

# VEGAN MENU

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| <b>AVOCADO, POMARAŃCZA, GRANAT,<br/>SUROWE PISTACJE</b> na liściach szpinaku<br>w dressingu z limonki i kolendry | <b>20.00</b> |
| <b>HUMMUS</b>  | <b>22.00</b> |
| <b>KREM Z DYNI</b>   | <b>14.00</b> |
| <b>KREM Z ZIELONEGO GROSZKU</b> i mięty  | <b>14.00</b> |
| <b>KASZA PĘCZAK</b> z grzybami   | <b>25.00</b> |
| <b>TORTILLA</b> z warzywami z sosem pomidorowym  | <b>29.00</b> |
| <b>SORBET JABŁKOWY</b> z karmelizowanymi owocami   | <b>17.00</b> |

# VEGAN MENU

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| <b>AVOCADO, ORANGE, POMEGRANATE,<br/>RAW PISTACHIOS</b> on spinach leaves with lemon<br>and coriander dressing | <b>20.00</b> |
| <b>HUMMUS</b>  | <b>22.00</b> |
| <b>PUMPKIN CREAM SOUP</b>  | <b>14.00</b> |
| <b>GREEN PEA SOUP</b> with mint  | <b>14.00</b> |
| <b>PEARL BARLEY</b> with forest mushrooms  | <b>25.00</b> |
| <b>TORTILLA</b> with vegetables and tomato sauce   | <b>29.00</b> |
| <b>APPLE SORBET</b> with caramelised fruits  | <b>17.00</b> |