

VEGANIC BREAKFAST CLUB

9:00 – 12:00

AVOCADO TOAST 400 g	37
Red bean paste with sun-dried tomatoes and basil on country bread, crushed avocado, herry tomatoes with shallots, vegan feta, arugula salad and lamb's lettuce	
SCRAMBLED TOFU WITH CHERRY TOMATOES TOAST 400 g	34
Grilled mushrooms, baby spinach, green onion	
CROQUE MADAME 320 g	32
Baked french toast, bacon, cheddar, grilled portobello, béchamel, micro herbs	
FUL MEDAMES 355 g	34
Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, green leaves	
ENGLISH BREAKFAST 430 g	42
Fried tofu with sun-dried tomatoes and chives, grilled white vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread	
BANANA BREAD WITH HALVA MOUSSE 375 g	37
Blueberry sauce, fresh fruit, herb crumble	
PANCAKES WITH TOFU ALMOND CREAM IN ORANGE SAUCE 400 g	36
Vegan cream, fresh fruit, herbal crumble	

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



VEGANIC PANTRY

Take our delicious dishes with you and enjoy a feast of plant flavors will be at home.

Žurek - SOUR RYE SOUP WTH FOREST MUSHROOMS AND SMOKED TOFU 500 ml	22
OYSTER MUHROOM TRIPE WITH GINGER 500 ml	24
HUNTER’S STEW WITH WILD MUSHROOMS AND PLUM 500 ml	24
CHILLI SIN CARNE 500 ml	24
MADRAS CURRY WITH CHICKPEAS 500 ml	22
KIMCHI 500 ml	19
HOMEMADE PICKLES 500 ml	19



Allergen information available on request

veganic

PLANT BASED CUISINE

STARTERS

PISTACHIO ARANCINI 150 g	28
Lemon dip with capers and dill, iceberg lettuce	
ITALIAN CAPPELLETTI DUMPLINGS WITH MUSHROOMS AND TRUFFLE 180 g	29
Creamy sauce with kale pesto, baked red onion	
BAKED PORTOBELLO 160 g	33
Hummus, spicy tomato sauce with coriander and cumin, green leaves, pita	
BREADED OYSTER MUSHROOMS 160 g	26
Mexican sauce	
HERBAL POLENTA FRIES WITH DRIED TOMATOES 210 g	24
Garlic sauce	

SOUPS

PUMPKIN AND RED LENTIL CREAM 350 g	22
Coconut milk, tomatoes, chilli oil, sesame	
ŽUREK - SOUR RYE SOUP WITH WILD MUSHROOMS AND SMOKED TOFU 350 ml	22
Potatoes puree with confit garlic, grilled white sausage, vegan bacon chips, marjoram, parsley	

THAI TOM YAM SOUP WITH COCONUT MILK 720 g	42
Rice noodles, plant based chicken, baked cherry tomatoes, shimeji mushrooms, fresh coriander, sesame	

BURGERS

„BEEF” BURGER FROM SEITAN 480 g	42
Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce	
BURGER WITH PLANT BASED CURRY CHICKEN 480 g	45
Vegetable chicken, Chinese cabbage, cucumber, red radish, scallions, sesame, Garlic sauce	

SWEET POTATO FRIES 200 g	24
Mexican sauce	
CRISPERS FRIES 205 g	19
Garlic sauce	

MAIN DISH

OYSTER MUSHROOM CHOPS ON POTATO PUREE WITH CONFIT GARLIC 450 g	43
Baked beets in red wine with rosemary, pea sprouts	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g	39
Basmati rice, kimchi, sesame, spring onions, pita	
SMOKED TEMPEH ON ROASTED PEPPER PUREE WITH ALMONDS 380 g	51
Wild broccoli, mini potato gratin, Maldon salt, micro herbs	
BUDDHA BOWL 480 g	44
Tofu satay, baked pumpkin with harissa, green leaves, basmati rice, herry tomatoes, roasted cashews and chickpeas, sesame	
SLOW-ROASTED CELERY STEAK WITH CAFÉ DE PARIS SAUCE 370 g	45
Boletus gnocchi with parsley, micro herbs and parsley oil	
SOBA PASTA IN ORIENTAL GINGER SAUCE 420 g	49
Fried tofu, edamame, julienne vegetables, sugar snap peas, sesame, coriander	
DUMPLINGS WITH TOFU AND POTATOES 460 g	39
Soya cream, tofu cracling, green onion	
MAC & CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN 450 g	42
Sun-dried tomatoes, baby spinach, cherry tomatoes, panko crumble with smoked paprika, green onion	
VEGAN CEZAR SALAD 360 g	41
Romaine lettuce, cherry tomatoes, vegan bacon, grilled plant based chicken, mayonnaise sauce with capers and nori algae, herbal croutons	
LASAGNE WITH GRILLED EGGPLANT AND ZUCCHINI 500 g	45
Tomato sauce with basil, cashew bechamel, arugula, vegan parmesan	



glutenfree dishes

In order to receive an invoice, please inform the waiter before payment

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	15
AMERICANO	13
AMERICANO GRANDE	15
AMERICANO with milk	14
AMERICANO GRANDE with milk	16
FLAT WHITE	16
CAPPUCCINO	14/16
LATTE	18
MATCHA LATTE	19
PUMPKIN SPICE LATTE	19
APPLE CAKE COFFEE	
WITH VEGAN WHIPPED CREAM	24

Extra espresso – 4

Almond milk / oat milk – 4

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

RICHMONT TEA

a pot of tea 0.35 L	16
ENGLISH BREAKFAST	
EARL GREY BLUE	
MELON MINT	
PEACH LEMON STAR	
MEXICAN DREAM	
GREEN JASMINE	
PEPPERMINT GREE	
GUNPOWDER GREEN	
WHITE PEARL OF FUJIAN	
ROOIBOS SUNRISE	
RASPBERRY PEAR	
FOREST FRUITS	
ROSEMARY ORANGE	
Extra stevia – 2, raspberry syrup – 3	

WARMING DRINKS 0.37 L

WINTER TEA WITH ROSEMARY	19
Fresh rosemary, raspberry juice, orange, lemon, red pepper	

GINGER TEA	19
Fresh ginger, ginger syrup, cloves, cinnamon stick, orange, lemon	

TEA WITH CHERRY JAM	19
Homemade cherry jam, oranges, lemon, ginger	

OREO HOT CHOCOLATE	25
Vegan whipped cream, oreo cookies	

MULLED WINE 0.25 L	29
Orange, cloves, cinnamon stick	

FRESH DRINKS

CLASSIC LEMONADE	
WITH MINT 0,37 L / 1L	16/34
BUSKOWIANKA 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

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

BEER 0% 500 ml	16
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
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FRESHLY SQUEEZED JUICES 0.33 L 19

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	26
FOREST FRUITS	
Forest fruits, banana, mint, soy milk, agave syrup	
STRAWBERRY	
Strawberries, banana, soy milk, flaxseed	
MANGO	
Mango, peach, mint, soy milk	

FRUIT AND VEGETABLE SMOOTHIES 0.37 L 26

SPINACH	
Spinach, mango, ginger, lemon juice, orange juice	
PARSLEY	
Parsley, banana, apple, orange juice	
MANGO - PASSION FRUIT	
Mango, passion fruit, mint, banana, orange juice, pineapple juice	

MOCKTAILS

THYME 0.33 L	27
Thyme, marakua fruit, lime, brown sugar, sparkling water	
MOJITO 0.33 L	26
Lime, mint, brown sugar, sparkling water	
APEROL SPRITZER 0.35 L	28
Orange, syrup orange spritz, bitter, riesling, sparkling water	
STRAWBERRY MARGARITA 0.40 L	28
Strawberry mousse, orange juice, lime, lemon, mint, brown sugar	
RASPBERRY CLOUD 0.35 L	26
Whisky 0%, Wermuth 0%, orange juice, lime juice, ice	

