



**Restaurant, Pizzeria  
& Lounge Bar**

Since - 2003

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## MENU / AUTUMN - WINTER 2024



**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. In 2024 he received “Chef of the Year of Oświęcim county” award in a plebiscite “Taste Masters” organised by “Gazeta Krakowska”.

### Appetizers

- **Tartare** - beef silverside / nasturtium flavoured olive oil / pickled shimeji / shallot / pickled radish / egg yolk / chives / mirabelle smoke / bread with miso **39**
- **Chef's shot** - frozen vodka infused with rosemary and mixed peppercorns pepper / purple kalamata olive **9**
- **Shrimp** - Shrimps - olive oil flavored with wild garlic / dry white wine / red chili / parsley / bread with miso / grissini with linseed and roasted leek **39**

### Soup

- **Thai** – with turkey and lemongrass broth / pieces of chicken fillet / rice noodles / green curry / coconut milk / corn / celery / black sesame / chives **39**
- **Romaine tomato cream** - 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 / Parisian carrots / green parsley **20**

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 / 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 / Parisian carrots / green parsley **19**
- **Chicken pops** – breaded with rice flakes / fries with skin / cream Cheddar sauce **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**
- **Cesar** – chicken breast with yellow curry / Romanian salad / pepper toasts / cherry tomatoes / honey and lemon sauce / garlic sauce / grissini with limeseed and roasted leek **39**

### Main dish

- **Pork chop** - fried in lard in breadcrumbs / mushrooms with satureja / potato puree with baked garlic paste, dill and butter / sauerkraut salad from Charsznica with green parsley and red onion / 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 / chives / 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 / beetroot gnudi stuffed with ricotta and walnuts / whiskered peas / cherry smoke **55**
- **Pork rib** - baked with oyster sauce / barbecue glaze with hay-smoked plums / potato croquet / café de paris butter with anchovies and beef marrow / pickled jalapeño / broccoli / pink pepper / basil **49**
- **Burger** - beef neck / buttered brioche / mayonnaise with dried tomatoes and horseradish / mimolette / pickled green cucumber with cumin / red onion jam with dry red wine / arugula / onion rings **48**
- **Rotondo** – stuffed with veal shank sous vide 65°C / chanterelle sauce with dill / cottage cheese from our smokehouse with black garlic / baby capers / hammered black pepper / pecorino romano / cherry tomatoes / basil **41**
- **Gnocchi** - stuffed with goat cheeses and black truffle / spinach sauce with nutmeg / chicken breast / crème fraîche, disgruntled for four days / edamame / pepperoncino threads / extra virgin olive oil / basil / green parsley **42**

### Desserts

- **Milk chocolate mousse** - with coumarou and cinnamon / gel cherries / maracuja juice / orange caviar **24**
- **Tiramisu** – with mascarpone and pistachio cream / espresso sponge cakes / gel pomegranate and red currant / whipped cream **26**
- **Crème brûlée** - with wild lavender extract / caramel crisp / butter croissant / strawberry caviar **25**
- **Weekend dessert** - available from Friday to Sunday. Ask the waiter for details

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 30 ml	9
• ESPRESSO MACCHIATO 80 ml	10
• ESPRESSO DOPPIO 70 ml	11
• AMERICANO 0,2 l / 0,4 l	12 / 16
• CAPPUCCINO 0,2 l / 0,4 l	13 / 17
• FLAT WHITE 0,2 l	15
• LATTE MACCHIATO WITH SYRUP 0,4 l Optionally: Chocolate / Caramel / Vanilla	17
• ROSE LATTE 0,4 l	18
• CAPPUCCINO CON PANNA 0,2 l	16
• BREWED COFFEE 0,4 l	11
• 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

• <b>Whisky Sour</b> WHISKY / ANGOSTURA / EGG WHITE / FRESHLY SQUEEZED LEMON JUICE / DRIED ORANGE / ORANGE ZEST	27
• <b>Aperol Spritz</b> PROSECCO / APEROL / ORANGE	28
• <b>Mojito</b> RUM / LIME / MINT / CANE SUGAR	25 alc. 0% - 19
• <b>Sex on the beach</b> VODKA / MALIBU / ORANGE JUICE / CRANBERRY JUICE / GRENADINE	27
• <b>Gin &amp; Tonic</b> GIN / LIME / MINT / KINLEY	26
• <b>Jager bomb</b> JAGER / RED BULL	27

\* ask the waiter about the availability of other cocktails

## Winter beverages

• <b>GINGER INFUSION 0,5 l</b> GINGER / ORANGE / LEMON / HONEY	21
• <b>RASPBERRY INFUSION 0,5 l</b> FRESH RASPBERRIES / RASPBERRY JAM / LEMON	21
• <b>HONEY WONDER TEA 0,3 l</b> BLACK TEA / GINGER / HONEY / ORANGE / LEMON / CLOVE SPICE	17
• <b>ALCOHOLIC TEA 0,3 l</b> RASPBERRY TEA / HONEY / LEMON / 40 ml RASPBERRY VODKA / 20 ml LEMON VODKA	24
• <b>HOT CHOCOLATE 0,3 l</b> milk or white CHOCOLATE / WHIPPED CREAM / ROAST MARSHMALLOWS	18
• <b>MULLED BEER 0,5 l</b>	18
• <b>MULLED WINE</b>	16



## Cold drinks

- FRESH JUICE 0,25 l  
Orange / Grapefruit
- SOFT DRINKS 0,25 l  
Coca Cola / Coca Cola Zero / Sprite / Fanta / Kinley Tonic
- MINERAL WATER 0,3 l / 1 l  
Sparkling / Still

## 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!

- Mango 0,25 l
- Orange 0,25 l
- Apple 0,25 l

## 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.

- **ZGODA** – pure vodka from neutral spirits with notable rye aroma **19 / 190**
- **MIODONKA** – traditionally flavoured vodka based on natural honey, semi-dry, warming, with a characteristic aroma and taste **19 / 190**
- **PIOŁUNÓWKA** – the secret of this liqueur is a sophisticated blend of several herbs and root spices with a distinct note of wormwood **19 / 190**
- **WIŚNIOŹKA** – from natural cherries and a dash of aromatic spices, sweetened and properly aged **19 / 190**
- **QUINCE VODKA** – liqueur craftly made of natural fruit and spring water. *Limited edition.* **22 / 215**
- **LOVE ROSE** – rugosa rose flakes and spring water liqueur. *Limited edition.* **22 / 215**

## Frizzante from barrel

0,15 l / 0,7 l

– white, pleasant and fresh sparkling wine from northern Italy

## Vodka 40 ml / 0,5 l

- Finlandia **11 / 100**
- Wyborowa **10 / 70**
- Sopllica: 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. **24**
- **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. **24**

## Draught beer

- Książęce Lager 0,3 l **13**
- Książęce Lager 0,5 l **14**

## Bottled beer

- Żywiec 0,5 l **15**
- Żywiec Białe 0,5 l **15**
- Żywiec Białe 0.0% 0,5 l **15**
- Heineken 0,5 l **15**
- Warka Radler 0.0% 0,5 l  
ask the waiter for available flavors **15**
- Żywiec Free 0.0% 0,5 l **15**
- Corona 0,33 l **14**



## 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**

## 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**

## Brandy 40 ml

- Stock '84 **10**
- Metaxa 5\* **11**

## Aperitif 40 ml

- Campari **11**
- Aperol **11**

## Digestives 40 ml

- Jagermeister **13**

## 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