

## VEGANIC BREAKFAST CLUB

9:00 – 12:00

<b>AVOCADO TOAST</b> 400 g	39
<i>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</i>	
<b>SCRAMBLED TOFU WITH CHERRY TOMATOES TOAST</b> 400 g	34
<i>Grilled mushrooms, baby spinach, green onion</i>	
<b>CROQUE MADAME</b> 320 g	33
<i>Baked french toast, vegan bacon, vegan cheddar, grilled portobello, béchamel, micro herbs</i>	
<b>FUL MEDAMES</b> 355 g	34
<i>Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, green leaves</i>	
<b>ENGLISH BREAKFAST</b> 430 g	45
<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>	
<b>BANANA BREAD WITH HALVA MOUSSE</b> 375 g	37
<i>Blueberry sauce, fresh fruit, herb crumble</i>	
<b>PANCAKES WITH TOFU ALMOND CREAM IN ORANGE SAUCE</b> 400 g	36
<i>Vegan cream, fresh fruit, herbal crumble</i>	



## VEGANIC PANTRY

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

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

When you buy two jars, the third one - 50%  
When you buy six jars, you pay for five!



# veganic

PLANT BASED CUISINE

## STARTERS

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

## SOUPS

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

<b>THAI TOM YAM SOUP WITH COCONUT MILK</b> 720 g	45
<i>Rice noodles, plant based chicken, baked cherry tomatoes, shimeji mushrooms, fresh coriander, sesame</i>	

## BURGERS

<b>„BEEF“ BURGER FROM SEITAN</b> 480 g	43
<i>Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce</i>	
<b>BURGER WITH PLANT BASED CURRY CHICKEN</b> 480 g	46
<i>Vegetable chicken, Chinese cabbage, cucumber, red radish, scallions, sesame, Garlic sauce</i>	

<b>SWEET POTATO FRIES</b> 200 g	24
<i>Mexican sauce</i>	
<b>CRISPERS FRIES</b> 205 g	19
<i>Garlic sauce</i>	

## MAIN DISH

<b>OYSTER MUSHROOM CHOPS ON POTATO PUREE WITH CONFIT GARLIC</b> 450 g	43
<i>Baked beets in red wine with rosemary, pea sprouts</i>	
<b>THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL</b> 530 g	39
<i>Basmati rice, kimchi, sesame, spring onions, pita</i>	

<b>SMOKED TEMPEH ON ROASTED PEPPER PUREE WITH ALMONDS</b> 380 g	53
<i>Wild broccoli, mini potato gratin, Maldon salt, micro herbs</i>	

<b>BUDDHA BOWL</b> 480 g	44
<i>Tofu satay, baked pumpkin with harissa, green leaves, basmati rice, herry tomatoes, roasted cashews and chickpeas, sesame</i>	

<b>SLOW-ROASTED CELERY STEAK WITH CAFÉ DE PARIS SAUCE</b> 370 g	45
<i>Boletus gnocchi with parsley, micro herbs and parsley oil</i>	

<b>HOMEMADE TAGLIATELLE WITH FOREST MUSHROOMS IN A CREAMY ROSEMARY SAUCE</b> 480 g	49
<i>Fresh handmade pasta, baked pumpkin, kale, parsley</i>	

<b>DUMPLINGS WITH TOFU AND POTATOES</b> 460 g	39
<i>Soya cream, tofu cracling, green onion</i>	

<b>MAC &amp; CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN</b> 450 g	42
<i>Sun-dried tomatoes, baby spinach, cherry tomatoes, panko crumble with smoked paprika, green onion</i>	

<b>VEGAN CEZAR SALAD</b> 360 g	41
<i>Romaine lettuce, cherry tomatoes, vegan bacon, grilled plant based chicken, mayonnaise sauce with capers and nori algae, herbal croutons</i>	

<b>LASAGNE WITH GRILLED EGGPLANT AND ZUCCHINI</b> 500 g	45
<i>Tomato sauce with basil, cashew bechamel, arugula, vegan parmesan</i>	



glutenfree dishes

Allergen information available on request

## 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

Soy milk included in the price.

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  
acerola + ginger, cucumber + coriander, mango + passion fruit 18

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

### 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 COCKTAILS

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



We add a 10% service fee - for 6 people.

To receive an invoice, please inform the waiter in advance completion of the bill.

