

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

Ice Latte *espresso with cold milk and ice cubes* 17

Espresso Tonic *with orange* 17

Iced chocolate latte / Iced caramel latte

Served with scoop of vanilla ice cream, chocolate/caramel sauce and whipped cream

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

Matcha

Classic Ice Matcha Latte 21

Yuzu Matcha Lemonade *with yuzu lemonade and citrus* 22

Strawberry Ice Matcha Latte *with strawberry puree* 22

Vanilla Ice Matcha Latte *with vanilla syrup and scoop of vanilla ice cream* 22

Rose Ice Matcha Latte *with rose preserve and raspberry cream* 23

Teas

Warming tea *with raspberries, oranges, cloves and cinnamon* 19

PIAG Loose leaf tea 16

CHECK OUT OUR FULL TEA MENU!

Add cherry liqueur (Chłopska Wiśniowa) or Negrita Dark rum to your tea +10

Juices & Soft Drinks

Coca-Cola Zero, Coca-Cola , Fanta, Sprite, Kinley Tonic 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

Still / Sparkling water 1l 18

Piknik Watermelon Lemonade 20/34

Piknik Classic Lemonade 19/32

Freshly squeezed juice (orange, grapefruit, mix) 0.33l 19

Bubble Tea (ask for today's flavour) with fruit pearls 19

Beers

Craft Beer ask for available options 19

Piknikowe Grodziskowe light, refreshing pils brewed for the 5th anniversary of the restaurant

18

Piknikowe Pszeniczne classic cloudy wheat, brewed for the 6th Piknik birthday 18

Piknikowe Non-Alcoholic refreshing, citrusy, brewed for the 7th Piknik birthday 18

Piknikowe IPA dry, bitter, with tropical fruit aroma, brewed for Piknik's 10th birthday 18

Piknikowe Passion Fruit light, unpasteurized, unfiltered – a tropical blend 18

Książęce Pszeniczne (Wheat)/ Czerwony Lager (Red Lager) 17

Jan Olbeacht Złote Korony pale pilsner, delicate taste with light bitterness, draft beer 0.3l / 0.5l 11/16

Bavaria Non-Alcoholic classic / wheat / strawberry / peach 12

Cider 0.3l 14

Ginger or Raspberry Syrup +1

Classic Cocktails

Long Island Iced Tea Distil no.9, Jose Cuervo Silver, Gibson's London Dry, Negrita White,

lemon, Coca-Cola 35

Pornstar Martini Distil no.9, passion fruit, prosecco 34

(you can pour the prosecco into the cocktail or sip it on the side)

Aperol Spritz (citrusy drink with prosecco, Aperol, orange and soda water 32

(also available in 0% version)

Hugo Spritz elderflower, lime, mint, prosecco 32

(also available in 0% version)

Vodka/Whiskey Sour Bushmills Original, lemon, sweet, egg albumen, Angostura bitters 28/31

Mojito refreshing mix of Negrita White rum, cane sugar, mint and lime 30

(also available in 0% version)

Martini Fiero aromatic dry vermouth with citrus notes, tonic and orange (NEW) 28

Negroni classic Italian cocktail with a dry taste, made with Whitley Neill 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

(also available in 0% version)

Frozen Margarita strawberry srobot with Jose Cuervo Silver tequila, lime, and mint 34

Raspberry Pina Colada exotic blend of raspberries, pineapple, Negrita White rum, Malibu coconut liqueur, topped with raspberry cream 33

(also available in 0% version)

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

Ice Tea Fusion cocktail based on peach and Earl Grey – infused Gibson's gin, served with grapefruit peel 32

(also available in 0% version)

Apple Sour a refreshing mix of sour green apple, Distil no.9, and mint (NEW) 30

Strawberry Fiero a combination of dry vermouth with citrus notes, pink tonic, and strawberry puree 30

MENU LABELS

Gluten-free – may contain trace amounts of gluten

VEGE – vegetarian dishes

VEGAN – vegan dishes

Kids Menu

- Mini Fish and Chips breaded cod served with fries and cucumber salad 24
- Dumplings with Cottage Cheese served with vanilla sauce and fresh fruits VEGAN 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

- Zucchini & Basil Cream Soup served with mint pesto, crumbled feta, and salmon gravlax gluten-free 26
- Homemade Broth delicate chicken and beef bouillon served with fine noodles 24

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, 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
- Asian Bowl red quinoa with herbs, roasted salmon with sriracha mayo, green cucumber, wakame, sesame-marinated pak choi, fried corn, and chives 42

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 sauce, 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

Labneh creamy labneh served with fried shallots and garlic, seasonal vegetables, chive oil, and pita. Our
labneh is homemade from the highest quality Greek yogurt. A perfect starter to share! VEGAN 39

Halloumi Skewers with marinated beet greens, served with chive mayo and a granola made from roasted
peanuts and sunflower seeds VEGAN gluten-free 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. 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. 41

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

Halibut Fillet served with campfire potatoes, mint, and a legume salad with green pea pesto and feta, gluten-free 68

Sous Vide Pork Tenderloin served with a creamy chanterelle sauce, mashed potatoes, and green beans coated in buttery breadcrumbs. 52

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

Chicken Supreme served with potato-basil puree, confit cherry tomatoes, herb sals, and Parmesan crisps, gluten-free 46

Young Potatoes in Basil Pesto with green beans, olives, roasted pine nuts, and smoked cottage cheese
VEGAN gluten-free 39

Roasted Summer Vegetables served on basil hummus with crispy radish, and basil pesto VEGE 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.

Blueberry Brioche with caramelized sugar, served with ice cream and vanilla sauce 32

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

Vanilla Strawberry Ice Cream Dessert – with strawberry mousse, crushed meringue, seasonal fruits, two scoops of artisanal ice cream, and whipped cream with raspberry powder 22

Caramel Brownie Ice Cream Dessert – with nut granola, forest fruit sauce, two scoops of artisanal ice cream, and whipped cream with cocoa 22

Add an Extra Scoop of Ice Cream +7