MENU

COFFEE

Made with speciality coffee beans from "ROST COFFEE THAT CARES" roasters. All our espresso-based drinks are made with beans imported directly from Brazil (Fazenda Pinheiro plantation). You may expect mirabelle plum, nougat and milk chocolate notes.

ESPRESSO - 12 PLN

FLAT WHITE - 17 PLN

CAPPUCCINO – 17 PLN

LATTE - 18 PLN

ROSE LATTE - 19 PLN

DRIP COFFEE - 15 PLN

TONIC ESPRESSO – 18 PLN made with home-made citrus tonic

PUMPKIN SPICE LATTE – 19 PLN made with homemade pumpkin syrup, perfect for autumn mornings

COFFEE ALTERNATIVES

WINE - WHITE/ RED/PROSECCO – 16 PLN from R&B IMPORT

LOW-ALCOHOL DRINKS

APEROL SPRITZ - 25 PLN

COLD BREW NEGRONI – 25 PLN we substitute gin with homemade cold brew (Kenya)

BEER FROM "INNE BECZKI" BREWERY - 16 PLN

MATCHA LATTE – 18 PLN matcha KISO from HAPPATOMAME

MATCHA ROSE – 19 PLN

FRESH GINGER TEA - 16 PLN

rkesh gingek iea – 10 PL

TEA – 16 PLN choice of: green jasmine, black, roiboos and red fruit infusion with hibiscus

FENTIMANS DRINKS - 16 PLN

KOMBUCHA MAJESTEA – 16 PLN

SHROOM DRINKS – 18 PLN adapotogen drinks



SALTY

"ONE-POT" DISH DAILY SPECIAL – 24 PLN served warm with bread

Saturday – Ukrainian borscht

Sunday - chickpea curry

SANDWICHES - 19 PLN

- with cheddar, pear, spinach and basil sauce
- with vegan pepperoni, pickled cucumber, rocket and vegan mayo-based sauce, (vegan)
- with vegan "egg" salad and fresh vegetables (vegan)

SWEET

CINNAMON BUNS – 13 PLN vegan

CHEESECAKE - 20 PLN

RASPBERRY TART – 19 PLN

vegan, gluten free

BANOFFEE PIE – 19 PLN

vegan, gluten free

MATCHA BREAD – 15 PLN

BANANA BREAD – 15 PLN

vegan

ALMOND TART WITH FRUIT – 19 PLN gluten free

giuten nee

APPLE PIE – 19 PLN

vegan