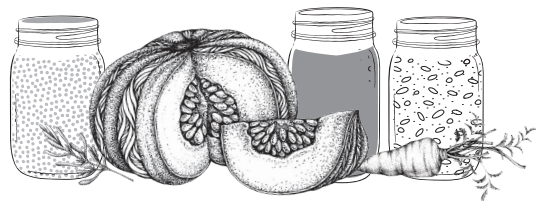


VEGANIC BREAKFAST CLUB

9:00 – 12:00

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

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 “TRIPE” 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



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PLANT BASED CUISINE

STARTERS

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

SOUP

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

BURGERS

“BEEF-STYLE” SEITAN BURGER 480 g	45
Vegan cheddar, lettuce, tomato, pickled cucumbers, red onion, mustard sauce	
FISH BURGER WITH TOFU IN NORI SEAWEED 450 g	45
Fresh cucumber, arugula, red onion, chive mayo	
SWEET POTATO FRIES 200 g	24
(Choose a sauce)	
CRISPERS FRIES 205 g	19
(Choose a sauce)	
- 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
Young potatoes, herb oil, pea shoots	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g	43
Basmati rice, kimchi, sesame, spring onions, pita bread	

CHEF’S RECOMENDATION

MARINATED TEMPEH ON CARROT PUREE IN MISO-CAPER SAUCE 360 g	59
Potato gratin, grilled wild broccoli, microgreens	

FUSION BUDDHA BOWL 460 g	48
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	
CAULIFLOWER STEAK IN ORIENTAL MARINADE WITH PRESERVED LEMON 400 g	54
White bean hummus with confit garlic, rose harissa, yellow tomatoes with pomegrate, chimichurri sauce	
SILESIAN ROULADE IN DEMI GLACE SAUCE WITH ROASTED VEGETABLES 380 g	58
Silesian dumplings with parsley, crispy salad with pickled cucumbers and kohlrabi, shallot, dill dressing	
RAVIOLO WITH SPINACH, SUN-DRIED TOMATOES AND CASHEW RICOTTA 350 g	49
Sage sauce on white wine, shallots, micro herbs	
VEGAN DUMPLINGS WITH TOFU AND POTATOES 460 g	39
Tofu craclings, vegan sour cream, spring onion	
MIXED GREENS WITH ENDIVE AND ASPARAGUS 460 g	39
Strawberries, fermented almond feta, sugar snap peas, orange-fennel vinaigrette, caramelized sunflower seeds	
CABBAGE ROLLS WITH SMOKED TOFU 450 g	49
With sun-dried tomatoes, red rice and thyme, truffle purple potato purée, sweet potato “cheese” sauce, roasted cherry tomatoes, parsley oil, microgreens	

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
iced coffee with syrup of your choice		
FRAPPE	260 ml	24
iced coffee with syrup of your choice		

RICHMONT TEA		19
a pot of tea 0.45 L		
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
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	

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		
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		

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
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%	
ŽATECKY 0.5 L	19
MIŁOŚLAW 0.5 L	19
IPA	
WHEAT	
ŻYWIEC Białe 0.5 L	19
WAWELSKIE Unfiltered 0.5 L	21
Light Watermelon	
Dark Orange	
Green Lemon	
Rye AIPA	
Weizen AIPA	
TRZECZ KUMPLI 0.5 L	21
Citrus AIPA Unplugged	
Mr & Mrs IPA	
Oatmeal stout	
Nonalcohol IPA	

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

