

REGIONAL CRAFT BEERS 19

ZŁOTE LWY 5,6% *Amber Brewery*
Pale Lager.

JOHANNES 6,5% *Amber Brewery*
Pale Lager.

KOŹLAK 6,5% *Amber Brewery*
Bock.

PSZENICZNIK 5,2% *Amber Brewery*
Wheat Beer. Unfiltered.

GRAND IMPERIAL PORTER 8% *Amber Brewery*
Porter Dark.

MARANGO 4,5% *Amber Brewery*
A combination of light lager and passion fruit and mango juice.

RYBAK 5,7% *Gościszewo Brewery*
Pale Lager. Unfiltered.

SZERYF 5,2% *Gościszewo Brewery*
IPA (India Pale Ale).

KOMTUR 6,5% *Gościszewo Brewery*
Dark Lager.

SURFER 4,8% *Gościszewo Brewery*
Wheat Beer. Unfiltered.

OGRÓD MISTRZA WITBIER 4,6% *Gościszewo Brewery*
Wheat Beer. Unfiltered. With coriander and bitter orange aroma.

JURAJSKA POMARAŃCZA 4,7% *Na Jurze Brewery*
Wheat Beer. Unfiltered. Pasteurised.

BAŁTYCKI DZIAD - PILS 4,8% *AleBrowar Brewery*

BAŁTYCKI DZIAD - WEIZEN 5,3% *AleBrowar Brewery*
Wheat Beer.

BAŁTYCKI DZIAD - STOUT 4,8% *AleBrowar Brewery*

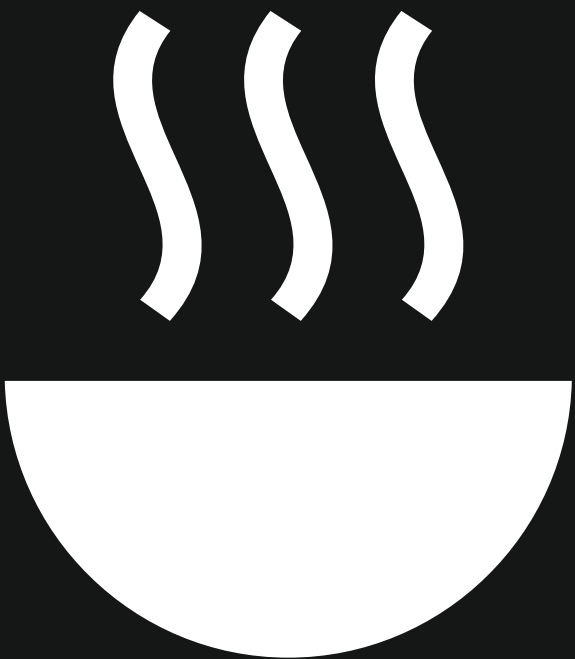
**ŚLIWKA W PIWIE
/ PLUM IN BEER 4,4%** *Browar Kormoran*
Lager with natural plum juice.

**WIŚNIA W PIWIE
/ CHERRY IN BEER 4,7%** *Browar Kormoran*
Light beer with natural cherry juice.



KOCIEWSKI LAGER 5% *Kociewie Brewery*

KOCIEWSKI PILS 5% *Kociewie Brewery*

DDH HAZY IPA 4,5% *Kociewie Brewery*



SWOJSKI SMAK
A FRIENDS' PLACE
BISTRO / RESTAURANT

| | | | | |
|---|---------------------|---|---|--------------|
|  | BISTRO / RESTAURANT | +48 58 320 19 12 Heweliusza 25/27 Gdańsk 80-861 www.swojskismak.pl |  /restauracjaswojskismak  @swojskismak  swojski smak | SWOJSKI SMAK |
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"SWOJSKI SMAK"
HOME-MADE VODKA

40 ml12

2x 40 ml21

6x 40 ml58

0,5 l99

SOUPS

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| ZUR (SOUR RYE SOUP) | 21/27 |
| a classic on homemade leaven with wild mushrooms smoked meats and egg | |
| BROTH | 15/19 |
| prepared with farm chicken and beef served with home-made noodles | |
| KOLDUNY IN BROTH | 28 |
| little dumplings with a beef filling served in broth | |
| SOUP OF THE DAY | Please ask your waiter |

STARTERS

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| BEEF STEAK TARTARE | 28/39 |
| served with a pickled cucumber, red onion confit, french mustard, assorted marinated vegetables, herbal olive oil and bread | |
| KASHUBIAN-STYLE HERRING IN OIL | 28 |
| with pepper, red onion, pickled cucumber and bread | |
| SPICY SHRIMPS | 39 |
| 9 pan fried shrimps with garlic, chili pepper and parsley, bread | |
| BREADED, CRISPY FRIED, SHRIMPS | 36 |
| 7 breaded, crispy fried shrimps, grilled pepper, salad leaves with vinaigrette, tartare sauce, bread | |

DUMPLINGS FROM FURNAGE (4 PCS)

WITH GOOSE AND PRUNES
ON CRANBERRY SAUCE33

WITH VENISON AND WILD MUSHROOMS
ON FRIED SAURKRAUT30

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| A BUCKET OF FRENCH FRIES AND 2 HOME-MADE SAUCES | 25 |
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FISH DISH

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| FISH & CHIPS | 49 |
| breaded crispy cod bits and french fries, autumn salad, home-made tartare sauce | |

PIEROGI

HOME-MADE PIEROGI (5/8 PCS)

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| PIEROGI FEAST (9 PCS) | 36 |
| 3 types of pierogi: with Kashubian beef, with cabbage and wild mushrooms and with cottage cheese, potatoes and golden fried onion | |
| WITH KASHUBIAN BEEF | 25/33 |
| WITH POTATOES, COTTAGE CHEESE AND GOLDEN FRIED ONION | 23/30 |
| WITH DUCK AND DRIED CRANBERRIES | 27/35 |
| WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER | 23/30 |
| WITH SPINACH, DRIED TOMATOES AND FETA CHEESE | 24/32 |
| WITH GOOSE AND PRUNES | 29/38 |
| WITH PORK, SMOKED BACON AND BEAR'S GARLIC | 24/32 |
| WITH VENISON AND WILD MUSHROOMS FRIED IN BUTTER | 27/35 |

DISHES FROM CHILDHOOD
- GEMS OF BYGONE ERA

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| MINCED PORK CUTLET | 33 |
| served with mushroom sauce, potatoes, fried beets | |
| PORK CHOPS IN HUNTER'S SAUCE | 35 |
| potatoes, fried saurkraut | |
| PORK MEATBALLS IN TOMATO SAUCE | 30 |
| roasted potatoes, salad | |
| ZRAZ IN KASHUBIAN STYLE | 34 |
| zraz (pork chop roulade) filled with bacon and pickled cucumber, roasted potatoes, fried beets | |
| CHICKEN BREAST ON CHANTERELLE SAUCE | 35 |
| potatoes, salad | |
| GRILLED PORK NECK | 33 |
| wild mushroom sauce, roasted potatoes, fried beets | |

MEAT DISHES

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| ZRAZY MADE OF YOUNG KASHUBIAN BEEF | 42/53 |
| zrazy (meat roulades) stuffed with bacon, mushrooms and pickled cucumber, potato dumplings and fried beets | |

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| PORK TENDERLOINS | 39/49 |
| pork tenderloins served on chanterelle sauce with potato dumplings and autumn salad | |

OUR LEGENDARY,
HUGE PORK CHOP
IN A CRISPY COATING39/49

Kashubian pork, roasted potatoes, fried saurkraut

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| KASHUBIAN CHOP | 53 |
| our legendary pork chop with wild mushrooms sauce, roasted potatoes, mozzarella, pepper and pickles | |

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| WOODCUTTER'S CHOP | 55 |
| our legendary pork chop with French fries, grilled bacon and camembert cheese with cranberry mousse | |

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| BANDIT PANCAKE | 49 |
| potato pancake made of grated potatoes, Kashubian pork goulash with wild mushroom and salad | |

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| DUCK BREAST IN CRANBERRY SAUCE | 55 |
| potato dumplings, fried beets | |

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| CHICKEN KIEV | 46 |
| breaded, crispy chicken breast roulade stuffed with chopped parsley and butter, French fries and autumn salad | |

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| BREADED CRISPY CHICKEN BREAST | 32/42 |
| with fries and autumn salad, home-made tartare sauce | |

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| GRILLED MEAT BOARD | 49 |
| 3 types of grilled meats (chicken breast, pork tenderloins, pork neck), French fries, home-made sauces and autumn salad | |

POTATO DISHES

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| BANDIT PANCAKE | 49 |
| potato pancake made of grated potatoes, Kashubian pork goulash with wild mushroom sauce and salad | |

POTATO PANCAKES
MADE OF GRATED POTATOES,
HOME-MADE (4 PCS)

WITH PULLED PORK (LONG BRAISED PORK),
BBQ SAUCE AND SALAD35

WITH WILD MUSHROOM'S SAUCE
AND SALAD27

WITH HEAVY, COUNTRY SOUR CREAM
AND SALAD19

MONDAY - FRIDAY 12 - 15
PLEASE ASK YOUR WAITER

→ SOUP
+ MAIN COURSE
+ COMPOTE34

→ SOUP
+ MAIN COURSE29

KIDS MENU


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| BREADED CHICKEN BREAST BITS SERVED WITH FRIES | 25 |
| PIEROGI (5 PCS) | 24 |
| at choice: with Kashubian beef, with potatoes cottage cheese and golden fried onion | |

SIDES

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| CHANTERELLE SAUCE | 10 |
| WILD MUSCHROOM SAUCE | 10 |
| HOME-MADE COLD SAUCES (bbq, tartare) | 10 |
| FRIED BEETS | 10 |
| FRIED SAUERKRAUT | 10 |
| AUTUMN SALAD | 10 |
| SALAD | 8 |
| FRIES | 12 |
| ROASTED POTATOES | 12 |

DESSERTS

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| VANILLA ICE CREAM WITH RASPBERRY MOUSSE | 25 |
| HOME-MADE CAKE | 19 |



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