

LARS SPECIAL

<b>Lars breakfast</b>	<b>42 PLN</b>
two poached eggs, crispy bacon, creamed spinach, champignons and cherry tomatoes confit served with hollandaise sauce with and toasted slice of homebaked bread	
<b>Philly cheese sandwich</b>	<b>42 PLN</b>
crispy country baguette with homemade brisket, jalapeño mayo, grilled champignons & pepper, mimolette cheese, Swedish cucumber and roasted onion	
<b>Veggie cheese sandwich</b>	<b>39 PLN</b>
crispy country baguette with smoked tempeh, jalapeño mayo, grilled champignons & pepper, mimolette cheese, Swedish cucumber and roasted onion	
<b>Danish breakfast</b>	<b>42 PLN</b>
two homemade wild boar sausages, two fried eggs, matjas in mustard sauce with red onion & carrot, homebaked bread and butter	

BAGELS

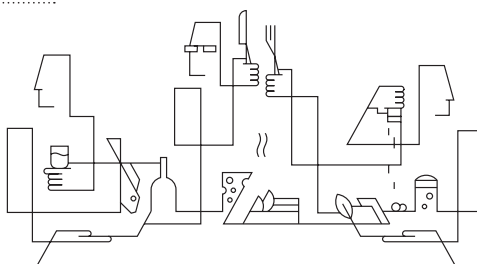
<b>You can replace each bagel with a soft, homebaked buttery bun</b>	
<b>Italian</b>	<b>38 PLN</b>
multigrain bagel with Italian ham, pesto, cream cheese, semi-dried tomatoes, sunflower seeds, carrot crunch, salad and lemon olive oil	
<b>Avocado</b>	<b>36 PLN</b>
multigrain bagel with egge salad, avocado, horseradish, cream cheese, chive and fresh herbs	
<b>Simple</b>	<b>19 PLN</b>
with cream cheese and homemade forrest fruits jam	

CLASSICS

<b>Scrambled eggs</b>	<b>22 PLN</b>
made of three country eggs, served with home-baked bread	
<b>onion   champignons</b>	<b>3 PLN each</b>
<b>bacon   semi-dried tomatoes   tempeh</b>	<b>5 PLN each</b>
<b>Shakshouka</b>	<b>36 PLN</b>
2 eggs baked on tomato salsa with onion, chilli, spinach leaves and herbs, served with homebaked bread	
<b>with chorizo and feta cheese</b>	
<b>with tempeh and avocado   vege, optionally vegan &amp; keto  </b>	
<b>Turkish breakfast</b>	<b>39 PLN</b>
with feta cheese, salad with mint & semi-dried tomatoes, homebaked bread and olive oil with garlic & chilli	
<b>with chorizo and bacon</b>	
<b>with tempeh and avocado   vege, optionally vegan &amp; keto  </b>	

SWEET

<b>Pannkakor with baked white chocolate</b>	<b>34 PLN</b>
Swedish pancakes with whipped cream & mascarpone, homemade forest fruits jam, seasonal fruits and almonds	
<b>Ask what else we prepared for today!</b>	



\* ask waiter about allergens  
 \*\* for parties of 6 or bigger,  
 we add 10 % service fee

**LUNCH**

Everyday we serve something different: two lunch dishes and a soup.  
Ask the waiter what we prepared for today!

Soup of the day	16 PLN
Main course of the day	31 PLN
LUNCH SET: Main course + soup	43 PLN

**SOUPS**

Pepparrotssoppa horseradish cream   vegan   with black garlic oil	29 PLN
Sur soppa homemade sour soup with dried boletes, wild boar sausage, hard boiled egg and mashed potatoes with onion	32 PLN

**STARTERS**

Räkor shrimps in butter & wine sauce with concasse tomatoes, garlic, chorizo and chilli served with homebaked bread	52 PLN
Holländsk matjas smoked dutch matias in mustard sauce with red onion, carrot, sour cream and dill served with homemade bread and brown butter	39 PLN
Varm korv Swedish hot-dog in a home-made butter bun with nigella seeds, homemade wild boar sausage, mustard relish, red onion jam, swedish cucumber and roasted onion	39 PLN
Vege korv vegetarian Swedish hot-dog in homemade butter bun with nigella seeds, smoked tempeh, mustard relish, red onion jam,	39 PLN

**SALADS**

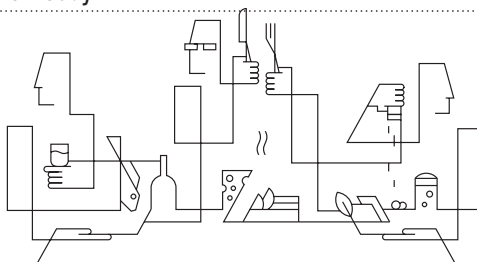
Kräftsallad salad with crayfish with mixed salad, parisienne potatoes, yoghurt dressing, honey, almonds, pomelo, mint, orange, dill and parsley	49 PLN
Ceasar Lars juicy chicken, bacon chips, garlic croutons and parmesan topped with imperial dressing with anchovies on romain lettuce	45 PLN

**CLASSIC**

Revbensspjäll sticky pork ribs with spicy bbq sauce with chilli & bourbon, thick cut fries and horseradish coleslaw	69 PLN
---	--------

**DESSERTS**

Ask what desserts we prepared for today!



\* ask waiter about allergens  
\*\* for parties of 6 or bigger,  
we add 10 % service fee

LUNCH LARS from 12.00 to 16.00

**LARS, LARS & LARS**

BISTRO PUB

## STARTERS

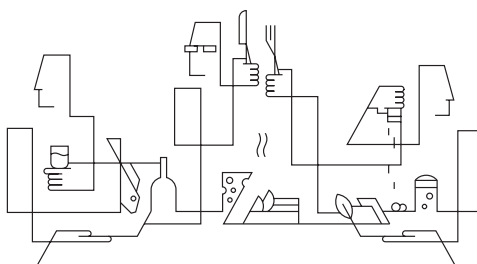
<b>Råbiff</b> <b>beef tenderloin tartare</b>	<b>56 PLN</b>
with truffe mayonnaise, homemade pickles, sous vide egg yolk, roasted onion, potato chips and field herbs, served with homemade bread and brown butter	
<b>Räkor</b> <b>shrimps in butter &amp; wine sauce</b>	<b>52 PLN</b>
with concasse tomatoes, garlic, chorizo and chilli served with homebaked bread	
<b>Holländsk matjas</b> <b>smoked dutch matias</b>	<b>39 PLN</b>
in mustard sauce with red onion, carrot, sour cream and dill served with homemade bread and brown butter	
<b>Varm korv</b> <b>Swedish hot-dog</b>	<b>39 PLN</b>
in a home-made butter bun with nigella seeds, homemade wild boar sausage, mustard relish, red onion jam, swedish cucumber and roasted onion	
<b>Vege korv</b> <b>vegetarian Swedish hot-dog</b>	<b>39 PLN</b>
in homemade butter bun with nigella seeds, smoked tempeh, mustard relish, red onion jam, swedish cucumber and roasted onion	
<b>Skagen korv</b> <b>Greenland shrimps</b>	<b>42 PLN</b>
in homemade butter bun with nigella seeds, hard boiled egg, dill, horseradish, mayonnaise, creme fraiche, caviar, romaine lettuce and field herbs	

## SOUPS

<b>Pepparrotssoppa</b> <b>horseradish cream   vegan  </b>	<b>29 PLN</b>
with black garlic oil	
<b>Sur soppa</b> <b>homemade sour soup</b>	<b>32 PLN</b>
with dried boletes, wild boar sausage, hard boiled egg and mashed potatoes with onion	
<b>Fiskisúpa</b> <b>Icelandic fish soup</b>	<b>54 PLN</b>
with saffron, coconut milk, red curry, shrimps, salmon, mussels, potatoes and dill	

## SALADS

<b>Kräftsallad</b> <b>salad with crayfish</b>	<b>49 PLN</b>
with mixed salad, parisienne potatoes, yoghurt dressing, honey, almonds, pomelo, mint, orange, dill and parsley	
<b>Ceasar Lars</b>	<b>45 PLN</b>
juicy chicken, bacon chips, garlic croutons and parmesan topped with imperial dressing with anchovies on romain lettuce	



\* ask waiter about allergens  
 \*\* for parties of 6 or bigger,  
 we add 10 % service fee

**MAIN COURSES**

**Revbensspjäll**  
 sticky pork ribs 69 PLN

with spicy bbq sauce with chilli & bourbon, thick cut fries and horseradish coleslaw

**Majskyckling**  
 corn fed chicken supreme marinated in herbs with pine 59 PLN

with homemade gravy, potato puree with truffle, cauliflower puree and crunch, Brussels sprouts and field herbs

**Biffburgare**  
 beef burger 56 PLN

in homemade bun with mimolette cheese, tomato salsa, homemade relish, fried egg, rocket leaves, marinated red onion, crispy bacon and thick cut fries

**Vegoburgare**  
 grilled halloumi burger 56 PLN

in homemade butter bun with mozzarella, basil pesto, Philadelphia cheese, semi-dried tomatoes, carrot chips, roasted peanuts, rocket leaves and fries

**Nötbiff**  
 entrecote beef steak 119 PLN

with parisienne potatoes, white onion remoulade, bacon, Brussels sprouts, roasted onion, chives, homemade gravy with mustard and field herbs

**Laxaflok**  
 fried Icelandic salmon fillet 89 PLN

with chickpea puree, onion in dill oil, veloute on smoked sturgeon, dill and field herbs

**Ostpasta**  
 orecchiette pasta with gorgonzola sauce | vege | 56 PLN

with walnuts, spinach, semi-dried tomatoes, shallots, cauliflower chips, pickled radish and black garlic oil

**EXTRAS**

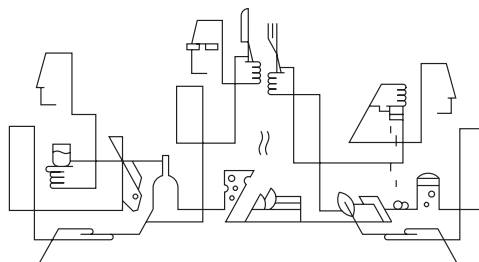
**Thick cut fries\*** 16 PLN

**Sweet potato wedges\*** 19 PLN

\*choose your sauce: avocado mayo | jalapeño mayo | mustard relish | ketchup

**DESSERTS**

Ask what desserts we prepared for today!



\* ask waiter about allergens

**LARS, LARS & LARS**

BISTRO PUB

**LARS A'LA CARTE**



## SELECTION OF TEAS

Wake Me Up! Breakfast	15 PLN
black teas from Indian province Assam, China & Ceylon	
Earl Grey Supreme	15 PLN
Indian teas of Assam and Darjeeling infused with natural bergamot oil	
Muscat Darjeeling	15 PLN
black tea from the famous Darjeeling region in India with the aroma of muscat grapes	
China Sencha	15 PLN
Chinese Sencha green tea leaves	
China Jasmine	15 PLN
Sencha green tea leaves with jasmine flowers	
Jolly Green Fellow	15 PLN
Chinese Sencha, dried mango and orange pieces, marigold and cornflower petals	
Mint La-La-Land	15 PLN
green tea, moringa, peppermint and green mint, sunflower and cornflower petals	
Super Girl!	15 PLN
white tea, naturally infused with the aroma of peaches and pineapples, marigold petals	
Milky Oolong	15 PLN
green oolong from Taiwan, natural milk flavor coming from the leaves	
Yummy Rooibos	15 PLN
rooibos, orange peel, sunflower and rose petals	
Awsome Fruits	15 PLN
hibiscus, dried strawberries, apples, black currants, raspberries, elderflower, rosehip, blackberry leaves and fruits	

### WARM UP!

Hot drink with ginger, orange, mint, honey and lime	16 PLN
Black tea with raspberry jam, mint and lime	19 PLN
Green with elderflower syrup, cinnamon, and ginger	19 PLN
Masala chai with spices, dried apple and homemade quince jam	19 PLN

## GLÖGG

Red mulled wine with almonds & cranberry	18 PLN
White mulled wine with almonds & cranberry	18 PLN

## REFRESHING

Classic lemonade	14 PLN
Elderflower & mint lemonade	14 PLN
Seasonal lemonade	14 PLN
ask what we prepared for today!	

## COFFEE

Espresso	10 PLN
Doppio	15 PLN
Black / White	11 PLN
Americano	15 PLN
Flat white	15 PLN
Cappuccino	12 PLN
Latte	14 PLN
Mocca	18 PLN
Ice coffee	15 PLN

## CHOCO

With almonds	18 PLN
With marshmallows	18 PLN
With raspberries	19 PLN

## JUICES

### FRESHLY SQUEEZED JUICES

Orange	16 PLN
Grapefruit	16 PLN

### FROM HOUSE REMBOWSKI

Apple	10 PLN
Pear	10 PLN
Tomato	10 PLN

## WATER

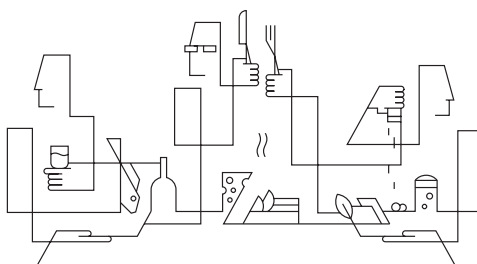
### CISOWIANKA:

Classique 0,3 l	9 PLN
Classique 0,7 l	16 PLN
Perlage 0,3 l	9 PLN
Perlage 0,7 l	16 PLN

## SOFT DRINKS

Coca-Cola 0,25 l	9 PLN
Cola Zero 0,25 l	9 PLN
Tonic Kinley 0,25 l	9 PLN
Sprite 0,25 l	9 PLN

## SOFT DRINKS



LARS, LARS & LARS

BISTRO PUB

**BEER & CIDER**

Grimbergen Blonde / Blanche 0,3 l	15 PLN
Grimbergen Blonde / Blanche 0,5 l	22 PLN
Kingpin Brewery- ask about available styles of craft beer!	19 PLN
Kingpin Brewery Pils / Weizen 0,5 l	16 PLN
Crafted low-alcohol beer 0,5 l	16 PLN
Polish Cider 0,33 l	16 PLN

**TASTINGS**

AQUAVIT SET 40 ml   20 ml	70   35 PLN
Aalborg Taffel, O.P. Anderson, Linie Sherry Cask, Linie Port Cask	
NORDIC SET 40 ml   20 ml	66   33 PLN
Vikingfjord Vodka, Xante Cognac & Pears Liqueur, Valhalla Herb Liqueur, Heering Cherry Liqueur	
GREATER POLAND SET 40 ml   20 ml	76   38 PLN
Ovii - local craft distillates: apple, plum & grape pomace, Herbarius Flowery Craft Gin	
SWEDISH WHISKY SET 40 ml   20 ml	100   50 PLN
Mackmyra Brukswhisky, Mackmyra Svensk Ek, Mackmyra Svensk Rök	

**COCKTAILS**

LARS SPRITZER Lillet, Frizzante, lemon juice, simple syrup, seasonal fruits, mint	24 PLN
Swedish Negroni O.P. Anderson Aquavit, Campari Bitter, Angostura	26 PLN
Nordic Gin & Tonic Nordic Spirits Lab Gin, tonic, dried juniper fruit	26 PLN
Valhalla Bullet Valhalla Herb Liqueur, Martini Bianco, fresh orange juice	20 PLN
Skinny Lennart Xante Cognac & Pear Liqueur, lime juice, sparkling water	26 PLN
Finnish Porn Star Koskenkorva Vanilla Vodka, Passoa, vanilla syrup, lime juice, passion fruit, Frizzante	33 PLN
Martini Espresso Wyborowa Vodka, Kahlua Coffee Liqueur, espresso, simple syrup	21 PLN
Pear Sour Absolut Pears, lemon juice, simple syrup, egg white	21 PLN
Coconut Mojito Malibu, Havana Club Rum, limes, mint, cane sugar, coconut shrimps	21 PLN
Okowita Sour local pomace spirit Ovii, lemon juice, simple syrup, egg white, Angostura	27 PLN
Aperol Spritz Aperol Aperitivo, Frizzante, sparkling water, orange slices	24 PLN
Hugo Frizzante, elderflower syrup by Rembowski, mint, lime slices	21 PLN

**NORDIC**

<b>DENMARK</b>	
Aalborg Jubilaeums Akvavit 40 ml	19 PLN
Aalborg Taffel Akvavit 40 ml	17 PLN
Heering Cherry Liqueur 40 ml	16 PLN

**NORWAY**

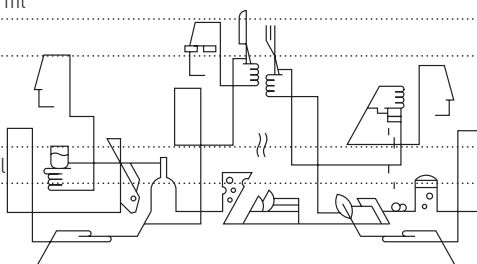
Linie Aquavit Sherry Cask 40 ml	17 PLN
Linie Aquavit Port Cask 40 ml	30 PLN
Vikingfjord Vodka 40 ml	15 PLN

**SWEDEN**

Mackmyra Svensk Ek Whisky 40 ml	41 PLN
Mackmyra Svensk Rök Whisky 40 ml	43 PLN
Mackmyra Brukswhisky 40 ml	33 PLN
Nordic Spirits Lab Gin 40 ml	22 PLN
O.P. Anderson Aquavit 40 ml	15 PLN
Xante Cognac & Pear Liqueur 40 ml	21 PLN
Motörhead Vodka 40 ml	26 PLN

**FINLAND**

Valhalla Herb Liqueur 40 ml	19 PLN
Koskenkorva Vanilla Vodka 40 ml	17 PLN


**LARS, LARS & LARS**

BISTRO PUB

<b>TAP</b>	<b>Frizzante Bianco Vinicola Serena</b>   Glera, Trebbiano, Garganega	12 PLN 150 ml   34 PLN 500 ml
		125 ml   BUT.
<b>FIZZ</b>	<b>Cabert Cantina di Bertolo Extra Dry</b>   Glera	129 PLN
	Prosecco DOC   Friuli-Venezia Giulia   Italy	
	<b>Jean Pernet Tradition Brut</b>   Pinot Noir / Pinot Meunier / Chardonnay	370 PLN
	Champagne AOC   France	
<b>WHITE</b>	<b>Venea Vitali</b>   Trebbiano	15 PLN   79 PLN
	Trebbiano d'Arbuzzo DOC   Abruzzo   Italy	
	<b>Château Dereszla Tokaji Semidry</b>   Furmint	95 PLN
	Tokaji   Hungary	
	<b>Villa San Martino</b>   Pinot Grigio	110 PLN
	Delle Venezie IGT   Friuli-Venezia Giulia   Italy	
	<b>Wachtenburg Winzer Forster Trocken</b>   Riesling	19 PLN   110 PLN
	Palatinate   Germany	
<b>Casa Marin Cartagena</b>   Sauvignon Blanc	29 PLN   149 PLN	
San Antonio Valley DO   Chile		
<b>Tenuta Il Falchetto</b>   Chardonnay	149 PLN	
Langhe DOC   Piedmont   Italy		
<b>RSA Pfaffl HAID</b>   Grüner Veltliner	159 PLN	
Weinviertel DAC   Austria		
<b>Domaine de Vauroux</b>   Chardonnay	190 PLN	
Chablis AOC   Burgundy   France		
<b>ROSÉ</b>	<b>Marco Real Homenaje Rosado</b>   Garnacha	95 PLN
Navarra DO   Spain		
<b>RED</b>	<b>Venea Burbero</b>   Montepulciano	15 PLN   79 PLN
	Montepulciano d'Abruzzo DOP   Abruzzo   Italy	
	<b>Excelsior Little Hill</b>   Cabernet Sauvignon	95 PLN
	Western Cape WO   South Africa	
	<b>Belasco de Baquedano Moncagua</b>   Malbec	19 PLN   110 PLN
	Luján de Cuyo DOC   Mendoza   Argentina	
	<b>Bodegas Zuazo Gaston Crianza</b>   Tempranillo	25 PLN   134 PLN
	Rioja DOC   Spain	
	<b>Bonazzi Dario e Fabio</b>   Corvina Veronese / Rondinella / Molinara	145 PLN
	Valpolicella Classico DOC   Veneto   Italy	
	<b>Émile Boeckel</b>   Pinot Noir	150 PLN
Alsace AOC   France		
<b>Le Fonti di Panzano</b>   Sangiovese / Merlot / Cabernet Sauvignon	165 PLN	
Chianti Classico DOCG   Tuscany   Italy		
<b>Genium Celler</b>   Garnacha / Merlot / Cariñena / Syrah	170 PLN	
Priorat DOQ   Catalonia   Spain		
<b>Clos de Gat Har'el</b>   Syrah	230 PLN	
Judean Hills   Israel		

