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.



EST. 2021

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.

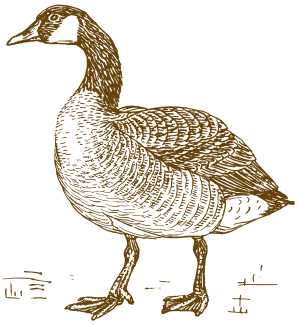
Kindly note that on holidays and Sundays,
reservations are limited to a duration of 2 hours.
Additionally, we are unable to accommodate reservations
for groups larger than 12 people.

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.

Goose



FOR SAINT MARTIN'S DAY

SPECIAL MENU

Starter:

Toasted Baguette with Goose

chopped goose breast with marjoram,
served on a slice of Polish baguette with
marinated chanterelle mushrooms and
nettle seed oil

42.00

Main course:

Confit Goose Leg
in Apple Cider and Plum Sauce

Goose leg slowly confited in goose fat,
served with apple cider and plum sauce,
with Silesian dumplings
and red cabbage braised in
goose fat with apple

97.00

Dessert:

Saint Martin's Cheesecake

cheesecake on a shortcrust pastry base,
with white poppy seeds, marzipan and nuts,
served with white chocolate sauce

26.00

KINDLY NOTE THAT THERE IS A LIMITED NUMBER OF DISHES AVAILABLE.

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
broth cooked with duck, noodles

Nuggets with dumplings 27.00
breaded chicken fillets with Silesian dumplings, meat sauce, carrot salad

Dumplings with souce 16.00
silesian dumplings with meat sauce

Fries 15.00
served with ketchup

Nuggets with fries 25.00
breaded chicken fillets with fries, carrot salad and ketchup

Kids' dessert 16.00
2 scoops of vanilla ice cream with chocolate sauce and whipped cream

SALADS AND VEGETARIAN DISHES

Caesar salad 43.00
grilled chicken, bacon, romaine lettuce, long-ripened cheese, croutons, anchovy sauce

Halloumi Salad 44.00
mixed greens with grilled halloumi cheese, cherry tomatoes, black olives, honey-mustard dressing, and a crouton

Burrata Salad 46.00
burrata served on mixed greens with cherry tomatoes and caramelized pear, with basil vinaigrette and brioche

Babka Ziemniaczana – Polish Potato Cake 39.00
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 tenderloin steak 119.00

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

Two duck legs 65.00

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

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

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

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.

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

Thyme-Roasted Pork Loin 58.00

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

Pork tenderloin 63.00

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

DESSERTS

Apple strudel 23.00

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

Pistachio cheesecake 28.00

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

Silesian kopa 28.00

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

Honey Cake 28.00

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

Sesame crumble ice cream 26.00

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

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**

COLD DRINKS

Freshly squeezed orange juice	0.30l	**18.00**
Kompot multi-fruit with ruhbarb	0.25l	**8.00**
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 / lemon or peach with hibiscus/	0.25l	**9.00**
Cappy juices / apple or orange/	0.25l	**9.00**
Jug of water with citrus and mint	1.0 litr	**14.00**
Jug of multi-fruit & rhubarb kompot	1.0 litr	**23.00**
Jug of juice / apple or orange/	1.0 litr	**18.00**

WINTER TEAS

RICHMONT WINTER 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

WARMING DRINKS

Mulled wine 19.00
0.2l , Dornfelder, Germany, sweet

Mulled no-alkoholic wine 19.00
0.2l, Eisberg Mulled, Germany, sweet

Mulled Aperol 19.00
Aperol, white wine, apple juice, ginger syrup

Mulled beer 19.00
0.5l, Raciborskie Spicy

Mulled no-alkoholic beer 19.00
0.5l, Raciborskie Lager 0% with winter spices

ALKOHOL FREE DRINKS

Mohito Virgin 20.00
Lime, mint, sparkling water

Aperol Spritz Free 21.00
Orange Spritz, sparkling water,
Villa Bellucci Free Prosecco

Virgin Hugo 21.00
Villa Bellucci Free Prosecco, lime, elderflower syrup, mint, sparkling water

DRINKS

Aperol Spritz 25.00
Prosecco, Aperol, sparkling water, orange

Mohito 24.00
Bacardi, lime, mint, sugar syrup, sparkling water

It's not a sin 25.00
Bacardi, Aperol, sugar syrup, lemon, orange juice

Ada, this isn't appropriate 24.00
Bacardi, Martini, passionfruit liqueur, lemon, sprite

Cuba Libre 22.00
Bacardi, Lime, Coca-Cola

Hugo Spritz 25.00
Prosecco, elderflower syrup, mint, lime, sparkling water

Whisky Sour 25.00
Jack Daniels, sugar syrup, lemon juice, egg white

Pink glasses 28.00
Beefeater Pink Gin, elderflower syrup, cranberry juice, tonic

Long Island Iced Tea 33.00
Tequila, vodka, gin, rum, triple sec, lemon juice, sugar syrup, Coca-Cola

Raspberry Delight 25.00
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**
Dark Cherry	alk. 4%	**14.00**

HAJER BREWERY

SILESIAN 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, raspberry /

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

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

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**

ALKOHOL 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 /

Bodgea 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 tatare	+		+						+	
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 birtday party, christering, 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

Restauracja Międzywojenna
Rynek 3
43-200 Pszczyna

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Manager: (+48) 723 804 351
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