menu

A LITTLE SOMETHING

Beef and chicken broth with carrots, parsley & beef dumplings **/ PLN 26**
Żurek traditional sour rye soup served with mashed potatoes, egg, crispy lardons, white sausage & mushrooms **/ PLN 32**
Crispy Black Pudding panko-crusted black pudding served with spiced plum jam and a pear, celery & shallot salsa **NEW / PLN 36**
Chicken Liver Skewer with apple and marjoram, onion marmalade, chives & crispy potato **NEW, gluten-free / PLN 36**
Potato Waffle topped with Philadelphia cream cheese, roasted sweet potato, blanched kale, glazed plum & crispy parsley **NEW, vege / PLN 37**
Roasted Pumpkin & Halloumi Skewer served with blackened leek sauce, crispy potato straw & cranberries **NEW, gluten-free, vege / PLN 37**
Pulled Beef Cheek panko-crusted pulled beef cheek with caramelized onion, homemade hummus, grilled pepper rillettes, pickled pumpkin, chili & garlic **NEW / PLN 41**
Butter Garlic Shrimp six shrimp in a white wine and butter emulsion with parsley, garlic & a herb baguette **/ PLN 44**
Steak Tartare 120g of hand-cut beef, served with onion, pickled, egg yolk, crispy shallot chips, mushroom mayonnaise & Grodzisk bread **/ PLN 54**

SALADS

Chef's Salad duck confit, raspberry dressing, orange segments & pumpkin seeds **gluten-free / PLN 44**
Caesar Salad grilled chicken supreme, romaine lettuce, Parmesan cheese, herb croutons & anchovy dressing **/ PLN 46**
Goat's Cheese Salad grilled goat cheese, blackberry dressing, caramelized plum, pear, beetroot, labneh & toasted seed crisps **gluten-free, vege / PLN 46**

WHY NOT UPGRADE TO A LARGE?

DISHES WITH MEAT

Beef steak 300g of freshly grilled beef, served with butter, thick-cut fries, mixed salad with homemade dressing & two signature sauce **NEW, gluten-free / PLN 135**
Braised Beef Cheek creamy mashed potatoes, caramelized Brussels, sprout & a spiced red wine **gluten-free / PLN 82**
Roasted Duck roast gravy, pumpkin Silesian dumplings, caramelized apples & cranberry relish **/ PLN 76**
Pork Tenderloin wild mushroom chanterelle sauce, French-style potatoes with butter and dill, green beans with toasted breadcrumbs & side of fried egg **/ PLN 68**
Piknik Pastrami Sandwich 150g of house-smoked beef brisket on butter-grilled Grodziski bread, with sauerkraut, pickles, mustard sauce, Cheddar cheese & side of fries **/ PLN 59**
Piknik Burger 200g beef patty in a brioche bun with bacon, lettuce, pickles, onion, Cheddar cheese, signature sauce, mayonnaise & side of fries **/ PLN 56**
Supreme Chicken Breast roasted pumpkin puree, caramelized plum & crispy kale chips **/ PLN 52**

DISHES WITH FISH AND VEGE DISHES

Seafood Skillet shrimp, mussels, and squid in a butter and extra virgin olive oil sauce with confit garlic, lemon, cherry, tomatoes, herb chimichurri & toasted baguette **/ PLN 79**
Whole Roasted Trout oven-baked with herb butter, lemon, and thyme, served with roasted potatoes & sauerkraut **gluten-free / PLN 64**
Pasta Fresca house-made pappardelle with pistachio and basil pesto, shrimp & cherry tomatoes **NEW / PLN 59 (**Replace the shrimp with halloumi **vege)**
Fish & Chips crispy battered fish served with fries, tartar sauce, sauerkraut slaw & green peas **/ PLN 54**
Pumpkin Silesian Dumplings with chanterelle mushrooms, blanched kale, garlic, butter emulsion & Parmesan cheese **vege, NEW / PLN 47**

Try our Homemade Seasonal Fruit Compote with your meal ***0,4l/1l / PLN 12/25***

SHARING

Nachos cheese sauce, tomato salsa, chives & jalapenos **gluten-free, vege / PLN 34**
Thick-Cut Fries seasoned with herbs & served with aioli dip **vege / PLN 34**
Sweet Potato Fries served with sriracha mayo dip **gluten-free, vege / PLN 36**
Chicken Wings coated in a honey-beer glaze with chili **/ PLN 38**
Labneh house-made Greek yogurt cheese served with roasted seasonal vegetables, blanched kale, tahini sauce & herb baguette **vege / PLN 39**

FOR KIDS

Mini Fish & Chips fries and cucumber salad **/ PLN 32**
Chicken Cutlet fries and cucumber salad **/ PLN 27**
Sweet Cottage Cheese Dumplings served with buttered breadcrumbs and sweet cream **vege / PLN 26**
Pasta in Tomato Sauce finished with Parmesan cheese **/ PLN 26**
Kids' Chicken Noodle Soup light broth with carrots & homemade noodles **/ PLN 19**
Fries with ketchup **gluten-free/vege / PLN 18**

DESSERTS

Chocolate Lava Cake warm chocolate cake with molten center, raspberry sauce & artisanal vanilla ice cream **/ PLN 32**
Cinnamon Roll homemade cinnamon roll with roasted apples & cream cheese frosting **/ PLN 31**
Vanilla Ice Cream with Hazelnut Praline artisanal vanilla ice cream, hazelnut praline with sea salt, whipped cream & chocolate sauce **/ PLN 28**
Vanilla Ice Cream with Warm Raspberries artisanal vanilla ice cream with warm raspberries, crumble & halva **/ PLN 28**

We have a wide selection of cakes - ask the waiter

BEVERAGES

COFFEES
Espresso small**/ PLN 9/** large **/ PLN 11**
Americano small **/ PLN 10/** large **/ PLN 13**
Americano with milk small **/ PLN 11 /** large **/ PLN 14**
Cappuccino small **/ PLN 12 /** large **/ PLN 15**
Flat white / PLN 15
Latte / PLN 17
Ice Latte / PLN 17
Mokka coffee with hot chocolate and whipped cream **NEW / PLN 24**
Winter spice coffee with caramel, cinnamon, whipped cream, and a crunchy crumble topping **NEW / PLN 24**
Hot Cocoa with Marshmallows **/ PLN 14**

HOT CHOCOLATE
Plain / PLN 22 / Raspberry / PLN 24 / Hazelnut / PLN 24

ADD EXTRAS: Whipped cream (+3), Marshmallows (+3), Baileys (+10)
FULFILLING WISHES: lactose-free milk, plant-based milk (+3), decaffeinated coffee

MATCHA
Classic Matcha Latte (Hot/Iced) **/ PLN 22**
Vanilla Matcha Latte (Hot/Iced) **/ PLN 23**
Strawberry Matcha Latte (Hot/Iced)**/ PLN 25**
Mango Matcha Latte (Hot/Iced) **/ PLN 25**
Passion Fruit Matcha Tonic with peach foam **NEW / PLN 25**

TEAS
Winter tea with raspberries, oranges, cloves and cinnamon **/ PLN 22**
Spice tea with ginger, aniseed, cardamom, honey, and lemon **(NEW) / PLN 22**
Loose-leaf tea PIAG / PLN 18
CHECK OUT OUR TEA MENU

GINGER HEALTH SHOT with orange, lemon, honey and cinnamon **/ PLN 10**

JUICE AND BEVERAGES
Coca-Cola Zero, Coca-Cola, Fanta, Sprite, Tonic Kinley 0,25l / PLN 12
Kropla Beskidu, Kropla Delice 0,33l / PLN 10
Fuzetea peach with hibiscus **0,25l / PLN 12**
Cappy juice orange/apple/multivitamin **0,25l/1l / PLN 12/26**
Homemade Seasonal Fruit Compote 0,4l/1l (NEW)/ PLN 12/25
Carafe of water still/sparkling **1l / PLN 19**
Classical Piknik's lemonade 0,4l/1l / PLN 19/35
Hot lemonade with fresh ginger, honey, and cinnamon **0,4l / PLN 22**
Freshly squeezed juice (orange/grapefruit/mix) **0,33l / PLN 22**

BEER
Craft beer ask waiters about about available options **/20**
Piknikowe Grodziskowe light, crisp pills, brewed to celebrate the restaurant's 5 th birthday **/20**
Piknikowe Pszeniczne wheat beer, classically cloudy, brewed for Piknik's 6 th birthday **/20**
Piknikowe bezalkoholowe alcohol-free, crisp, citrusy, brewed for Piknik's 7 th birthday **/20**
Piknikowe IPA persistent, bitter with tropical fruit aromas, brewed for Piknik's 10 th birthday **/20**
Piknikowe Marakuja pale, pasteurised, unfiltered tropical blend **/20**
Książęce wheat beer/red lager **/18**
Jan Olbracht KORONA OLBRACHTA light draft beer for the keg - delicate taste with a hint of bitterness 0,3l/0,5l **14/19**
Cider 0,4l **/15**
Bavaria alcohol-free classic/wheat/grenn apple/ginger-lime 0,33l **/14**
Beer syrup: ginger/raspberry **+2**

CLASSIC COCKTAILS

Long Island Iced Tea stronger drink, based on vodka, tequila, gin, and rum, topped up with Coca-Cola **/38**
Pornstar martini refreshing combination of passion fruit, vanilla, and vodka
(also available in 0% version!) **/36**
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!) **/34**
Hugo Spritz refreshing blend of elderflower, raspberries, lime and mint with Prosecco (also in the 0% version!) **/34**
Bellini prosecco, peach, lemon, orange, sparkling water (also available in 0% version!) NEW **/34**
Espresso Martini dessert cocktail based on Distill No. 9 vodka, vanilla, stimulating espresso and Kahlua coffee liqueur **/33**
Vodka/whiskey sour velvety mix of fresh lemon juice, alcohol and sugar syrup **31/33**
Mojito refreshing mix of rum, mint, and lime (also in the 0% version!) **/33**
Negroni classic Italian cocktail with a dry taste, made with Whitley Neil gin, vermouth, Campari, and orange peel **/32**

SIGNATURE COCKTAILS

Violet Gin & Tonic a blend of Gibson's London Dry Gin, violets, and citrus, topped with Kinley Pink Aromatic Berry rose tonic **/36**
Mango Kiss an exotic drink based on Jose Cuervo Silver tequila, passion-fruit liqueur and Aperol, accompanied by mango, lime and orange **/35**
Green Jack green apple, Jack Daniel's Apple whiskey, lemon, mint **/35**
Ice Tea Fusion peaches, Earl Grey infused Gibson's gin, (also in the 0% version!) **/35**
Summer Margarita tequila Jose Cuervo Silver, Cointreau liqueur, strawberry, lime, basil, lemon sorbet NEW **/35**
Malibu Barbie coconut Malibu liqueur, lemon, raspberries, bubble gum NEW **/34**

MULLED BEVERAGES

Mulled beer with winter spices, orange and honey **0,5l** (also in the 0% version) **/ PLN 23**
Mulled red wine with orange slices 0,2l (also in the 0% version) **/ PLN 24**
Mulled white wine with cinnamon-spiced pear 0,2l (also in the 0% version) **/ PLN 24**
Winter Aperol with apple juice, wine, and a hint of cinnamon (also in the 0% version) 0,4l **/ PLN 27**

CHECK OUR WINE AND SPIRITS MENU

ask the waiter

WIFI PASSWORD: *piknik123*
ATTENTION! *If you want to receive an invoice, let us know before asking for the bill.*
We pay attention to details, especially when preparing dishes, so depending on the number of guests, wait times can be up to ***45 minutes****.*
GLUTEN-FREE- may contain traces of gluten / VEGE - vegetarian dishes.
Last orders are taken 30 minutes before the restaurant closes.
For groups of 8 or more, we add a 10% service charge.