

## 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	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

## 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

## 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 0,3l 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 34  
 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!) 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 Jagermeister 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