

MENU



T&M Jachacy

Dear Guests, we add 10% of waiter service to bills from PLN 200. In order to improve and speed up the service, one bill is kept for each table.





Inn Shop – Takeaway Specials

White or brown farmhouse loaf 13 zł.
Pickled cucumbers 35 zł/kg
Traditional or plum pate 49 zł/kg
Pork loin, roasted or smoked 65 zł/kg
Pork neck roasted or smoked 65 zł/kg
Baked bacon 59 zł/kg
Dumplings (without grease, 5 flavors - ask the waiter) 52zł/kg
Duck leg 33 zł/1 szt.
Traditional pork chop 29 zł/1 szt.
Roasted pork knuckle (500-600g) 36 zł/1 szt.
Potato dumplings 45 zł/kg
Stewed cabbage / stewed beetroots 49 zł/kg
Cheesecake with white chocolate 119 zł/kg
Apple pie 59 zł/kg

JARS:

<i>FRIED AND MARINATED COD, JAR 500 ML</i>	- 20 ZŁ.
<i>MARINATED HERRING, JAR 500 ML</i>	- 20 ZŁ.
<i>PORK MEAT BALLS, mushroom sauce 900 ML</i>	- 29 ZŁ.
<i>CABBAGE ROLLS, tomato sauce 900 ML</i>	- 29 ZŁ.
<i>HUNTER'S STEW, JAR 900 ML</i>	- 29 ZŁ.
<i>BEEF TRIPE, JAR 900 ML</i>	- 31 ZŁ.
<i>BAKED BEANS, JAR 900 ML</i>	- 29 ZŁ.
<i>RED BORSCH, PURE, JAR 900 ML</i>	- 22 ZŁ.
<i>LARD, JAR 235 ML</i>	- 12 ZŁ.

***Dishes available only in the take-away offer,
served cold!!!***

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Cold Snacks

Beef tartare

with quail yolk, pickled mushrooms, pickled cucumber,
onion, mustard, butter and bread 35,-

"Inn's specialty" - marinated beef tenderloin

in wine vinegar and spices, with pepper, garlic,
served with capers, red onion and a wheat roll 38,-

A platter of cold cuts

home-made smoked and baked meats and pates
served with pickles and bread (for 3-4 people) 45,-

Matias herring, two flavors

in linseed oil with onion, or in cream with apple 21,-

Bread with lard

with pickled cucumbers (for 2 people) 12,-

Hot Starter

Grilled oscypek 4 pcs.

served with cranberries 26,-

Fried poultry livers,

with onion, apple, marjoram, and dried plum 26,-

Potato pancakes 3 pcs. VEGE

with sour cream 20,-

Shrimps in wine

pan-fried in butter, with garlic, parsley and black pepper, served with a bread roll... 39,-

Variety of Garden Lettuces

Lettuce with liver

Mix of lettuces with cherry tomatoes, white turnip, celery,
pomegranate, served with toast, raspberry sauce 35,-

Caesar salad

Romaine lettuce with cherry tomatoes, red onion,
Parmesan cheese, grilled chicken, toast, anchovies Caesar sauce 35,-

A plate of grilled vegetables with marinated tofu (VEGE)

Pepper, eggplant, onion, zucchini, mushrooms, tofu, balsamic sauce 30,-

MIX lettuce with fresh vegetables

Mix of lettuces with cherry tomatoes, white turnip, celery,
pomegranate, served with toast, vinaigrette sauce 29,-

Dear Guests, we serve a small starter (bread, lard, cucumbers)
free of charge if you order main courses.

Soups

Baked tomatoes cream soup, with chili, mozzarella (VEGE)....	19,-
Home-made sour soup (INN'S SPECIALITY) 400 ml 19,-
Sour soup in a cauldron (INN'S SPECIALITY) 600 ml 28,-
Beef tripe 400 ml served with breadstuff 22,-
Chicken broth with noodles 19,-
Pure borscht (300ml VEGE) 9,-
A cauldron of red borscht with dumplings with cabbage and mushrooms (4 pcs) 600 ml.	28,-
The soup of the day 15,-

Flour-Based Dishes

Meat cepelinai with cracklings served with salad - 28 zł.

Hand-made dumplings (7 pcs.), served with salad - 29 zł.

WITH MEAT - with pork rind

WITH CABBAGE AND MUSHROOMS (VEGE) - with onion topping

WITH CURD CHEESE AND POTATOES - with sour cream and pork rind

WITH BUCKWHEAT, LIVER, fried onion - with onion lard

WITH SPINACH AND DRIED TOMATOES (VEGE) - with basil topping

A PLATE OF DUMPLINGS, MIX OR VEGE 35 pcs. - 99 ZŁ.

7 pcs. OF EACH KIND OF DUMPLINGS served with topping and salad

MAIN COURSES

Zander fillet in shrimp sauce

pan-fried, served with rice and boiled potatoes 56,-

Duck leg confit

in cheery sauce, with potato dumplings and stewed beets 44,-

Pork tenderloin sous vide, in forest mushrooms sauce

served with potato dumplings and boiled vegetables 49,-

Traditional Polish pork chop

marinated in milk, fried in lard,

served with potatoes and stewed cabbage 41,-

Deer shank - Ossobucko

in thyme sauce, served with buckwheat and pickled cucumber salad 58,-

Pork knuckle from the oven, in beer

with fried potatoes, stewed cabbage, horseradish and mustard 48,-

Beef tenderloin steak with cream and pepper sauce

served with pan-fried potatoes and grilled vegetables 95,-

Skewer of meats

Meat: PORK KNUCKLE, marinated pork neck x 2, marinated chicken breast, sausage,

potato sausage, all served with pan-fried potatoes, potato dumplings, stewed cabbage and sauces

FOR 2 PEOPLE105,-

Children's Dishes

Chicken broth with noodles9,-
Chicken tenderloin with French fries and caramelized carrots in butter 20,-
Leniwe dumplings with sour cream, topped with butter and breadcrumbs 18,-

Sweet Desserts

Creamy cheesecake with white chocolate on citrus syrup 24,-
Hot apple pie with a scoop of vanilla ice cream19,-
Brownie Served warm, with a scoop of vanilla ice cream19,-

Drinks with a Dash of Alcohol

LATTE WITH AMARETTO with whipped cream 25,-
A JUG OF winter TEA WITH RUM with fresh orange, apple, cloves, raspberry juice and cinnamon 25,-
MULLED WINE with fresh orange, cloves and cinnamon 13,-

Coffee and Tea

Espresso coffee 8,-
Doppio coffee (double espresso) 13,-
Black coffee 8,-
White coffee 9,-
Cappuccino 12,-
Café Latte 14,-
Café Frappe (with vanilla ice cream and amaretto syrup) 16,-
Sir William's Tea (mug) 8,-
	FLAVOURED 9,-
A jug of tea 12,-
	FLAVOURED 14,-
A jug of "HERBAPOL" tea 10,-
A jug of WINTER tea 17,-

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Cold Drinks

<i>Freshly squeezed juices</i> (orange, grapefruit) 0.3L-16,00 zł
	JUG 1L-49,00zł
<i>Pressed juice</i>	
- <i>apple</i> 0,25L-9,00zł
- <i>mixed</i>	JUG 1L-26,00zł
<i>Juices: orange, blackcurrant, apple, tomato</i>	0,2L-8,00zł
	JUG 1L-20,00zł
<i>Kvass</i> 0,4L-11,00zł
 1L -26,00zł
<i>Lemonade</i> 0,3L-11,00zł
 1L - 28,00zł
<i>Homemade compote</i> 0,3L-8,00zł
	JUG 1L-20,00zł
<i>Krystaliczne Źródło water, still/ sparkling</i> bottle 0,5 L-9,00zł
	JUG 1L-18,00zł
<i>Kinga Pienińska water, still/ sparkling, bottle</i> 0,3L-8,00zł
<i>Ice Tea</i> (lemon, peach) 0,2L-8,00zł
<i>Pepsi</i> (Normal, Max - without sugar) 0,2L-8,00zł
 Bottle 0,5L-10,00zł
	JUG 1L-20,00zł
<i>Mirinda, 7Up</i> 0,2L-8,00zł
	JUG 1L-20,00zł
<i>Tonic Schweppes</i> 0,2L-8,00zł
	... bottle 0,5L-10,00zł
	JUG 1L-20,00zł
<i>Red Bull, bottle</i> 0,3L-15,00zł

Drinks For a Better Appetite ...

<i>Aperol</i>	40 ml 15,00zł
<i>Campari</i>	40 ml 15,00zł
<i>Martini</i> Bianco, Extra Dry, Rosso	100 ml 15,00zł
<i>Bacardi Rum</i>	40 ml..... 15,00zł
<i>Gin Fifty paund's</i>	40 ml..... 19,00zł
<i>Lubuski gin</i>	40 ml..... 12,00zł
<i>Henkell non-alcoholic sparkling wine</i>	
	100 ML 10,00zł
	Bottle 750 ML 69,00zł

Beer

Draft beers

<i>Pilsner Urquell</i>	0,5 L	14,00zł
	0,3 L	11,00zł
<i>Tyskie Gronie</i>	0,5 L	11,00zł
	0,3 L	9,00zł
<i>Raspberry juice</i>	1 serving	1,00zł

Bottled Beers

<i>Książęce Złote, wheat beer</i>	0,5 L	14,00zł
<i>Książęce Cherry Ale</i>	0,5 L	15,00zł
<i>Książęce Red lager</i>	0,5 L	14,00zł
<i>Książęce IPA</i>	0,5 L	15,00zł
<i>Kozel Lezak</i>	0,5 L	14,00zł
<i>Kozel Cerny (dark beer)</i>	0,5 L	14,00zł
<i>Hardmade PEACH ICE TEA crusch</i>	0,4 L	11,00zł
<i>Hardmade GRAPFRUIT crusch</i>	0,4 L	11,00zł
<i>Hardmade RASPBERRY crusch</i>	0,4 L	11,00zł

Non-Alcoholic Bottled Beer

<i>Lech free</i>	0.33 L.....	9,00zł
<i>Lech free lime with mint</i>	0.33 L.....	9,00zł
<i>Lech free watermelon with</i>	0.33 L.....	9,00zł
<i>Lech free pomegranate and acai</i>	0.33 L.....	9,00zł
<i>Lech free pomelo and grapefruit</i>	0.33 L.....	9,00zł

Meads - Cold or Hot

Półtorak Mead

Its exquisite taste is created by mixing one part of honey and half amount of water. Mead is ready after about 10 years of maturing.

100 ml 16,00zł

Dwójniak Mead

The refined aroma and flavor of this mead is obtained by mixing one part of honey and one part of the water. This mead is sweet and it needs four years to mature.

100 ml 14,00zł

Trójniak Mead

The semi-sweet flavor is a result of mixing one part of honey and two parts of water.

This delicious mead matures for over a year.

100 ml 12,00zł

Vodkas

<i>Sobieski</i>	40 ml 8,00 zł
	Bottle 0,5 L 89,00zł
<i>Wyborowa</i>	40 ml 9,00zł
	Bottle 0,5 L 99,00zł
<i>Finlandia</i>	40 ml 10,00zł
	Bottle 0,5 L 115,00zł
<i>Gorbatschow Platinum Vodka</i>	40 ml 10,00zł
	Bottle 0,7 L 145,00zł
<i>Dalkowski (potatoe vodka)</i>	40 ml 11,00zł
	Bottle 0,5 L 125,00zł

Moonshine

<i>Siwucha</i>	40 ml 9,00zł
	Bottle 0,5 L 99,00zł
<i>Chłopski Moonshine</i>	40 ml 9,00zł
	Bottle 0,5 L 99,00zł
<i>Samogon Chłopski Moonshine</i>	40 ml 9,00zł
	Bottle 0,5 L 99,00zł
<i>Przepalanka Chłopska Moonshine</i>	40 ml 9,00zł
	Bottle 0,5 L 99,00zł
<i>Śliwowica (plum brandy) 70%</i>	40 ml 13,00zł
	Bottle 0,7 L219,00zł

Vodkas From Other Lands

<i>Jim Beam Bourbon</i>	40 ml 13,00zł
	Bottle 0,7 L 219,00zł
<i>Jack Daniels</i>	40 ml 18,00zł
	Bottle 0,7 L 289,00zł
<i>Old Bushmills Irish</i>	40 ml 14,00zł
	Bottle 0,7 L 229,00zł
<i>Ballantines</i>	40 ml 13,00zł
	Bottle 0,7 L 219,00zł
<i>Johnie Walker Black</i>	40 ml 18,00zł
	Bottle 0,7 L 289,00zł
<i>Chivas Regal 12YO</i>	40 ml 19,00zł
	Bottle 0,7 L 329,00zł
<i>Glenfiddich 12 YO</i>	40 ml 23,00zł
	Bottle 0,7 L 375,00zł

Cognacs, Brandy

Remy Martin VSOP 20ml / 40 ml 18,00 zł / 35,00zł

Hennessy XO 20ml / 40 ml 35,00 zł / 68,00zł

Romate De Jerez Brandy 40 ml 14,00zł

Cardenal Mendoza Brandy 40 ml 20,00zł

*Metaxa****** 40 ml 15,00zł

Armagnac 20ml/40 ml 15,00zł/28,00zł

Calwados 40 ml 28,00zł

Flavored Vodkas

Żubrówka bison grass 40 ml 9,00zł
Bottle 0,5 L 99,00zł

Krupnik 40 ml 9,00zł

Żołądkowa Gorzka (bitter vodka) 40 ml 9,00zł
Bottle 0,5 L 99,00zł

SASKA Flavoured vodkas 40 ml 9,00zł
Cherry, quince, elderberry, mirabelle plum, rose and others ... Bottle 0,5 L 99,00zł

Chłopska black elderberry 40 ml 9,00zł
Bottle 0,5 L 99,00zł

Tequila Sierra Blanco 40 ml 14,00zł

Tequila Sierra Gold 40 ml 14,00zł

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Dessert Liqueurs

<i>Cointreau</i>	40 ml	13,00zł
<i>Batida</i>	40 ml	13,00zł
<i>Malibu</i>	40 ml	13,00zł
<i>Baileys</i>	40 ml	13,00zł
<i>Sambuca</i>	40 ml	14,00zł
<i>Amaretto</i>	40 ml	9,00zł

At the end, for better digestion...

<i>Grappa</i>	40 ml	15,00zł
<i>Jagermeister</i>	40 ml	15,00zł
<i>Krzeska ziołowa vodka</i>	40 ml	16,00zł

Cocktails

<i>Sour Żu</i> żubrówka vodka, sugar syrup, lemon juice, 7 Up, sparkling water	20,00zł
<i>Szarlotka</i> żubrówka vodka, apple juice, fresh apple, cinnamon	20,00zł
<i>Bisoniada</i> żubrówka vodka, 7 Up, sparkling water, fresh lime	20,00zł
<i>Aperol Spritz</i> Prosecco, Aperol, sparkling water, fresh orange	23,00zł
<i>Orange Spritz</i> non-alcoholic sparkling wine, orange spritz syrup, sparkling water	23,00zł
<i>Mojito</i> rum, brown sugar, lime, fresh mint, 7 Up	23,00zł
<i>Mojito Virgin</i> 7 Up, brown sugar, lime, fresh mint	19,00zł

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