

BREAKFAST

SAT – SUN 9:00 – 12:00

HUEVOS RANCHEROS	38
<i>Two fried eggs, black beans, feta cheese, pepper and tomato sauce, avocado, salsa, tomato sauce, fresh coriander, crispy tortilla</i>	
☯ option / tofu with sun-dried tomatoes, pickled almond feta	
SHAKSHUKA WITH BAKED PEPPER 🌾 / ☯ option	34
<i>Two eggs, vegan croissant 2 pcs, raspberry jam, homemade dark chocolate, soy yoghurt, seasonal fruit, grilled bread</i>	
AVOCADO TOAST ☯	37
<i>Red bean paste with sun-dried tomatoes and basil on country bread, crushed avocado, cherry tomatoes with shallots, vegan feta, arugula salad and lamb's lettuce</i>	
TURKISH EGGS	29
<i>2 poached eggs, Greek yogurt with crushed garlic, roasted butter with smoked peppers, grilled bread, parsley</i>	
FRENCH TOASTS ON HOMEMADE CHALLAH ☯	34
<i>Caramelized banana, homemade jam, white buckwheat crunch, homemade labneh</i>	
ENGLISH BREAKFAST ☯	39
<i>Fried tofu with sun-dried tomatoes and chives, grilled white vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread</i>	
EXTRAS:	
<i>BREAD 5 zł, HALF AVOCADO 8 zł, HOMEMADE SILAGE 8 zł, POACHED EGG 5 zł</i>	
RIESLING TO THE BREAKFAST 0% 0,125 L – ONLY 9 zł	
* The eggs used in our kitchen come from free-range hens	



veganic

PLANT BASED CUISINE

STARTERS

ARANCINI WITH VEGAN MOZZARELLA ☯	26
<i>Puttanesca sauce with kalamata olives and capers, herbal olive oil.</i>	
FOIE GRAS on toast ☯	24
<i>Demi glace with smoked plum, leek sprouts, herbal olive oil, pickled onion</i>	
BEET CARPACCIO ☯	27
<i>Pickled almond feta, pear ni red wine, caramelized walnuts, olive oil, herbs, pea sprouts</i>	
PATATAS BRAVAS ☯	24
<i>Fried potatoes, grilled pepper padron, vegan chorizo, aioli sauce</i>	
BREADED OYSTER MUSHROOMS ☯	19
<i>Mexican sauce</i>	
HERBAL POLENTA FRIES 🌾 ☯	19
<i>Garlic sauce</i>	

SOUPS

ŽUREK - SOUR RYE SOUP WITH WILD MUSHROOMS AND SMOKED TOFU ☯	19
<i>Mashed potatoes with roasted garlic, grilled white sausage, vegan bacon chips, marjoram, parsley</i>	
RED LENTIL CREAM SOUP 🌾 ☯	19
<i>Tomatoes, coconut milk, curry, chilli oil, sesame</i>	

TAIWAN TOMATO BROTH ☯	39
<i>Chow mein noodles, marinated shitake mushrooms, grilled Pak choi cabbage, smoked tofu, homemade pickles, sesame, green onion</i>	

SALADS

VEGAN CEZAR ☯	38
<i>Romaine lettuce, cherry tomatoes, vegan bacon, grilled vegetable chicken, mayonnaise sauce with capers and nori algae, herbal croutons</i>	
SALAD WITH ORZO PASTA, DRIED TOMATOES AND MARINATED TOFU ☯	37
<i>Baby spinach, arugula, kalamata olives, roasted sunflower seeds, basil dressing</i>	

MAIN DISH

OYSTER MUSHROOM CHOPS ON PUREE WITH ROASTED GARLIC ☯	39
<i>Fried beets on red wine with rosemary, cherry tomatoes, pea sproutss</i>	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL ☯	36
<i>Basmati rice, kimchi, sesame, spring onions, pita</i>	

SMOKED TEMPEH ON SALSIFY PUREE WITH HORSERADISH 🌾 ☯	49
<i>fried okra, tomato salsa, herbal olive oil, pickled onion</i>	

MAC & CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN ☯	39
<i>Smoked tempeh, baked pumpkin, kale, garlic, thyme, vegan parmesan</i>	
PAPPARDELLE WITH CHANTERELLE MUSHROOMS AND SMOKED TEMPEH ☯	49
<i>Roasted vegetables demi glace, celery, spinach, garlic, cherry tomatoes, vegan parmesan</i>	
DUMPLINGS WITH TOFU AND POTATOES ☯	36
<i>Soya cream, tofu cracling, green onion</i>	
HERBAL DUMPLINGS WITH BEAN AND AGLIO OLIO SAUCE ☯	37
<i>Chilli, garlic, parsley, olive oil, vegan parmesan, arugula</i>	
STUFFED SAVOY CABBAGE LEAVES WITH SMOKED TOFU 🌾 ☯	46
<i>With sun-dried tomatoes, red rice and thyme, hasselback potatoes, cheese sauce, baked tomatoes, pea sprouts</i>	
LASAGNE WITH BAKED PUMPKIN AND COURGETTE ☯	37
<i>Tomato sauce with basil, vegan bechamel, arugula, vegan Parmesan cheese</i>	

BURGERS

GRILLED HALLOUMI BURGER	39
<i>Herbal sauce, onion jam, salad, pickled cucumber, herbal sauce</i>	
BURGER WITH SMOKED TOFU MARINATED IN BBQ SAUCE ☯	39
<i>Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce</i>	
BURGER WITH VEGETABLE CHICKEN IN CURRY MARINATE ☯	39
<i>Vegetable chicken, Chinese cabbage, cucumber, red radish, scallions, sesame, Garlic sauce</i>	

SWEET POTATO FRIES 🌾 ☯	22
<i>Mexican sauce</i>	
CRISPERS FRIES 🌾 ☯	17
<i>Garlic sauce</i>	

☯ *vegan dishes* 🌾 *glutenfree dishes*

DESSERTS

Our CONFECTIONERY VEGANIC offers a selection of vegan cakes and desserts, also gluten-free and sugar-free.

Ask the staff what we serve for dessert today.

COFFEE

100% Arabica.

ESPRESSO / ESPRESSO MACCHIATO	8
ESPRESSO DOPPIO	10
ESPRESSO TONIC	14
AMERICANO	10
AMERICANO GRANDE	12
AMERICANO with milk	12
AMERICANO GRANDE with milk	14
FLAT WHITE	14
CAPPUCCINO	12/14
LATTE	16
PUMPKIN LATTE	18
MATCHA LATTE	18

Extra espresso – 4

The basic price include cow's milk, lactose-free, soy milk

Almond milk / oat milk – 4

Coffee syrup: salted caramel / white chocolate / gingerbread / vanilla / ginger – 3

RICHMONT TEA

a pot of tea 0.35 L	15
ENGLISH BREAKFAST	
MELON MINT	
EARL GREY BLUE	
PEACH LEMON STAR	
GUNPOWDER GREEN	
MEXICAN DREAM	
GREEN JASMINE	
PEPPERMINT GREEN	
YERBA MATE LEMON	
WHITE PEARL OF FUJIAN	
ROOIBOS SUNRISE	
RASPBERRY PEAR	
FOREST FRUITS	

Extra honey/stevia – 3

WARMING DRINKS

TEA:	18
ROSEMARY	
Lemon, orange, fresh rosemary, red pepper, honey	
TEA WITH JAM	
Homemade cherry jam, oranges, lemon, ginger, honey	
YERBA MATE WITH GINGER	
Fresh ginger, orange, lemon, star anise, cloves, honey	
MULLED WINE 0%	18
WHITE	
Lemon, cloves, honey, lavender syrup	
RED	
Orange, honey, cloves, cinnamon	

FRESH DRINKS

CISOWIANKA 0.3 L/0.7 L	8/15
Highly sparkling water/sparkling water/ still water	
CARAFE OF WATER 1 L	12
COCA COLA/COCA COLA ZERO 0.25 L	10
HOMEMADE LEMONADE 0.37 L/1 L	15/29
CLASSIC CITRUS	
LAVENDER	
VIOLET	
GINGER	
COCONUT WATER 0.5 L/1 L	19/37
PURE YOUNG COCONUT WATER	
BEER 0% 500 ml	14
Heineken	
Miłosław	
Żywiec Białe	
Wąsosz	

RIESLING 0% 0.125 L/0.75 L	16/79
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FRESHLY SQUEEZED JUICES 0.33 L 17

CITRUS	
Orange, grapefruit, lemon mix	
CURCUMIN	
Carrot, pear, turmeric	
APPLE PIE	
Pear, apple, cinnamon	
CELERINE	
Celery, apple, spirulina, lemon	
PINEAPPLE	
Orange, carrot, apple, and pineapple	
BARON	
Beetroot, orange, carrot, ginger	

KOMBUCHA BY LAURENT 0,75 L	69
KOMBUCHA VIGO LONG BREW 0,3 L	18
acerola + ginger, cucumber + coriander, mango + passion fruit	

FRESH COCTAILS

SMOOTHIE 0.37 L	19
BLUEBERRY	
Blueberries, banana, soy milk, lime, mint	
STRAWBERRY	
Strawberries, strawberry mous, banana, soy milk, flaxseed	
BANANA	
Banana, espresso, soy milk, peanut butter	
FRUIT AND VEGETABLE SMOOTHIES 0.37 L	24
SPINACH	
Spinach, mango, ginger, lemon juice, orange juice	
PARSLEY	
Parsley, banana, apple, orange juice	
KALE	
Kale, lime juice, pineapple, orange juice	

MOCKTAILS

THYME 0.33 L	27
Fresh thyme, marakua fruit, lime, brown sugar, sparkling water	
MOJITO 0.33 L	23
Lime, mint, brown sugar, sparkling water	
APEROL SPRITZER 0.35 L	26
Orange, syrup orange spritz, bitter, riesling, sparkling water	
STRAWBERRY MARGARITA 0.40 L	26
Strawberry mousse, orange juice, lime, lemon, mint, brown sugar	
GINSIN & TONIC 0.25 L	21
Gin 0%, tonic, ice and lemon	
BLOOD & SAND 0.20 L	21
Whisky 0%, Wermuth 0%, orange juice, lime juice, ice	
PINA COLADA 0.40 L	26
Coconut milk, pineapple, coconut syrup, coconut syrup, ice	
BLUE LAGOON 0.40 L	26
Rum 0%, Coco Loco non-alcoholic cocktail, Blue Curacao 0%, pineapple juice, ice	

