



vegetarian



gluten free



dairy free



eggs free

Starters

- Pork pate** 25 zł
with bagel and blackcurrant sauce
- Grilled Podhale cheese** 29 zł
served with caramelized beetroots
- Hutsul tartare** 49 zł
with marinated red pine mushroom, onion, pickled cucumber with bread
- A board of local delicacies for 2 person** 56 zł
Koryciński cheese, Podhalański cheese, country pate, smoked duck slices, blackcurrant sauce, country bread

Soups

- Kiesetycia (żur)** 28 zł
traditional polish sour rye soup with sausage and egg
- Traditional mushroom (boletus) soup** 31 zł
- Country broth** 22 zł
with hand-cut noodles
- Pickled beetroot borscht** 25 zł
with dumplings with cabbage and mushrooms
- Żur or mushroom soup in the bread pot (+10 zł)

Green salads

- Green salad with smoked duck** 39 zł
caramelized beetroot, vegetables and a sauce based on honey, mustard and olive oil with herbs
- Green salad with Koryciński and Sapphire cheese** 41 zł
served with caramelized apple, hazelnuts and a sauce based on honey, mustard and olive oil with herbs

Gościnną Chata



Main dishes

- Roasted mutton in mushroom sauce** 82 zł
served with potato noodles and caramelized beetroots
- Turkey rolls** 52 zł
with cheese braised in cream, served with balled noodles and stripped vegetables
- Traditional pork chop** 60 zł
served with fried sauerkraut cabbage and potatoes
- Spare Ribs** 62 zł
in a sauce of spices served with Krakow-style potato with onion
- Fuczki Bojkowskie** (sauerkraut pancakes) 46 zł
with beef stew and salad
- A plate of specialties for 2 person** 225 zł
roasted mutton with mushroom sauce, traditional pork chop, potato cake, cabbage rolls, hatuszki, dumplings with cabbage and cheese, mix of salad and fried cabbage
- A plate of vegetarian specialties for 2 person** 129 zł
potato noodles, fuczki Bojkowskie with cream, dumplings with sheep cheese, dumplings with cabbage and mushrooms, grilled Podhale cheese, a set of salads

Fish

- Whole-fried trout** 62 zł
with garlic butter and herbs, served with baked potatoes and mix of salad
- Boiled trout fillet** 48 zł
served with boiled potatoes and stripped vegetables

Extras

- Mix of green salads with vegetables** 17 zł
- Baked potatoes** 11 zł
- Pickled cucumber** 9 zł
- Vegetable salad** 12 zł

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Regional dishes

- Old Polish bigos** 44 zł
cabbage stew with sausage served in a bread pot
- Fuczki Bojkowskie** 30 zł
(sauerkraut pancakes) served with sour cream
- Homemade sausage** 36 zł
served with onion, horseradish and homemade bread
- Potato noodles** 36 zł
with mushrooms and cottage cheese, seasoned with onion
- Kiszeniaki** 42 zł
(cabbage rolls wrapped in sauerkraut leaves) served with mushroom sauce
- Kindziuk** (potato cake with bacon and onion) 36 zł
served with salad and garlic cream

Dumplings 8 pcs. / 10 pcs. 8 pcs. /10 pcs.

- Lemko** (with fresh cabbage and white cheese) 32 zł / 37 zł
- With meat** 37 zł / 43 zł
- With cabbage and mushrooms** 34 zł / 39 zł
- Ruskie** (with cottage cheese and potatoes) 32 zł / 37 zł
- With sheep cheese from Nowy Targ** 38 zł / 44 zł
- Mix of dumplings 10 pcs.** 42 zł
- Vegetarian mix of dumplings 10 pcs.** 41 zł

Desserts

- Potato pancakes** 25 zł
with roasted apple and honey
- Homemade apple pie** 24 zł
with vanilla ice cream
- Cheesecake** 30 zł
with fruit mousse
- Chocolate cake** 32 zł
with seasoned cherries, topped with white chocolate

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Hot beverages

Espresso	11 zł
Double espresso	15 zł
Black coffee	11 zł
White coffee	13 zł
Cappuccino	15 zł
Latte	17 zł
Tea in tea bags (black, green, fruit, mint)	11 zł

Cold drinks

Water <i>sparkling / still</i>	0,33 L 7 zł	1 L 14 zł
Traditional lemonade	0,3 L 15 zł	1 L 28 zł
Fruit juice <i>(orange, apple)</i>	0,25 L 10 zł	1 L 24 zł
Homemade compote	0,25 L 9 zł	1 L 22 zł
Miętownica <i>refreshing mint beverage with apples</i>	0,25 L 9 zł	1 L 22 zł
Natural kvass	0,33 L 13 zł	
Pan Jałowiec <i>(classic, with coffee, with cranberries, with blackcurrant)</i>	0,33 L 13 zł	

Warm alcohol

Tea with alcohol	21 zł	
Trójniak mead 13%	100 ml 17 zł	
Półtorak mead 16%	100 ml 23 zł	
Mulled wine	150 ml 17 zł	
Mulled beer	300 ml 17 zł	0,5 L 19 zł
Lithuanian Krupnik <i>drink made of spices, honey and rectified spirit</i>	100 ml 23 zł	

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Draught beer

Wawelskie lager	0,33 L 17 zł	0,5 L 19 zł
Wawelskie wheat	0,33 L 18 zł	0,5 L 20 zł
Tyskie gronie	0,33 L 15 zł	0,5 L 17 zł

Bottled beer

Lajkonik <i>(honey, lager)</i>	0,5 L 19 zł
Wawelskie <i>(light, dark, raspberry)</i>	0,5 L 19 zł
Non-alcoholic <i>Lech 0,0%</i>	0,33 L 15 zł
Kraft beer <i>Browar Wawrzyniec</i>	0,5 L 23 zł

Tastes of polish vodka

	Regional	
Gourmet set 4 pcs. <i>(piołunówka, dzięgielówka, walnut, cherry)</i>		40 ml 42 zł
Dzięgielówka	40 ml 12 zł	0,5 L 115 zł
Żubrówka Bison Grass	40 ml 12 zł	0,5 L 115 zł
Piołunówka 50%	40 ml 15 zł	0,5 L 135 zł
Śliwowica 70%	40 ml 17 zł	0,7 L 240 zł
	Pure	
Wyborowa	40 ml 11 zł	0,5 L 105 zł
Finlandia	40 ml 13 zł	0,5 L 125 zł
J.A. Baczewski	40 ml 15 zł	0,5 L 145 zł
	Flavored	
Orzechowa (walnut)	40 ml 13 zł	0,5 L 125 zł
J.A. Baczewski Wiśniowa (cherry)	40 ml 16 zł	0,5 L 155 zł
	Something else	
J.A. Baczewski Whisky	40 ml 22 zł	0,7 L 305 zł
Seasonal cocktail		28 zł
	ask the waiter	

🍴 Service is not included in the bill

🕒 Waiting time for dishes about 20-40 min

Wines

	Dry red wines	
🇵🇱 Turnau Rondo Regent Poland	0,75 L 185 zł	
🇵🇱 Jadwiga Cabernet Cortis Poland	0,75 L 175 zł	
🇮🇹 Almarosa Primitivo Italy	0,75 L 105 zł	
🇪🇸 Vina Bujanda Crianza Spain	0,75 L 115 zł	
House wine Ask the waiter	150 ml 16 zł	0,75 L 48 zł
	Dry white wines	
🇵🇱 Turnau Solaris Poland	0,75 L 175 zł	
🇵🇱 Jadwiga Johanniter Poland	0,75 L 165 zł	
🇮🇹 Grifone Pinot Grigio Italy	0,75 L 95 zł	
🇪🇸 Baron de Ley Blanco Spain	0,75 L 105 zł	
House wine Ask the waiter	150 ml 16 zł	0,5 L 48 zł
	Dry sparkling wines	
🇩🇪 Mucha Sekt Exclusive Chardonnay Brut Germany	0,75 L 95 zł	
🇮🇹 Scudo Argento Prosecco Extra Dry Italy	0,75 L 115 zł	