

VEGANIC BREAKFAST CLUB

9:00 – 12:00

AVOCADO TOAST 400 g <i>Red bean paste with dried tomatoes and basil on toasted slice of craft bread, crushed avocado, cherry tomatoes with shallots, vegan feta, arugula salad and micro herbs</i>	39
CRAFT BREAD WITH CHANTERELLES AND BROAD BEANS 300 g <i>Smoked tofu spread with confit garlic on toasted sourdough bread, fried chanterelles with broad beans, micro herbs</i>	39
CRAFT BREAD WITH SCRAMBLED TOFU 300 g <i>Scrambled tofu with cherry tomatoes and baby spinach on toasted sourdough bread, chives</i>	34
CROQUE MADAME 320 g <i>Baked french toast, vegan bacon, vegan cheddar, grilled portobello, béchamel, micro herbs</i>	33
ENGLISH BREAKFAST 430 g <i>Fried tofu with dried tomatoes and chives, vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread</i>	45
FUL MEDAMES 355 g <i>Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, green leaves</i>	34
BANANA BREAD WITH HALVA MOUSSE 375 g <i>Blueberry sauce, fresh fruit, herb crumble</i>	37
PANCAKES WITH TOFU ALMOND CREAM IN ORANGE SAUCE 400 g <i>Vegan cream, fresh fruit, herbal crumble</i>	36

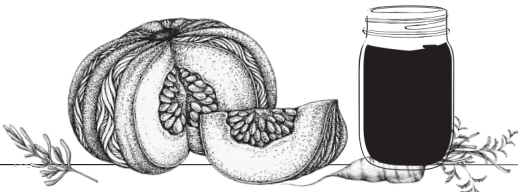
For selected breakfast you can change the bread to gluten-free options for an additional fee of 6 PLN



VEGANIC PANTRY

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

SOUR RYE SOUP WTH FOREST MUSHROOMS AND SMOKED TOFU 545 ml	25
OYSTER MUHROOM TRIPE WITH GINGER 545 ml	27
HUNTER’S STEW WITH WILD MUSHROOMS, ROASTED PUMPKIN, BLACK LENTILS AND TOFU 545 ml	27
CHILLI SIN CARNE 545 ml	27
MADRAS CURRY WITH CHICKPEAS 545 ml	25
KIMCHI 545 ml	19



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PLANT BASED CUISINE

STARTERS

FRIED CHANTERELLES WITH BROAD BEANS 180 g <i>Grilled baguette, smoked tofu spread with confit garlic, micro herbs</i>	38
CAPPELLACCI DUMPLINGS WITH BROAD BEANS AND MINT 160 g <i>Aglio olio sauce with garlic and chili, pickled kohlrabi, parsley, micro herbs</i>	29
PISTACHIO ARANCINI 150 g <i>Crushed pistachios, lemon dip with capers and dill, iceberg lettuce</i>	29
CRISPY OYSTER MUSHROOMS 160 g <i>Mexican sauce</i>	26
HERBAL POLENTA FRIES WITH DRIED TOMATOES 210 g 🌱	26

SOUPS

CAULIFLOWER CREAM WITH MISO 300 ml 🌱	24
SPANISH COLD SOUP GAZPACHO WITH TOMATOES AND PEPPERS 300 ml 🌱	25

MALAYSIAN LAKSA WITH COCONUT MILK 620 ml 🌱 🌶️	48
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BURGERS

„BEEF” BURGER FROM SEITAN 480 g <i>Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce.</i>	45
BBQ RIB BURGER 430 g <i>Plant based ribs in barbecue glaze, coleslaw with white cabbage and Granny Smith apple, mayonnaise sauce</i>	45
SWEET POTATO FRIES 200 g 🌱	24
CRISPERS FRIES 205 g 🌱	19

🌱 Gluten free dishes      🌶️ Spicy dishes

Allergen information available on request

MAIN DISH

OYSTER MUSHROOM CHOPS FRIED ON CABBAGE WITH GREAVES FROM SMOKED TOFU 450 g <i>Potatoes with dill, parsley oil, pea shoots</i>	47
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g <i>Basmati rice, kimchi, sesame, spring onions, pita</i>	43
SMOKED TEMPEH ON ROASTED PEPPER PUREE WITH ALMONDS 370 g 🌱	57

CAULIFLOWER STEAK IN ORIENTAL MARINADE WITH PICKLED LEMON 480 g 🌱	47
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FUSION BUDDHA BOWL 460 g 🌶️	44
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HOMEMADE TAGLIATELLE WITH CHANTERELLES AND BROAD BEANS 380 g <i>Fresh handmade pasta, creamy white wine sauce, parsley, arugula, vegan parmesan</i>	44
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TRADITIONAL DUMPLINGS (PIEROGI) WITH TOFU AND POTATOES 460 g <i>Soya cream, tofu cracling, green onion</i>	39
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SILESIAN ROULADE IN DEMI GLACE SAUCE WITH ROASTED VEGETABLES 380 g <i>Silesian noodles with chili and sesame flavored Rayu oil, red cabbage with pepper and cilantro, sriracha-mayo sauce, peanuts</i>	53
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MAC & CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN 450 g <i>Sun-dried tomatoes, baby spinach, cherry tomatoes, panko crumble with smoked paprika, green onion</i>	45
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VEGAN CAESAR SALAD WITH COLORFUL BEANS 360 g <i>Romaine lettuce, cherry tomatoes, vegan bacon, grilled plant based chicken, green and yellow beans, mayonnaise sauce with capers and nori algae, herbal croutons</i>	45
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## 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. We take orders for cakes and pastries. **Order a cake, tart or other sweets** to celebrate your special occasion.

## COFFEE

100% Arabica.

ESPRESSO / ESPRESSO DOPPIO	8/10
ESPRESSO MACCHIATO	9
ESPRESSO TONIC	15
AMERICANO	13
AMERICANO GRANDE	15
AMERICANO <i>with plant-based milk</i>	15
AMERICANO GRANDE <i>with plant-based milk</i>	17
FLAT WHITE	16
CAPPUCCINO <i>small / large</i>	15/17
LATTE	19
ICED LATTE	19
MATCHA LATTE / ICED MATCHA LATTE	23
ORANGE FRESHPRESSO <i>with orange juice and lemon on crushed ice</i>	19
FRAPPE ICED COFFEE <i>with syrup salted caramel / white chocolate / vanilla</i>	23

Extra espresso – 5

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



WI-FI: Veganic2022

MAKE OUR DAY! ❤️



Tripadvisor



Google



HappyCow

## FRESH DRINKS

CARAFE OF WATER WITH LEMON AND MINT 1 L	15
Mineral water BUSKOWIANKA 0.3 L Sparkling/still water	10
Mineral water CISOWIANKA 0.7 L	15
Perlage sparkling water/still water	
COCA COLA/COCA COLA ZERO 0.25 L	10

## KOMBUCHA

Fermented, organic, live tea with probiotics in various flavors

KOMBUCHA VIGO 330 ml	20
long fermentation	
Acerola + Ginger	
Cucumber + Coriander	
Mango + Passion Fruit	
Rose	
KOMBUCHA VIGO 330 ml	19
short fermentation	
Acai Berries	
Schisandra (chinese magnolia vine)	
Original	

## SMOOTHIES WITH SUPERFOODS 0.37 L 28

Functional drinks

### PEACE OF MIND

Strawberries, banana, soy milk, coconut flakes, **ashwagandha**

### WILD FOREST

Forest berries, banana, **goji berries**, soy milk, agave syrup

### FEEL THE MINT

Mango, peaches, **chaga**, soy milk, fresh mint

### GREEN DETOX

Celery, spinach, **spirulina**, mango, lemon juice, orange juice

### HELLO YELLOW

Mango, passion fruit, banana, orange juice, pineapple juice, **tumeric**, fresh mint

## FRESHLY SQUEEZED JUICES 0.33 L 19

### CITRUS

Orange / grapefruit mix

### CURCUMIN

Carrot, pear, turmeric

### APPLE PIE

Pear, apple, cinnamon

### CELERYMAN

Celery, apple, spirulina, lemon

### VITAMINMIX

Orange, carrot, apple, pineapple

### RED BUR

Beetroot, orange, carrot, ginger

## NOLO BEVERAGES

0% alcohol, 100% flavour

### BEER 0%

ŽATECKÝ 0.5 L 19

HEINEKEN 0.5 L 16

MIŁOSŁAW 0.5 L 18

ŻYWIEC White 0.5 L 18

LECH Lime with Mint 0.5 L 18

CORONA 0.33 L 19

WAWELSKIE Unfiltered 0.5 L 19

Light Watermelon

Dark Orange

Green Lemon

Rye AIPA

Weizen AIPA

## SELECTION OF DEALCOHOLIZED WINES 0%

RIESLING DR ZENZEN 0.125 L/0.75 L 16/79  
De-alcoholized wine with fresh aromas of green apple and citrus. Germany, Mosel Valley.

CARDONIEU ZERO ROSE 0.75 L 75  
Catalonia, sparkling dry de-alcoholized wine with notes of strawberries. Spain.

MIONETTO PRESTIGE COLLECTION 0.20 L 19  
Valdobbiadene, sparkling dry de-alcoholized wine (prosecco) with refreshing accents of fresh flowers. Italy.

DORNFELDER 0.125 L/0.75 L 16/79  
De-alcoholized red wine with fresh aromas of berries and a hint of vanilla, semi-dry. Germany, Mosel Valley.

VI-NO ZE-RO 0.125 L/0.75 L 15/75  
De-alcoholized white wine made from Chardonnay grapes. Spain.

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

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

