First breakfast

Royal breakfast 480 g — **49**
3 eggs: scrambled or sunny side up / 2 frankfurters / grilled bacon / Portuguese sauce / cottage cheese with radish and chives / mini salad with tomato and cucumber / bread / butter

Scrambled Eggs with Burrata 360 g — **32**
3 eggs / burrata / Dai To Se chili oil / cucumber with white sesame seeds and parsley vinaigrette / bread / butter

Toast with pumpkin and chorizo 320 g — **39**
butter-toasted bread / herb-roasted pumpkin / chorizo / poached egg / hollandaise sauce / cream cheese / arugula / chives / black pepper

Turkish Eggs 310 g — **40**
lemon labneh / 2 poached eggs / roasted chickpeas / roasted cherry tomatoes / Dai To Se chili oil / fresh herbs / bread

Pancakes with spiced apples 530 g — **40**
pancakes / cottage cheese with orange / sautéed apples with a hint of warm spices / caramel sauce / almond flakes

Blossom Oatmeal 430 g — **32**
oat flakes / milk of your choice* / pumpkin and orange preserve / plain yogurt / pecans / cinnamon
*choice of milk: 3.2% / lactose-free / oat drink

Sweet Basket 220 g — **28**
pan-fried challah in butter / croissant / homemade fruit jam / vanilla butter / honey / powdered sugar

Our kitchen uses products containing gluten, lactose, eggs, nuts and other allergens.
If you have an allergy or intolerance, please inform the staff before placing your order.
A full list of ingredients and allergens is available from the staff.

spicy vegan vegetarian

All prices in PLN Menu valid from: 27.10.2026

Second breakfast

Bowl with quinoa and tofu 450 g — 42
quinoa / tofu / grilled red bell pepper and zucchini / roasted carrot / spinach / lemon-maple dressing

Croissant with fig and camembert 260 g — 36
buttery croissant / fig / camembert / arugula / pecans / honey

Avocado and poached egg salad 350 g — 44
mixed greens / kale / avocado / 2 poached eggs / cottage cheese / roasted chickpeas / pumpkin seeds / pea sprouts / chili threads / parsley vinaigrette

Toast with black pudding and red onion jam 330 g — 40
butter-toasted bread / blood sausage / red onion jam / pickled cucumber / onion / balsamic cream / mustard sauce

Golden Bowl 580 g — 42
roasted sweet potato / herb-roasted pumpkin / oyster mushrooms / green pea spread / roasted cherry tomatoes / kale / pomegranate

- **Savory extras:**

smoked salmon 80 g / marinated chicken 100 g / chorizo 80 g	14
½ avocado 75 g / bacon 50 g / frankfurters 110 g / cheddar 50 g /	10
guacamole 70 g / marinated tofu 100 g	10
homemade bread 70 g / cottage cheese with radish and chives 70 g	8
egg 50 g / tomato 50 g / mixed greens 40 g / cucumber 30 g	6

- **Sweet extras:**

pan-fried challah in butter 80 g	10
croissant 80 g	9
homemade jam 50 g / chocolate 50 g / honey 40 g / seasonal fruits 70 g	7

Desserts

Our desserts are made in-house with butter, eggs, fresh fruit, and real chocolate.
No unnecessary additives or fillers.
Ask the staff what we've baked for you today.

spicy vegan vegetarian

All prices in PLN Menu valid from: 27.10.2026

Bagels We bake our bagels in house - fresh, simple and full of flavor.

Bagel Blossom 390 g — 42
wheat bagel / poached egg / cheddar / grilled bacon / avocado / mixed greens / honey-mustard sauce

Bagel with salmon 430 g — 44
wheat bagel / cold-smoked salmon / cream cheese with dill / cucumber / radish / mixed greens

Bagel with chicken 440 g — 42
wheat bagel / marinated chicken / grilled bacon / cheddar / tomato / mixed greens / honey-mustard sauce

Bagel with pulled pork 390 g — 44
wheat bagel / long-roasted pulled pork / mango salsa / cheddar / pickled jalapeño / mixed greens / wasabi mayonnaise / honey-mustard sauce

Oyster Mushroom Bagel 430 g — 39
wheat bagel / BBQ oyster mushrooms / vegan mayo / coleslaw / arugula / fried onions

Bagel with halloumi and guacamole 430 g — 42
wheat bagel / grilled halloumi / fried egg / guacamole / tomato / mixed greens

Bagel 120 g — 10
wheat bagel / butter *savory extras recommended

- **Savory extras:**

smoked salmon 80 g / marinated chicken 100 g / chorizo 80 g	14
½ avocado 75 g / bacon 50 g / frankfurters 110 g / cheddar 50 g /	10
guacamole 70 g / marinated tofu 100 g	10
homemade bread 70 g / cottage cheese with radish and chives 70 g	8
egg 50 g / tomato 50 g / mixed greens 40 g / cucumber 30 g	6

- **Sweet extras:**

pan-fried challah in butter 80 g	10
croissant 80 g	9
homemade jam 50 g / chocolate 50 g / honey 40 g / seasonal fruits 70 g	7

spicy vegan vegetarian

All prices in PLN Menu valid from: 27.10.2026

Coffee

White coffees

Cortado 80 ml 16
Flat white 150 ml 17
Cappuccino 200 ml 18
Latte 300 ml / Iced latte 400 ml 20
Decaffeinated coffee +2

Caramel Coffee 300 ml 24
espresso / caramel / Lotus cookies / milk of your choice*

Cocoa 300 ml 16
cocoa / marshmallows / sugar syrup / milk of your choice*

Black and alternative coffees

Espresso 40 ml 14
Americano 150 ml / 300 ml 15
Batch Brew 200 ml / 300 ml 16 / 19
ask about available coffee beans
Drip / drip on ice 300 ml 24
ask about available coffee beans
Espresso tonic 400 ml 26
espresso / tonic / lime / elderflower syrup
Decaffeinated coffee +2

*Choice of milk: 3.2% / lactose-free / oat drink

All coffees from the espresso machine are prepared with a double espresso base to ensure full flavor and aroma. We use coffee beans from the Roastains roastery for all espresso-based drinks.

Brasil Milky Cloud
Tasting notes: chocolate, hazelnuts and caramel
Species: Coffea arabica
Variety: Yellow Bourbon
Processing: Natural (dry)

Brasil Decaf
Tasting notes: cocoa, molasses, and dark grape
Species: Coffea arabica
Variety: Sul de Minas, Minas Gerais, Brasil
Processing method: Natural (dry)

Teas and infusions

Ceylon Ruhuna 400 ml 16
classic / energising
Earl Grey 400 ml 16
intense / with bergamot
Green Sencha Sakura 400 ml 16
cherry / floral aroma
Green Sencha Miyazaki 400 ml 20
classic / marine notes
Green Jasmine Chulan 400 ml 15
floral / relaxing

Warming tea 400 ml 24
Ceylon Ruhuna / ginger / orange / lemon / cloves / cinnamon
*Choice of: honey or raspberry juice

Dried Fruits Florida 400 ml 15
hibiscus / pineapple / papaya / apple / rose / orange / cornflower
Herb Garden 400 ml 15
mint / chamomile / lemon balm / lavender / redcurrant leaves / heather / strawberry leaves
Peppermint 400 ml 15
refreshing / mild
Rooibos 400 ml 15
orange - eucalyptus

Yellow Submarine 400 ml 24
Sea buckthorn infusion / ginger / rosemary / orange peel / cane sugar

Extras 6
banana bread syrup 30 ml / honey 40 ml / raspberry syrup 40 ml / maple syrup 40 ml / caramel 30 ml

All prices in PLN Menu valid from: 27.10.2026

Drinks and more

Matcha:

Matcha Kiso from Happa in Poznań is a high-quality, first-harvest tea with a distinctive color, a delicate flavor, with almost no bitterness and a creamy texture.

Matcha latte 300 ml 24
matcha / milk of your choice*

Iced matcha latte 400 ml 24
matcha / milk of your choice* / ice

Banana Bread Matcha 300 ml 26
matcha / banana bread syrup / cinnamon / milk of your choice*

*Choice of milk: 3.2% / lactose-free / oat drink

Smoothie:

Maca power 400 ml 22
maca root* / apple / banana / orange juice / parsley / ginger / honey

*maca – a root from an Andean plant that naturally supports energy and vitality.

Cozy plum 400 ml 22
plum / banana / oat drink / cocoa / cashew nuts / cinnamon

Mocktails 0%:

Hugo 0% 200 ml 16
Hugo 0% / lime / mint / ice

Aperol 0% 200 ml 16
Aperol 0% / orange / ice

Cold drinks:

Homemade lemonade 200 ml 14

Freshly squeezed juice 200 ml 18
orange / grapefruit / mixed

Kombucha 330 ml 18

On Lemon ToNic 200 ml 14
classic / elderflower

On Lemon cola / cola zero 330 ml 15

Pressed apple juice 250 ml 13

Bootled water 330 / 700 ml 8 / 16
still / sparkling

Filtered water - ask the staff.
Water extras: lemon / mint 1

Classic cocktails:

Hugo spritz 150 ml 20
frizzante / sparkling water / mint / lime / elderflower syrup / ice

Aperitivo spritz 150 ml / 800 ml 20 / 80
aperitivo / orange / ice

Frizzante 150 ml / 800 ml 16 / 60

Mimosa 200 ml 20
frizzante / fresh orange juice / ice

Extras 6
banana bread syrup 30 ml / honey 40 ml / raspberry syrup 40 ml / maple syrup 40 ml / caramel 30 ml

Kazimierz Brewery 500 ml:

Pilsiwko German Pilsner 4,4%	18
Dobre to to wyszło 2 Pastry Sour 5,5%	20
Pilsiwko 0%	20

Wine:

House red wine 150 ml / 750 ml	21 / 95
House white wine 150 ml / 750 ml	21 / 95
Prosecco Follador 750 ml	110

All prices in PLN Menu valid from: 27.10.2026