menu

SMALL COLD DISHES

Bread from Chleb Żywy bakery freshly baked every morning, served with two seasonal spreads made in-house **/16**
Shopska Salad – tomato, cucumber, bell pepper, red onion, Balkan cheese, homemade honey dressing NEW/GLUTEN-FREE/ VEGE **/34**
Goats Cheese Salad grilled goats cheese, blackberry sauce, caramelised figs, beetroot, labneh, roasted seed chips VEGE/GLUTEN-FREE **/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, locally baked bread **/49**

SMALL HOT DISHES

Aromatic broth beef and poultry broth, carrot, parsley, beef dumplings **/26**
Żurek sour rye soup witch mashed potatoes, egg, pork cracklings, white sausage **/29**
Crispy blood sausage 2.0 panko coating, roasted pepper and caramelized tomato ketchup, lightly pickled cucumber salsa, spring onion and mustard, chive mayonnaise **/32**
Potato waffle cottage cheese with herbs, radishs, fried broccolini, chive mayonnaise, broccoli sprouts NEW / VEGETARIAN **/ 37**
White wine shrimps 6 shrimps with wine-butter emulsion, parsley, garlic, herb baguette **/42**
Grilled beef on toasts – grilled bavette steak, chimichurri, chive mayo, baguette NEW **/49**

DISHES WITH MEAT

Beef steak (bavette), 250 g beurre blanc sauce, truffle fries with Parmesan, salad with honey vinaigrette GLUTEN-FREE **/98**
Beef cheek mashed potatoes, broccolini, spiced red wine sauce GLUTEN-FREE **/74**
Roast duck gravy, Silesian dumplings, caramelized apples, cranberry preserve **/68**
Pork tenderloin chanterelle sauce, new potatoes with dill, green beans **/65**
Piknik pastrami sandwich 160 g homemade smoked beef brisket, butter-toasted grodziski bread, sauerkraut, pickles, mustard sauce, cheddar, portion of fries **/49**
Piknik Burger 200 g beef, brioche bun, bacon, lettuce, tomato, pickles, cheddar, house sauce, mayonnaise, portion of fries **/48**
Turkey devolay herb butter, mashed potatoes, cucumber salad with labneh **/46**

DISHES WITH FISH AND VEGE DISHES

Seafood Skillet shrimp, mussels, calamari, butter & olive oil sauce, confit garlic, lemon, cherry tomatoes, chimichurri, toasted baguette **/68**
Whole Roasted Trout baked in herb butter with lemon and thyme, roasted potatoes, sauerkraut salad GLUTEN-FREE **56**
Fish & Chips crispy battered fish fillet, fries, tartar sauce, sauerkraut salad, green peas **/48**
Fresh pasta homemade pappardelle, chanterelles in cream, spinach, white wine, parsley, onion, garlic and parmesan NEW / VEGE **/45**
Young potatoes dill, quark cheese, sour milk, green beans, fried egg
NEW / GLUTEN-FREE / VEGE **/37**

SHARING

Nachos cheese sauce, tomato salsa, chives, jalapeño pepper GLUTEN-FREE / VEGE **/33**
Sweet potato fries mayo-sriracha dip GLUTEN-FREE / VEGE **/34**
Cheese Fries large portion of fries, cheese sauce, bacon, chives NEW / GLUTEN-FREE **/36**
Homemade labneh Greek yogurt-based cheese, roasted carrots, carrot-top pesto, herb salsa with lightly pickled cucumber, crispy bread crumble, herb baguette VEGE **/39**

FOR KIDS

Mini Fish & Chips fries, cucumber salad **/32**
Turkey cutlet fries, cucumber salad **/26**
Lazy dumplings buttered breadcrumbs, sweet cream, fruits VEGE **/24**
Pasta with tomato sauce with Parmesan VEGE **/19**
Kids' chicken soup light broth, carrot, homemade noodles **/18**
Portion of fries with ketchup GLUTEN-FREE **/14**
Ice cream with fruit scoop of vanilla ice cream, seasonal fruit GLUTEN-FREE **/14**

DESSERTS

Polish cream cake "Karpatka" choux pastry with vanilla custard-whipped cream filling served with raspberry sauce NEW **/32**
Chocolate fondant warm chocolate cake with a molten center, raspberry sauce, artisan vanilla ice cream **/28**
Ice cream dessert with praline artisan vanilla ice cream, hazelnut praline with sea salt, whipped cream, chocolate sauce **/24**
Lemon sorbet artisan lemon sorbet, strawberries, white chocolate cream, crumble NEW **/24**
We have a wide selection of cakes - ask the waiter

BEVERAGES

COFFEES
Espresso small **9 /** large **12**
Americano small **10 /** large **13**
Americano with milk small **11 /** large **14**
Cappuccino small **12 /** large **15**
Flat white / 15
Latte / 16
Iced latte scoop of vanilla ice cream, whipped cream, chocolate or toffi syrup **/23**
Hot cocoa with marshmallows **/14**
FULFILLING WISHES: plant-based milk (+3), decaffeinated coffee

MATCHA
Matcha Latte hot/ ice **/ 22**
Strawberry Matcha Latte hot/ ice **/22**
Mango Matcha Latte hot/ ice **/23**
Orange Matcha Tonic /24

TEAS
Winter tea with raspberries, oranges, cloves and cinnamon **/21**
Loose-leaf tea PIAG /16
CHECK OUT OUR TEA MENU
FOR THE CHILLY ONES: Cherry Vodka or Negrita Dark rum added to your tea +10

JUICE 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 0,4l / 1l **19/32**
Watermelon lemonade 0,4l / 1l **22/36**
Passion fruit lemonade 0,4l / 1l **23/38**
Freshly squeezed juice orange/grapefruit/mix 0,33l **/22**
Iced Earl Grey tea with peach and citrus, topped with a passionfruit foam 0,4l **/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 **/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 **/18**
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/grenn apple/ginger-lime 0,33l **/14**
Beer syrup: ginger/raspberry **+1**



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**

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. Thank you*

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.