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

Pumpkin Spice Latte with pumpkin-spice puree and whipped cream 22

Matcha Latte 22 Strawberry Ice Matcha Latte 22

Pistacio Matcha Latte (NEW!) 23

FULFILLING WISHES: lactose-free milk, plant-based milk (+2), decaffeinated coffee

HOT CHOCOLATE

Classic 19 Raspberry 21

ADD-ONS: whipped cream (+3), Baileys (+10)

TEAS

Winter tea with raspberries, oranges, cloves and cinnamon

Spice tea with ginger, aniseed, cardamom, honey, and lemons

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

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 0,25I/1I 10/26

The carafe of water still/sparkling 1I 18
Classical Piknik's lemonade 19/32

Hot lemonade with fresh ginger, honey, and cinnamon 19 Freshly squeezed juice orange/grapefruit/mix 0,33I 19

Beer

Craft beer 20

Piknikowe Grodziskowe light, crisp pills, brewed to celebrate the restaurant's 5 th birthday 19 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

Bavaria alcohol-free classic/wheat/mango-passion fruit/ginger-lime

13

Cider 0,3I 15

Beer juice: ginger/raspberry +1

PIKNIK MULLED DRINKS

Beer with spices, orange and honey 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

Classic Cocktails

Long Island Iced Tea stronger drink, based on vodka, tequila, gin, and rum, topped up with Coca-Cola 36

Pornstar martini refreshing combination of passion fruit, vanilla, and vodka a glass of prosecco you can add to a cocktail or sip to a taste

Aperol Spritz citrus drink with Prosseco, Aperol, orange and soda water (also in the 0% version!) 32

Hugo Spritz refreshing blend of elderflower, raspberries, lime and mint with Prosecco (also in the 0% version!) 32

Vodka/whiskey sour velvety mix of fresh lemon juice, alcohol and sugar syrup 28/31 **Classical mojito** refreshing mix of Havana's rum, mint, and lime (also in the 0% version!) 31 **Negroni** classic Italian cocktail with a dry taste, made with Whitley Neil gin, vermouth, Campari, and orange peel 28

Signature Cocktails

Violet Gin & Tonic a blend of Gibson's London Dry Gin, violets, and citrus, topped with Kinley Pink Aromatic Berry rose tonic 34

Scottish Raspberry a mix of raspberries, lemon, mint, and the Famous Grouse Whiskey, topped with blackcurrant juice 33

Caramel Apple Chłopska apple pie flavoured vodka, with caramel, lemon and cinnamon (NEW!) 32

Strawberry Jager Mojito refreshing blend of strawberry, mint, lime and Jagermister liqueur, topped with beer (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

CHECK OUR WINE AND SPIRITS MENU

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

Kids Menu

Mini Fish and Chips breaded cod served with fries and cucumber salad 24 **Crispy Chicken Filets** breaded in panko, served with fries and cucumber salad 23

Dumplings with caramel homemade dumplings served in a sweet cream and caramel sauce (NEW!) 21

Pasta in Mild Tomato Sauce topped with a touch of parmesan VEGE 18 Homemade Chicken & Beef Broth with fine noodles and carrot 18 Portion of Thin Fries with Ketchup VEGE, gluten-free 14

Soups and Starters

Homemade Broth delicate chicken and beef bouillon served with fine noodles 24 **Pumpkin Cream Soup** served with smoked sour cream and Jerusalem artichoke chips VEGE, gluten-free (NEW!) 26

Crispy blood sausage breaded in panko, served on an apple and ginger mousse, with smoked plum and wholegrain mayonnaise (NEW!) 42

Brioche with mushrooms garlic and herb brioche served with butter-fried mushrooms, parmesan sauce and a confit egg yolk VEGAN (NEW!) 42

Alfredo shrimps (6 pcs.) in a sauce made with white wine, tomatoes, and basil, with a touch of a cream, served with buttery toast (NEW!) 42

Beef Tartare classic beef tartare served with chopped onion, pickles, capers, egg yolk, and bread 48

Share with #piknikfriends!

Chicken Wings in oriental teriyaki sauce with chives and sesame 32 **Large Portion of Thick-Cut Fries 400g** served with two dips: aioli and tomato salsa VEGE gluten-free 32

Sweet Potato Fries 350g served with two dips: aioli and sriracha VEGE, gluten-free 34

Breaded Calamari crispy calamari rings served with lime sauce and aioli 34 **Hot Nachos** served with homemade cheese sauce, spicy tomato salsa, and jalapenos VEGE, gluten-free 33

Labneh served with roasted sweet potato, kale, hot honey sauce, and pita. Our labneh is homemade from the highest quality Greek yogurt. A perfect starter to share! VEGAN 39

Sea food plate shrimps, mussels, and calamari in velvety sauce made with butter olive oil, with confit garlic, cherry tomatoes, herbs, and lemon, served with chimichurri sauce and homemade herb brioche (appetizer for sharing, served 4) (NEW!) 68

WE COOK A DIFFERENT SOUP EVERYDAY, ASK WHAT OUR CHEFS HAVE PREPARED TODAY

Salads

Chef's Salad confit duck served on a mix of fresh greens with orange segments, segments, roasted pumpkin seeds and raspberry dressing gluten-free 41

Goat Cheese Salad grilled goat cheese roulade served on a mix of greens with roasted beetroot, pickled pumpkin, fig and blackberry dressing and focaccia VEGE 39

Burgers

Swap regular fries for sweet potato fries +7

Pastrami Burger slices of smoked beef brisket (160g), sauerkraut, red onion, and homemade pickles in a buttery bun, topped with mustard sauce, cheese sauce, and herb chimichurri salsa. Served with a portion of fries. 46

We made our pastrami in-house! The meat is marinated for about 14 days, then dried and smoked over beechwood.

Piknik Burger BBQ 200g freshly grilled beef in a buttery bun with onion marmalade, lettuce, pickles, bacon, and BBQ sauce, with a portion of fries (NEW!) 45

Highland-style Burger 200g freshly grilled beef in a buttery bun with grilled flatbread, oscypek cheese, cranberry jam, lettuce, and a bryndza-based sauce, served with a portion of fries (NEW!)

45

Main dishes

Entrecote Steak (300g) freshly grilled beef entrecote served with herb butter, seasonal vegetables, two signature sauce, and a jacket potato stuffed with creamy cheese gluten-free 120

Roast Duck half of a deboned roast duck served with homemade potato dumplings, caramelized apples with fresh marjoram, and red wine currant sauce 68

Fish and Chips crispy battered cod filet served with fries, yogurt-herb sauce and sauerkraut salad 42

Cepelini with lentils and mushrooms in creamy thyme-infused sauce, topped with crispy parsley chips VEGAN (NEW!) 42

Autumn Bowl with roasted pumpkin, citrus rice, smoked tofu, pickled celery, pear, caramelized Brussels sprouts, peanut sauce, and a dollop of homemade labneh VEGAN (NEW!) 42

Desserts

In our pastry display, you'll find a wide selection of cakes – feels free to come take a look or as your waiter.

Chocolate Fondant warm chocolate cake served with a scoop of vanilla ice cream and caramel sauce 28

Ice Cream Dessert with hot raspberries and fruits, two scoops of ice cream (vanilla and brownie), whipped cream and chocolate sauce (NEW!) 22

Cinnamon Roll served with roasted apples, vanilla crumble, cheesecake cream, and white chocolate drizzle (NEW!) 24

Every morning, we bake fresh cinnamon rolls for you!

Add an Extra Scoop of Ice Cream +7