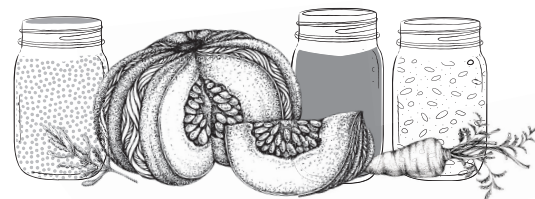


VEGANIC BREAKFAST CLUB 9.00 - 12.00

ON SATURDAY & SUNDAY WE INVITE YOU TO A BREAKFAST BUFFET 40 zł

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>	
CREPES WITH TOFU-ALMOND CREAM CHEESE IN ORANGE SAUCE 400 g	36
<i>Vegan whipped cream, fresh fruit, almond 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	34
OYSTER MUSHROOM "TRIBE" SOUP WITH GINGER 500 ml	34
HUNTER'S STEW WITH ROASTED PUMPKIN, WILD MUSHROOMS, BLACK LENTILS & TOFU 500 ml	36
CHILLI SIN CARNE 500 ml	32
MADRAS CHICKPEA CURRY 500 ml	33
KIMCHI 500 ml	26

CONNECT WITH WI-FI: Veganic2022

MAKE OUR DAY ❤️



veganic

PLANT BASED CUISINE

STARTERS

CAPPELLACCI DUMPLINGS WITH FOREST MUSHROOMS AND LENTIL 180 g	38
<i>Sunroot pure, herb oil, beet carpaccio, microgreens</i>	
CAMELIZED PARSNIPS IN MAPLE SYRUP WITH ALMONDS 130 g	38
<i>Pickled kale, tahini dressing</i>	
VOL-AU-VENT WITH ROASTED BEETS WITH THYME AND CASHEW CREAM 120 g	37
<i>Balsamic glaze, pea sprouts</i>	
CRISPY BREADED OYSTER MUSHROOMS 200 g	32
<i>Sriracha mayo</i>	

SOUP

SOUR RYE SOUP WITH SMOKED TOFU AND BOLETUS 300 ml	33
<i>Mashed potatoes, white sausages, bacon chips</i>	
CELERY SOUP WITH COCONUT MILK 300 ml	33
<i>Peanut butter, caper chips</i>	
VIETNAMESE PHO SOUP WITH TEMPEH AND SHIITAKE MUSHROOMS 620 ml	49
<i>Rice noodles, fresh coriander, sesame seeds</i>	

BURGERS

"BEEF-STYLE" SEITAN BURGER 480 g	45
<i>Vegan cheddar, lettuce, tomato, pickled cucumbers, red onion, mustard sauce</i>	
BURGER A'LA CRISPY CHICKEN 450 g	45
<i>Crispy soy cutlet in panko, romaine lettuce, cucumber, red onion, pickles, vegan mayonnaise</i>	
SWEET POTATO FRIES 200 g	28
<i>(Choose a sauce)</i>	
CRISPERS FRIES 205 g	19
<i>(Choose a sauce)</i>	
- vegan mayo	
- garlic sauce	
- mustard sauce	
- sriracha mayo	
- ketchup	

Extra sauce – 8

MAIN DISH

OYSTER MUSHROOM CUTLETS ON POTATO PUREE WITH CONFITED GARLIC 450 g	54
<i>Baked beetroot with balsamic and thyme, pea sprouts</i>	
SILESIA ROULADE IN DEMI GLACE SAUCE WITH ROASTED VEGETABLES 380 g	58
<i>Silesian dumplings with parsley, crispy salad with pickled cucumbers and kohlrabi, shallot, dill dressing</i>	
CHEF'S RECOMENDATION	
MARINATED TEMPEH ON CARROT PUREE IN MISO-CAPER SAUCE 360 g	62
<i>Potato gratin, grilled wild broccoli, microgreens</i>	

SAVOY CABBAGE ROLLS WITH RED RICE, TOFU AND DRIED TOMATOES 400 g	59
<i>Truffle potato puree, cheese sauce, baked cherry tomatoes, pea sprouts</i>	
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g	49
<i>Basmati rice, kimchi, sesame, spring onions, pita bread</i>	
SLOW-ROASTED CELERY STEAK IN A GREEN PEPPER AND BRANDY SAUCE 420 g	62
<i>Truffle gnocchi, braised spinach with garlic</i>	
RAVIOLO WITH SPINACH, SUN-DRIED TOMATOES AND CASHEW RICOTTA 350 g	54
<i>Sage sauce on white wine, shallots, micro herbs</i>	
VEGAN DUMPLINGS WITH TOFU AND POTATOES 460 g	46
<i>Tofu craclings, vegan sour cream, spring onion</i>	
FUSION BUDDHA BOWL 460 g	49
<i>Teriyaki tofu, fried gyoza dumplings, basmati rice, crushed cucumbers with gochugaru and sesame, oriental red cabbage, pickled carrot salad, mango chili mayo, spring onion</i>	
FRESH GREEN LETTUCES WITH PICKLED BEETROOT AND CAMELIZED PEAR 300 g	44
<i>Chicory, walnuts, crushed caramel, orange vinaigrette</i>	



Allergen information available on request
 ☞ gluten-free ☞ soy-free ☞ nut-free ☞ spicy

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	19
LATTE 250 ml	19
MATCHA LATTE 260 ml	28
PISTACHIO LATTE 250 ml	24
<i>Pistachio syrup, vegan whipped cream, pistachio sprinkles</i>	
ESPRESSO TONIC 250 ml	19

COFFEE AD-INS

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 / pistachio – 4

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

RICHMONT TEA

a pot of tea 0.45 L 19

ENGLISH BREAKFAST

EARL GREY BLUE

GREEN JASMINE

PEPPERMINT GREEN

WHITE PEARL OF FUJIAN

ROOIBOS SUNRISE

RASPBERRY PEAR

ROSEMARY ORANGE

Extra stevia – 2, raspberry syrup – 3

WARM UP DRINKS

MATCHA LATTE

WITH WHITE CHOCOLATE 250 ml 29
Matcha shot with frothed milk and white chocolate

LATTE GINGERBREAD 350 ml 24
Latte macchiato with gingerbread syrup and cinnamon

LATTE POPCORN 350 ml 24
Latte macchiato with popcorn syrup and popcorn

CLASSIC WARMING TEA 350 ml 24
Black tea with orange, lemon, apple, cloves, anise, ginger and agave syrup

MANGO WINTER TEA 350 ml 25
Black tea with mango puree, orange, lemon, ginger, cloves, colored pepper and raspberry syrup

SPICY MULLED WINE

WITH CRANBERRIES 300 ml 26
Red wine 0% with cranberry juice, spices, orange and apple

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	12

KOMBUCHA

Fermented, organic, live tea with probiotics in various flavors

KOMBUCHA VIGO 330 ml 23
Long fermentation

Acerola + Ginger

Cucumber + Coriander

Mango + Passion Fruit

Rose

Turmeric & Ginger

KOMBUCHA VIGO 330 ml 23
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***

RASPBERRY KING

*Raspberry, banana, **flax seed**, soy milk, lemon juice*

GREEN DETOX

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

HELLO YELLOW

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

EXOTIC PARADISE

*pineapple, banana, orange juice, **chaga***

FRESHLY SQUEEZED JUICES

CITRUS 0.25 L 21	<i>Orange, grapefruit</i>
CURCUMIN 0.33 L 21	<i>Carrot, pear, turmeric</i>
APPLE PIE 0.33 L 19	<i>Pear, apple, cinnamon</i>
CELERYMAN 0.33 L 21	<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	
MIŁOSŁAW 0.5 L 19	
IPA WHEAT	
ŻYWIEC Białe 0.5 L 20	
WAWELSKIE Unfiltered 0.5 L 23	
Light Watermelon	
Dark Orange	
Green Lemon	
Rye AIPA	
Weizen AIPA	

DEALCOHOLIZED WINES

RIESLING DR ZENZEN 0.125 L/0.75 L 18/89	<i>Dry, dealcoholized wine with fresh aromas of green apple and citrus. Germany, Mosel Valley.</i>
LAGIOSA ETAMOROSA 0.75 L 85	<i>Sweet, sparkling rosé wine with notes of red fruits and flowers. Italy, Veneto.</i>
MIONETTO PRESTIGE COLLECTION 0.20 L 29	<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>
VI-NO ZE-RO 0.125 L/0.75 L 18/89	<i>Dry, dealcoholized white wine made from Chardonnay grapes. Spain.</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.

