

**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*

 **Baked burrata (120g) . . . . . 31.00**  
*tapenade of dried tomatoes, capers and parsley, toast*  
🍷 **WE RECOMMEND Riesling Wachenheimer 125ml . . . 27.00**

**Sirloin tartare (130g) . . . . . 48.00**  
*Shimeji mushrooms, pickles, chicken yolk, bread*

**Sirloin carpaccio (150g) . . . . . 48.00**  
*capers, olives, parmesan*

**Black Tiger shrimps (7 pcs.) . . . . . 46.00**  
*butter, chilli, garlic, mango, parsley, red onion, baguette*

## SOUPS

**Traditional broth (250ml) . . . . . 20.00**  
*homemade pasta, carrots, parsley*

 **Sweet potato cream (400ml) . . . . . 26.00**  
*peanut butter, pumpkin seeds, pumpkin oil, croutons, coriander*

**Fish soup (250ml) . . . . . 28.00**  
*mussels, shrimp, tuna, salmon, black pasta*

## MAIN DISHES

### MEATS

**Duck breast (400g) . . . . . 71.00**  
*gnocchi, mini carrots, zucchini, Jerusalem artichoke, Romanesco cauliflower, pear, cranberry sauce*

**Beef cheeks (400g) . . . . . 81.00**  
*mashed potatoes, roasted garlic, mascarpone, red beets, homemade pickles*

**Beef tenderloin steak (450g) . . . . . 122.00**  
*oyster mushrooms in cream, demi-glace sauce with pickled pepper, hasselback potato*  
🍷 **WE RECOMMEND Llama Belasco 125ml . . . . . 31.00**

**Veal schnitzel (500g) . . . . . 81.00**  
*fried cabbage with dill, baked potatoes*  
🍷 **WE RECOMMEND Pinot Noir Les Muriers 125ml . . . . . 27.00**

**Rabbit legs (370g) . . . . . 68.00**  
*ravioli, butter and wine sauce*

### FISH

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

**Salmon steak (350g) . . . . . 74.00**  
*salad with dried tomatoes and fresh spinach, jacket potatoes, sweet onion sauce*  
🍷 **WE RECOMMEND Chardonnay Envyfol 125ml . . . . . 21.00**

**Seafood platter . . . . . 66.00**  
*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) . . 53.00**  
*gorgonzola, marinated green pepper, parmesan cheese*

**Pasta with shrimps (320g) . . . . . 55.00**  
*Black Tiger shrimps, mussel meat, cherry tomatoes, arugula, Parmesan cheese*

### SALADS

**Shrimp and squid salad (320g) . . . . 56.00**  
*selection of salads, spinach, shrimps and squid in tempura, olives, artichokes, radish, peppers, bread*

### VEGETARIAN DISHES

**Salad with halloumi cheese (280g) . . 51.00**  
*grilled halloumi cheese, selection of lettuces, croutons, homemade pickles, watermelon, cherry tomatoes, herbal vinaigrette sauce*

**Homemade ravioli (200g) . . . . . 49.00**  
*potatoes, ricotta, leek, parmesan, olive oil*

**Camembert in almonds (250g) . . . 46.00**  
*fruit chutney, watermelon, cherry tomatoes, grissini, coriander and herbal salsa*

### ADDITIONS

**Steakhouse fries 250g . . . . . 14.00**

**Mashed potato 150g . . . . . 14.00**

**Silesian dumplings 8 pcs. . . . . 14.00**

**Carrot salad 150g . . . . . 14.00**

**Salad mix 100g . . . . . 14.00**

## DESSERTS

**Pistachio cheesecake (160g) . . . . . 27.00**

**Chocolate fondant (150g) . . . . . 27.00**  
*with ice cream | waiting time - approx. 20 minutes*

**Velvet cheesecake (180g) . . . . . 27.00**  
*with fruit mousse*

## COLD DRINKS

Jug of water 1,3l . . . . . **19.00**

Jug of juice 1,3l . . . . . **32.00**

Mineral water 0,33l . . . . . **12.00**

Cappy fruit juices 0,25l . . . . . **12.00**

Coca-Cola, Fanta, Sprite, Tonic 0,25l . . . **12.00**

Red Bull 0,25l . . . . . **14.00**

Fresh fruit juices 0,35l . . . . . **21.00**

Seasonal lemonade 0,35l / 1,3l . **18.00/55.00**

## HOT DRINKS

Espresso 20ml . . . . . **10.00**

Black or white coffee 150ml . . . . . **12.00**

Cappuccino 200ml . . . . . **14.00**

Caffe Americano 200ml . . . . . **11.00**

Flat White 200ml . . . . . **14.00**

Caffe Latte 200ml . . . . . **16.00**

Coffee with liqueur and frothed milk . . **21.00**

Extra plant milk . . . . . **2.00**

Black tea / flavored 300ml . . . . . **15.00**

## ALCOHOLS

### DRAFT BEERS

Pilsner Urquell 0,3l/0,4l . . . . . **16.00/19.00**

### BOTTLED BEERS

Raciborskie *Classic* 0,5l . . . . . **17.00**

Hajer Brewery 0,5l . . . . . **20.00**

*Szmaterek (wheat), Żelster (light pils)*

Kozel 10° Černý 0,5l . . . . . **19.00**

Bernard 12° 0,5l (*gluten-free*) . . . . . **19.00**

### NON-ALCOHOLICS BEERS (*up to 0,5% alc.*)

Wąsosz 0,5l . . . . . **20.00**

Wąsosz Wheat 0,5l . . . . . **20.00**

Raciborskie 0,5l . . . . . **17.00**

### PURE VODKAS / FLAVOURED

Vodka Ciroc 40ml / 700ml . . . . **29.00/320.00**

Vodka Absolut 40ml/500ml . . **16.00/160.00**

Vodka Stumbras Winter Wheat 40ml . . . . **16.00**

Vodka Stumbras Winter Wheat 500ml . . **140.00**

Śliwowica 40ml . . . . . **22.00**

Żubrówka 40ml . . . . . **16.00**

Miodula 40ml . . . . . **21.00**

### WHISKY & WHISKEY

The Glenlivet 12 yo Single Malt 40ml . . **32.00**

The Glenlivet Founders Reserva 40ml . . **29.00**

The Glenlivet 15 yo 40ml . . . . . **33.00**

Jack Daniel's 40ml . . . . . **22.00**

Jack Daniel's Single Barrel 40ml . . . . . **38.00**

Jameson 40ml . . . . . **22.00**

Johnnie Walker Black 40ml . . . . . **22.00**

### COGNACS / GIN / TEQUILLA / RUM / LIQUEURS

Metaxa 7\* 40ml . . . . . **22.00**

Martell VS 40ml . . . . . **22.00**

Martell VSOP 40ml . . . . . **36.00**

Gordon's London Dry 40ml . . . . . **17.00**

Gordon's Pink Gin 40ml . . . . . **17.00**

Diageo Tangueray London Dry 40ml . . **20.00**

Captain Morgan White Rum 40ml . . . . **16.00**

Captain Morgan Dark Rum 40ml . . . . . **17.00**

Jägermeister 40ml . . . . . **17.00**

Becherovka 40ml . . . . . **16.00**

Tequila Sierra Silver 40ml . . . . . **19.00**

Tequila Olmeca Gold Supremo 40ml . . **19.00**

Campari 40ml . . . . . **17.00**

Martini 100ml . . . . . **17.00**

### DRINKS

Spritzer . . . . . **23.00**  
*white wine 125ml, Sprite 125ml, lemon*

Aperol Spritz . . . . . **29.00**  
*Prosecco 100ml, Aperol 100ml, still water 50ml, orange*

Pink & Spritz . . . . . **28.00**  
*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*

Maracuja Sour . . . . . **27.00**  
*rum 50ml, passion fruit puree 30ml, sugar syrup 30ml, lemon, ice*

Fresh Popcorn . . . . . **26.00**  
*Biały Bocian Vodka 40ml, lemon juice 20ml, popcorn syrup 20ml, pineapple juice 40ml*

Gin Summer Night . . . . . **29.00**  
*gin 50ml, orange liqueur 20ml, orange juice 200ml, grenadine 10ml*

### WE RECOMMEND

Non-alcoholic sparkling wine 125ml . . **22.00**

Non-alcoholic sparkling wine 750ml . **109.00**

Non-alcoholic white wine 125ml . . . . **26.00**  
*Chardonnay Light Live 0,0%*

Non-alcoholic white wine 750ml . . . . **119.00**  
*Chardonnay Light Live 0,0%*

Aperol Spritz 0,0% . . . . . **26.00**  
*Monin Orange Sprotz syrup 60ml, non-alcoholic sparkling wine 100ml, sparkling water 20ml, orange, ice*