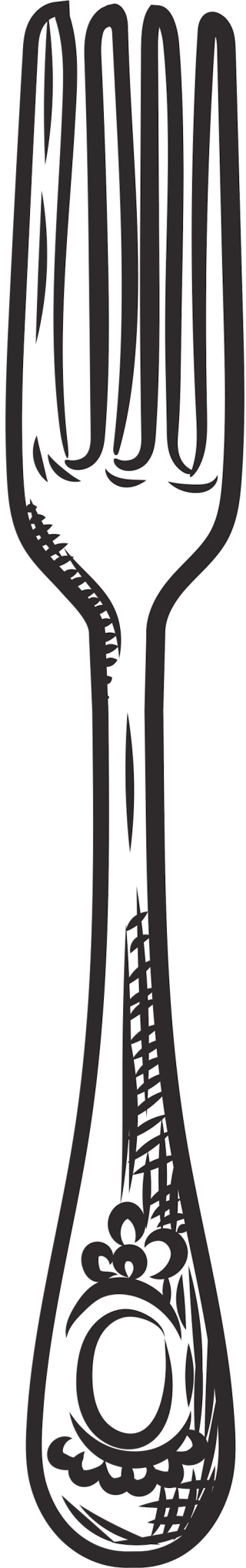


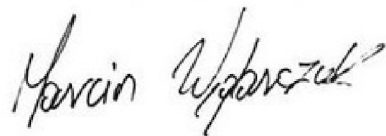
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The Kompleks Beskid is a unique place, where you feel like home. The reason is amazing, family atmosphere.

Thinking about your palates, I decided to take you on a culinary journey through the Beskids.

The inspiration was local fresh products, thanks to which our cuisine surprises with the flavors of the region, diversity and colors.

A handwritten signature in black ink, reading "Marcin Wypiorczyk". The signature is written in a cursive, flowing style.


In our restaurant we only use the best ingredients - some of them are allergens and contain gluten. Our waiters provide you with information in this regard. All prices include taxes.

# APPETIZERS & SALADS




## HERRING MARINATED IN HERBS

20 zł

*herring marinated in herbs, apple, celery,  
cream, rye bread* 

## MOSKOL

18 zł

*potato pancakes baked on a tray,  
smoked butter, sheep cheese, pickled cucumber* 

## TATAR

45 zł

*meat from hand-chopped beef tenderloin,  
classic sides, rye bread*

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## CESAR SALAD

35 zł

*grilled chicken, romaine lettuce, bacon chips,  
egg, Parmesan flakes, croutons*


## HALLOUMI SALAD

36 zł

*halloumi cheese on salads, tomatoes, orange* 

## SALOMON SALAD

36 zł

*grilled salmon, baby spinach, sun-dried  
tomatoes, sugar peas, feta, cherry tomatoes* 

# SOUPS & FISH



## **WHITE VEGETABLES CREAM 20 zł**

*white vegetables cream soup, herbal oil,  
crispy vegetables* 🌿

## **TOMATO CREAM 20 zł**

*tomato cream soup, mozzarella, grissini*

## **BEETROOT SOUP 24 zł**

*beetroot soup with dumplings*

## **SOUR SOUP (ŻUREK) 20 zł**

*sour soup, egg, white sausage, fried potatoes*

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## **PIKE PERCH 45 zł**

*roasted pike perch with red pearl barley,  
cauliflower* 🌿

## **TROUT 45 zł**

*whole trout with baked potatoes  
and homemade sauerkraut* 🌿

# MAIN COURSES



## LAMB

59 zł

*lamb shank, lentil ragout,  
spicy sausage, potatoes from the fire*

## STEWED BEEF

49 zł

*long stewed beef with forest mushrooms,  
carrot, celery puree, oscypek cheese chips*

## DUCK BREAST

47 zł

*sliced duck breast, baked potatoes,  
marinated beetroots with oscypek cheese chips*

## PORK TENDERLOIN

48 zł

*pork tenderloin with demi glace sauce,  
sweet potato fries, grilled vegetables*

## CHOP WITH BONE

42 zł

*pork loin on the bone, potatoes with chives,  
fried cabbage*

## CHICKEN FILLET

39 zł

*grilled chicken breast, homemade fries,  
vegetables stewed in butter*

# FLOURED COURSES



**DUMPLINGS WITH BRYNDZA** 29 zł

*with tomatoes and Bryndza cheese* 🌿

**DUMPLINGS WITH MEAT** 29 zł

*pork and lamb*

**TAGLIATELLE** 28 zł

*with garlic, olive oil, spinach,  
cherry tomato and Parmesan cheese* 🌿

**PENNE WITH MASHROOM** 29 zł

*with wild mushrooms and sheep's cheese* 🌿

# SIDES & DESERTS



**FRIES**  **14 zł**

**SWEET POTATO FRIES**  **16 zł**

**BAKED POTATOES**  **14 zł**

**SET OF SALADS**  **19 zł**

**SAUCE** **4 zł**

*garlic / mustard and honey / ketchup*

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**CHEESECAKE WITH RASPBERRY  
MOUSSE** **24 zł**

*cheesecake with raspberry mousse, vanilla ice cream*

**ICE CREAM DESSERT** **25 zł**

*ice cream with crumble topping, macadamia nuts,  
salty caramel, whipped cream*

**CHOCOLATE SUFLET** **22 zł**

*chocolate suflet with stewed plums  
in armagnac, chocolate ice cream*

**APPLE PIE** **24 zł**

*apple pie with cream ice cream and fresh raspberry*

 *vegetarian dishes*

# CHILD MENU



## CHICKEN SOUP

15 zł

*chicken soup with homemade noodles*

## TOMATO SOUP

15 zł

*tomato soup with dumplings*

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## CHICKEN NUGGETS

25 zł

*breaded pieces of chicken, salad,  
mashed potatoes or fries*

## SPAGHETTI

18 zł

*in tomato sauce*

## PANCAKES WITH CHEESE

20 zł

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## ICE CREAM - 2 SCOOPS

16 zł

*with whipped cream and strawberry glaze*

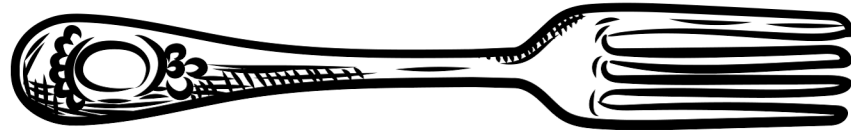


# HOT BEVERAGES



COFFEE WITH BAILEY'S	22 zł
ESPRESSO	12 zł
ESPRESSO DOPPIO	17 zł
CAFFE LATTE	18 zł
WHITE COFFEE	15 zł
CAPPUCCINO	15 zł
AMERICANO	13 zł
HOT CHOCOLATE	15 zł
TEA	10 zł
FRUIT TEA	10 zł
TEA WITH PEAR AND ORANGE	19 zł

# COLD BEVERAGES & BEERS



FRESH JUICE 0,25 L	22 zł
LEMONADE 0,3 L	15 zł
JUICE 0,2 L	8 zł
MINERAL WATER 0,33 L	6 zł
PEPSI, MIRINDA, 7UP 0,2 L	8 zł
ICE TEA 0,5 L	10 zł
REDBULL 0,25 L	15 zł
ŻYWIEC BEER 0,5 L	15 zł
ŻYWIEC BEER 0,3 L	13 zł
CIESZYŃSKIE BEER 0,5 L	19 zł
ŻYWIEC LOW ALC. 0,33 L	10 zł
DESPERADOS 0,5 L	12 zł
MULLED BEER 0,5 L	18 zł
MULLED BEER 0,3 L	15 zł
MULLED WINE 0,2 L	18 zł

# ALCOHOL



J.W. RED LABEL 40 ML	19 zł
J.W. BLACK LABEL 40 ML	22 zł
BALLANTINE'S 40 ML	22 zł
JACK DANIEL'S 40 ML	22 zł
METAXA *** 40 ML	18 zł
METAXA ***** 40 ML	22 zł
JIM BIM 40 ML	18 zł
LUBUSKI GIN 40 ML	16 zł
TEQUILA OLMECA 40 ML	20 zł
BACARDI 40 ML	17 zł
PROSSECCO 100 ML	17 zł
VODKA 40 ML	10 zł
PLUM LIQUEUR 40 ML	12 zł
JAGERMEISTER 40 ML	15 zł
BECHEROVKA 40 ML	15 zł
MARTINI 100 ML	20 zł

# COCKTAILS



<b>PINA COLADA</b> <i>malibu, rum, pineapple juice</i>	<b>25 zł</b>
<b>MOHITO</b> <i>Bacardi rum, mineral water, mint, cane sugar</i>	<b>25 zł</b>
<b>MARGARITA</b> <i>tequila, triple sec liqueur, lime</i>	<b>28 zł</b>
<b>SEX ON THE BEACH</b> <i>vodka, malibu, orange juice, grenadine, peach liqueur</i>	<b>28 zł</b>
<b>CUBA LIBRE</b> <i>rum, coca cola, lime</i>	<b>28 zł</b>
<b>LOUIS BLOOD</b> <i>currant vodka, cranberry juice, lime juice</i>	<b>24 zł</b>
<b>SANGRIA</b> <i>Spanish wine-based drink</i>	<b>20 zł</b>
<b>APEROL SPRITZ</b> <i>prosecco, aperol, sparkling water, orange</i>	<b>25 zł</b>
<b>GIN SQUIRT</b> <i>gin, sparkling water, and strawberry syrup</i>	<b>25 zł</b>
<b>REFRESHING MELON</b> <i>vodka, melon liqueur, sprite</i>	<b>25 zł</b>
<b>LONG ISLAND ICE TEA</b> <i>vodka, gin, tequila, rum, triple sec, lemon juice, coca cola</i>	<b>27 zł</b>