

COFFEES

Espresso small 9 / large 11
Americano small 10 / large 12
Americano with milk small 11 / large 13
Cappuccino small 11 / large 14
Flat white / 14
Latte / 15
Winter latte *with caramel, cinnamon, whipped cream and gingerbread sprinkles* / 23
Matcha Latte *hot latte / ice latte* / 22
Strawberry Ice Matcha Latte 22
Mango Matcha Latte *hot Latte / ice latte* NEW 23

FULFILLING WISHES: plant-based milk (+3), decaffeinated coffee

HOT CHOCOLATE

Classic 19 zł
Raspberry 21 zł
ADD-ONS: whipped cream (+3), Baileys (+10)

TEAS

Winter tea with raspberries, oranges, cloves and cinnamon 19
Spice tea with ginger, aniseed, cardamom, honey, and lemons 19
Loose-leaf tea PIAG 16

CHECK OUT OUR TEA MENU

FOR THE CHILLY ONES: Cherry "Chłopska" Vodka or Negrita Dark rum added to your tea +10

Healthy Shot ginger with orange, lemon, honey and cinnamon (alcohol-free) 8

Juices and beverages

Coca-Cola Zero, Coca-Cola, Fanta, Sprite, Tonic Kinley 0,25l 10
Kropla Beskidu, Kropla Delice 0,33l 9
Fuzetea peach with hibiscus 0,25l 10
Cappy juice orange/apple/multivitamin 0,25l/1l 10/26
The carafe of water still/sparkling 1l 18
Classical Piknik's lemonade 19/32
Hot lemonade with fresh ginger, honey, and cinnamon 19
Freshly squeezed juice orange/grapefruit/mix 0,33l 19

PIKNIK MULLED DRINKS

Beer *with spices, orange and honey* (also available in 0% version!) 0,5l 20
Red wine *with oranges* 0,2l 23
White wine *with cinnamon pear* 0,2l 23
Hot Aperol *with apple juice, white wine and cinnamon* 27

BEER

Craft beer *ask waiters about available options* 20
Piknikowe Grodziskowe light, crisp pills, brewed to celebrate the restaurant's 5 th birthday 19 zł
Piknikowe Pszeniczne wheat beer, classically cloudy, brewed for Piknik's 6 th birthday 19
Piknikowe bezalkoholowe alcohol-free, crisp, citrusy, brewed for Piknik's 7 th birthday 19
Piknikowe IPA persistent, bitter with tropical fruit aromas, brewed for Piknik's 10 th birthday 19
Piknikowe Marakuja pale, pasteurised, unfiltered tropical blend 19
Książęce wheat beer/red lager 17
Jan Olbracht KORONA OLBRACHTA light draft beer for the keg - delicate taste with a hint of bitterness 0,3l/0,5l 12/17
Cider 0,4l 15
Bavaria alcohol-free classic/wheat/mango-passion fruit/ginger-lime 13
Beer juice: ginger/raspberry +1

CLASSIC COCKTAILS

Long Island Iced Tea stronger drink, based on vodka, tequila, gin, and rum, topped up with Coca-Cola 37
Pornstar martini refreshing combination of passion fruit, vanilla, and vodka (also available in 0% version!) 35
a glass of prosecco you can add to a cocktail or sip to a taste
Aperol Spritz citrus drink with Prosecco, Aperol, orange and soda water (also in the 0% version!) 33
Hugo Spritz refreshing blend of elderflower, raspberries, lime and mint with Prosecco (also in the 0% version!) 33
Espresso Martini dessert cocktail based on Distill No. 9 vodka, vanilla, stimulating espresso and Kahlua coffee liqueur 32
Vodka/whiskey sour velvety mix of fresh lemon juice, alcohol and sugar syrup 30/32
Mojito refreshing mix of Havana's rum, mint, and lime (also in the 0% version!) 32
Negroni classic Italian cocktail with a dry taste, made with Whitley Neil gin, vermouth, Campari, and orange peel 31

SIGNATURE COCKTAILS

Violet Gin & Tonic a blend of Gibson's London Dry Gin, violets, and citrus, topped with Kinley Pink Aromatic Berry rose tonic 35
Mango Kiss an exotic drink based on Jose Cuervo Silver tequila, passion-fruit liqueur and Aperol, accompanied by mango, lime and orange 34
Scottish Raspberry a mix of raspberries, lemon, mint, and the Famous Grouse Whiskey, topped with blackcurrant juice 33
Strawberry Fiero refreshing blend of strawberry, lime, dry vermouth and fruit tonic 32
Caramel Apple Chłopska apple pie flavoured vodka, with caramel, lemon and cinnamon NEW 32
Ice Tea Fusion cocktail based on peach and Earl Grey – infused Gibson's gin, served with grapefruit peel (also in the 0% version!) 32
Cinnamon Sour Fireball liqueur with lemon, sugar and silky egg white 31

CHECK OUR WINE AND SPIRITS MENU

SMALL COLD DISHES

Bread from Chleb Żywy freshly baked every morning, served with two seasonal spreads made in-house / 16

Leek with trout leek cooked in lemon with thyme, smoked trout, horseradish cream cheese (gluten-free) 32

Beetroot tartare marinated beetroot, apple, shallots, goat cheese, walnuts (vege) 34

Goat Cheese Salad grilled goat cheese, blackberry sauce, caramelised figs, beetroot, labneh, roasted seed chips (gluten-free, vege) 39

Chef's salad confit duck, raspberry sauce, oranges, pumpkin seeds (gluten-free) 41

Steak tartare 120g beef, onion, pickles, egg yolk, shallot chips, mushroom mayonnaise, Grodzisk made bread 48

SMALL HOT DISHES

Broth beef, chicken and duck broth, carrots, parsley, Lithuanian beef dumplings 26

Sour rye soup with boletus mushrooms - potato puree, egg, crispy pork cracklings, white sausage 29

Crispy Blood Sausage panko crust, apple & ginger puree, smoked plum, whole-grain mustard mayonnaise 32

Lamb Lithuanian Dumplings 6 lamb and herb-filled Lithuanian dumplings, mushroom consommé, crispy shallot shavings 33

Butter-Poached Shrimps 6 shrimp, white wine & butter emulsion, parsley, garlic, herb baguette 42

DISHES WITH MEAT

Beef Bavette Steak (250g) beurre blanc sauce, truffle fries with Parmesan, mixed salad with honey vinaigrette (gluten-free) 95

Braised Beef Cheek potato puree, spiced red wine sauce, sautéed beets with apple (gluten-free) 74

Roast Duck pan gravy, Silesian dumplings, caramelised apples, cranberry preserve 68

Piknik Pastrami Sandwich 160g house-smoked beef brisket pastrami, butter-toasted Grodzisk made bread, sauerkraut, pickles, mustard sauce, cheddar cheese, served with fries 49

Piknik Burger 200g beef patty, buttery bun, bacon, lettuce, tomato, pickles, cheddar cheese, house sauce, served with fries 48

Turkey Kyiv (Devolay) herb butter, potato puree, cucumber salad on labneh 46

DISHES WITH FISH AND VEGE DISHES

Seafood Skillet shrimp, mussels, calamari, butter & olive oil sauce, confit garlic, lemon, cherry tomatoes, herb chimichurri, toasted baguette crostini 68

Whole Roasted Trout baked in herb butter with lemon and thyme, roasted potatoes, sauerkraut (gluten-free) 56

Fish & Chips crispy battered cod fillet, fries, tartar sauce, sauerkraut salad, green peas 45

Parmesan Dumplings egg yolk & Parmesan filling, green beans tossed in breadcrumbs, brown butter sauce (vege) 42

Silesian Dumplings creamy wild mushrooms sauce, sautéed beets with apple (vege) 41

TO SHARE

House Labneh homemade Greek yogurt labneh, honey-roasted sweet potatoes with chili, herb baguette toast (vege) 39

Royal Fries large portion of fries, Parmesan, chives, truffle mayonnaise (gluten-free, vege) 36

Sweet Potato Fries mayo-sriracha dip (gluten-free, vege) 34

Nachos cheese sauce, tomato salsa, chives, jalapeno (gluten-free, vege) 33

FOR KIDS

Mini kids Kyiv (Devolay) fires, cucumber salad 26

Sweet Farmer's Cheese Dumplings buttered breadcrumbs, sweet cream 24

Kids' Chicken Broth delicate broth, carrots, homemade noodles 18

Pasta with Tomato Sauce topped with Parmesan 19

French Fries served with ketchup (gluten-free) 14

DESSERTS

Fruit-Filled Dumplings delicate dumplings stuffed with fruit, custard (creme anglaise), streusel crumble 31

Chocolate Fondant warm chocolate cake with a molten center, raspberry sauce, artisanal vanilla ice cream 28

Ice Cream Dessert artisanal vanilla ice cream, hot raspberries, chocolate sauce, whipped cream 22

ENJOY YOUR MEAL!

We work with fresh products, which means availability may vary and some items may occasionally be unavailable.

Please ask our staff about availability - we love to chat.

We pay great attention to detail, especially in food preparation, so depending on the number of guests, waiting time may be up to 45 minutes.

MENU LABELS:

Gluten-free - may contain trace amounts of gluten

Vegetarian/vege - meat-free dishes

Last orders are taken 30 minutes before closing time.

For groups of 8 or more, 10% service charge will be added.

Wifi password: piknik123

REMEMBER: If you need an invoice, please inform our staff before payment. Thank you!

Lovki Gaba <3