
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.

This year, one of our signature dishes –
BEEF ROULADE WITH SILESIAN DUMPLINGS AND BRAISED RED CABBAGE
– has been honored with a prestigious quality distinction:



LOKALNA MARKA Ziemi Pszczyńskiej

The Local Brand of Pszczyna Land certificate is awarded to products that stand out for their authenticity, exceptional quality, and deep respect for regional culinary traditions. It is a mark of excellence, celebrating local craftsmanship and passion.

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.

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

Beef Tenderloin Tartare 47.00

served with a confit egg yolk, parsley oil, capers, pickled gherkins, onion, and toasted bread

Herring in Sour Cream 28.00

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

Carpaccio 45.00

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

Grilled Smoked Cheese 29.00

Smoked cheese wrapped in bacon, served with cranberry sauce

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

Pork dripping 28.00

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

Plums in bacon 36.00

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

Hot cheese snacks 35.00

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

SOUPS

Broth with noodles 19.00

broth made with three types of meat – duck, beef, and chicken – served with noodles, carrot, chicken, and parsley

Mushroom Soup 24.00

soup made with bay bolete mushrooms and vegetable stock, served with a dollop of sour cream and fresh parsley

Sour soup 26.00

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

Old Polish tripe 29.00

beef stomachs in beef and vegetable broth, bread

FOR KIDS

Kid's broth	15.00	Fries	15.00
broth cooked with duck, noodles		served with ketchup	
Nuggets with dumplings	27.00	Nuggets with fries	25.00
breaded chicken fillets with Silesian dumplings, meat sauce, carrot salad		breaded chicken fillets with fries, carrot salad and ketchup	
Dumplings with souce	16.00	Kids' dessert	16.00
silesian dumplings with meat sauce		2 scoops of vanilla ice cream with chocolate sauce and whipped cream	

SALADS AND VEGETARIAN DISHES

Caesar salad	43.00	Burrata Salad	46.00
grilled chicken, bacon, romaine lettuce, long-ripened cheese, croutons, anchovy sauce		burrata served on mixed greens with cherry tomatoes and caramelized pear, with basil vinaigrette and brioche	
Halloumi Salad	44.00	Babka Ziemniaczana – Polish Potato Cake	39.00
mixed greens with grilled halloumi cheese, cherry tomatoes, black olives, honey-mustard dressing, and a crouton		traditional Polish potato cake made with potatoes, egg, and roasted onion, baked in a mould, then pan-fried and served with an aromatic mushroom sauce	

DUMPLINGS

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

FISH

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

MEAT DISHES

Beef roulade

69.00

traditional Silesian beef roulade, served with Silesian dumplings and red cabbage with cracklings

Dish awarded with the LOCAL BRAND OF PSZCZYNA LAND certificate.



Beef Forszmak

49.00

hearty beef and vegetable stew with slow-braised beef, smoked sausage, bacon, bell peppers, onion, and garlic.

Served with butter-toasted bread topped with hazelnuts.

Beef tenderloin steak

119.00

served with roasted potatoes, pepper sauce and grilled romaine lettuce with anchovy dressing

Cabbage rolls with game

49.00

cabbage rolls in savoy cabbage, stuffed with fallow deer and wild boar meat and millet groats, served with mushroom sauce

Two duck legs

65.00

two roasted duck legs, served with Silesian dumplings, pickled beetroots with onion, meat sauce and cranberries

Thyme-Roasted Pork Loin

58.00

roasted pork loin braised with thyme and chanterelle mushrooms, served with chanterelle sauce, Silesian dumplings, and pickled beets

Becon steak

65.00

pork loin with bone and a piece of bacon in pepper sauce, served with roasted potatoes and a bouquet of salads

Pork tenderloin

63.00

served with Silesian dumplings, pickled beetroot with onion and mushroom sauce

Chicken Breast Rolls

49.00

stuffed with mozzarella and basil, topped with hazelnut crumble, served with mashed potatoes, an aromatic basil sauce, and mixed greens with vinaigrette dressing

DESSERTS

Apple strudel

23.00

multi-layered cake, stuffed with apples, raisins and cinnamon, served with vanilla sauce

Honey Cake

28.00

sponge cake with honey, layered with cream, served with honey-caramelized walnuts and whipped cream

Pistachio cheesecake

28.00

creamy New York style pistachio cheesecake, on a shortcrust base, served with pistachio sauce

Sesame crumble ice cream

26.00

3 scoops of vanilla ice cream with sesame crumble, warm raspberry sauce and whipped cream

Silesian kopa

28.00

regional, traditional dessert based on sponge cake, with buttercream, dried fruit and nuts, fruits, whipped cream - contains alcohol

Ice Cream with Forest Fruits

28.00

3 scoops of vanilla ice cream with pumpkin seed oil and a forest fruit and honey sauce, served with whipped cream and pumpkin seeds

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

ICED COFFEES

Iced Coffee 16.00

0.3 l, espresso, cow's milk, ice, flavored syrup

Soy Iced Coffee 19.00

0.3 l, espresso, soy milk, ice, flavored syrup

SYRUP OPTIONS

CARAMEL
VANILLA
COCONUT

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 or orange/		
Jug of water with citrus and mint	1.0 litr	14.00
Jug of multi-fruit & rhubarb kompot	1.0 litr	20.00
Jug of juice	1.0 litr	18.00
/ apple or orange/		

LEMONADES

Lemon Lemonade	0.30l	15.00
/ lemons, sugar syrup, ice/		
Peach Lemonade	0.30l	16.00
/ lemons, peach purée, ice/		
Passion Fruit Lemonade	0.30l	16.00
/ lemons, passion fruit purée, ice/		

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, tonic	
Ada, this isn't appropriate	24.00	Long Island Iced Tea	33.00
Bacardi, Martini, passionfruit liqueur, lemon, spritz		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	

RACIBÓRZ BREWERY

BOTTLE BEER 0.5L

Twierdzowe	14.00
Rżnięte	14.00
Honey	14.00
Wheat Beer	14.00
Porter	16.00

HAJER BREWERY

SILESIA CRAFT BREWERY
FROM BIERUŃ
BOTTLE BEER 0.5L

Frela (Peach Weizen)	16.00
Rajza (American Pale Ale)	16.00
Farorz (American Stout)	16.00
Zista (White IPA)	16.00

DRAFT BEER

Raciborskie Classic	0.5l	16.00
.....	0.3l	13.00
Raciborskie Free Lager	0.5l	16.00
MAY CONTAIN < 0.5% ALCOHOL / VOLUME	0.3l	13.00
Browar HAJER - Zelter (Pils)	0.5l	16.00
.....	0.3l	13.00
Browar HAJER - Szmaterlok (Wheat Beer)	0.5l	16.00
.....	0.3l	13.00

ALKOHOL FREE BEER

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

Raciborskie Radler	0.5l bottle	14.00
/ Fruit Mix: apple, grapefruit, orange /		
Hajer Brewery - Miglanc	0.5l bottle	16.00
/ Non-alcoholic IPA – juicy and hop-forward with tropical fruit aromas/		
Karmi Classic	0.4l bottle	14.00
/ Dark Beer, 0.0% alcohol by volume /		

VODKA

Stock 40ml / 0.5 l .. **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 Suweren 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 /

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 / 0.7 l ... **18.00 / 270.00**

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

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

Tessellis DARK CHOCOLATE & ORANGE 40% 40ml / 0.7 l ... **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 & SPARKLING WINES

YBY Premium Sparkling Secco 0%	 150ml / 0.75l ..	17.00 / 85.00
/ Germany Baden-Wurttemberg, dry, sparkling /		
Follador Prosecco Treviso	 0.75l	105.00
/ Glera, Włochy, semi 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 /		
Carlin de Paolo Regina di Fiori	150ml / 0.75l	21.00 / 105.00
/ Favorita, Arneis, Moscato, Italy Piemont, 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 /		
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 /		
IDI DI MARZO Appassimento Carnalis Organico	150ml / 0.75l	19.00 / 95.00
/ Montepulciano d'Abruzzo, Italy, medium dry /		
Bodega Lagarde TEIA Malbec	150ml / 0.75l	20.00 / 100.00
/ Malbec, Argentina Mendoza, dry /		
Tenuta di Artimino Chianti Montalbano DOCG	150ml / 0.75l	21.00 / 105.00
/ Sangiovese, Canaiolo, Italy Toscana, dry /		
SOLU Pajaru Primitivo	0.75l	105.00
/ Primitivo, IGT Biologico, Italy, 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 /		



LIST OF FOOD ALLERGENS

	Gluten	Shellfish	Eggs	Fish	Nuts	Soya	Milk	Celery	Mustard	Sesame
Beef tatar	+		+						+	
Grilled Smoked Cheese							+			
Herring in Cream	+			+			+			
Pork jelly	+									
Carpaccio	+						+		+	
Cheese board					+		+			
Hot cheese snacks	+		+				+			
Plums in bacon							+			
Broth with noodles	+		+					+		
Mushroom Soup							+	+		
Sour soup	+		+				+			
Polish Tripe	+							+		
Dumplings & souce	+		+				+		+	
Kid's dessert							+			
Nuggets & fries	+		+							
Nuggets & dumplings	+		+				+			
Caesar salad	+		+	+	+		+		+	
Halloumi salad	+		+		+		+		+	
Burrata salad	+				+		+			
Potato Cake	+		+				+			
Russian dumplings	+		+				+			
Dumpling with duck	+		+							
Salmon				+			+			
Oven baked trout				+			+			
Beef roulade	+		+				+			
Beef steak	+						+			
Cabbage rolls - game	+						+			
Two duck legs	+		+				+	+		
Becon steak	+			+			+			
Pork tenderloin	+		+				+			
Pork Loin	+		+				+	+		
Forszmak	+				+			+		
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