

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 (400g) 79.00
ripening cheeses, high-quality cold meats, stuffed peppers

 **Halloumi with asparagus (120g) . . 27.00**
halloumi, asparagus, butter, vinaigrette sauce
🍷 **WE RECOMMEND Riesling Wachenheimer 125ml . . . 24.00**

Sirloin tartare (130g) 44.00
Shimeji mushrooms, pickles, chicken yolk, bread

Sirloin carpaccio (150g) 45.00
capers, olives, parmesan

Black Tiger shrimps (7 pcs.) 42.00
butter, wine, garlic, homemade bread

SOUPS

Traditional broth (250ml) 19.00
homemade pasta, carrots, parsley

 **Spinach cream (400ml) 22.00**
sour cream, egg, croutons

Fish soup (250ml) 28.00
mussels, prawns, black pasta

MAIN DISHES

MEATS

Duck with gnocchi (400g) 69.00
pear in white wine, zucchini, mini carrots

Beef cheeks (400g) 79.00
mashed potatoes, roasted garlic, mascarpone, red beets, homemade pickles

Beef tenderloin steak (450g) 120.00
oyster mushrooms in cream, demi-glace sauce with pickled pepper, hasselback potato
🍷 **WE RECOMMEND Liama Belasco 125ml 27.00**

Veal schnitzel (500g) 79.00
savoy cabbage with dill, fried potato sticks
🍷 **WE RECOMMEND Pinot Noir Les Muriers 125ml 24.00**

Rabbit legs (370g) 66.00
broccoli puree, salad with pickled pear and melon

FISH

Tuna steak (medium rare) (340g) 79.00
backed sweet potatoes, fresh spinach, feta cheese, coriander pesto

Zander (350g) 63.00
roasted cauliflower, broad bean puree, roasted almonds, chanterelle sauce
🍷 **WE RECOMMEND Chardonnay Envyfol 125ml 21.00**

Seafood platter 64.00
shrimps 16/20 (7 pcs.), mussels (10 pcs.), calamari (5 pcs.), bread

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.

PASTA

Fettucine with beef tenderloin (300g) . . 48.00
gorgonzola, marinated green pepper, Parmesan cheese

Pasta with shrimps (320g) 49.00
Black Tiger shrimps, mussel meat, cherry tomatoes, arugula, Parmesan cheese

SALADS

Shrimp and squid salad (320g) 54.00
selection of salads, spinach, shrimps and squid in tempura, olives, artichokes, radish, peppers, bread

VEGETARIAN DISHES

Salad with halloumi cheese (280g) . . 49.00
grilled halloumi cheese, selection of lettuces, croutons, homemade pickles, watermelon, cherry tomatoes, herbal vinaigrette sauce

Homemade ravioli (3 pcs.) 47.00
potatoes, ricotta, leek, parmesan, olive oil

Camembert in almonds (250g) . . . 44.00
fruit chutney, watermelon, cherry tomatoes, grissini, coriander and herbal salsa

ADDITIONS

Steakhouse fries 250g 12.00

Mashed potato 150g 12.00

Silesian dumplings 8 pcs. 12.00

Carrot salad 150g 12.00

Salad mix 100g 14.00

DESSERTS

Pistachio cheesecake (160g) 27.00

Halva parfait (70g) 24.00

Ask our staff about the dessert of the day!

COLD DRINKS

Jug of water 1l 14.00

Jug of juice 1l 25.00

Mineral water 0,33l 9.00

Cappy fruit juices 0,25l 11.00

Coca-Cola, Fanta, Sprite, Tonic 0,25l . . . 11.00

Red Bull 0,25l 13.00

Fresh fruit juices 0,35l 18.00

Seasonal lemonade 0,35l 16.00

Seasonal lemonade 1l 45.00

HOT DRINKS

Espresso 20ml 10.00

Espresso Doppio 40ml 13.00

Black or white coffee 150ml 11.00

Cappuccino 200ml 13.00

Caffe Americano 200ml 10.00

Caffe Latte 200ml 14.00

Caffe Latte with flavored syrup 16.00

Flat White 200ml 14.00

Coffee with liqueur and frothed milk . . 18.00

Black tea / flavored 300ml 13.00

ALCOHOLS

DRAFT BEERS

Pilsner Urquell 0,3l/0,4l 13.00/15.00

BOTTLED BEERS

Raciborskie 0,5l 13.00

Dziedzice Brewery 0,5l 18.00

NON-ALCOHOLICS BEERS

Žatecký 0,0% 0,5l 13.00

Wąsosz non-alcoholic 0,5l 13.00

Książęce Pszeniczne 0,0% 0,5l 13.00

PROSECCO

Prosecco 125ml 19.00

Prosecco 750ml 99.00

PURE VODKAS / FLAVOURED

Ciroc 40ml 29.00

Ciroc 700ml 320.00

Vodka Absolut 40ml 14.00

Vodka Absolut 500ml 160.00

Vodka Stumbras Winter Wheat 40ml 12.00

Vodka Stumbras Winter Wheat 500ml . . . 130.00

Śliwowica 40ml 19.00

Żubrówka 40ml 12.00

Mioduła 40ml 20.00

Flavoured vodka Stumbras 40ml 12.00

WHISKY & WHISKEY

The Glenlivet 12 yo Single Malt 40ml . . 26.00

The Glenlivet Founders Reserva 40ml . . 28.00

The Glenlivet 15 yo 40ml 32.00

Jack Daniel's 40ml 17.00

Jack Daniel's Single Barrel 40ml 27.00

Jameson 40ml 18.00

Johnnie Walker Black 40ml 18.00

COGNACS / GIN / TEQUILLA / RUM / LIQUEURS

Metaxa 7* 40ml 19.00

Martell VS 40ml 19.00

Martell VSOP 40ml 35.00

Gordon's London Dry 40ml 16.00

Gordon's Pink Gin 40ml 16.00

Diageo Tangueray London Dry 40ml . . 19.00

Captain Morgan White Rum 40ml 14.00

Captain Morgan Dark Rum 40ml 15.00

Jägermeister 40ml 15.00

Becherovka 40ml 15.00

Tequila Olmeca Blanco Clasico 40ml . . 18.00

Tequila Olmeca Gold Supremo 40ml . . . 18.00

Campari 40ml 12.00

Martini 100ml 16.00

DRINKS

Spritzer 20.00
white wine 125ml, Sprite 125ml, lemon

Aperol Spritz 26.00
Prosecco 100ml, Aperol 100ml, still water 50ml, orange

Pink & Spritz 24.00
Gordon's Pink Gin 40ml, lemon juice 25ml, sugar syrup 15ml, still water 50ml, Prosecco Gancia 50ml

Margarita Mango 29.00
Tequila Olmeca 40ml, Cointreau 20ml, lemon juice 20ml, mango puree 30ml, sugar syrup 10ml, ice

Porn Star Martini 32.00
Wódka Biały Bocian 40ml, passoa 15ml, vanilla syrup 15ml, passion fruit puree 40ml, lemon juice 15ml, Prosecco 40ml, fresh passion fruit

Fresh Popcorn 23.00
Wódka Biały Bocian 4ml, lime juice 20ml, popcorn sirup 20ml, pineapple juice 40ml

Maracuja Sour 23.00
rum 50ml, passion fruit puree 30ml, sugar syrup 30ml, lemon, ice

Gin Summer Night 28.00
gin 50ml, orange liqueur 20ml, orange juice 200ml, grenadine 10ml

WE RECOMMEND

Non-alcoholic sparkling wine 125ml . . 19.00

Non-alcoholic sparkling wine 750ml . . 99.00

Aperol Spritz 0,0% 28.00
Monin Orange Sprotz syrup 60ml, non-alcoholic sparkling wine 100ml, sparkling water 20ml, orange, ice