

appetizers

CAPPELLACCI DUMPLINGS WITH GREEN PEAS, TOFU AND MINT 190 g aglio e olio, arugula, almond Parmesan (nf)	39
FRIED CHANTERELLES WITH BROAD BEANS 150 g lemon zest, almond ricotta, parsley pesto, toasted almonds, pickled onion (gf)	39
PISTACHIO ARANCINI WITH VEGAN MOZZARELLA 130 g citrus aioli with capers and dill, iceberg lettuce	36
CRISPY CAULIFLOWER “WINGS” IN ORIENTAL MARINADE 150 g hummus, pomegranate, chimichurri sauce (sf) (nf)	32

soups

SUMMER YELLOW TOMATO SOUP 300 ml basil pesto, heirloom tomato salsa (sf) (gf) (nf)	33
CHILLED AVOCADO & CUCUMBER MISO SOUP 300 ml pea shoots, herb-infused olive oil,marinated ginger (gf) (nf)	33

burgers

BEEF-STYLE SEITAN BURGER 480 g vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce (nf)	45
CRISPY CHICKEN-STYLE BURGER 450 g crispy soy patty in panko, romaine lettuce, cucumber, tomato, red onion, pickles, mayonnaise (nf)	45
SWEET POTATO FRIES 200 g (choose a sauce)	
CRISPERS FRIES 205 g (choose a sauce)	28
SAUCES mayonnaise sauce garlic sauce mustard sauce sriracha mayo ketchup extra sauce – 5	19

main courses

OYSTER MUSHROOM CUTLETS WITH BRAISED CABBAGE AND TOFU CRACKLINGS 450 g new potatoes with dill, pea shoots, herb-infused olive oil (nf)	56
THAI STEW WITH OYSTER MUSHROOMS AND SEITAN 530 g basmati rice, kimchi, sesame, spring onion, pita (nf)	49
CAULIFLOWER STEAK IN MISO GLAZE 400 g green pea purée, fresh fennel and radish salad with citrus dressing, sesame (gf) (nf)	59
MARINATED TEMPEH ON CARROT PURÉE WITH GREEN PEPPERCORN SAUCE 360 g potato gratin, grilled wild broccoli, microgreens (gf) (nf)	64
FUSION BUDDHA BOWL 460 g teriyaki tofu, gyoza dumplings, basmati rice, smashed cucumbers with gochugaru, marinated carrot, kimchi, sriracha mayo, sesame (nf)	49
TOM YUM WITH COCONUT MILK 620 ml rice noodles, grilled tomato, shimeji mushrooms, edamame, chili-infused sesame oil (gf) (nf)	49
SILESIAN-STYLE ROLL IN DEMI-GLACE SAUCE FROM ROASTED VEGETABLES 380 g Silesian dumplings in chili-infused sesame oil, red cabbage coleslaw with coriander, peanuts, and sriracha mayo	59
SAVOY CABBAGE ROLLS WITH RED RICE AND SUN-DRIED TOMATOES 450 g Hasselback potatoes, cheese-style sauce, confit cherry tomatoes, herb oil, pea sprouts (nf) (gf)	54
TAGLIATELLE IN A CREAMY CHANTERELLE SAUCE WITH BROAD BEANS 350 g parsley, arugula, almond Parmesan	52
VEGAN DUMPLINGS WITH TOFU AND POTATOES 460 g tofu “cracklings,” vegan sour cream, spring onion (nf)	46
WATERMELON, HEIRLOOM TOMATO AND FERMENTED ALMOND FETA SALAD 310 g arugula, lamb's lettuce, fresh herbs, citrus dressing, pomegranate, toasted hazelnuts, sprouts (gf)	45

desserts & cakes

Our **Veganic pastry shop** offers a selection of vegan cakes and desserts, including gluten-free and sugar-free options. Ask our staff what we are serving for dessert today.

We also accept orders for custom celebration cakes and pastries. Order a cake, tart, or other sweets to celebrate your special occasion.

A 10% service charge is added for groups of 6 or more.
To receive an invoice, please inform your waiter before closing the bill.

coffee

100% Arabica	
Espresso/ Espresso Doppio 30 ml / 60 ml	10/14
Espresso Macchiato 40 ml	12
Americano 160 ml / 260 ml	14/15
Americano with plant-based milk 160 ml / 260 ml	16/18
Flat white	17
Cappuccino 160 ml / 260 ml	16/19
Latte 250 ml	19
Iced Late 250 ml	19
Espresso tonic 250 ml	19
Orange espresso 250 ml (soy milk included)	22
COFFEE ADD-ONS:	
Extra espresso	5
Sugar-free coffee syrups: chocolate / caramel / hazelnut / vanilla	4
Sweetened coffee syrups: white chocolate / vanilla / salted caramel / chocolate	4

matcha

Matcha latte 250 ml	26
Iced matcha latte 250 ml	26
Tonic matcha 250 ml	28
Orange matcha 250 ml	28

Richmont tea

pot 450 ml	19
English breakfast	
Earl Grey blue	
Green jasmin	
Peppermint green	
White pearl of Fujian	
Peach lemon	
Blueberry-strawberry	
Apple-mint	
Mango-maui	
Extras:	
stevia	2
raspberry syrup	3

craft lemonades

400 ml / 1 L	25/49
still / sparkling	
Classic	
Rhubarb yuzu	
Bergamot jasmine	
Strawberry with basil	

(gf) – gluten-free
(sf) – soy-free
(nf) – nut-free
Allergen information is available upon request from the staff.

iced tea 420 ml	29
based on Richmont tea	
JUICY APPLE MINT Juicy apple and fresh mint. An iconic composition of the Polish summer.	
BLUEBERRY STRAWBERRY FUN Aromatic blueberries and temptingly sweet strawberries. Pleasantly quenches thirst.	
FROZEN MANGO MAUI Intense mango and pineapple. Tropical refreshment and the taste of exotic summer.	
FRESH CITRUS PEACH LEMON Sweetness of peach and the exotic tang of hibiscus. Juicy, fruity taste of summer.	

superfood smoothies 400 ml	29
functional drinks	
PEACE OF MIND strawberries, banana, soy milk, coconut flakes, ashwagandha	
GREEN DETOX celery, spinach, mango, orange juice, spirulina	
HELLO YELLOW mango, pineapple, banana, orange juice, mint, turmeric	

freshly squeezed juices

CITRUS 250 ml	23
orange, grapefruit/mix	
TURMERIC BOOST 330 ml	21
carrot, pear, turmeric	
APPLE PIE 330 ml	21
apple, pear, cinnamon	
CELERMAN 330 ml	21
celery, apple, spirulina, lemon	
VITAMINOSE 330 ml	22
orange, carrot, apple, pineapple	
RED BUR 330 ml	21
beetroot, orange, carrot, ginger	

cold drinks

JUG OF WATER WITH LEMON & MINT 1 L	15
BUSKOWIANKA mineral water 330 ml	10
CISOWIANKA mineral water 0,7 L	15
COCA COLA/COCA COLA ZERO 250 ml	12

non-alcohol / proxies

VIGO KOMBUCHA 330 ml	23
fermented organic live tea with probiotics, lightly sparkling and refreshing	
Acerola-Ginger	
Cucumber-Coriander	
Mango-Passionfruit	
Rose	
Turmeric-Ginger	
WINDERLAND KOMBUCHA 125 ml / 0,75 L	23/138
Amsterdam, Netherlands	
refreshing flowers and herbs, naturally fermented	
KONANNA – Bergamot/Elder 125 ml / 0,75 L	22/133
Vienna, Austria	
fermented infusion of organic herbs and flowers	
Jerome FORGET-Petillant Poire 125 ml / 0,75 L	18/105
Normandy, France	
lightly sparkling cider:	
Apple	
Pear	

non-alcoholic beers

ŽATECKY 0,5 L	19
MIŁOŚŁAW 0,5 L	19
IPA	
Wheat	
ŻYWIEC BIAŁE 0,5 L	20
WAWELSKIE UNFILTERED 0,5 L	23
Dark with Orange	
Green Lemon	
Rye AIPA	
Weizen AIPA	
Lager	

dealcoholized wines

BON VOYAGE CHARDONNAY 125 ml / 0,75 L	18/89
France	
dry dealcoholized white wine with tropical fruits, white flowers, almonds	
TEMPRANILLO ROSE	18/89
EL PROGRESSO VINA XETAR 125 ml / 0,75 L	
Spain	
dealcoholized red wine with fresh forest fruit aromas and a hint of vanilla, semi-dry	
CHARDONNAY SPARKLING BON VOYAGE 0,75 L	85
France	
semi-dry sparkling dealcoholized wine	
MERLOT BON VOYAGE 125 ml / 0,75 L	18/89
Spain	
dealcoholized red wine with fresh forest fruit aromas and a hint of vanilla, semi-dry	

