

Coffee

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| 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 |
| Ice Latte | <i>espresso with cold milk and ice cubes</i> 17 |
| Iced Coffee | <i>scoop of vanilla ice cream, chocolate sauce and whipped cream</i> 22 |
| Yuzu Matcha Lemonade | <i>yuzu lemonade, lemon and ice cubes (NEW)</i> 22 |
| Strawberry Iced Matcha Latte | <i>milk, ice cubes and strawberry puree (NEW)</i> 22 |
| Vanilla Iced Matcha Latte | <i>milk, ice cubes, vanilla syrup and vanilla ice cream (NEW)</i> 22 |
| Fulfilling wishes: lactose-free milk, plant-based milk (+2), or decaf coffee | |

Tea

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| Warming tea | <i>raspberries, oranges, cloves and cinnamon</i> 19 |
| Loose leaf tea by PIAG | 16 |
| <i>Check out our full tea menu!</i> | |
| For the chilly ones: | |
| Add cherry liqueur (Chłopska Wiśniowa) or Negrita Dark rum to your tea +10 | |

Beverages

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| Coca-Cola Zero, Coca-Cola, Fanta, Sprite, Tonic Kinley 0.25l | 10 |
| Kropla Beskidu, Kropla Delice 0.33l | 9 |
| Fuzetea <i>peach with hibiscus</i> 0.25l | 10 |
| Cappy juice: <i>orange, apple, multivitamin</i> 0.25l/1l | 10/26 |
| Water (carafe) <i>carbonated / non-carbonated</i> 1l | 18 |

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|---|----------|
| Piknik Watermelon Lemonade | 19/32 |
| Piknik Classic Lemonade | 18/30 |
| Freshly Squeezed Juice <i>orange, grapefruit, mix</i> | 0.33l 19 |
| Iced Black Tea <i>strawberry with basil</i> | 19 |
| Iced Green Tea <i>pear with mint</i> | 19 |

Beers

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|---|-----------------|
| Craft Beer <i>ask for available options</i> | 19 |
| Piknikowe Grodziskowe <i>light, refreshing pils brewed for the 5th anniversary of the restaurant</i> | 18 |
| Piknikowe Pszeniczne <i>classic cloudy wheat, brewed for the 6th Piknik birthday</i> | 18 |
| Piknikowe Non-Alcoholic <i>refreshing, citrusy, brewed for the 7th Piknik birthday</i> | 18 |
| Piknikowe IPA <i>dry, bitter, with tropical fruit aroma, brewed for Piknik's 10th birthday</i> | 18 |
| Piknikowe Passion Fruit <i>light, unpasteurized, unfiltered – a tropical blend</i> | 18 |
| Książęce Pszeniczne (Wheat)/ Czerwony Lager (Red Lager) | 17 |
| Żywe (draft) <i>unpasteurized, unfiltered pale lager with live yeast</i> | 0.3l/0.5l 11/16 |
| Bavaria Non-Alcoholic <i>classic / wheat / mango-passion fruit / ginger-lime</i> | 12 |
| Cider 0.3l | 14 |
| <i>Ginger or Raspberry Syrup</i> | +1 |

Classic Cocktails

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|---|----|
| Long Island Iced Tea <i>Distil no.9, Jose Cuervo Silver, Gibson's London Dry, Negrita White, lemon, Coca-Cola</i> | 33 |
| Pornstar Martini <i>Distil no.9, passion fruit, prosecco</i> | 32 |
| <i>(you can pour the prosecco into the cocktail or sip it on the side)</i> | |
| Aperol Spritz <i>(citrusy drink with prosecco, Aperol, orange and soda water)</i> | 30 |
| <i>(also available in 0% version)</i> | |
| Hugo Spritz <i>Giffard, elderflower, lime, mint, prosecco</i> | 30 |

(also available in 0% version)

Sangria Bellini *sweet mix of fruits, peach syrup and prosecco* 30/65

(also available in 0% version)

Vodka/Whiskey Sour *Bushmills Original, lemon, sweet, egg albumen, Angostura bitters* 25/28

Mojito *refreshing mix of Negrita White rum, cane sugar, mint and lime* 27

(also available in 0% version)

Martini Fiero *aromatic dry vermouth with citrus notes, tonic and orange (NEW)* 26

Signature Cocktails

Violet Gin & Tonic *a blend of Gibson's London Dry Gin, violets, and citrus, topped with Kinley Pink Aromatic Berry rose tonic* 31

(also available in 0% version)

Scottish Raspberry *a mix of raspberries, lemon, mint, and the Famous Grouse Whiskey, topped with blackcurrant juice* 31

Rhubarb Spritz *a summery cocktail with rhubarb and citrus served with prosecco* 30

(also available in 0% version)

Loveberry *a velvety cocktail based on Whitley Neill Raspberry Gin, peach, hibiscus, and coconut foam with raspberry dust (NEW)* 29

Apple Sour *a refreshing mix of sour green apple, Distil no.9, and mint (NEW)* 29

Strawberry Fiero *a combination of dry vermouth with citrus notes, pink tonic, and strawberry puree* 29

Tiramisu Martini *a dessert-style cocktail with espresso, Amaretto liqueur, Distil no. 9, vanilla and a cocoa sponge* 29

MENU LABELS

Gluten-free – may contain trace amounts of gluten

VEGE – vegetarian dishes

Kids Menu

Mini Fish and Chips *breaded cod served with fries and cucumber salad* 24

Sweet Cottage Cheese Dumplings *served in a creamy vanilla sauce with fresh fruits* VEGE 24

Crispy Chicken Filets *breaded in panko, served with fries and cucumber salad* 23

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

Sweet Cocoa *with mini marshmallows* 12

Soups

Tomato soup *with chunks of tomato and a hint of honey, served with pulled burrata and fresh basil* VEGE, gluten-free (NEW) 26

Homemade Broth *delicate chicken and beef bouillon served with fine noodles* 24

Salads

Chef's Salad *confit duck served on a mix of fresh greens with orange 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, seasonal fruits, blackberry dressing and focaccia* VEGE 39

Greek Salad *with authentic feta cheese, tomatoes, red onion, cucumber, olives, and fresh oregano* VEGE, gluten-free (NEW) 38

Starters

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

White Wine Shrimps (6pcs) *Shrimp in a classic buttery white wine sauce with garlic and parsley, served with toast* 43

Ajvar Shrimp (6pcs) *slightly spicy shrimp in a sweet and hot pepper ajvar souce, served with toast* 42

Grilled Black Angus Beef *grilled slices of Black Angus beef served on crispy herb toasts with chimichurri salsa and chive mayo* 42

Tzatziki *creamy Greek yogurt with cucumber, garlic, and herbs, served with seasonal vegetables and crispy pita – a perfect starter to share* VEGE (NEW) 37

Baked Halloumi in Kadaifi Pastry *served with basil relish, baba ghanoush, and pomegranate seeds* VEGE (NEW) 38

Share with #piknikfriends!

Sweet Potato Fries *350g of sweet potato fries 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 *nachos served with homemade cheese sauce, spicy tomato salsa, and jalapenos* VEGE, gluten-free 33

Chicken Wings *wings in oriental teriyaki sauce with chives and sesame* gluten-free 32

Large Portion of Thick-Cut Fries *400g of thick-cut fries served with two dips: aioli and tomato salsa* VEGE 32

Piknik Lunch

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 *200g of freshly grilled beef in a buttery bun with fresh tomato, red onion, lettuce, pickles, cheddar cheese, bacon, and our signature sauce. Served with thick-cut fries.* (NEW) 45

Fish and Chips *crispy battered cod filet served with fries, lime sauce and aioli* 42

Cezar Burger *crispy fried chicken in panko, served in a buttery bun with Caesar sauce (parmesan & anchovy base), tomato, red onion, and romaine lettuce. Served with a portion of fries.* (NEW) 41

Croissant Avocado *toasted croissant served with guacamole, poached eggs, fresh arugula, and pecorino* VEGE (NEW) 39

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 (NEW) 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

Cod Fillet *served on a vegetable-potato concasse cooked in thyme cream, with mussels, roasted carrot mousse, and crispy chorizo bits* gluten-free (NEW) 68

Sous Vide Pork Neck *served on a spring broad bean and potato puree, with aromatic demi-glace sauce and young cabbage in dill oil* gluten-free (NEW) 52

Pasta Fresca spaghetti *in a velvety mascarpone-pistachio sauce with grilled zucchini, pancetta crisps, and burrata* (NEW) 49

Chicken Supreme *herb-marinated chicken breast served with fresh Greek salad and baked potato with tzatziki sauce* gluten-free (NEW) 46

Young Cabbage Steak *sous vide young cabbage in dill oil, served on a mousse of eggplant and tahini paste, topped with crispy shallots* VEGE, gluten-free (NEW) 39

Roasted Summer Vegetables *served on basil hummus with crunchy kohlrabi and radishes, topped with herb salsa verde* VEGE, gluten-free (NEW) 39

Desserts

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

Pistachio & Raspberry Tiramisu *with pistachio mascarpone, raspberry mousse, sponge biscuits, and crispy kadaifi* (NEW) 28

Chocolate Fondant *warm chocolate cake served with a scoop of vanilla ice cream and caramel sauce* 26

Fruity Ice Cream Dessert *with strawberry mousse, seasonal fruits, two scoops of ice cream (vanilla and strawberry), whipped cream, and raspberry powder* 19

Coffee Ice Cream Dessert *with coffee-soaked sponge biscuits, two scoops of ice cream (vanilla and chocolate), chocolate sauce, and whipped cream dusted with cocoa* (NEW) 19

Add an extra scoop of ice cream +5

