

Szyb Maciej has always been associated with water. Its large inflow made it difficult and extended the construction of the shaft to over six years. From 1928, the Castellengo-Abwehr community, the then owner of the Concordia mine, began to use this water for communal purposes by establishing the Waterworks. This water, through a network of steel and cast iron pipelines, supplied towns and workplaces along the Gliwice - Bytom railway line. Thus, for almost 90 years, Maciej Shaft has been a source of excellent quality drinking water.

Szyb Maciej, however, is primarily a complex of historic buildings and structures together with the equipment of the former Concordia Mine. Since 1994, after the end of hard coal mining, being the property of Przedsiębiorstwo Górniczego Demex sp.z o.o. the buildings underwent a transformation, the purpose of which was to adapt the complex to tourism, while preserving and displaying the technical heritage of mining. In the headroom building, where previously there were coal tanks, and later a brand and lamp room - a restaurant was established in an industrial atmosphere, and in the place of the former electrical workshop - a bistro. The way the revitalization was carried out and the high level of conservation works were appreciated, among others, by General Conservator of Monuments.

Post-industrial monuments in Zabrze - Maciej Shaft, Guido Mine and the Queen Louise Open-Air Museum are among the key and most attractive sites on the Industrial Monuments Route.

We cordially invite guests to taste the specialties of our kitchen, as well as to visit and to know the history of the earth and the water taken.

STARTERS

Snacks selection **79.00**

ripening cheeses, high-quality cold meats, stuffed peppers

☞ WE RECOMMEND Vinho Verde 750ml **89.00**

Seafood platter **49.00**

prawns and mussels selection

☞ Halloumi with asparagus **27.00**

halloumi, asparagus, butter, vinaigrette sauce

Sirloin tartare **44.00**

Shimeji mushrooms, pickles, chicken yolk, bread

☞ WE RECOMMEND Merlot Tolva 125ml **18.00**

Sirloin carpaccio **45.00**

capers, olives, parmesan

SOUPS

Traditional broth **18.00**

homemade pasta, carrots, parsley

☞ Spinach cream **22.00**

sour cream, egg, croutons

Fish soup **28.00**

mussels, prawns, black pasta

MAIN DISHES

MEATS

Duck with gnocchi **55.00**

pear in white wine, zucchini, mini carrots

Pork cheeks **52.00**

mashed potatoes, baked zucchini

Beef tenderloin steak **99.00**

asparagus, portobello, belgian fries, pepper demi-glace sauce

☞ WE RECOMMEND Liama Belasco 125ml **25.00**

Veal schnitzel **65.00**

Italian cabbage, Alsatian spatulas

Rabbit legs **56.00**

broccoli puree, salad with pickled pear and fennel

FISH

Tuna steak (medium rare) **59.00**

truffle potato, green beans, coriander tapenade

Sea trout **57.00**

roasted cauliflower, broad bean puree, roasted almonds, dijon mustard sauce

PASTA

Black tagliarini **47.00**

Spanish chorizo, shrimp, mascarpone cheese, parma cheese, spinach

Fettucine with beef tenderloin **45.00**

baked cauliflower, truffles, parmesan cheese

☞ Gnocchi **39.00**

butternut squash, gorgonzola cheese, arugula

SALADS

Caesar salad **44.00**

romaine lettuce, farm chicken, egg, ripened pork bacon

☞ Salad with mozzarella **39.00**

salad selection, fresh spinach, arugula, pickled radish, homemade focaccia

ADDITIONS

Steakhouse fries **10.00**

Mashed potato **10.00**

Silesian dumplings **10.00**

Carrot salad **10.00**

Salad mix **12.00**

DESSERTS

Pistachio cheesecake **25.00**

Crème brûlée mango **24.00**

☞ WE RECOMMEND Kerner 125ml **21.00**

Halva parfait **24.00**

COLD DRINKS

Jug of water 1l **10.00**

Jug of juice 1l **18.00**

Mineral water 0,33l **8.00**

Cappy fruit juices 0,25l **9.00**

Coca-Cola, Fanta, Sprite, Tonic 0,25l **9.00**

Red Bull 0,25l **12.00**

Fresh fruit juices 0,35l **17.00**

Winter lemonade 0,35l **12.00**

Winter lemonade 1l **32.00**

HOT DRINKS

Espresso **9.00**

Espresso Doppio **12.00**

Black or white coffee **10.00**

Cappuccino **11.00**

Caffe Americano **9.00**

Caffe Latte **13.00**

Caffe Latte with flavored syrup **15.00**

Flat White **13.00**

Coffee with liqueur and frothed milk **16.00**

Black tea / flavored **10.00**

Black tea with vodka **20.00**

Winter tea **18.00**

Galician mulled wine 0,25l **20.00**

ALCOHOLS

DRAFT BEERS

Pilsner Urquell 0,3l/0,4l **12.00/14.00**

BOTTLED BEERS

Raciborskie 0,5l **12.00**

Dziedzice Brewery 0,5l **18.00**

NON-ALCOHOLICS BEERS

Raciborskie non-alcoholic 0,5l **12.00**

Žatecký 0,0% 0,5l **12.00**

Wąsosz non-alcoholic 0,5l **14.00**

PROSECCO

Prosecco 125ml **19.00**

Prosecco 750ml **99.00**

PURE VODKAS / FLAVOURED

Ciroc 40ml **29.00**

Ciroc 700ml **320.00**

Vodka Absolut 40ml **13.00**

Vodka Absolut 500ml **150.00**

Vodka Biały Bocian 40ml **11.00**

Vodka Biały Bocian 500ml **99.00**

Śliwowica 40ml **18.00**

Żubrówka 40ml **11.00**

Miodula 40ml **19.00**

Flavoured vodka Saska 40ml **11.00**

WHISKY & WHISKEY

The Glenlivet 12 yo Single Malt 40ml **25.00**

The Glenlivet Founders Reserva 40ml **28.00**

The Glenlivet 15 yo 40ml **31.00**

The Glenlivet 21 yo Single Malt 40ml **69.00**

Jack Daniel's 40ml **16.00**

Jack Daniel's Single Barrel 40ml **26.00**

Jameson 40ml **17.00**

Johnnie Walker Black 40ml **17.00**

Johnnie Walker Gold 40ml **34.00**

COGNACS / GIN / TEQUILLA / RUM / LIQUEURS

Metaxa 7* 40ml **18.00**

Martell VS 40ml **18.00**

Martell VSOP 40ml **34.00**

Gordon's London Dry 40ml **15.00**

Gordon's Pink Gin 40ml **15.00**

Diageo Tangueray London Dry 40ml **18.00**

Captain Morgan White Rum 40ml **13.00**

Captain Morgan Dark Rum 40ml **14.00**

Jägermeister 40ml **14.00**

Becherovka 40ml **14.00**

Tequila Olmeca Blanco Clasico 40ml **17.00**

Tequila Olmeca Gold Supremo 40ml **17.00**

Campari 40ml **11.00**

Martini 100ml **15.00**

DRINKS

Spritzer **15.00**

white wine, still water, lemon

Aperol Spritz **25.00**

Prosecco, Aperol, still water, orange

Johnnie Collins **22.00**

Johnnie Walker Black, lemon juice, sugar syrup, still water

Gin Basil Smash **18.00**

Gin Gordon's London Dry, lemon juice, sugar syrup, basil

Pink & Spritz **22.00**

Gordon's Pink Gin, lemon juice, sugar syrup, still water, Prosecco Gancia

Tommy's Margarita **20.00**

Tequila Olmeca Blanco, lime juice, agave syrup

Porn Star Martini **28.00**

Wódka Biały Bocian, passoa, vanilla syrup, passion fruit puree, lemon juice, Prosecco Gancia, fresh passion fruit

Fresh Popcorn **20.00**

Wódka Biały Bocian, lime juice, popcorn sirup, pineapple juice

WE RECOMMEND

Non-alcoholic sparkling wine 125ml **19.00**

Non-alcoholic sparkling wine 750ml **99.00**

Information on allergens and products causing intolerances is available from the Restaurant Service.

The waiting time for main courses is approximately 30 minutes and may increase in increased traffic. All prices are in PLN and include VAT.

☞ We prepare all dishes and hot and cold drinks based on our own recipes, as well as on the basis of water from the "Maciej Shaft" intake, which was launched in December 1993.

The water from the Maciej Shaft is deep water, extracted from the Triassic level, from a depth of about 80 meters. It is a medium mineralized calcium-magnesium water with excellent taste properties and a constant temperature of approx. 8-9 ° C.

Autumn menu

