano **43**
- **Quattro formaggi** – bianco sauce / mozzarella fior di latte / burrata / pecorino romano / gorgonzola / leek / chives **43**

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

Kids menu

- **Broth** – chicken, brisket, duck, vegetables and roasted onion / pasta / carrots / green parsley **17**
- **Chicken pops** – breaded with rice flakes / fries with skin / strawberry and raspberry tomato ketchup **21**

Salads

- **La Rossa** - shrimps with sanshō, garlic and green parsley / arugula / mozzarella balls / cherry tomatoes / grana padano / pepper-flavored olive oil / grissini with linseed and roasted leek **49**
- **Imperial** – pieces of chicken fillet with yellow curry / romaine lettuce / pepper croutons / cherry tomatoes / linden honey and sea buckthorn sauce / garlic and dill sauce / grissini with linseed and roasted leek **39**

Main dish

- **Pork chop** - fried in lard in breadcrumbs / mushrooms with satoreja / potato puree with baked garlic paste, dill and butter / sauerkraut salad from Charsznica with green parsley / whiskered peas **39**
- **Beef roll** - with bacon from our smokehouse, pickled cucumber, carrot, onion and French mustard / roast sauce with juniper / black cumin / gray Silesian dumplings / dill / red cabbage with raspberry syrup **54**
- **Duck fillet** - musk owls sous vide 57°C with thyme / mango, pineapple and habanero salsa / Hokkaido pumpkin puree with ginger / red beetroot with pickled green pepper / cauliflower / basil / whiskered peas / mesquite smoke **55**
- **Pork rib** - baked with oyster sauce / barbecue glaze with hay-smoked plums / campfire potatoes / café de paris butter with anchovies and beef marrow / pickled jalapeño / broccoli / pink pepper / basil **47**
- **Potato pancakes** - with onion / pork shoulder goulash with smoked red pepper, bay leaf, allspice and Dijon mustard / crème fraîche pickled for 4 days / chives / whiskered peas **39**
- **Burger** - beef neck / buttered brioche / mayonnaise with dried tomatoes and horseradish / mimolette / pickled green cucumber with cumin / red onion jam with red wine vinegar / arugula / sweet potato fries **48**
- **Haddock** – in tempura based on wheat beer / sautéed anchovies / cottage cheese from our smokehouse with black garlic / green pea puree with nutmeg / pickled lemon / cherries / onion rings / dill **59**
- **Tagliatelle** - with sepia / chipotle flavored olive oil / shitake / edamame / green olives / pickled radish / yeast flakes / peperoncino threads / sunflower seeds / green parsley / whiskered peas **41**

Desserts

- **Cheesecake** - with tonka bean, milk chocolate and walnut base / pomegranate with red currant gel / passion fruit sauce / powdered sugar **25**
- **Tiramisu** – with mascarpone and pistachios / espresso sponge cakes / chia with elderberry flower extract and raspberries / forest berry caviar **25**
- **Crème brûlée** - with wild lavender extract / cane sugar caramel crisp / candied cherries / blackberry cotton candy **23**
- **Churros** – made from choux pastry with bourbon vanilla / yuzu and dragon fruit topping / maple syrup ice cream with pecans / lime caviar **28**

the dessert was made on the basis of ice cream from a friendly artisan workshop „Figa z makiem” from Oświęcim

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.

Figa z makiem
LODY RZEMIEŚLNICZE

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 30 ml	9
• ESPRESSO MACCHIATO 80 ml	10
• ESPRESSO DOPPIO 70 ml	11
• AMERICANO 0,21 / 0,41	12 / 16
• CAPPUCINO 0,21 / 0,41	13 / 17
• FLAT WHITE 0,21	15
• LATTE MACCHIATO WITH SYRUP 0,41 Optionally: Chocolate / Caramel / Vanilla	17
• ROSE LATTE 0,41	18
• CAPPUCINO CON PANNA 0,21	16
• BREWED COFFEE 0,41	11
• ORANGE ESPRESSO 0,41	19
• ICE COFFEE 0,41	19
• PAID EXTRA:	
• Espresso	4
• Lactose-free milk	1
• Oat milk	2

Tea

• KING OF CEYLON / ROYAL EARL GREY / GREEN KINGDOM / MINT PRINCE / LORD OF CHERRIES / LADY WHITE / QUEEN OF RASPBERRIES / CINNAMON PRINCESS	13
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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
• Sex on the beach VODKA / MALIBU / ORANGE JUICE / CRANBERRY JUICE / GRENADINE	27
• Gin & Tonic GIN / LIME / MINT / KINLEY	26
• Blue Hawaiian RUM / VODKA / BLUE CURAÇAO / PINEAPPLE JUICE / LIME JUICE	26

* ask the waiter about the availability of other cocktails

Cold drinks

• LEMONADE 0,351 / 11 ask your waiter about today's flavor	15 / 32
• FRESH JUICE 0,251 Orange / Grapefruit	17
• SOFT DRINKS 0,251 Coca Cola / Coca Cola Zero / Sprite / Fanta / Kinley Tonic	10
• MINERAL WATER 0,31 / 11 Sparkling / Still	6 / 11

Nasza Tłocznia" 100% fruit juice on tap

„Nasza Tłocznia" was founded from family fruit farm, one of the first apple trees were grown more than 400 years ago. We say „no" to sugar, preservatives and artificial vitamins!

• Strawberry 0,251	12
• Mango 0,251	11
• Orange 0,251	11
• Apple 0,251	10



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.

• CZYSTA – potato vodka with a perfectly harmonized taste, the base is a potato spirit with natural purity	19 / 190
• MIODONKA – traditionally flavoured vodka based on natural honey, semi-dry, warming, with a characteristic aroma and taste	19 / 190
• PIOLUNÓWKA – the secret of this liqueur is a sophisticated blend of several herbs and root spices with a distinct note of wormwood	19 / 190
• WIŚNIÓWKA – from natural cherries and a dash of aromatic spices, sweetened and properly aged	19 / 190

Frizzante from barrel

0,151 / 0,71

– white, pleasant and fresh sparkling wine from northern Italy

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 - 0,151 / 11

• 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	16 / 69
• 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	16 / 69
• Elderflower - a combination of white semi-sweet wine with an exceptional elderflower aroma	16 / 69
Red - 0,75 l	
• 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	180
White - 0,75 l	
• Veltlínské 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	120

Vodka 40 ml / 0,5 l

• Finlandia	11 / 100
• Wyborowa	10 / 70
• Soplca: Raspberry, Quince, Cherry	10 / 80

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

• ZELTER - a unique and traditional style, which is PILS. Zelter is a light malt beer with a straw color and moderate bitterness.	23
• HELLES - a light bottom-fermented table beer, a proposition for those who are looking for what is known and appreciated in German brewing. In this beer, we focused on emphasizing its maltiness at the expense of high bitterness.	23



Draught beer

• Żywiec 0,3 l	13
• Żywiec 0,5 l	14

Bottled beer

• Żywiec 0,5 l	14
• Żywiec Białe 0,5 l	14
• Heineken 0,5 l	13
• Warka Radler 0.0% 0,5 l ask the waiter for available flavors	13
• 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 Whiskey 40 ml / 0,7 l

• Tullamore Dew	11 / 140
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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

Cognac 40 ml / 0,7 l

• Hennessy V.S.	20 / 320
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Brandy 40 ml

• Stock '84	10
• Metaxa 5*	11

Aperitif 40 ml

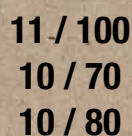
• Campari	11
• Aperol	11

Digestives 40 ml

• Jagermeister	13
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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