

VEGANIC BREAKFAST CLUB

9:00 – 12:00

AVOCADO TOAST 370 g	45
<i>Red bean spread with sun-dried tomatoes and basil on toasted artisanal sourdough bread, smashed avocado, cherry tomatoes with shallot, vegan feta, microgreens</i>	
CROQUE MADAME 320 g	39
<i>Baked French toasts with vegan bacon, vegan cheddar, grilled portobello mushrooms, béchamel sauce, microgreens</i>	
ENGLISH BREAKFAST 430 g	49
<i>Tofu scramble with sun-dried tomatoes and chives, vegan sausages, vegan bacon, baked beans, grilled mushrooms, baked tomato, grilled bread</i>	
FUL MEDAMES 355 g	34
<i>Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, green leaves</i>	
LEMON LOAF WITH STRAWBERRY JAM 370 g	37
<i>Coconut yogurt, fresh fruits, almond crumble</i>	
ARTISANAL BREAD WITH GRILLED ASPARAGUS 290 g	43
<i>Vegan cream, fresh fruit, herbal crumble</i>	
CREPES WITH TOFU-ALMOND CREAM CHEESE IN ORANGE SAUCE 400 g	36
<i>Vegan whipped cream, fresh fruit, herbed crumble</i>	

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.

POLISH SOUR RYE SOUP WITH WILD MUSHROOMS AND SMOKED TOFU 500 ml	32
OYSTER MUSHROOM "TRIBE" SOUP WITH GINGER 500 ml	32
HUNTER'S STEW WITH ROASTED PUMPKIN, WILD MUSHROOMS, BLACK LENTILS & TOFU 500 ml	34
CHILLI SIN CARNE 500 ml	29
MADRAS CHICKPEA CURRY 500 ml	32
YOUNG BEET SOUP IN COCONUT MILK WITH EDAMAME & GINGER 500 ml	32
KIMCHI 500 ml	25

CONNECT WITH WI-FI: **Veganic2022**

MAKE OUR DAY ♥



Tripadvisor



Google



HappyCow

veganic

PLANT BASED CUISINE

STARTERS

CAPPELLACCI DUMPLINGS WITH GREEN PEAS, TOFU AND MINT 180 g	34
<i>Creamy wild garlic and sunflower seed sauce, kohlrabi carpaccio, pea shoots</i>	
GRILLED ASPARAGUS ON LIME-FLAVORED DAIKON RADISH MOUSSEI 110 g	33
<i>White radish mousse with coconut milk and lime, flavoured chilli oil with sesame, roasted peanuts, pickled radishes</i>	
HERBED MUSHROOMS ON WHITE BEAN HUMMUS WITH WILD GARLIC 180 g	34
<i>Shiitake, oyster and brown mushrooms, grilled baguette</i>	
PISTACHIO ARANCINI 130 g	29
<i>Crushed pistachios, citrus aioli with capers and dill, iceberg lettuce</i>	
CRISPY CAULIFLOWER WINGS IN ORIENTAL MARINADE 210 g	28
<i>Mango chilli aioli</i>	

SOUP

ASPARAGUS CREAM SOUP WITH GREEN PEAS 300 ml	28
<i>Fresh cucumber salsa with chili and dill</i>	
YOUNG BEET SOUP IN COCONUT MILK WITH EDAMAME AND GINGER 300 ml	25
<i>Beetroot powder, coriander</i>	
THAI TOM YUM SOUP WITH COCONUT MILK 620 ml	48
<i>Rice noodles, grilled tomato, shimeji mushrooms, pak choi, sugar snap peas, sesame chili oil</i>	

BURGERS

"BEEF-STYLE" SEITAN BURGER 480 g	45
<i>Vegan cheddar, lettuce, tomato, pickled cucumbers, red onion, mustard sauce</i>	
FISH BURGER WITH TOFU IN NORI SEAWEED 450 g	45
<i>Fresh cucumber, arugula, red onion, chive mayo</i>	
SWEET POTATO FRIES 200 g	24
<i>(Choose a sauce)</i>	
CRISPERS FRIES 205 g	19
<i>(Choose a sauce)</i>	
<ul style="list-style-type: none"> - vegan mayo - garlic sauce - mustard sauce - mexican sauce - ketchup 	

Extra sauce – 5

MAIN DISH

OYSTER MUSHROOM CUTLETS ON YOUNG CABBAGE WITH TOFU "CRACKLINGS" AND DILL 450 g	49
<i>Young potatoes, herb oil, pea shoots</i>	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g	43
<i>Basmati rice, kimchi, sesame, spring onions, pita bread</i>	
CHEF'S RECOMENDATION	
MARINATED TEMPEH ON CARROT PUREE IN MISO-CAPER SAUCE 360 g	59
<i>Potato gratin, grilled wild broccoli, microgreens</i>	

FUSION BUDDHA BOWL 460 g	48
<i>Teriyaki tofu, fried gyoza dumplings, basmati rice, crushed cucumbers with gochugaru and sesame, oriental red cabbage, wakame seaweed salad with pickled ginger, mango chili mayo, spring onion</i>	
CAULIFLOWER STEAK IN ORIENTAL MARINADE WITH PRESERVED LEMON 400 g	54
<i>White bean hummus with wild garlic, rose harissa, yellow tomatoes with pomegrate, chimichurri sauce</i>	
HOMEMADE TAGLIATELLE WITH WILD GARLIC AND VEGAN PARMESAN 380 g	55
<i>Fresh hand-rolled pasta, wild garlic pesto with sunflower seeds, cherry tomatoes, almond parmesan</i>	
RAVIOLI WITH SPINACH, SUN-DRIED TOMATOES AND CASHEW RICOTTA 350 g	49
<i>Sage sauce on white wine, shallots, micro herbs</i>	
VEGAN DUMPLINGS WITH TOFU AND POTATOES 460 g	39
<i>Potato dumplings with chili and sesame flavoured Rayo oil, red cabbage with pepper and cilantro, sriracha-mayo sauce, peanuts</i>	
MIXED GREENS WITH ENDIVE AND ASPARAGUS 460 g	39
<i>Strawberries, fermented almond feta, sugar snap peas, orange-fennel vinaigrette, caramelized sunflower seeds</i>	
CABBAGE ROLLS WITH SMOKED TOFU 450 g	49
<i>With sun-dried tomatoes, red rice and thyme, truffle purple potato purée, sweet potato "cheese" sauce, roasted cherry tomatoes, parsley oil, microgreens</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 plant-based milk 160 ml	16
AMERICANO GRANDE with plant-based 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	28
PISTACHIO LATTE 250 ml	24

Pistachio syrup, vegan whipped cream, pistachio sprinkles

Extra espresso shot – 5

Soy milk included in the price.

Almond milk / oat milk / coconut milk – 5

Sugar-free syrups:

chocolate / caramel / hazelnut / vanilla – 4

Sweetened syrups:

white chocolate / vanilla / salted caramel – 4

ICED COFFEE

100% Arabica

ESPRESSO TONIC 260 ml	19
ICE LATTE 250 ml	19
ICE MATCHA LATTE 260 ml	28
<i>iced coffee with syrup of your choice</i>	
FRAPPE 260 ml	24
<i>iced coffee with syrup of your choice</i>	

RICHMONT TEA

a pot of tea 0.45 L 19

ENGLISH BREAKFAST	
EARL GREY BLUE	
PEACH LEMON STAR	
MEXICAN DREAM	
GREEN JASMINE	
PEPPERMINT GREEN	
GUNPOWDER GREEN	
WHITE PEARL OF FUJIAN	
ROOIBOS SUNRISE	
RASPBERRY PEAR	
FOREST FRUITS	
ROSEMARY ORANGE	

Extra stevia – 2, raspberry syrup – 3

CRAFT LEMONADES 0.4 L / 1 L 19/38

CLASSIC

Lemon, mint, sugar syrup

MANGO-PASSION FRUIT

Mango, passion fruit, mint, lemon, sugar syrup

ELDERFLOWER

Elderberry syrup, lime, mint, lemon, sugar syrup

FOREST FRUITS

Mixed fruits, mint, lemon, sugar syrup

LIME-CUCUMBER

Lime, cucumber, mint, lemon, sugar syrup

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

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

KALE TWIST

*Kale, pear, banana, orange juice, soy milk, **chaga***

GREEN DETOX

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

HELLO YELLOW

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

FRUITY PARADISE

*Kiwi, banana, pineapple, **goji berries**, almond milk*

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 & Mrs IPA</i>	
<i>Oatmeal stout</i>	
<i>Nonalcohol IPA</i>	

DEALCOHOLIZED WINES

RIESLING DR ZENZEN 0.125 L/0.75 L	18/89
<i>Dry, dealcoholized wine with fresh aromas of green apple an citrus. Germany, Mosel Valley.</i>	
CODORNIU ZERO ROSE 0.75 L	85
<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	18/89
<i>Semi-dry red wine with fresh aroma of berries and a hint of vanilla. Germany, Mosel Valley.</i>	
VITA LIBERA PINOT GRIGIO 0.125 L/0.75 L	18/89
<i>Intense tropical fruit aroma. Italy.</i>	
FREIXENET SELEKTED SPARKLING 0.75 L	85
<i>Semi dry vegan wine. Spain.</i>	

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

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

