

VEGANIC BREAKFAST CLUB

9:00 – 12:00

FUL MEDAMES 355 g	34
Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, herbal salad	
RICE CONGEE WITH MISO 400 g	29
Brown mushrooms in teriyaki glaze, pickled turnip, pickled radish, sugar peas, green onion, sesame	
BANANA BREAD WITH HALVA MOUSSE 375 g	37
Blueberry sauce, fresh fruit, herb crumble	
PANCAKES WITH TOFU ALMOND CREAM IN ORANGE SAUCE 400 g	34
Vegan cream, fresh fruit, herbal crumble	
ENGLISH BREAKFAST 430 g	39
Fried tofu with sun-dried tomatoes and chives, grilled white vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread	

SOURDOUGH BREAD TOASTS	
SCRAMBLED TOFU WITH CHERRY TOMATOES TOAST	32
Grilled mushrooms, baby spinach, green onion	
TOAST WITH GREEN PEA PASTE WITH MINT AND LEMON	32
Fried asparagus, herb salad	
TOAST WITH SMOKED TOFU PASTE AND CONFITATED GARLIC 400 g	32
And beans „cacio e pepe“	
AVOCADO TOAST	37
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	

RIESLING 0% TO THE BREAKFAST 0,125 L – ONLY 9 zł



veganic

PLANT BASED CUISINE

STARTERS

ARANCINI WITH VEGAN MOZZARELLA 200 g	28
Puttanesca sauce with kalamata olives and capers, herbal olive oil, micro herbs	
PUFF PASTRY GALETTE 180 g	29
With marinated green lentils and baby spinach in cashew yoghurt with pickled lemon, zhong sauce, pomegranate fruit	
ASPARAGUS IN EGGPLANT 180 g	29
Vegan hollandaise sauce with tarragon, puff pastry sticks with nigella, micro herbs	
PATATAS BRAVAS 180 g	26
Fried potatoes, grilled pepper padron, vegan chorizo, hipotle sauce, tomato salsa, garlic sauce	
BREADED OYSTER MUSHROOMS 160 g	22
Mexican sauce	
HERBAL POLENTA FRIES WITH DRIED TOMATOES 210 g	22
Garlic sauce	

SOUPS

CREAM OF WHITE ASPARAGUS 350 g	19
Wild garlic pesto, fried asparagus, strawberry	
BEET GREEN SOUP WITH BROAD BEAN AND YOUNG POTATOES 350 ml	19
Vegan cream, fresh dill	

THAI TOM YAM SOUP WITH COCONUT MILK 720 g	39
Rice noodles, vegetable chicken, baked cherry tomatoes, shimeji mushrooms, fresh coriander, sesame	

SALADS

VEGAN CEZAR 360 g	38
Romaine lettuce, cherry tomatoes, vegan bacon, grilled vegetable chicken, mayonnaise sauce with capers and nori algae, herbal croutons	
ENDIVE WITH ASPARAGUS 320 g	38
Arugula, baby spinach, green asparagus, cherry tomatoes, strawberries, vegan feta from pickled almonds, roasted cashews, orange dressing with fennel seeds	

MAIN DISH

OYSTER MUSHROOM CHOPS ON YOUNG CABBAGE 450 g	39
With smoked tofu, cumin and dill, young potatoes, sprouts of peas	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g	36
Basmati rice, kimchi, sesame, spring onions, pita	
SMOKED TEMPEH ON SALSEFIA PUREE WITH HORSERADISH 380 g	49
Mini potato gratin, wild broccoli, tomato salsa, herbal oil, pickled onion	
RAVIOLO WITH GREEN PEAS, MINT AND LEMON PEEL 400 g	42
tofu, wild garlic pesto, micro herbs	
MAC & CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN 450 g	39
Sun-dried tomatoes, baby spinach, cherry tomatoes, panko crumble with smoked paprika, green onion.	
UDON NOODLES WITH FRIED TOFU, BAKED EGGPLANT IN PEANUT MISO SAUCE 530 g	49
Chilli, garlic, parsley, olive oil, vegan parmesan, arugula	
DUMPLINGS WITH TOFU AND POTATOES 460 g	36
Soya cream, tofu cracling, green onion	
STUFFED SAVOY CABBAGE LEAVES WITH SMOKED TOFU 480 g	46
With dried tomatoes, red rice and thyme, hasselback potatoes, cheese sauce, baked tomatoes, pea sprouts	
LASAGNE WITH GRILLED EGGPLANT AND ZUCCHINI 500 g	39
Tomato sauce with basil, cashew bechamel, arugula, vegan parmesan	
BURGERS	
BURGER WITH SMOKED TOFU MARINATED IN BBQ SAUCE 480 g	39
Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce	
RED BEAN BURGER WITH SUN-DRIED TOMATOES 480 g	39
Chipotle sauce, guacamole mayo, vegan cheddar, lettuce, cucumber, tomato, red onion	
BURGER WITH PLANT BASED CHICKEN 480 g	39
Vegetable chicken, Chinese cabbage, cucumber, red radish, scallions, sesame, Garlic sauce	

SWEET POTATO FRIES	22
Mexican sauce	
CRISPERS FRIES	17
Garlic sauce	

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 DOPPIO	8/10
ESPRESSO MACCHIATO	9
ESPRESSO TONIC	14
AMERICANO	12
AMERICANO GRANDE	14
AMERICANO with milk	13
AMERICANO GRANDE with milk	15
FLAT WHITE	15
CAPPUCCINO	13/15
LATTE	16
ICED LATTE	16
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 / 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
WHITE PEARL OF FUJIAN
ROOIBOS SUNRISE
RASPBERRY PEAR
FOREST FRUITS

Extra stevia – 2

HOMEMADE LEMONADE

0.37 L/1 L 15/29

CIASSIC CITRUS
RHUBARB
VIOLET
CUCUMBER

FRESH DRINKS

BUSKOWIANKAA 0.3 L	8
Sparkling/still water	
CISOWIANKA 0.7 L	15
Perlage sparkling water/still water	
CARAFE OF WATER 1 L	12
COCA COLA/COCA COLA ZERO 0.25 L	10
COCONUT WATER 0.32 L/1 L	14/37
PURE YOUNG COCONUT WATER	

KOMBUCHA VIGO LONG BREW 315 ml 18
acerola + ginger, cucumber + coriander, mango + passion fruit

BEER 0% 500 ml	14
Heineken	
Miłosław	
Żywiec Białe	
Wawelskie -regional beer from the Wąsosz brewery:	
Watermelon / GreenLemonLight / Rye AIPA / Weizen AIPA	

RIESLING 0% 0.125 L/0.75 L 16/79

FRESHLY SQUEEZED JUICES 0.33 L 18

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

FRESH COCTAILS

SMOOTHIE 0.37 L 24

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
LAMB'S LETTUCE
Lamb's lettuce, apple, passion fruit, orange juice, apple 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	
CRYSTAL G&T 0.25 L	24
Gin 0%, cucumber syroup, lemon juice, rosemary, tonic	
RASPBERRY CLOUD 0.35 L	24
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	

