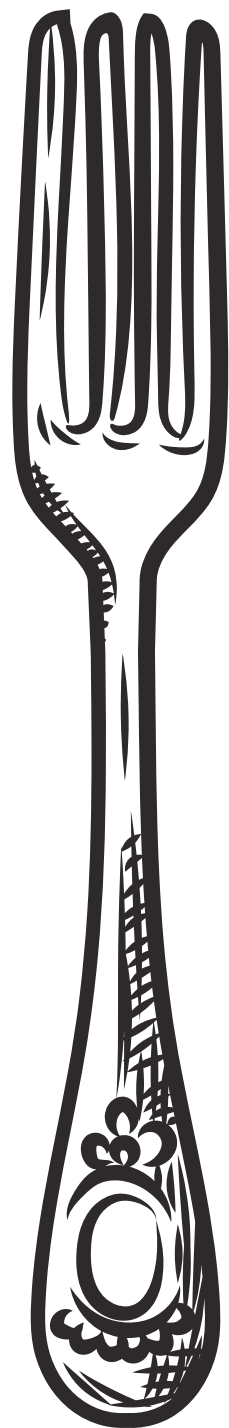


MEN U

Loft Beskid
RESTAURANT



The Beskid Complex is a truly special place where every guest feels at home, thanks to its warm and welcoming family atmosphere.

Created with your enjoyment in mind, our menu takes you on a culinary journey through the Beskid Mountains. Inspired by fresh, locally sourced ingredients, our cuisine showcases the authentic flavours of the region, offering a rich variety of tastes and vibrant colours.

We invite you to discover it for yourself. Enjoy your meal!

A handwritten signature in black ink, reading "Marcin Wypior". The signature is fluid and cursive, with the first name "Marcin" and the last name "Wypior" clearly distinguishable.

At our restaurant, we use only the finest ingredients. Please note that some of our dishes may contain allergens, including gluten.

Our staff will be happy to provide information about allergens upon request.

All prices include VAT.

Estimated waiting time: 15–60 minutes.

APETIZERS



HERB-MARINATED HERRING

24 zł

*herb-marinated herring, apple, celery, sour cream,
rye bread*



MOSKOLE

22 zł

*traditional potato flatbreads baked on a
griddle, smoked butter, bryndza cheese,
pickled cucumber*

BEEF TARTARE

49 zł

*hand-cut beef tenderloin, traditional
accompaniments, rye bread*



GRILLED OSCYPEK CHEESE WITH CRANBERRY SAUCE

26 zł



vegetarian dishes



SALADS



CEZAR SALAD

39 zł

*grilled chicken, romaine lettuce, bacon crisps, egg,
parmesan shavings, croutons*



HALLOUMI SALAD

39 zł

halloumi cheese salad with cherry tomatoes and orange



SALAMON SALAD

39 zł

*grilled salmon, baby spinach, sun-dried tomatoes,
sugar snap peas, feta cheese, cherry tomatoes*



vegetarian dishes



SOUPS



TRADITIONAL CHICKEN SOUP 22 zł

traditional chicken broth with noodles, carrot and parsley root



TOMATO CREAM SOUP 25 zł

tomato cream soup, mozzarella, grissini breadstick



WHITE VEGETABLE CREAM SOUP 25 zł

white vegetable cream soup, herb oil, crispy vegetables

ŻUREK 25 zł

tradicional sour rye soup, egg, white sausage, fried potatoes

BARSZCZ CZERWONY 25 zł

traditional beetroot soup with meat-filled dumplings



vegetarian dishes



MAIN COURSES



LAMB

6 8 zł

*lamb shank, lentil ragout, spicy sausage,
fire-roasted potatoes*

BRAISED BEEF

5 8 zł

*with vegetables, mashed potatoes with french mustard, and
buttered broccoli with garlic*

DUCK BREAST

5 5 zł

*sliced duck breast, roasted potatoes in their skins,
marinated beetroot with oscypek cheese crisp*

PORK TENDERLOIN

5 5 zł

*pork tenderloin with demi-glance sauce,
sweet potato fries, grilled vegetables*

BONE-IN PORK CHOP

5 5 zł

*bone-in pork loin chop, potatoes with
chives, fried cabbage*

CHICKEN FILLET

4 5 zł

*grilled chicken breast, homemade fries,
butter-braised vegetables*

ROASTED PORK KNUCKLE

5 5 zł

*pork knuckle roasted in beer, potatoes, fried
cabbage, horseradish, mustard*



FISH



ZANDER

53 zł

*baked zander with red pearl barley,
cauliflower and mango mousse*



TROUT

55 zł

*whole roasted trout with roasted potatoes
and homemade sauerkraut*



SALMON

55 zł

*salmon with green beans in hollandaise
sauce, baby carrots and potatoes*



vegeterian dishes



FLOUR-BASED DISHES



PIEROGI WITH BRYNDZA CHEESE

33 zł

with potatoes and bryndza cheese

PIEROGI WITH MEAT

33 zł

pork and lamb



TAGIATELLE PASTA

36 zł

*with garlic, olive oil, spinach, cherry
tomatoes and parmesan*

SPAGHETTI WITH PRAWNS

42 zł

in a creamy sauce with parmesan



PENNE WITH MUSHROOMS

36 zł

with wild mushrooms and sheep's cheese



GNOCCHI WITH PESTO

39 zł

*with zucchini, bell pepper, onion and
sun-dried tomatoes*



vegetarian dishes



FOR KIDS



TOMATO SOUP

18 zł

with homemade egg drop noodles

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PIEROGI WITH SEASON FRIUTS

20 zł

6 pieces

CHICKEN NUGGETS

32 zł

*breaded chicken pieces, salad, mashed
potatoes or fries*

SPAGHETTI

25 zł

with tomato souce and meetballs

PANCAKES WITH COTTAGE CHEESE

25 zł



BURGERS AND SIDES



CLASSIC BURGER

49 zł

*beef burger, with sweet potato fries
and salad*



VEGETERIAN BURGER

49 zł

*with a black bun, thick-cut fries and
salad*

FRIES

16 zł

SWEET POTATO FRIES

18 zł

ROASTED POTATOES

16 zł

SALAD SET

20 zł

SOS

5 zł

garlic souce / ketchup



vegeterian dishes



DESSERTS



CHEESE CAKE WITH CARMEL SOUCE

2 8 zł

cheseecake with carmel souce and ice cream

ICE CREAM DESERT

2 6 zł

*with crumble, macadamia nuts, salted
caramel and whipped cream*

CHOCOLATE SOUFFLÉ

2 6 zł

*with plums braised in armagnac,
chocolate ice cream*

APPLE PIE

2 8 zł

with vanilla ice cream and fresh raspberries

FRIED ICE CREAM

2 9 zł

*ice cream in a crispy coating with
passion fruit sauce*



HOT BEVERAGES



COFFEE WITH BAILEY'S	24 zł
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ESPRESSO	14 zł
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DOUBLE ESPRESSO	19 zł
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AMERICANO	15 zł
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CAFFÈ LATTE	20 zł
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GINGERBREAD CLOUD LATTE	22 zł
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WHITE COFFEE / CAPPUCCINO	17 zł
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FLAT WHITE	20 zł
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HOT CHOCOLATE	17 zł
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TEA / FRUIT TEA	12 zł
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TEA WITH PEAR AND ORANGE	21 zł
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COLD BEVERAGES



FRESHLY SQUEEZED JUICE 0.25 L	28 zł
LEMONADE 0.3 L	18 zł
FRUIT JUICE 0.2 L	12 zł
MINERAL WATER 0.33	10 zł
PEPSI, PEPSI ZERO, MIRINDA, 7UP 0,2 L	12 zł
ICE TEA 0.2 L	12 zł
RED BULL 0.25 L	17 zł
CARAFE OF WATER 1 L	15 zł



Krystaliczne
Źródło





BEER



ŻYWIEC 0.3 / 0.5 L
(ALC. 5.5%)

15/17 zł

ŻYWIEC BIAŁE 0% 0.3 / 0.5 L
(ALC. 0%)

14/16 zł

REGIONAL BEER 0.5 L
(ALC. 9.8%, 8%, 5.4%)

22 zł

DESPERADOS 0.4 L
(ALC. 5.9%)

17 zł

MULLED BEER 0.3 L
(ALC. 5.5%)

20 zł

MULLED WINE 0.2 L
(ALC. 13%)

22 zł

ALCOHOLIC BEVERAGES

WÓDKA
(ALK. 40%)

15 zł

ŚLIWKÓWKA
(ALK. 32%)

16 zł

JAGERMEISTER
(ALK. 35%)

18 zł

BECHEROVKA
(ALK. 38%)

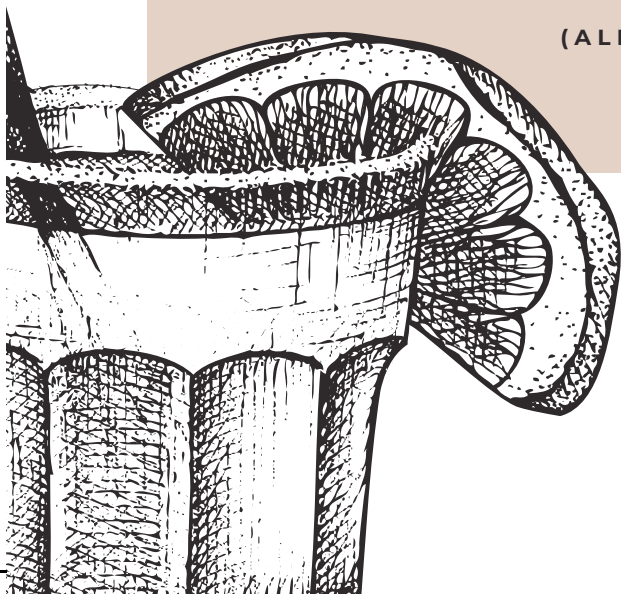
18 zł

MARTINI 100ML
(ALK. 14.4%)

24 zł

PROSSECCO 100ML
(ALK. 11%)

19 zł



J.W. RED LABEL (ALK. 40%)	21 zł
J.W. BLACK LABEL (ALK. 40%)	24 zł
BALLANTINE'S (ALK. 40%)	24 zł
JACK DANIEL'S (ALK. 40%)	24 zł
METAXA ***** (ALK. 40%)	24 zł
METAXA ***** (ALK. 38%)	24 zł
JIM BIM (ALK. 40%)	20 zł
LUBUSKI GIN (ALK. 37.7%)	18 zł
TEQUILA OLMECA (ALK. 38%)	22 zł
BACARDI (ALK. 37.5%)	19 zł

*ALKOHOLE SPRZEDAWANE PO 50ML

COCTAILS



PINA COLADA

27 zł

malibu, rum, pineapple juice

MOHITO

27 zł

rum Bacardi, sparkling water, mint, brown sugar

MARGARITA

29 zł

tequila, likier triple sec, lime

SEX ON THE BEACH

30 zł

*vodka, malibu, orange juice, , grenadina, peach
liqueur*

CUBALIBRE

30 zł

rum, coca cola, lime

BLOODY MARRY

26 zł

*cranberry vodka , cranberry juice,
lime juice*

APEROL SPRITZ

27 zł

prosecco, aperol, sparkling water, orange

REFRESHING MELON

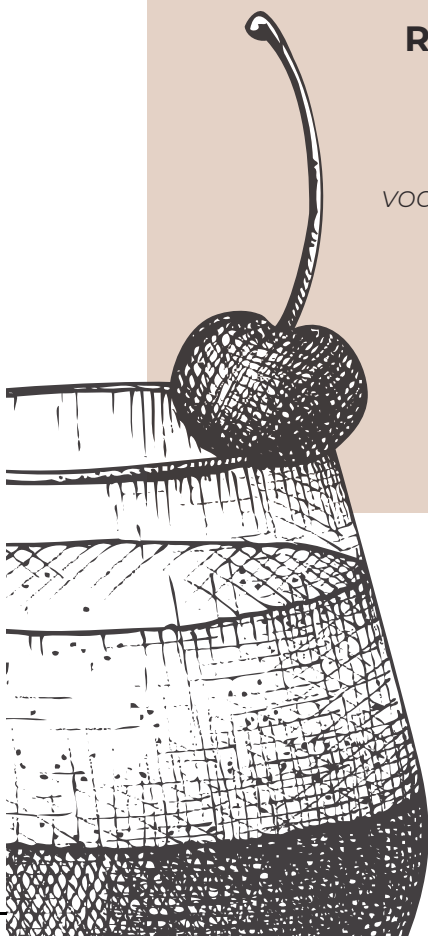
27 zł

vodka, melon liqueur, sprite

LONG ISLAND

29 zł

*vodka, gin, tequila, rum, triple sec,
lemon juice, coca cola*





You will also find:

Beauty Salon offering beauty treatments
and massages.

We organize special events, including First
Holy Communions, Christenings and
Wedding Receptions.

Conference Room for up to 80 guests.

Medical Rehabilitation Centre.

Ask about available dates:

+18 26 88 920 wew. 100