

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

Sirloin carpaccio (150g) 52
capers, olives, parmesan, pickled mushrooms, bread, butter

Sirloin tartare (130g) 54
Shimeji mushrooms, pickled cucumber, pickled onion, egg yolk, bread, butter

 **Toast with burrata and avocado (150g) 50**
tapenade, roasted sunflower seeds, fruit balsamic vinegar

Black Tiger shrimps (7 pcs.) 54
butter, wine, chilli, garlic, parsley, ciabatta

SOUPS

Traditional broth (250ml) 22
homemade pasta, carrot, parsley, beef

Potato and horseradish cream (350g) 26
sour cream, spianata piccante, roasted sunflower seeds
 *Vegetarian version - without spianata piccante!*

Fish soup (250ml) 36
coconut milk, mussels, Black Tiger shrimp, salmon, octopus, wakame algae, black pasta

MAIN DISHES

MEATS

Beef cheeks (400g) 84
mashed potatoes, baked garlic, mascarpone, homemade pickles, gherkins

Half a roast duck (750g) 88
fried white cabbage, gnocchi with boletus mushrooms, gravy

Pork loin with bone (450g) 65
baked potatoes, cucumber salad


Lamb hip (350g) 88
confit potato, cauliflower steak, gravy

Miner's burger (400g) 75
homemade bun, entrecote, bacon, breaded cheese, pickled cucumber, lettuce, tomato, red onion, jalapeño, French mustard, potato wedges

Beef tenderloin steak (450g) 134
confit potato / steakhouse fries, pepper sauce, grilled vegetables
 **WE RECOMMEND Llama Belasco 125ml 31**

FISH


Redfish fillet (340g) 78
potato puree with pesto, truffle oil, arugula, pickled radish, cherry tomato

Salmon steak (350g) 78
baked sweet potatoes, fresh spinach, feta cheese, vinaigrette dressing
 **WE RECOMMEND Sauvignon Blanc Cartagena 125ml 31**

PASTA

Bucatini with deer (300g) 60
fresh bucatini pasta, mushrooms, dried tomatoes, spinach

Tagliolini with Black Tiger shrimps (300g) 64
fresh black pasta, shrimps, cherry tomatoes, fresh spinach, parmesan

Vegetarian bucatini (260g) 58
fresh bucatini pasta, truffle paste, cherry tomatoes, fresh spinach, parmesan
 **WE RECOMMEND Riesling Wachenheimer 125ml 27**

SALADS

Cold salmon salad (320g) 58
arugula, corn salad, spinach, pickled pear, red onion, cherry tomato, ciabatta

 **Salad with avocado (280g) 58**
arugula, corn salad, spinach, strawberries, salad cheese, pickled radish, ciabatta

ADDITIONS

Steakhouse fries 250g 14
Mashed potato 150g 14
Silesian dumplings 8 pcs. 14
Carrot salad 150g 14
Salad mix 100g 14


DESSERTS

Viennese cheesecake (160g) 27
seasonal fruits, fruit mousse


Chocolate fondant (150g) 30
sorbet, fruit mousse | waiting time - approx. 20 minutes

Halva parfait (180g) 27
raspberry-mint mousse, caramel nuts

COLD DRINKS

 **Jug of water 1,3l 19**
Jug of juice 1,3l 32
Mineral water 0,33l 14
Cappy fruit juices 0,25l 12
Coca-Cola, Fanta, Sprite, Tonic 0,25l 14
Red Bull 0,25l 15
Fresh fruit juices 0,35l 22
Seasonal lemonade 0,35l / 1,3l 18/55

HOT DRINKS

Espresso 20ml 12
Black coffee 150ml 12
White coffee 150ml 14
Cappuccino 200ml 15
Caffe Americano 200ml 12
Flat White 200ml 17
Caffe Latte 200ml 17
Coffee with liqueur and frothed milk 22
 **Extra plant milk 3**

Black tea / flavored 300ml 15
Hot chocolate 300ml 22
dark chocolate with marshmallows - served on Sat-Sun!

ALCOHOLS

DRAFT BEERS

Pilsner Urquell 0,3l/0,5l 16/20

BOTTLED BEERS

Raciborskie Classic, Dark, Wheat 0,5l 17

NON-ALCOHOLICS BEERS (upto 0,5%alc.)

Wąsosz 0,5l 20
Wąsosz Wheat 0,5l 20
Raciborskie 0,5l 17

PURE VODKAS / FLAVOURED

Vodka Ciroc 40ml / 700ml 29/320
Vodka Absolut 40ml/500ml 16/160
Vodka Stumbras Winter Wheat 40ml 16
Vodka Stumbras Winter Wheat 500ml 140
Śliwowica 40ml 32
Żubrówka 40ml 16
Mioduła Prezydencka 40ml 30

WHISKY & WHISKEY

The Glenlivet 12 yo Single Malt 40ml 32
The Glenlivet Founders Reserva 40ml 29
The Glenlivet 15 yo 40ml 33
Jack Daniel's 40ml 22
Jack Daniel's Single Barrel 40ml 38
Jameson 40ml 22
Johnnie Walker Black 40ml 22

COGNACS / GIN / TEQUILLA / RUM / LIQUEURS

Metaxa 7* 40ml 22
Martell VS 40ml 29
Martell VSOP 40ml 39
Gordon's London Dry 40ml 18
Captain Morgan White Rum 40ml 18
Captain Morgan Dark Rum 40ml 19
Jägermeister 40ml 19
Becherovka 40ml 17
Tequila Olmeca Silver 40ml 26
Tequila Olmeca Gold Supremo 40ml 26
Martini 100ml 23

DRINKS

Spritzer 30
white wine 125ml, Sprite 125ml, lemon, ice

Aperol Spritz 30
Prosecco 100ml, Aperol 100ml, still water 50ml, orange, ice

Margarita Blackcurrant 30
Tequila Olmeca 40ml, Cointreau 20ml, currant puree 30ml, lemon juice 20ml, sugar syrup 20ml

Porn Star Martini 35
Wódka Biały Bocian 40ml, passoa 15ml, vanilla syrup 15ml, passion fruit puree 40ml, lemon juice 15ml, Prosecco 40ml, fresh passion fruit

Maracuja Sour 29
rum 50ml, passion fruit puree 30ml, sugar syrup 30ml, lemon, ice

Gin Summer Night 30
gin 50ml, orange liqueur 20ml, orange juice 200ml, grenadine 10ml, ice

WE RECOMMEND

Non-alcoholic sparkling wine 125ml 22
Non-alcoholic sparkling wine 750ml 109


Non-alcoholic white wine 125ml 26
Chardonnay Light Live 0,0%

Non-alcoholic white wine 750ml 119
Chardonnay Light Live 0,0%

Aperol Spritz 0,0% 28
Mionetto Aperitivo 0% 60ml, non-alcoholic sparkling wine 100ml, sparkling water 20ml, orange, ice

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

The standard waiting time for main courses is about 30 minutes. On weekends (Saturday-Sunday) the waiting time for dishes may be extended to 60 minutes or more. All prices are given in PLN and include VAT. The weights given in the menu refer to ready-made dishes served on the table.

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

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