

MAIN COURSES

Please order at the bar

SOUPS

- Rosół z makaronem** 15,-
Homemade traditional chicken broth with local Czarniecki noodles
- Zupa pomidorowa** (tomato soup) 16,-
Chicken broth with cream and basil. Served with local Czarniecki noodles.
- Żurek** (sour rye soup) 24,-
traditional żurek on natural rye leaven, with egg and white sausage
- Barszcz czerwony** 21/25,-
traditional beetroot soup, with uszka dumplings / with a croquette

SIDES

- Mizeria** 10,-
cucumber in soured cream
- Biała kapusta** 9,-
white cabbage, coleslaw
- Czerwona kapusta** 9,-
red cabbage
- Buraczki z chrzanem** 9,-
cold beetroot with horseradish
- Marchewka z chrzanem** 9,-
carrot with horseradish
- Ogórek kiszony** 9,-
pickled cucumber
- Kapusta kiszona** 9,-
sauerkraut
- Kapusta zasmażana** 10,-
braised sauerkraut
- Zestaw surówek** 14,-
platter of salads

BURGERS

100% Polish beef / lamb

- Wołowy** (beef) + classic sauce 48,-
- Wołowy** (beef) + wild garlic sauce 49,-
sauces made in house, 200 g beef, cheddar, fried bacon, tomato, red onion, pickled cucumber, fried onion, served with fries and an extra sauce
- Barani** (lamb) + classic sauce 55,-
- Barani** (lamb) + wild garlic sauce 56,-
sauces made in house, 200 g lamb, cheddar, fried bacon, tomato, red onion, pickled cucumber, fried onion, served with fries and an extra sauce
- Drobiowy** (chicken) + classic sauce 46,-
- Drobiowy** (chicken) + wild garlic sauce 47,-
sauces made in house, our own breaded chicken strips, cheddar, fried bacon, tomato, red onion, pickled cucumber, fried onion, served with fries and an extra sauce

FISH

- Fish and chips** small (120 g) 46,-
battered cod, served with lemon, large (240 g) 69,-
sauerkraut and fries
- Pstrąg smażony** 67/69,-
Pan-fried trout with garlic, dill and lemon butter, potatoes or fries and a side salad
- Sandacz smażony** 77/79,-
Pan-fried zander with potatoes or fries and salad

PIZZA

stone-baked, 30 cm

- Margherita** 31,-
Tomato sauce, mozzarella, oregano
- Regionalna** (regional) 38,-
Tomato sauce, mozzarella, oscypek smoked cheese, bacon, dried plum, oregano
- Z burakiem** (with beetroot) 36,-
Tomato sauce, mozzarella, roasted beetroot, brie, rocket, oregano
- Salami** 37,-
Tomato sauce, mozzarella, salami, olives, oregano
- Z kurczakiem** (with chicken) 41,-
Tomato sauce, mozzarella, fried chicken, bacon, onion, sweetcorn, mushrooms, oregano
- Z szynką** (with ham) 36,-
Tomato sauce, mozzarella, ham, mushrooms, oregano
- Caprese** 39,-
Tomato sauce, mozzarella, mozzarella pearls, tomatoes, basil pesto, oregano
- Parma** 46,-
Tomato sauce, mozzarella, Parma ham, Grana Padano, rocket, oregano
- Lazur** (blue cheese) 40,-
Tomato sauce, mozzarella, bacon, tangy blue cheese, oregano

szaszлык bawarski



PIEROGI

HOMEMADE DUMPLINGS

Z bryndzą i jarmużem <i>(from early May)</i>	37,-
With local bryndza (soft sheep's cheese) and fried kale, dressed with lemon zest butter	
Regionalne z suszoną śliwką	27,-
with dried plum, boiled with cinnamon, served with soured cream	
Gruzińskie Khinkali <i>(Georgian dumplings)</i>	45,-
Georgian pouches filled with pork and beef (we don't eat the little tails)	
Z mięsem <i>(with meat)</i>	30,-
Ruskie <i>(with potato and curd cheese)</i>	29,-

KIDS' MENU

AND NOT ONLY

Nuggetsy with side salad, fries and ketchup	39,-
Paluszki z dorsza with fries and ketchup, made by us from cod fillet	39,-
Naleśniki z serem <i>(cheese pancakes)</i>	26,-
with strawberry or chocolate sauce	
Frytki solo <i>(fries on their own)</i>	12,-

WAFFLES

AT WEEKENDS PLEASE ORDER AT THE ICE CREAM COUNTER

Plain	8,-
With icing sugar	9,-
With jam	12,-
With Nutella	13,-
With fruit coulis (fruzelina)	14,-
With whipped cream	15,-
With whipped cream and topping	16,-
With whipped cream and fruit	19,-
With whipped cream and fruit coulis	17,-
With whipped cream and sprinkles	16,-
With whipped cream and chocolate drops	17,-

EXTRAS

Pizza box	2,-
Takeaway container	1,50
Garlic sauce	4,-
Ketchup	2,-

We use only real, wholesome Polish flour from a local mill.
WE WOULD BE VERY GRATEFUL FOR A REVIEW ON GOOGLE MAPS.

BREAKFAST MENU

Jajecznica from 3 eggs, on butter or bacon, with bread	23,-
Jajka sadzone 3 fried eggs with bacon and bread	27,-
Kiełbaski gotowane/smażone	30,-
<i>(sausages from the local butcher in Rożnów)</i>	
Naleśniki z serem with strawberry / chocolate sauce	26,-



Khinkali

ICE CREAM

from the artisan ice cream shop

Fanaberia in Nowy Sącz (in a cup or a cone)

Gałka lodów <i>(scoop of ice cream)</i>	7,-
Bitą śmietaną <i>(whipped cream)</i>	3,-
Polewa <i>(topping)</i>	2,-



REGIONAL SPECIALITIES



Jajecznicza Ułańska 29,-

Uhlán scrambled eggs: 3 eggs on regional country sausage from Proszówki, served with bread

Zupa z Fasoli „Piękny Jaś” 33,-

bean soup with smoked rib from the local butcher and suska sechłońska (smoked dried plum), served with bread

Roladka Ułańska 65,-

Uhlán pork roulade with sądecka bryndza (soft sheep's cheese), smoked bacon from the local butcher and smoked dried plum, served with cream sauce, potatoes and a side salad

Jagnięcy burger bacy 65,-

Shepherd's lamb burger: sauce made in house, lettuce, 200 g lamb, smoked cheese, fried bacon, cranberry, pickled onion, rocket, served with fries and an extra sauce

Pizza Ułańska 46,-

tomato sauce, mozzarella, regional country sausage from Proszówki, onion, mushrooms, pickled cucumber, oregano

Gofr pogórzański 22,-

Pogórze waffle with whipped cream, Gródek conifer honeydew honey and roasted nuts



GAME AT BISTRO UŁAN

(PLEASE ASK ABOUT AVAILABILITY)



Pierogi Myśliwskie

49,-

Hunter's pierogi: 10 hand-made dumplings filled with wild boar and forest mushrooms, dressed with thyme oil, served with cranberry preserve



Placek Grodziski 67,-

potato pancakes with wild boar goulash and forest mushrooms, served with a dollop of soured cream and a side salad of your choice



HOT DRINKS

Coffee from a local artisan roastery

Espresso	12,-
Kawa czarna (black coffee)	12,-
Kawa biała (coffee with milk)	14,-
Cappuccino	15,-
Cafe latte	17,-
Espresso z tonikiem (with tonic)	19,-
Kawa mrożona (iced coffee)	23,-
with whipped cream and a scoop of artisan ice cream	
Kawa różana (rose coffee)	18,-
white coffee with rose syrup and rose petals	
Cafe affogato	18,-
espresso with a scoop of ice cream and caramel sauce	
Herbata z cytryną (tea with lemon)	12,-
Herbata owocowa (fruit tea)	11,-
Herbata zielona (green tea)	11,-
Herbata miętowa (mint tea)	11,-
Herbata zimowa (winter tea)	18,-
with warming spices, honey and citrus	
Miód do herbaty (honey for tea)	3,-

COLD DRINKS

Kompot domowy (fruit compote)	6,-
mixed fruit	
Freshly squeezed orange juice	21,-
0.3 l	
Lemoniada domowa (real lemonade)	15,-
made here from freshly squeezed lemons	
Kwas chlebowy (craft kvass)	15,-
Sok Cappy 100%	9,-
apple, orange	
Woda mineralna (mineral water)	6/9,-
0.25 l bottle	
Coca-Cola	9,-
0.25 l bottle	
Fanta	9,-
0.25 l bottle	
Sprite	9,-
0.25 l bottle	
Fuzetea	9/14,-
Napój energetyczny (energy drink)	10,-

DRAUGHT BEER

Pinta Beskidy wheat	large (0.5 l)	18,-
regional wheat beer, 13°BLG, 6.0%	small (0.3 l)	16,-
Pinta Beskidy pils	large (0.5 l)	18,-
regional lager, 12°BLG, 5.0%	small (0.3 l)	16,-
Okocim	large (0.5 l)	15,-
lager, 12.5°BLG, 5.0%	small (0.3 l)	12,-
Primátor 11 Leżak	large (0.5 l)	17,-
Czech lager, 11.0°BLG, 4.7%	small (0.3 l)	15,-
Trzy Korony Gazda / Sędek	large (0.5 l)	20,-
FRESH / UNPASTEURISED		
märzen 13.7°BLG, 6.0% /	small (0.3 l)	18,-
IPA 15.7°BLG, 6.0%		

Please order at the bar

LOCAL WINES FROM THE ROŻNÓW FOOTHILLS

from the Janowice vineyard:

BUKOLIKA	19,- (125 ml glass)	Bottle: 85,-
White wine, semi-sweet, 12% alc.		
A blend of three grape varieties: Solaris, Seyval Blanc and Johanniter.		
JOHANNITER	19,- (125 ml glass)	Bottle: 85,-
White wine, dry, 11.5% alc.		

from the Manru vineyard

SOLARIS ETNO	20,- (125 ml glass)	Bottle: 90,-
White wine, dry, 13% alc.		
CZERWONE ROCK	20,- (125 ml glass)	Bottle: 90,-
A blend of two grape varieties: Maréchal Foch, Léon Millot.		
Red wine, dry, 11% alc.		
CZERWONE JAZZ	20,- (125 ml glass)	Bottle: 90,-
A blend of two grape varieties: Rondo, Regent.		
Red wine, dry, 11% alc.		

from the Chodorowa vineyard

HIBERNAL	22,- (125 ml glass)	Bottle: 110,-
White wine, dry, 12% alc.		
HIBERNAL sweet (500 ml)	21,- (125 ml glass)	Bottle: 100,-
White wine, sweet, 15% alc.		
SEYVAL BLANC	21,- (125 ml glass)	Bottle: 100,-
White wine, dry, 13% alc.		
SOLARIS	21,- (125 ml glass)	Bottle: 100,-
White wine, off-dry, 13% alc.		
SPARKLING	25,- (125 ml glass)	Bottle: 130,-
Sparkling white wine, dry, 12% alc., made by the traditional champagne method		
STARY SAD	15,- (125 ml glass)	Bottle: 80,-
Sparkling apple wine, off-dry, 8.5% alc., made by the traditional champagne method		

SPIRITS / DRINKS

Regional / craft beers	14/17,- (bottle 0.33 / 0.5 l)
Prosecco	19,- (125 ml glass)
Martini Bianco	19,- (100 ml glass)
Mulled beer with spices	21,- (0.5 l tankard)
Mulled wine with spices	23,- (0.3 l mug)
Aperol Spritz	29,- (240 ml glass)
Martini Bianco with Sprite	25,- (200 ml glass)
Martini Fiero with tonic	25,- (250 ml glass)
Cydr z tonikiem (cider with tonic)	19,- (250 ml glass)



DESSERTS

- Sernik domowy** homemade cheesecake with raspberry sauce **17,-**
Panna cotta różana rose panna cotta with raspberry sauce **13,-**
Pucharek lodowy sundae: three scoops, whipped cream, fruit, topping **28,-**

COFFEE FOR DESSERT

- Kawa mrożona** iced coffee, whipped cream, artisan ice cream **23,-**
Kawa różana white coffee with rose syrup and rose petals **18,-**
Cafe affogato espresso with ice cream and caramel sauce **18,-**



The recipe for the rose panna cotta and many more are on the blog of the Bistro Ulan head chef.
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