
RYNEK 3

The building you are currently in was constructed after the city fire in 1748. It is the oldest tenement building in the Pszczyna Market Square and is individually listed in the register of historic monuments.

The oldest preserved image of the tenement known as “Frykówka” comes from a color photograph taken in 1864. The beginnings of the gastronomic activity in our tenement date back to the mid-19th century when a wine cellar was opened here. From the late 19th century, the owners were merchants dealing in colonial goods. The last of them, Richard Fricke, was an innkeeper who ran a restaurant and wine cellar here. In the Pszczyna newspaper, he advertised delicatessen products, including Brunswick sausage, Emmental cheese, Brazilian nuts, Moroccan dates and figs, edible chestnuts, eels, and salmon, as well as a wide selection of fine liquors.

After Fricke’s death in 1921, his wife Gertruda continued the business. During the interwar years, she ran a second-rate dining establishment, which could be open until 10:00 PM, and with a social permit from the authorities, guests could be served until midnight. The tenement also continued to house a shop selling groceries, alcohol, and tobacco.

After the war, a municipal cafeteria operated in Frykówka for a time. In the 1950s, the Polish Youth Union and the Polish Scouting Association were headquartered here, and from 1970 to 2000, the Pszczyna branch of PTTK. In 2001, gastronomic activity returned to the tenement at Rynek 3 in the form of the Frykówka Restaurant, which operated until 2020.

In 2021, the restaurant was taken over by new owners. Since November 25, 2021, we have been delighted to welcome you as Restauracja Międzywojenna.





The restaurant serves Polish, regional, and interwar period dishes. Our cuisine features traditional recipes, freshness, and refined flavors. Every dish is prepared and served with the utmost care and attention.

We take pride in being an ambassadorial venue for J.A. Baczewski, and we offer a specially curated wine list.

All our dishes are made from fresh ingredients, which means the preparation time is approximately 20-40 minutes. During peak hours, the wait time may extend up to 60 minutes.

We welcome you

Monday – Thursday: 12:00 PM – 10:00 PM

Friday – Saturday: 12:00 PM – 12:00 AM

Sunday: 12:00 PM – 10:00 PM

Table Reservations

To make a reservation, please call us at

32 210 01 95

with at least one day's notice.

Kindly note that on holidays and Sundays, reservations are limited to a duration of 2 hours. Additionally, we are unable to accommodate reservations for groups larger than 12 people.

Dear Guests

If you need a VAT invoice or a receipt with a VAT number, we would be happy to assist – just let us know before we prepare your bill.

Please note that for groups larger than 4 people, we are unable to split the bill.

To make things easier, kindly inform us at the start of your order.

Thank you for your understanding and cooperation.

APPETIZERS

Herring in Cream 28.00

Matias-style herring fillet in sour cream with apple and onion, served with bread and butter.

Beef tartare 45.00

served with egg yolk, pickled cucumbers, onion, bread and butter

Carpaccio 45.00

beef tenderloin, served with marinated chanterelles, capers, mature cheese, rocket and french mustard

Dumplings with shredded goose leg 29.00

pan-fried dumplings (3 pcs), served with plum sauce and smoked mayonnaise

Pork jelly 24.00

pork shank meat, onion, lemon, bread and butter

SNACKS

Cheese board 48.00

300g of cheese - long-matured amber, blue cheese, camembert, smoked cheese, Latvian green cheese

Hot cheese snacks 35.00

12 cheeses: cheddar cheese, brie cheese, jalapeno cream cheese and sweet chilli dip

Plums in bacon 36.00

15 pcs of dried plums baked in bacon, served with horseradish dip

Pork dripping 28.00

melt pork bacon and fatback, served with pickled cucumbers and bread

SOUPS

Broth with noodles 19.00

broth cooked with duck, noodles, carrots, chicken and parsley

Czech Garlic Soup 26.00

soup made with a meat broth, garlic, and marjoram, served with crispy croutons, ham, yellow cheese, and a creamy egg yolk

Old Polish tripe 29.00

beef stomachs in beef and vegetable broth, bread

Sour soup 26.00

with homemade sourdough, white sausage, bacon, potatoes and egg

Mushroom soup 24.00

bay bolete soup with vegetable broth, served with a dollop of sour cream and parsley



FOR KIDS



Kid's broth broth cooked with duck, noodles	14.00	Fries served with ketchup	15.00
Nuggets with dumplings breaded chicken fillets with Silesian dumplings, meat sauce, carrot salad	26.00	Nuggets with fries breaded chicken fillets with fries, carrot salad and ketchup	24.00
Dumplings with souce silesian dumplings with meat sauce	16.00	Kids' dessert 2 scoops of vanilla ice cream with chocolate sauce and whipped cream	16.00



SALADS AND VEGETARIAN DISHES



Caesar salad grilled chicken, bacon, romaine lettuce, long-ripened cheese, croutons, anchovy sauce	43.00	Cabbage rolls cabbage rolls stuffed with rice and lentils, served in mushroom sauce	36.00
Camembert in almonds served on a salad bouquet, with cucumber, red pepper, dried cranberries and cranberry jam	41.00	Goat Cheese Salad salad bouquet, fresh goat cheese, fresh pear, toasted pecans, pomegranate seeds, maple syrup vinaigrette	44.00



DUMPLINGS



With roast duck 7 pcs. handmade dumplings with smoked bacon on top and apple souce	44.00
Russian 7 pcs. handmade Russian dumplings (staffing with cottage cheese, potatoes) with onion on top and sour cream	36.00



FISH



Baked salmon served with mashed potatoes and a mixed salad with yogurt dressing	76.00
Oven baked trout served with fries and white cabbage salad	66.00



MEAT DISHES



Beef roulade	66.00	Beef tenderloin steak	104.00
traditional Silesian beef roulade, served with Silesian dumplings and red cabbage with cracklings		served with roasted potatoes, pepper sauce and grilled romaine lettuce with anchovy dressing	
Cabbage rolls with game	49.00	Becon steak	65.00
cabbage rolls in savoy cabbage, stuffed with fallow deer and wild boar meat and millet groats, served with mushroom sauce		pork loin with bone and a piece of bacon in pepper sauce, served with roasted potatoes and a bouquet of salads	
Two duck legs	64.00	Chicken Breast Rolls	49.00
two roasted duck legs, served with Silesian dumplings, pickled beetroots, meat souce and cranberries		stuffed with mozzarella and basil, served with mashed potatoes, a fragrant basil sauce, and a mixed salad with vinaigrette	
Pork tenderloin	59.00	Pork Cheeks	59.00
served with Silesian dumplings, pickled beetroot and mushroom sauce		braised in white wine with vegetables, served with boiled potatoes, pickled beets, and horseradish sauce	



DESSERTS



Apple strudel	23.00	Honey Cake	28.00
multi-layered cake, stuffed with apples, raisins and cinnamon, served with vanilla sauce		sponge cake with honey, layered with cream, served with honey-caramelized walnuts and whipped cream	
Pistachio cheesecake	28.00	Sesame crumble ice cream	26.00
creamy New York style pistachio cheesecake, on a shortcrust base, served with pistachio sauce		3 scoops of vanilla ice cream with sesame crumble, warm raspberry sauce and whipped cream	
Silesian kopa	28.00	Ice Cream with Advocaat	28.00
regional, traditional dessert based on sponge cake, with buttercream, dried fruit and nuts, fruits, whipped cream - contains alcohol		3 scoops of vanilla ice cream with Advocaat liqueur (alc. 20%) and whipped cream	
		Hot chocolate	17.00
		rich liquid chocolate served with whipped cream	

COFFEE

You can choose from cow or soy milk (+2zł)

Brewed coffee	11.00
Brewed coffee with milk	12.00
Espresso	10.00
Doppio	15.00
Black coffee	10.00
White coffee	12.00
Cappuccino	13.00
Latte	15.00

TEA

RICHMONT TEA - TEA POT

King of Ceylon	14.00
Royal Earl Grey	14.00
Green Kingdom	14.00
Mint Prince (green)	14.00
Duke of Forest	14.00
Raspberry - Pear	14.00
White	14.00

COLD DRINKS

Freshly squeezed orange juice	0.30l	18.00
Kompot multi-fruit with ruhbarb	0.25l	7.00
Coca cola / Coca Cola Zero / Fanta / Sprite	0.25l	9.00
Kinley Tonic	0.25l	10.00
Mineral water Kropla Beskidu	0.33l	6.00
FuzeTea	0.25l	9.00
/ lemon or peach with hibiscus/		
Cappy juices	0.25l	9.00
/ apple, orange, grapefruit, multivitamin		
Jug of water with citrus and mint	1.0 liter	14.00
Jug of multi-fruit & rhubarb kompot	1.0 liter	20.00
Jug of juice	1.0 liter	18.00
/ apple or orange/		

WARMING TEAS

RICHMONT WARMING TEAS AND INFUSIONS 19.00

Served with orange, cloves, lemon, mint and cinnamon stick, star anise and honey.

SIX FLAVORS TO CHOOSE FROM:

- RASPBERRY - PEAR
- LEMON - GINGER PARADISE
- ORANGE SPICY CINNAMON
- CLOVES MEXICAN DREAM
- ROSEMARY ORANGE
- APPLE PIE

FOR WINTER TEAS

WE RECOMMEND
BACARDI CARTA ORO
RUM
40ML - 10 ZŁ

RACIBÓRZ BREWERY

BOTTLE BEER 0.5L

Twierdzowe	14.00
Rżnięte	14.00
Honey	14.00
Wheat Beer	14.00
Citrus (4%)	14.00
Porter	16.00

TUCHER BREWERY

BOTTLE BEER 0.5L

Pils	16.00
Dunkel (dark lager)	16.00

DRAFT BEER

Raciborskie Classic	0.5l	15.00
.....	0.3l	12.00
Tucher Ubersee Export	0.5l	16.00
.....	0.3l	13.00
Tucher Hefeweizen (Wheat Beer)	0.5l	16.00
.....	0.3l	13.00

ALKOHOL FREE BEER

NON-ALCOHOLIC BEERS MAY CONTAIN < 0.5% ALCOHOL BY TOTAL VOLUME.

Tucher Hefeweizen Alkoholfrei	0.5l bottle	16.00
/ Free Wheat Beer /		
Raciborskie Free Lager	0.5l bottle	14.00
Raciborskie Radler	0.5l bottle	14.00
/ Fruit Mix: apple, grapefruit, orange /		
Raciborskie Peach	0.5l bottle	14.00
/ A mix of non-alcoholic beer and peach lemonade/		
Raciborskie Red Fruits	0.5l bottle	14.00
/ A mix of non-alcoholic beer and red fruit lemonade/		
Karmi Classic	0.4l bottle	14.00
/ Dark Beer, 0.0% alcohol by volume /		

WARMING DRINKS

Mulled wine	19.00	Mulled beer	19.00
0.2l, Dornfelder, Germany, sweet		0.5l, Raciborskie Spicy	
Mulled no-alkoholic wine	19.00	Mulled no-alkoholic beer	19.00
0.2l, Eisberg Mulled, Germany, sweet		0.5l, Raciborskie Lager 0% with winter spices	
Mulled Aperol	19.00		
Aperol, white wine, apple juice, ginger syrup			

ALCOHOL FREE DRINKS

Mohito Virgin	20.00	Virgin Hugo	21.00
Lime, mint, sparkling water		Villa Bellucci Free Prosecco, lime, elderflower syrup, mint, sparkling water	
Aperol Spritz Free	21.00		
Orange Spritz, sparkling water, Villa Bellucci Free Prosecco			

DRINKS

Aperol Spritz	25.00	Hugo Spritz	25.00
Prosecco, Aperol, sparkling water, orange		Prosecco, elderflower syrup, mint, lime, sparkling water	
Mohito	24.00	Whisky Sour	25.00
Bacardi, lime, mint, sugar syrup, sparkling water		Jack Daniels, sugar syrup, lemon juice, egg white	
It's not a sin	25.00	Pink glasses	28.00
Bacardi, Aperol, sugar syrup, lemon, orange juice		Beefeater Pink Gin, elderflower syrup, cranberry juice	
Ada, this isn't appropriate	24.00	Long Island Iced Tea	33.00
Bacardi, Martini, passionfruit liqueur, lemon, sparkling water		Tequila, vodka, gin, rum, triple sec, lemon juice, sugar syrup, Coca-Cola	
Cuba Libre	22.00	Raspberry Delight	25.00
Bacardi, Lime, Coca-Cola		Prosecco, raspberry syrup, raspberry liqueur	

VODKA

Stock 40ml / 0.5l .. **10.00 / 100.00**

J.A. Baczewski 40ml / 0.5l / 0.7l .. **14.00 / 130.00 / 170.00**

FLAVORED VODKA / LIQUEURS

J.A. Baczewski 38% 40ml / 0.5l **14.00 / 130.00**
/ hazelnut, cherry, wormwood, apricot, orangeberry, blackberry, Ovovit /

J.A. Baczewski Suwerek 40% 40ml **18.00**

J.A. Baczewski deska degustacyjna 5 x 40ml **60.00**
/ **you can choose 5 of:** hazelnut, cherry, wormwood, apricot, orangeberry,
blackberry /

Craft Distillery Wrzos

Smoked Slivovitz 50% 40ml **18.00**
Ustrońska Porterówka 40% 40ml **17.00**
Ustrońska Slivovitz 40% 40ml **17.00**

Manufaktura Wódki

Slivovitz z Manufaktury 50% 40ml **19.00**
Honey z Manufaktury 30% 40ml **18.00**

Wiśniewski Likier 16% 40ml **14.00**

Jägermeister 35% 40ml **14.00**

TESSELLIS DISTILLERY

Tessellis EXQUISITUS Vodka 42% 40ml / 0.7l ... **18.00 / 270.00**

Tessellis GLIWICKA Vodka 40% 40ml / 0.7l ... **16.00 / 250.00**

Tessellis PINK GIN (limited) 40% 40ml / 0.7l ... **18.00 / 270.00**

Tessellis DARK CHOCOLATE & ORANGE 40% 40ml / 0.7l ... **18.00 / 270.00**

BRANDY / COGNAC

Stock 84 Oryginal	40ml	..	12.00
Metaxa 5*	40ml	..	14.00
Hennesy Cognac	40ml	..	27.00

GIN

Beefeater Pink Gin	40ml	..	14.00
24 Herbs Botanic	40ml	..	14.00
J.A. Baczewski Gin	40ml	..	16.00
Bombay Sapphire	40ml	..	19.00
Raasay Hebridean	40ml	..	21.00

WHISKY / BOURBON

Jim Beam White	40ml	15.00
Jim Beam Black	40ml	17.00
Maker's Mark	40ml	16.00
Baczewski Whisky	40ml	20.00
Chivas 12yo	40ml	23.00
Chivas 15yo	40ml	29.00
Jameson	40ml / 0.5l	..	16.00/180.00
Jack Daniels	40ml/0.5l	..	18.00/ 190.00

RUM

Bacardi Carta Blanca ..	40ml	..	12.00
Bacardi Carta Oro	40ml	..	12.00
The Bush Spiced	40ml	..	17.00
The Bush Passion	40ml	..	17.00
Kraken Black Spiced ...	40ml	..	20.00

ALCOHOL FREE WINES

YBY Premium Sparkling Secco 0%	150ml / 0.75l	..	17.00 / 85.00
/ Germany Baden-Wurtemberg, dry, sparkling /			

SOFT SPARKLING WINE

Light Gooseberry 17.00
Winery Zamojska, 150ml, alk. 6%
Combination of intense aroma and subtle bubbles. It is fresh, crisp and slightly sour, reminds of the taste of summer.

Light Red Currant 17.00
Winery Zamojska, 150ml, alk. 6%
Refreshing taste, highlighted by delicate bubbles. The taste is light, balanced, with balanced acidity and noticeable aroma of red currant.



WHITE WINE



OUDE KAAP Moscato	150ml / 0.75l ...	18.00 / 90.00
/ Moscato, Republic of South Africa Western Cape, semi-sweet /		
MAN Chenin Blanc	150ml / 0.75l ...	19.00 / 95.00
/ Chenin Blanc, Republic of South Africa Coastal Region, dry /		
Cuatro Rayas Sauvignon Blanc Vendimia Nocturna	150ml / 0.75l ...	20.00 / 100.00
/ Sauvignon Blanc, Spain, dry /		
Feinherb ST Cuvee #10 Riesling	150ml / 0.75l ...	21.00 / 105.00
/ Riesling, Germany Mosel, medium dry /		
Iveriuli Sachino White	0.75l	95.00
/ Rkatsiteli, Georgia, medium dry /		
Silesian Dolnosielskie	0.75l	120.00
/ Riesling & Sauvignier Gris & Seyval Blanc, Poland, semi dry /		
WENTE Morning Fog Chardonnay	0.75l	197.00
/ Chardonnay, USA California, dry /		



RED WINE



MAN Pinotage (Bosstok)	150ml / 0.75l ...	19.00 / 95.00
/ Pinotage, Republic of South Africa Coastal Region, dry /		
Bodgea Lagarde TEIA Malbec	150ml / 0.75l ...	19.00 / 95.00
/ Malbec, Argentina Mendoza, dry /		
SOLU Pajaru Primitivo	150ml / 0.75l ...	21.00 / 105.00
/ Primitivo, IGT Biologico, Italy, dry /		
IDI DI MARZO Appassimento Carnalis Organico	150ml / 0.75l	21.00 / 105.00
/ Montepulciano d'Abruzzo, Italy, medium dry /		
Iveriuli Sachino Red	0.75l	95.00
/ Saperavi, Rkatsiteli, Georgia, medium dry /		
Voelos Crianza Rioja	0.75l	135.00
/ Tempranillo, Spain, dry /		
Ripassa Valpolicella DOC Superiore	0.75l	258.00
/ Corvina 85% & Rondinella 10% & Oseleta 5%, Italy, dry /		



SPARKLING WINE



Follador Prosecco Treviso	0.75l	105.00
/ Glera, Włochy, semi dry, sparkling /		



LIST OF FOOD ALLERGENS										
	Gluten	Shellfish	Eggs	Fish	Nuts	Soya	Milk	Celery	Mustard	Sesame
Beef tatar	+		+						+	
Dumplings with goose	+		+					+		
Herring in Cream	+		+	+			+			
Pork jelly	+									
Carpaccio	+						+		+	
Cheese board					+		+			
Hot cheese snacks	+		+				+			
Plums in bacon							+			
Broth with noodles	+		+					+		
Garlic soup	+		+				+	+		
Sour soup	+		+				+			
Mushroom soup							+	+		
Polish Tripe	+							+		
Dumplings & souce	+		+				+		+	
Kid's dessert							+			
Nuggets & fries	+		+							
Nuggets & dumplings	+		+				+			
Caesar salad	+		+	+	+		+		+	
Camembert	+		+		+		+		+	
Goat cheese salad					+		+			
Cabbage rolls -lentils	+						+			
Russian dumplings	+		+				+			
Dumpling with duck	+		+							
Salmon				+			+			
Oven baked trout				+			+			
Beef roulade	+		+				+			
Beef steak	+						+			
Cabbage rolls - game	+						+			
Two duck legs	+		+				+	+		
Becon steak	+			+			+			
Pork tenderloin	+		+				+			
Pork cheeks	+		+				+	+		
Chicken rolls	+				+		+	+	+	
Apple strudel	+		+				+			
Silesian Kopa	+		+		+		+			
Pistachio cheesecake	+		+		+		+			+
Crumble ice cream	+		+		+		+			+
Honey cake	+		+		+	+	+			

Allergens in daily dishes - information from staff.

SPECIAL OCCASIONS

Are you looking to host a birthday party, christening, communion or another significant event?

We are pleased to offer our sophisticated event space for your special occasion.

Our dedicated team provides comprehensive planning and exceptional service to ensure your event is truly memorable.

We take a personalized approach to every celebration, collaborating with you to design the perfect menu, select elegant decorations, and craft a tailored event plan.

Our venue includes:

- A private entrance
- Capacity for up to 24 guests
- Air conditioning for your comfort
- Timeless decor that can be customized to meet your vision
- Beautiful views of the charming Pszczyna Market

It would be our pleasure to assist you in making your event exceptional.

Details and reservation:

Elżbieta Poloczek
(+48) 723 804 351

STAY UPDATED

Dear Guests,
We would be delighted if you joined us
on our social media



www.facebook.com/miedzywojenna/



www.instagram.com/miedzywojenna/



www.miedzywojenna.pl