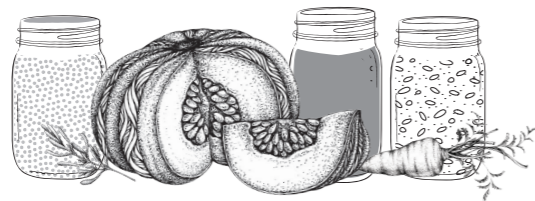


## VEGANIC BREAKFAST CLUB

9:00 – 12:00

<b>AVOCADO TOAST</b> 400 g	39
<i>Red bean paste with sun-dried tomatoes and basil on toasted slice of craft bread, crushed avocado, cherry tomatoes with shallots, vegan feta, arugula salad and lamb's lettuce</i>	
<b>CROQUE MADAME</b> 320 g	33
<i>Baked french toast, vegan bacon, vegan cheddar, grilled portobello, béchamel, micro herbs</i>	
<b>ENGLISH BREAKFAST</b> 430 g	45
<i>Fried tofu with sun-dried tomatoes and chives, vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread</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>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>	
<i>For selected breakfast you can change the bread to gluten-free options for an additional fee of 6 PLN</i>	



### VEGANIC PANTRY

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

<b>SOUR RYE SOUP WITH FOREST MUSHROOMS AND SMOKED TOFU</b> 500 ml	32
<b>OYSTER MUSHROOM TRIPE WITH GINGER</b> 500 ml	32
<b>HUNTER'S STEW WITH WILD MUSHROOMS, ROASTED PUMPKIN, BLACK LENTILS AND TOFU</b> 500 ml	34
<b>CHILLI SIN CARNE</b> 500 ml	29
<b>MADRAS CURRY WITH CHICKPEAS</b> 500 ml	32
<b>KIMCHI</b> 500 ml	25

CONNECT WITH WI-FI: **Veganic2022**

MAKE OUR DAY ♥



Tripadvisor



Google



HappyCow

# veganic

PLANT BASED CUISINE

### STARTERS

<b>PAN FRIED MUSHROOMS WITH HERBS</b> 180 g	34
<i>Shitake, oyster mushrooms, brown champignons, bean spread with confit garlic, grilled baguette</i>	
<b>CAPELLACCI DUMPLINGS WITH BAKED PUMPKIN AND CHESTNUTS</b> 180 g	34
<i>Kale pesto, beetroot carpaccio, micro herbs</i>	
<b>GRILLED WILD BROCCOLI</b> 110 g	29
<i>White radish mousse with coconut milk and lime, flavoured chilli oil with sesame, roasted peanuts, pickled radishes</i>	
<b>BUTTERNUT SQUASH BAKED IN HERBS WITH BABY CARROTS AND RED ONION</b> 130 g	29
<i>Tahini sauce with lemon peel, zathar, caramelized pumpkin seeds</i>	
<b>HERBAL POLENTA FRIES WITH DRIED TOMATOES</b> 210 g	26
<i>Garlic sauce</i>	

### SOUP

<b>PUMPKIN CREAM SOUP WITH ORANGE AND SAFFRON</b> 300 ml	25
<i>Rose harissa, caramelized pumpkin seeds</i>	
<b>SOUR RYE SOUP WITH WILD MUSHROOMS AND SMOKED TOFU</b> 300 ml	24
<i>Potato puree with baked garlic, grilled white sausage, vegan bacon chips, marjoram, parsley</i>	

<b>MALAYSIAN LAKSA WITH COCONUT MILK</b> 620 ml	48
<i>Rice noodles, fried marinated tofu, julienned zucchini, chili oil, fresh coriander, sesame</i>	

### BURGERS

<b>"BEEF" BURGER FROM SEITAN</b> 480 g	45
<i>Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce</i>	
<b>HAPPY BBQ BURGER</b> 430 g	45
<i>Plant based ribs in BBQ glaze, coleslaw with white cabbage and Granny Smith apple, mayonnaise sauce</i>	
<b>SWEET POTATO FRIES</b> 200 g	24
<i>(Choose a sauce)</i>	
<b>CRISPERS FRIES</b> 205 g	19
<i>(Choose a sauce)</i>	
- mayonnaise sauce	
- garlic sauce	
- mustard sauce	
- mexican sauce	
- ketchup	
- vegan parmesan - 4	Additional sauce – 5
- kimchi – 6	

### MAIN DISH

<b>OYSTER MUSHROOM CUTLETS ON MASHED POTATOES WITH CONFIT GARLIC</b> 450 g	47
<i>Roasted beets on red wine with rosemary, pea shots</i>	
<b>THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL</b> 530 g	43
<i>Basmati rice, kimchi, sesame, spring onions, pita</i>	

#### Chef's recommendation

<b>WHITE RADISH CAKE WITH CHESTNUTS AND PINE NUTS</b> 380 g	59
<i>Shitake mushrooms and ginger, shoyu sauce with maple syrup and sesame, olive oil, baked potatoes with garlic and rose harissa, tahini sauce with mirin, grilled okra (lady's fingers), chives</i>	

<b>HOMEMADE TAGLIATELLE WITH CREAMY PUMPKIN SAUCE AND FOREST MUSHROOMS</b> 380 g	46
<i>Kale, arugola, vegan parmesan, parsley</i>	

<b>BUDDHA BOWL</b> 460 g	44
<i>Tofu teriyaki, fried gyoza dumplings, basmati rice, mashed cucumbers in sesame oil with gochugaru, oriental red cabbage, roasted radishes, sriracha mayonnaise, chives</i>	

<b>SLOW-ROASTED CELERY STEAK WITH CAFÉ DE PARIS SAUCE</b> 390 g	52
<i>Vegan cheese and truffle gnocchi with parsley, micro herbs and parsley oil</i>	

<b>SILESIA ROULADE IN DEMI GLACE SAUCE WITH ROASTED VEGETABLES</b> 380 g	53
<i>Potato dumplings with chili and sesame flavoured Rayo oil, red cabbage with pepper and cilantro, sriracha-mayo sauce, peanuts</i>	

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

<b>CABBAGE ROLLS WITH SMOKED TOFU</b> 450 g	49
<i>Sundried tomatoes, red rice and thyme, purple truffle potatoes puree, cheese sauce with sweet potatoes, baked cherry tomatoes, parsley flavoured olive oil, micro herbs</i>	

<b>VEGAN CAESAR SALAD</b> 360 g	45
<i>Romaine lettuce, cherry tomatoes, vegan bacon, grilled plant based chicken, mayonnaise sauce with capers and nori algae, herbal croutons</i>	

☞ glutenfree dishes, 🌶️ spicy 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 30 ml/60 ml	10/14
ESPRESSO MACCHIATO 40 ml	12
AMERICANO 160 ml	14
AMERICANO GRAND 260 ml	15
AMERICANO with milk 160 ml	16
AMERICANO GRANDE with milk 260 ml	18
FLAT WHITE 160 ml	17
CAPPUCCINO 160 ml	16
CAPPUCCINO GRANDE 260 ml	18
LATTE 250 ml	19
MATCHA LATTE 260 ml	24
PUMPKIN SPICE LATTE 250 ml	24
<i>Vegan whipped cream and caramel sauce</i>	
IRISH COFFEE 260 ml	24
<i>whisky 0%, vegan whipped cream</i>	
MOKKA POMARAŃCZOWA 260 ml	24
<i>sugar free chocolate syrup, orange peel</i>	

Extra espresso – 5

Soy milk included in the price.

Almond milk / oat milk / coconut milk – 4

No sugar coffee syrup:

chocolate / caramel / hazelnut / vanilla – 4

Sugar coffee syrup:

white chocolate / vanilla / salted caramel – 4

### CRAFT LEMONADES 0.4 L / 1 L 19/38

#### CLASSIC

Lemon, mint

#### MANGO-PASSION FRUIT

Mango, passion fruit, mint, lemon

#### GRAPEFRUIT-CINNAMON

Grapefruit, cinnamon, mint

#### FOREST FRUITS

Mixed fruits, mint, lemon

#### ORANGE-GINGER

Orange, ginger, mint

### RICHMONT TEA

a pot of tea 0.45 L 17

#### 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

WARMING TEA 0.35 L 19

Apple, orange, fresh ginger, agave syrup, cloves,  
pink peppercorns

SWEET WHISPER TEA 0.35 L 19

grapefruit, raspberry syrup, fresh rosemary,  
cloves, fresh cranberries

PEARSLOVE TEA 0.35 L 19

Pear, lemon, fresh thyme, fresh ginger

HOT CHOCOLATE 0.3 L 26

Chocolate, vegan whipped cream,  
caramel sauce, spicy cookie

HOT WINE 0.3 L 24

#### Cranberry & Spicy

Cinnamon stick, aniseed, cloves, ginger,  
orange, fresh cranberries, apple

#### Rosemary-ginger

Aniseed, apple, orange, cloves, fresh cranberry

### FRESH DRINKS

CARAFE OF WATER  
WITH LEMON AND MINT 1L 15

Sparkling/still water

MINERAL WATER BUSKOWIANKA 0.33 L 10

Sparkling/still water

MINERAL WATER CISOWIANKA 0.7 L 15

Perlage sparkling water/still water

COCA COLA / COCA COLA ZERO 0.25 L 10

COCONUT WATER 0.25 L 20

### KOMBUCHA

Fermented, organic, live tea with probiotics  
in various flavors

KOMBUCHA VIGO 330 ml 21

Long fermentation

Acerola + Ginger

Cucumber + Coriander

Mango + Passion Fruit

Rose

Turmeric & Ginger

KOMBUCHA VIGO 330 ml 21

Short fermentation

Acai Berries

Schisandra (Chinese magnolia vine)

Original

### SMOOTHIES WITH SUPERFOODS

Functional beverages 0.4 L 28

#### PEACE OF MIND

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

#### 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

#### WILD FORREST

Forrest fruits, **goji berries**, **agave syrup**, soy milk, banana

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

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

### FRESHLY SQUEEZED JUICES

CITRUS 0.2 L 19

Orange, grapefruit

CURCUMIN 0.33 L 19

Carrot, pear, turmeric

APPLE PIE 0.33 L 19

Pear, apple, cinnamon

CELERYMAN 0.33 L 19

Celery, apple, spirulina, lemon

VITAMINMIX 0.33 L 19

Orange, carrot, apple, pineapple

RED BUR 0.33 L 19

Beetroot, orange, carrot, ginger

### NoLo BEVERAGES

0% alcohol, 100% flavour

#### BEER 0%

ŻATECKY 0.5 L 19

MIŁOŚLAW 0.5 L 19

IPA

Pszeniczne

ŻYWIEC Białe 0.5 L 19

WAWELSKIE Unfiltered 0.5 L 21

Light Watermelon

Dark Orange

Green Lemon

Rye AIPA

Weizen AIPA

TRZECH KUMPLI 0.5 L 21

Citrus AIPA

Wheat IPA

Oatmeaw stout

IPA

### DEALCOHOLIZED WINES

RIESLING DR ZENZEN 0.125 L/0.75 L 16/79

Dry, dealcoholized wine with fresh aromas  
of green apple and citrus. Germany, Mosel Valley.

CARDONIEU ZERO ROSE 0.75 L 75

Sparkling, dry wine with notes of strawberry.  
Spain, Catalonia.

MIONETTO PRESTIGE COLLECTION 0.20 L 19

Prosecco. Sparkling dry wine with accents  
of fresh flowers. Italy, Valdobbiadene.

DORNFELDER 0.125 L/0.75 L 16/79

Semi-dry red wine with fresh aroma of berries  
and a hint of vanilla. Germany, Mosel Valley.

VI-NO ZE-RO 0.125 L/0.75 L 15/75

Dry white wine made from Chardonnay grapes.  
Spain

FREIXENET SELEKTED SPARKLING 0.75 L 75

Semi dry vegan wine. Spain.