

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.

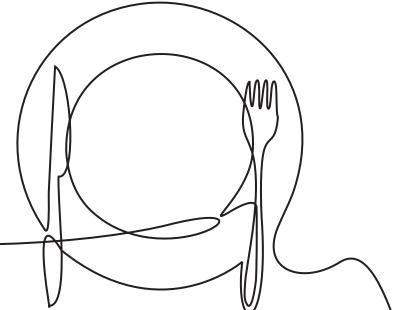
We cordially invite guests to taste the specialties of our kitchen, as well as to visit and to know the history of the earth and the water taken.





	STARTERS
	Snacks selection
	Seafood platter
Ø	Halloumi with asparagus 27.00 halloumi, asparagus, butter, vinaigrette sauce
	Sirloin tartare
	Sirloin carpaccio
	SOUPS
	Traditional broth
Ø	Spinach cream
	Fish soup
	MAIN DISHES
	mussels, prawns, black pasta
	MAIN DISHES
	MAIN DISHES MEATS
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P A S T A	
Black tagliarini)0
Fettucine with beef tenderloin 45.0 baked cauliflower, truffles, parmesan cheese	00
✓ Gnocchi	00
S A L A D S	
Caesar salad	00
Salad with mozzarella)0
ADDITIONS	
Steakhouse fries 10.0 Mashed potato 10.0 Silesian dumplings 10.0 Carrot salad 10.0 Salad mix 12.0	00 00 00
DESSERTS	
Pistachio cheesecake	00
Halva parfait)0



♦ 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 we	as
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 calciummagnesium water with excellent taste properties and a constant temperature of approx. 8-9 $^{\circ}$ C.

Autumn menu

COLD DRINKS WHISKY & WHISKEY _____ The Glenlivet 12 yo Single Malt 40ml . . 25.00 The Glenlivet Founders Reserva 40ml.. 28.00 Mineral water 0,331 8.00 The Glenlivet 21 yo Single Malt 40ml . . 69.00 Cappy fruit juices 0,251 9.00 Coca-Cola, Fanta, Sprite, Tonic 0,25l . . . 9.00 Jack Daniel's Single Barrel 40ml 26.00 Jameson 40ml 17.00 Fresh fruit juices 0,351 17.00 Johnnie Walker Black 40ml 17.00 Winter lemonade 0,351......12.00 Johnnie Walker Gold 40ml 34.00 COGNACS / GIN / TEQUILLA / HOT DRINKS_____ RUM / LIQUEURS _____ Black or white coffee 10.00 Gordon's London Dry *40ml* **15.00** Gordon's Pink Gin 40ml 15.00 Diageo Tangueray London Dry 40ml . . 18.00 Caffe Latte with flavored syrup 15.00 Captain Morgan White Rum 40ml 13.00 Captain Morgan Dark Rum 40ml 14.00 Coffee with liqueur and frothed milk . . 16.00 Jägermeister 40ml 14.00 Becherovka 40ml 14.00 Black tea / flavored 10.00 Teguila Olmeca Blanco Clasico 40ml . . 17.00 Black tea with vodka 20.00 Teguila Olmeca Gold Supremo 40ml . . . 17.00 Galician mulled wine 0,251.......... 20.00 ALCOHOLS_____ DRINKS _____ DRAFT BEERS _____ Pilsner Urquell 0,31/0,41 12.00/14.00 Prosecco, Aperol, still water, orange BOTTLED BEERS still water Dziedzice Brewery 0,51......18.00 NON-ALCOHOLICS BEERS _____ Raciborskie non-alcoholic 0,51 12.00 Prosecco Gancia Wasosz non-alcoholic 0,51 14.00 Tommy's Margarita......20.00 Tequilla Olmeca Blanco, lime juice, agave syrup PROSECCO_____ Porn Star Martini 28.00 Wódka Biały Bocian, passoa, vanilla syrup, passion fruit puree, lemon juice, Prosecco Gancia, fresh passion fruit Prosecco 750ml......99.00 Fresh Popcorn 20.00 Wódka Biały Bocian, lime juice, popcorn sirup, pineaple PURE VODKAS / FLAVOURED _____ WE RECOMMEND Non-alcoholic sparkling wine 125ml . . 19.00 Vodka Absolut 500ml 150.00 Non-alcoholic sparkling wine 750ml . . 99.00 Vodka Biały Bocian 40ml 11.00 Vodka Biały Bocian 500ml 99.00 Information on allergens and products causing intolerances is available from the Restaurant Service. Flavoured vodka Saska 40ml 11.00

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