

**BREAKFAST**

/UNTIL 12:00

**FULLY LOADED FRIED EGGS** /2 fried eggs, grilled bacon, local sausages from Podstolice, champignons sautéed in thyme, tomato, lettuce mix, pumpkin seeds, mustard, butter & bread (sourdough) or wheat bread ,ciabatta'/ 29

**FRIED EGGS ON ROASTED VEGGIES** /2 fried eggs, roasted veggies (carrots, parsley root, zucchini, red onion), cauliflower&curry spread, pumpkin hummus, tomato, lettuce mix, pumpkin seeds, olive oil + sourdough bread or ciabatta 21

**SCRAMBLED EGGS** /3 eggs prepared with butter with chives or bacon with butter & bread (sourdough or wheat bread ,ciabatta')/ 12  
+ADD EXTRA: AVOCADO/+4 BREAD SPREAD/+3 SIDE SALAD/+3 BACON/+5 SAUSAGE/+5

**SWEET OMELETTE WITH PLUM JAM, RICOTTA CHEESE AND PEANUT BUTTER** [s][gf][w] /3 eggs, banana, homemade plum jam, homemade ricotta cheese, cinnamon, homemade peanut butter, almond flakes/ 23 (waiting time ca. 20 min)

**FRIED EGGS ON TOAST WITH GUACAMOLE & FETA CHEESE** [wg] /2 free range fried eggs on 2 lightly toasted ,ciabatta' bread with homemade guacamole, feta cheese, tomato, rocket, olive oil/ 27 + ADD BACON/ 32

**FRIED EGGS ON TOAST WITH BACON + CORN DIP & CHAMPIGNIONS** /2 free range fried eggs on 2 lightly toasted ,ciabatta' bread with grilled bacon, corn dip, champignons sautéed in thyme, lettuce mix, spicy chilli-mayo sauce/ 25

**MIX PLATE** /local sausages, egg spread with chives, caramelised red onion, homemade ricotta cheese with salt, side salad, butter & bread (sourdough or wheat bread ,ciabatta')/ 26

**HARD SET MIX** = mix plate + 2 free range scrambled eggs with chives or bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 36

**VEGE PLATE** /pumpkin hummus, baked beetroot & tahini spread, parsley & white beans spread, baked cauliflower & curry spread, side salad, bread (sourdough or wheat bread ,ciabatta')/ 23 [v]

**HARD SET VEGE** = vege plate + 2 free range scrambled eggs with chives or bacon+ coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 33

**SWEET PLATE** /sweet homemade specialities: chocolate-hazelnut spread ,nutela', peanut butter, white chocolate with almonds, homemade plum jam, ricotta cheese, butter & bread (sourdough or wheat bread ,ciabatta')/23

**HARD SET SEMI-SWEET** = sweet plate+2free range scrambled eggs with chives/ bacon+coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/33

**TOASTS WITH PUMPKIN HUMMUS & KALE CHIPS** [v]/ 2 lightly toasted ,ciabatta' bread, pumpkin hummus, kale chips, caramelised red onion/ 19

**SPICY MILLET GROATS** /cocoa millet groats & oat milk mousse with oranges, apples, expanded buckwheat & spices/19 \*served warm

**PORRIGE OF THE WEEK** /oatflakes with seasonal extras served with cow milk [vg] or plant milk [v]/ 15 \*ask barista about weekly options

**MIXED BERRY SMOOTHIE BOWL** [v] [gf] [sf] /blueberry, raspberry, millet, banana, dates, homemade peanut butter, coconut milk, coconut flakes, chia seeds, seasonal fruit - served cold/ 19

**GRANOLA BOWL** [vg] / creamy yoghurt, homemade granola with pumpkin seeds, almonds, hazelnuts & dates, cherry jam, honey / 13

**CROISSANT** (served warm) /plain or with homemade ,nutela' = hazelnut & chocolate spread/ peanut butter / white chocolate & almonds spread / homemade plum jam/ 9

**GOURMAND SET** / 2 pcs of croissants with 3 pcs homemade specialities of your choice/ 18



**SANDWICHES** served all day | **HOMEMADE BAGLES** or **CIABATTA** - BIG CIABATTA SANDWICH FROM LOCAL BAKERY ,BIŃKOWSCY' |

- **BAGEL: EGG SPREAD** [vg] /homemade bagel, lettuce mix, egg spread with chives, cucumber, radish, butter/ 13
- **BAGEL VEGE** [v] /homemade bagel, sautéed champignons with thyme, tomato, red onion, kale chips, vegan mayo/ 15
- **BAGEL RICOTTA + CARAMELISED RED ONION** [vg] /homemade bagel, ricotta cheese, caramelised red onion, lettuce mix/ 13
- **BAGEL OF THE MONTH** \* ask barista about choices
- **CIABATTA - BBQ PULLED PORK & PICKLED CUCUMBER** [s] /lettuce mix, pulled pork with bbq sauce, cucumber pickled with sesame & tamari sauce, peanut dip/ 21
- **CIABATTA - GRILLED TURKEY & DOUBLE BACON** [s] /lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/21 / + add extra fried egg/ 24

**SELF-SERVICE - WE KINDLY REQUEST YOU TO ORDER AT THE BAR**

**OUR STORY**

- \* BREAD/ SANDWICHES: we bake our BAGELS / Sourdough or wheat bread ,ciabatta' are made for us by local bakery BINKOWSKI & BEAJAN
- \* EGGS: in our kitchen we use only free range eggs
- \* DAILY OPTIONS - please ask the barista or check at the counter

[sf] SUGAR FREE (NO SUGGAR ADDED)  
[v] VEGAN DISH  
[vg] VEGETARIAN DISH  
[gf] GLUTEN-FREE  
[s] OUR SPECIALITIES

**ADD YOUR FAVOURITE SIDES FOR BREAKFAST OR SANDWICH** **ADD (ca.30g.)**

- BACON / GRILLED TURKEY / SAUSAGE / 5
- ADDITIONAL FREE RANGE EGG/ 3
- 1/4 pcs AVOCADO/ 4
- SIDE SALAD/ 3
- HOMEMADE SPREADS/ 3
- SAUCE/ 3 - SPICY CHILLI-MAYO/ PEANUT & CHILLI / AIOLI/ MUSTARD / VEGE-MAYO
- PEANUT BUTTER / 3 | HONEY / 3 | HOMEMADE NUTELA' / 3 | WHITE CHOCOLATE SPREAD / 3
- EXTRA BREAD (sourdough rye or wheat bread ,ciabatta') / 2 | CORN WAFERS / 2

>>> SWEETS, DRINKS & MORE

## WHITE COFFEE

**GRANDE LATTE** /13

**MEGA LATTE** (only to go) /14

**FLAT WHITE** /10

**CAPPUCCINO/ LARGE CAPPUCCINO** / 10/13

**ICE LATTE** (espresso, ice, cold milk) /13

**MAPLE LATTE** (latte with maple syrup) /15

\* oat milk [v] + 3

\* maple syrup [v] + 3

(MILK BASED COFFEE DRINKS ARE SERVED ON DOUBLE ESPRESSO SHOTS)


## BLACK COFFEE

 **ESPRESSO** (doppio) /8

 **AEROPRESS** ca.200ml /11

 **KALITA** /V60 ca.400ml /16

 **BATCH BREW COFFEE** 200ml /9 or 300 ml /13,5

 **ESPRESSO TONIC** (espresso + ice + tonic Fever Tree®+ orange) /16

(PLEASE ASK THE BARISTA FOR RECOMMENDED COFFEE BEANS)



SELF-SERVICE - WE KINDLY REQUEST YOU TO ORDER AT THE BAR

## SWEET TREATS

**'WESOŁA' CHOCOLATE BROWNIE** [gf][s]

/chocolate brownie with almonds and hazelnuts/ 12

**CAKES, CHEESECAKES, DESSERTS\*** / 9-15

/\*changes daily - please ask the barista or check at the counter/

**WESOŁA, FIT' CAKE\*** [gf][sf][s][v] 12-17

/our selection of naturally gluten free cakes, without added sugar, often vegan/

\*changes daily - please ask the barista or check at the counter

**HOMEMADE GRANOLA BAR**

/with cranberry, white chocolate & almonds/ 11

**COCONUT- CHERRY TAPIOCA PUDDING** [v][gf]

/pudding made from tapioca pearls & coconut milk, with cherry jam & mint leaves/ [sf] 13

**CROISSANT** (served warm) /plain or with homemade

'nutela' = hazelnut & chocolate spread/ peanut butter / white chocolate & almonds spread / fruit jam/ 9

**GOURMAND SET** / 2 pcs of croissants with 3 pcs

homemade specialities of your choice/ 18

## HOT BEVERAGES

**HOT GINGER-LEMON HOMEMADE DRINK** / 11

/homemade brew: ginger & lemon with turmeric, honey & spicy blend/ 200ml

**LEAF TEA** /brewed in a teapot ca.500ml/ 9

/Jasmine Green Tea/ Green Tea & Fruit/ Earl Grey/ Black Ceylon Tea/ White Tea & Raspberries/ Rooibos/

**HOMEMADE HOT COCOA** /8

\* with coconut or oat milk [v] /11

## COLD DRINKS & JUICES

**HOMEMADE LEMONADE** 300ml / 9

/prepared daily - without sugar/

**FRESH-SQUEEZED JUICE** 300ml /15

Orange / Grapefruit / Mix

**HOMEMADE 'KOMPOT'** 300ml /8

**MINERAL WATER 'KINGA PIENIŃSKA'** /6

## SMOOTHIE [v][gf][sf]

**GREEN MONSTER** /spinach, cucumber, apple, banana/ 12

**MANGO** /mango, orange, apple, lemon/ 12

**COFFEE MILK SHAKE** [v][sf][gf] /espresso, peanut butter, oat milk, banana, maple syrup/ 15

## WINE

**WHITE: ESMERALDA - MUSCATEL/ GEWÜRZTRAMINER**

- VIÑA ESMERALDA / Torres/ Spain

**RED WINE: PRIMITIVO PUGLIA ORGANIC**

- 12 e mezzo/ Organic Primitivo Puglia IGP/ Vervaglione/ Italy

glass 125 ml/ 14

carafe 500 ml /38

bottle 750ml/ 53

**PROSECCO CASA COOLER EXTRA DRY**

glass 125 ml/ 9

bottle 750 ml/ 49

**CRAFT BEER** [please ask the barista for recommendation]

POLISH CIDER 'MIKOŚLAWSKI' / 12

POLISH CRAFT BEERS/ 15

 **OPENING HOURS:**

MONDAY - FRIDAY 7:00 - 21:00

WEEKEND 8:00-19:00



reviews on 



 **tripadvisor**

## LUNCH + AFTERNOON

/FROM 12:00

### LUNCH SETS

● **SOUP&MAIN COURSE OF THE DAY\***

+ homemade 'kompot' / lemonade 200ml/ 24

\*for the daily options please ask at the barista

● **SOUP & WHOLEMEAL WRAP**

+ homemade 'kompot' / lemonade 200ml/28-32

● **SOUP & SALAD**

+ homemade 'kompot' / lemonade 200ml/29-35

### SOLO

● **SOUP OF THE DAY\*** /12

● **MAIN COURSE OF THE DAY\*** /19

● **WHOLEMEAL WRAP** /21-24

● **SALAD BOWL** /21 -27

<<< **BREAKFAST**

**WHOLEMEAL WRAP** + lettuce mix & your choice of:

● **ROASTED TURKEY BREAST & PICKLED CUCUMBER** /roasted turkey breast, cucumber pickled in seamse & tamari sauce, red onion, vegan mayo sauce/ 24

● **PUMPKIN HUMMUS & PEANUT TOFU** [v] /pumpkin hummus, tofu baked with peanut sauce, champignons sautéed in thyme, red onion, vegan mayo/ 21

● **ROASTED VEGGIES & BBQ PULLED PORK** /roasted veggies (carrot, parsley root, zucchini, red onion), bbq pulled pork, peanut sauce/ 24

### SALAD /POWER BOWLS

● **SALAD OF THE MONTH: GREEN LENTIL & BEETROOT WITH FETA CHEESE**

/lettuce mix,rocket, green lentil, roasted beetroot, feta cheese, red onion, walnuts, olive oil with balsamic vinegar/ 21