

## 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>	
<b>ARTISAN BREAD WITH SCRAMBLED TOFU</b> 300 g	34
<i>scrambled tofu with cherry tomatoes and baby spinach on a toasted slice of sourdough bread, chives</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>PISTACHIO ARANCINI</b> 130 g	29
<i>Crushed pistachios, citrus aioli with capers and dill, iceberg lettuce</i>	
<b>HERBAL POLENTA FRIES WITH DRIED TOMATOES</b> 210 g	26
<i>Garlic sauce</i>	

### SOUP

<b>CREAM OF RED LENTILS WITH COCONUT MILK</b> 300 ml	25
<i>Tomatoes, curry, flavored chili infuser oil with sesame</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>THAI TOM YUM SOUP WITH COCONUT MILK</b> 620 ml	48
<i>Rice noodles, grilled tomato, shimeji mushrooms, pak choy, mung bean sprouts, chili oil with 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	
- kimchi - 6	
Additional sauce - 5	

### MAIN DISH

<b>OYSTER MUSHROOM CUTLETS ON MASHED POTATOES WITH CONFIT GARLIC</b> 450 g	49
<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>RAVIOLI WITH SPINACH, SUN-DRIED TOMATOES AND CASHEW RICOTTA</b> 350 g	46
<i>Sage sauce on white wine, shallots, micro herbs</i>	
<b>BUDDHA BOWL</b> 460 g	48
<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	54
<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	55
<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	49
<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 GRANDE 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
PISTACHIO LATTE 250 ml	24
<i>Pistachio syrup, vegan whipped cream, pistachio sprinkles</i>	
GINGERBREAD COFFEE WITH WHIPPED CREAM 260 ml	24
<i>Gingerbread syrup, vegan whipped cream, spiced cookies</i>	
ORANGE MOKKA 260 ml	24
<i>sugar free chocolate syroup, orange peel</i>	
<i>Extra espresso – 5</i>	
<i>Soy milk included in the price.</i>	
<i>Almond milk / oat milk / coconut milk – 4</i>	
<i>No sugar coffee syrup: chocolate / caramel / hazelnut / vanilla – 4</i>	
<i>Sugar coffee syrup: white chocolate / vanilla / salted caramel – 4</i>	

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

CLASSIC	
<i>Lemon, mint, sugar syrup</i>	
MANGO-PASSION FRUIT	
<i>Mango, passion fruit, mint, lemon, sugar syrup</i>	
ELDERFLOWER	
<i>Elderberry syrup, lime, mint, lemon, sugar syrup</i>	
FOREST FRUITS	
<i>Mixed fruits, mint, lemon, sugar syrup</i>	
LIME-CUCUMBER	
<i>Lime, cucumber, mint, lemon, sugar syrup</i>	

### 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 GREEN	
GUNPOWDER GREEN	
WHITE PEARL OF FUJIAN	
ROOIBOS SUNRISE	
RASPBERRY PEAR	
FOREST FRUITS	
ROSEMARY ORANGE	
<i>Extra stevia – 2, raspberry syrup – 3</i>	

### WARMING DRINKS

WARMING TEA 0.35 L	19
<i>Apple, orange, fresh ginger, agave syrup, cloves, pink peppercorns</i>	
SWEET WHISPER TEA 0.35 L	19
<i>grapefruit, raspberry syrup, fresh rosemary, cloves, fresh cranberries</i>	
PEARSLOVE TEA 0.35 L	19
<i>Pear, lemon, fresh thyme, fresh ginger</i>	
HOT CHOCOLATE 0.3 L	26
<i>Chocolate, vegan whipped cream, caramel sauce, spicy cookie</i>	
HOT WINE 0.3 L	24
Cranberry & Spicy	
<i>Cinnamon stick, aniseed, cloves, ginger, orange, fresh cranberries, apple</i>	
Rosemary-ginger	
<i>Aniseed, apple, orange, cloves, fresh cranberry</i>	

### FRESH DRINKS

CARAFE OF WATER WITH LEMON AND MINT 1L	15
<i>Sparkling/still water</i>	
MINERAL WATER BUSKOWIANKA 0.33 L	10
<i>Sparkling/still water</i>	
MINERAL WATER CISOWIANKA 0.7 L	15
<i>Perlage sparkling water/still water</i>	
COCA COLA / COCA COLA ZERO 0.25 L	10

### KOMBUCHA

*Fermented, organic, live tea with probiotics in various flavors*

KOMBUCHA VIGO 330 ml	21
<i>Long fermentation</i>	
Acerola + Ginger	
Cucumber + Coriander	
Mango + Passion Fruit	
Rose	
Turmeric & Ginger	
KOMBUCHA VIGO 330 ml	21
<i>Short fermentation</i>	
Acai Berries	
Schisandra (Chinese magnolia vine)	
Original	

### SMOOTHIES WITH SUPERFOODS

Functional beverages 0.4 L	28
PEACE OF MIND	
<i>Strawberries, banana, soy milk, coconut flakes, <b>ashwagandha</b></i>	
KALE TWIST	
<i>Kale, pear, banana, orange juice, soy milk, <b>chaga</b></i>	
GREEN DETOX	
<i>Celery, spinach, <b>spirulina</b>, mango, lemon juice, orange juice</i>	
HELLO YELLOW	
<i>Mango, passion fruit, banana, orange juice, pineapple juice, <b>tumeric</b>, fresh mint</i>	
FRUITY PARADISE	
<i>Kiwi, banana, pineapple, <b>goji berries</b>, almond milk</i>	

**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 0.25 L	19
<i>Orange, grapefruit</i>	
CURCUMIN 0.33 L	19
<i>Carrot, pear, turmeric</i>	
APPLE PIE 0.33 L	19
<i>Pear, apple, cinnamon</i>	
CELERYMAN 0.33 L	19
<i>Celery, apple, spirulina, lemon</i>	
VITAMINMIX 0.33 L	19
<i>Orange, carrot, apple, pineapple</i>	
RED BUR 0.33 L	19
<i>Beetroot, orange, carrot, ginger</i>	

### NoLo BEVERAGES

*0% alcohol, 100% flavour*

#### BEER 0%

ŻATECKY 0.5 L	19
MIŁOŚLAW 0.5 L	19
IPA WHEAT	
ŻYWIEC Białe 0.5 L	19
WAWELSKIE Unfiltered 0.5 L	21
<i>Light Watermelon</i>	
<i>Dark Orange</i>	
<i>Green Lemon</i>	
<i>Rye AIPA</i>	
<i>Weizen AIPA</i>	
TRZECH KUMPLI 0.5 L	21
<i>Citrus AIPA Unplugged</i>	
<i>Mr &amp; Mrs IPA</i>	
<i>Oatmeal stout</i>	
<i>Nonalcohol IPA</i>	

### DEALCOHOLIZED WINES

RIESLING DR ZENZEN 0.125 L/0.75 L	16/79
<i>Dry, dealcoholized wine with fresh aromas of green apple an citrus. Germany, Mosel Valley.</i>	
CODORNIU ZERO ROSE 0.75 L	75
<i>Sparkling, dry wine with notes of strawberry. Spain, Catalonia.</i>	
MIONETTO PRESTIGE COLLECTION 0.20 L	19
<i>Prosecco. Sparkling dry wine with accents of fresh flowers. Italy, Valdobbiadene.</i>	
DORNFELDER 0.125 L/0.75 L	16/79
<i>Semi-dry red wine with fresh aroma of berries and a hint of vanilla. Germany, Mosel Valley.</i>	
VI-NO ZE-RO 0.125 L/0.75 L	15/75
<i>Dry white wine made from Chardonnay grapes. Spain</i>	
FREIXENET SELEKTED SPARKLING 0.75 L	75
<i>Semi dry vegan wine. Spain.</i>	