

LARS SPECIAL

Lars breakfast	43 PLN
two poached eggs, crispy bacon, creamed spinach, champignons and cherry tomatoes confit served with hollandaise sauce and toasted slice of homebaked bread	
Philly cheese sandwich	43 PLN
crispy country baguette with homemade brisket, jalapeño mayo, grilled champignons & pepper, mimolette cheese, Swedish cucumber and roasted onion	
Veggie cheese sandwich	43 PLN
crispy country baguette with smoked tempeh, jalapeño mayo, grilled champignons & pepper, mimolette cheese, Swedish cucumber and roasted onion	
Danish breakfast	43 PLN
two homemade wild boar sausages, two fried eggs, cottage cheese with spring onion, marinated cucumber and red onion, tartar sauce, homebaked bread and butter	

SMØRREBRØD

Sparris	42 PLN
homebaked bread with grilled white & green asparagus, guacamole, confited tomatoes, poached egg and hollandaise sauce	
Ägg & lax	42 PLN
homebaked bread with egg spread, smoked salmon, avocado, Philadelphia cheese, radish, chive and herbs	
Keso	42 PLN
homebaked bread with cottage cheese with spring onions, tomatoes, semi-dried tomatoes pesto and onion pangratto	

CLASSICS

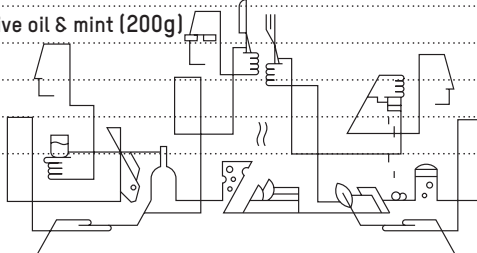
Scrambled eggs	22 PLN
made of three country eggs, served with home-baked bread	
onion champignons	4 PLN each
bacon semi-dried tomatoes chorizo	6 PLN each
white or green asparagus	8 PLN each
extra egg	5 PLN
Shakshouka	38 PLN
2 eggs baked on tomato salsa with onion, chilli, spinach leaves and herbs, served with homebaked bread	
with chorizo and feta cheese	
with tempeh and avocado vege, optionally vegan & keto 	
with asparagus and bryndza cheese vege, optionally vegan & keto 	
Turkish breakfast	41 PLN
with feta cheese, salad with mint & semi-dried tomatoes, homebaked bread and olive oil with garlic & chilli	
with chorizo and bacon	
with tempeh and avocado vege, optionally vegan & keto 	
with white & green asparagus vege 	

SWEET

Pannkakor with baked white chocolate	38 PLN
Swedish pancakes with whipped cream & mascarpone, homemade strawberry jam, seasonal fruits and almonds	
Oatmeal	29 PLN
with milk, homemade strawberry jam and nuts	with plant milk +8 PLN

EXTRAS

Grilled bacon (80g) homemade strawberry jamk (100g)	12 PLN
Cottage cheese with spring onions (120g) egg spread (100g) white or green asparagus (120g) 	15 PLN
Guacamole (80g) tomatoes with olive oil & mint (200g)	15 PLN
Smoked salmon (50g)	18 PLN
Homemade beef brisket (80g)	20 PLN
Egg	5 PLN



* 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

Sparris gräddsoppa white asparagus cream with sheep cheese and green asparagus salsa with walnuts and parsley	34 PLN
Grön soppa Norwegian fish soup with spinach with salmon, shrimps, mussels and baby potatoes	56 PLN

STARTERS

Räkor shrimps in butter & wine sauce with concasse tomatoes, garlic, chorizo and chilli served with homebaked bread	62 PLN
Smørrebrød med asparges green and white asparagus on homemade bread vege with avocado, confited tomatoes, Philadelphia cheese, dried egg yolk, Parmesan cheese, chives and dill	42 PLN
Grillad sparris grilled white and green asparagus with poched egg vege with tomato oil, cherry tomatoes, parmesan espuma, shallot and garlic	42 PLN

SALADS

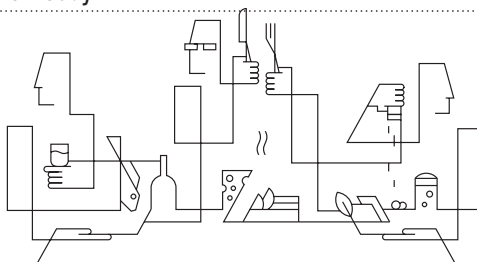
Halloumi with grilled halloumi cheese, mixed salad, yoghurt dressing, honey, almonds, asparagus, strawberries, compressed cucumber and pickled red onion	49 PLN
Ceasar Lars juicy chicken, bacon chips, garlic croutons and parmesan topped with imperial dressing with anchovies on romain lettuce	49 PLN

CLASSIC

Revbensspjäll sticky pork ribs in a spicy bbq marinade with bourbon and chilli, fries and spring salad with asparagus and lemon dressing	74 PLN
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DESSERTS

Ask what desserts we prepared for today!



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LUNCH LARS from 12.00 to 16.00

LARS, LARS & LARS

BISTRO PUB

STARTERS

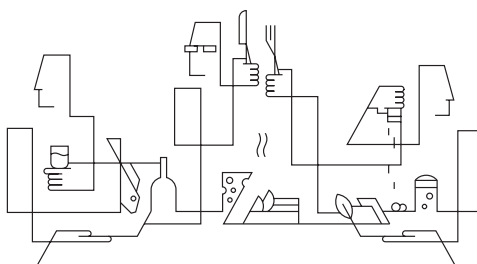
Råbiff beef tenderloin tartare	56 PLN
with lovage mayonnaise, marinated shimeji and nemoko mushrooms, dried egg yolk, pickled cucumber, red onion and field herbs, served with homemade bread and roasted butter	
Räkor shrimps in butter & wine sauce	62 PLN
with concasse tomatoes, garlic, chorizo and chilli served with homebaked bread	
Laxtartar Icelandic salmon tartare	62 PLN
with tomato vierge with mint, orange gel, creme fraiche, compressed cucumber and caviar served with homemade bread and roasted butter	
Smørrebrød med asparges green and white asparagus on homemade bread vege 	42 PLN
with avocado, confited tomatoes, Philadelphia cheese, dried egg yolk, Parmesan cheese, chives and dill	
Smørrebrød med kalvekød slow-cooked veal on homemade bread	49 PLN
with smoked halibut mayonnaise, fried capers, confit tomatoes, marinated green asparagus, field herbs, tomato oil and powder	
Grillad sparris grilled white and green asparagus with poched egg vege 	42 PLN
with tomato oil, cherry tomatoes, parmesan espuma, shallot and garlic	

SOUPS

Sparris gräddsoppa white asparagus cream	34 PLN
with sheep cheese and green asparagus salsa with walnuts and parsley	
Syra soppa sorrel soup	34 PLN
with egg and potatoes	
Grön soppa Norwegian fish soup with spinach	56 PLN
with salmon, shrimps, mussels and baby potatoes	

SALADS

Halloumi	49 PLN
with grilled halloumi cheese, mixed salad, yoghurt dressing, honey, almonds, asparagus, strawberries, compressed cucumber and pickled red onion	
Cesar Lars	49 PLN
juicy chicken, bacon chips, garlic croutons and parmesan topped with imperial dressing with anchovies on romain lettuce	



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MAIN COURSES

Revbensspjäll
sticky pork ribs 74 PLN

in a spicy bbq marinade with bourbon and chilli, fries and spring salad with asparagus and lemon dressing

Majskyckling
corn chicken supreme marinated in herbs 63 PLN

with mashed potatoes with chives, veloute sauce, green peas, purple carrot, green asparagus and tomato oil

Biffburgare
beef burger 59 PLN

in homemade buttery bun with mimolette cheese, tomato salsa, jalapeno mayo, roasted onion, bacon, rocket leaves, red onion jam, pickled red onion, swedish cucumber and fries

Vegoburgare
meatless burger with grilled halloumi 59 PLN

in homemade buttery bun with avocado mayo, tomato salsa, mozzarella, swedish cucumber, roasted onion, rocket leaves, grilled asparagus, marinated red onion and fries

Nötbiff
beef sirloin steak 149 PLN

with fries, blue cheese mayo with chives, marinated red cabbage with parsley and red onion and homemade gravy with marinated pepper and mustard seeds

Torsk ryggfilet
cod sirloin in beer batter 79 PLN

with fries or sweet potatoes, cucumber tzatziki and green beans a'la polonaise

Potatis klimp
potato dumplings with saffron | vege | 59 PLN

with asparagus, salsa verde, green peas, confit tomatoes, lemon oil and parmesan

Kalvkött

EXTRAS

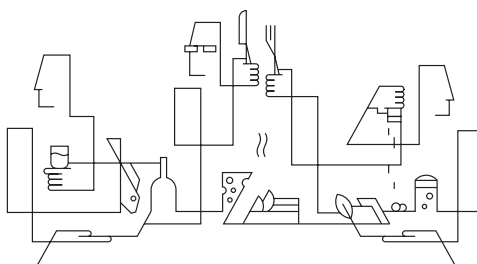
Thick cut fries* 16 PLN

Sweet potato wedges* 19 PLN

*choose your sauce: avocado mayo | jalapeño mayo | ketchup

DESSERTS

Ask what desserts we prepared for today!



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LARS, LARS & LARS

BISTRO PUB



SELECTION OF TEAS

Wake Me Up! Breakfast	16 PLN
black teas from Indian province Assam, China & Ceylon	
Earl Grey Supreme	16 PLN
Indian teas of Assam and Darjeeling infused with natural bergamot oil	
Muscat Darjeeling	16 PLN
black tea from the famous Darjeeling region in India with the aroma of muscat grapes	
China Sencha	16 PLN
Chinese Sencha green tea leaves	
China Jasmine	16 PLN
Sencha green tea leaves with jasmine flowers	
Jolly Green Fellow	16 PLN
Chinese Sencha, dried mango and orange pieces, marigold and cornflower petals	
Mint La-La-Land	16 PLN
green tea, moringa, peppermint and green mint, sunflower and cornflower petals	
Super Girl!	16 PLN
white tea, naturally infused with the aroma of peaches and pineapples, marigold petals	
Milky Oolong	16 PLN
green oolong from Taiwan, natural milk flavor coming from the leaves	
Yummy Rooibos	16 PLN
rooibos, orange peel, sunflower and rose petals	
Awsome Fruits	16 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	18 PLN
Black tea with raspberry jam, orange and cloves	22 PLN

REFRESHING

Classic lemonade	16 PLN
Elderflower & mint lemonade	16 PLN
Seasonal lemonade	16 PLN
ask what we prepared for today!	
Homemade ice tea with seasonal fruit	18 PLN
Green smoothie	24 PLN
fresh spinach, apple, lemon, orange	
+chia	+3 PLN

CHOCO

With almonds	20 PLN
With marshmallows	20 PLN
With raspberries & almonds	22 PLN

COFFEE

Espresso	10 PLN
Doppio	15 PLN
Black / White	11 PLN
Americano	15 PLN
Flat white	15 PLN
Cappuccino	13 PLN
Latte	15 PLN
Mocca	18 PLN
Ice coffee	16 PLN

JUICES

FRESHLY SQUEEZED JUICES	
Orange	18 PLN
Grapefruit	18 PLN

FROM HOUSE REMBOWSKI

Apple	11 PLN
Pear	11 PLN
Tomato	11 PLN

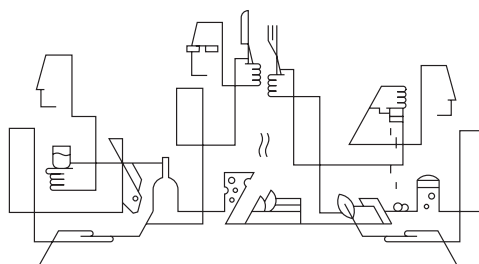
WATER

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	10 PLN
Cola Zero 0,25 l	10 PLN
Tonic Kintley 0,25 l	10 PLN
Sprite 0,25 l	10 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

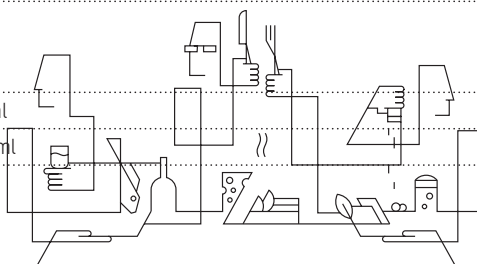
AQUAVIT SET 40 ml 20 ml	70 35 PLN
Aalborg Taffel, O.P. Anderson, Linie Sherry Cask, Linie Port Cask	
NORDIC SET 40 ml 20 ml	66 33 PLN
Vikingfjord Vodka, Xante Cognac & Pears Liqueur, Valhalla Herb Liqueur, Heering Cherry Liqueur	
GREATER POLAND SET 40 ml 20 ml	76 38 PLN
Ovii - local craft distillates: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

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
Swedish 75 Nordic Spirits Lab Gin, lingonberry, lemon juice, Frizzante	27 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
Red River Punch vodka Koskenkorva Original, raspberries, lemon juice, simple syrup, egg white	25 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

DENMARK	
Aalborg Jubilaums 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 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
Koskenkorva Original Vodka 40 ml	17 PLN


LARS, LARS & LARS

BISTRO PUB

TAP	Frizzante Bianco Vinicola Serena Glera, Trebbiano, Garganega	15 PLN 150 ml 39 PLN 500 ml
		125 ml BUT.
FIZZ	Cabert Cantina di Bertolo Extra Dry Glera	129 PLN
	Prosecco DOC Friuli-Venezia Giulia Italy	
	Jean Pernet Tradition Brut Pinot Noir / Pinot Meunier / Chardonnay	370 PLN
	Champagne AOC France	
WHITE	Venea Vitali Trebbiano	16 PLN 79 PLN
	Trebbiano d'Arbuzo DOC Abruzzo Italy	
	Château Dereszla Tokaji Semidry Furmint	95 PLN
	Tokaji Hungary	
	Villa San Martino Pinot Grigio	110 PLN
	Delle Venezie IGT Friuli-Venezia Giulia Italy	
	Wachtenburg Winzer Forster Trocken Riesling	19 PLN 110 PLN
	Palatinate Germany	
Casa Marin Cartagena Sauvignon Blanc	29 PLN 149 PLN	
San Antonio Valley DO Chile		
Tenuta Il Falchetto Chardonnay	149 PLN	
Langhe DOC Piedmont Italy		
RSA Pfaffl HAID Grüner Veltliner	159 PLN	
Weinviertel DAC Austria		
Domaine de Vauroux Chardonnay	190 PLN	
Chablis AOC Burgundy France		
ROSÉ	Marco Real Homenaje Rosado Garnacha	95 PLN
Navarra DO Spain		
RED	Venea Burbero Montepulciano	16 PLN 79 PLN
	Montepulciano d'Abruzzo DOP Abruzzo Italy	
	Excelsior Little Hill Cabernet Sauvignon	95 PLN
	Western Cape WO South Africa	
	Belasco de Baquedano Moncagua Malbec	19 PLN 110 PLN
	Luján de Cuyo DOC Mendoza Argentina	
	Bodegas Zuazo Gaston Crianza Tempranillo	25 PLN 134 PLN
	Rioja DOC Spain	
	Bonazzi Dario e Fabio Corvina Veronese / Rondinella / Molinara	145 PLN
	Valpolicella Classico DOC Veneto Italy	
Émile Boeckel Pinot Noir	150 PLN	
Alsace AOC France		
Le Fonti di Panzano Sangiovese / Merlot / Cabernet Sauvignon	165 PLN	
Chianti Classico DOCG Tuscany Italy		
Genium Celler Garnacha / Merlot / Cariñena / Syrah	170 PLN	
Priorat DOQ Catalonia Spain		
Clos de Gat Har'el Syrah	230 PLN	
Judean Hills Israel		

