

**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*

**Carrot-orange cream (350g) 28**  
*mini mozzarella, curry toast*

## MAIN DISHES

### MEATS

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

**Duck breast (350g) 73**  
*pumpkin puree, boletus*

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

**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 Pinot Noir Les Muriers 125ml 29**

### FISH

**Salmon steak (350g) 78**  
*baked sweet potatoes, fresh spinach, feta cheese, vinaigrette dressing*  
🍷 **WE RECOMMEND Sauvignon Blanc Cartagena 125ml 33**

## 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 29**

## SALADS

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

🍷 **Salad with avocado (280g) 58**  
*arugula, iceberg lettuce, spinach, fruit, salad cheese, pickled radish, ciabatta*

## ADDITIONS

**Steakhouse fries 250g 14**  
**Mashed potato 150g 14**  
**Silesian dumplings 8 pcs. 16**  
**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*

**Warm apple pie (180g) 27**  
*with ice cream and whipped cream*

🍷 **WE RECOMMEND Kerner Lieblich Wachtenburg 125ml 27**

## 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 22  
Fresh fruit juices 0,35l 22  
Fruit lemonade 0,35l / 1,3l 18/55

## HOT DRINKS

Espresso 20ml 12  
Black coffee 150ml 12  
White coffee 150ml 14  
Cappuccino 200ml 15  
Flat White 200ml 17  
Latte Macchiato 200ml 17  
🍷 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 (up to 0,5% alc.)

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  
Miodula 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

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

Cherry Spritz 30  
*Prosecco 100ml, sparkling water 100ml, Cherry Vodka 50ml, elderberry and lemon lemonade concentrate 20ml, ice*

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

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*

Strawberry Lemon 33  
*strawberry vodka 80ml, passoa 20ml, lemon pulp 15ml, brown sugar 4g, strawberry syrup 15ml, sparkling water 100ml*

## 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*

Shirley Temple 20  
*Sprite 150ml, grenadine 20ml, lemon pulp 10ml, ice, cocktail cherry*

Lavender iced coffee with whipped cream 24  
*espresso doppio, milk 180ml, ice, MONIN lavender syrup 10ml, whipped cream*

**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.