

breakfast

(served all day)

bagel with vegan cashew cheese, marinated carrot "lox", fresh cucumber, radish, and capers **32 pln** 🌱

baked eggs in creamed spinach with grilled potatoes, topped with fried panko and emilgrana cheese, served with bread and butter **31 pln**

roasted eggplant on herb-garlic yogurt with two poached eggs, sprinkled with toasted hazelnuts and pomegranate, and drizzled with harissa oil, Served with homemade pita bread **33 pln**

sandwich with grilled marinated tempeh, fresh spinach, guacamole, and nachos **34 pln** 🌱

vegan potato sausage served with sauerkraut fried in dark beer, smoked vegan mayo, roasted onions and sourdough bread **29 pln** 🌱

brioche with herb cream cheese, marinated fennel, pistachio mortadella, fresh basil, hard cheese, and poached egg **34 pln**

Dutch baby with mascarpone cream, fresh strawberries, mint, and homemade sesame crackers **34 pln**

raspberry roll with white chocolate sauce, raspberry coulis, almond crumble, and fresh strawberries **32pln**

starters

(served from 12:00)

salmon tartare with avocado, sunflower seeds, aioli and panko breadcrumbs **33 pln**

beef tartare served with an egg yolk, anchois, wild mushroom powder and sweet potato crisps **33 pln**

salads

(served from 12:00)

salad with chicken, nitamago egg, spring onion, brioche croutons, emilgrana cheese and miso-mayo sauce **35 pln**

spring bowl – labneh, crunchy chickpeas, marinated cauliflower in tumeric, pickled cucumber, tomato, onion and mint salad, chives oil and pita **33 pln**

main courses

(served from 12:00)

tacos with marinated yuba (tofu skin), mango puree, white cabbage salad, cold nuts sprinkled with sesame, gochugaru, and cilantro **36 pln** 🌱

stewed pork cheeks served with buttered puree, cucumber salad, marinated grapes, and popped buckwheat **41 pln**

Silesian dumplings (with chorizo or dried tomatoes) flambéed with vodka, tomato sauce with a dollop of cream, sprinkled with cured cheese and chives **36 pln**

vegan double smash cheeseburger with vegan tartar sauce, guacamole, and iceberg lettuce, served with a side of sweet potato chips **35 pln** 🌱

beef and pork kofta on tabbouleh with saffron-yogurt dip, sprinkled with pomegranate **35 pln**

🌱 - **vegan dish**

coffee

espresso *30ml* **8 pln**
espresso macchiato *60ml* **11 pln**
doppio *60ml* **11 pln**
doppio macchiato *80ml* **13 pln**
cappuccino *300ml* **15 pln**
americano *280ml* **12 pln**
white coffee *300ml* **15 pln**
latte macchiato *400ml* **15 pln**
flat white *150ml* **14 pln**

grain coffee *350ml* **11pln**

iced latte *350ml* **18 pln**
tonic espresso *400ml* **18 pln**
orange espresso *350ml* **23 pln**

plant milk + **3.5 pln**

tea *600ml* **13 pln**

English Breakfast
Earl Grey
Sencha
infused green tea (mango / cherry / peppermint)
fruit tea
jasmine
Milky Oolong

homemade lemonades *500ml*

elderflower **17 pln**
passionfruit **18 pln**

something else *500ml*

mint cold brew **15 pln**
tea cold brew with peach purée **17 pln**

soft drinks

pressed apple juice *400ml* **10 pln**
Mio Mio Mate *500ml* **20 pln**
fresh orange juice (orange / grapefruit / mixed) *350ml* **20 pln**
glass of water (still / sparkling) *500ml* **6 pln**

beer

Local artisan beer 0.5l *different kinds, ask what we have* **18 pln**
draught beer – Miłosław Pilsener 0.3l / 0.5l **11 pln / 17 pln**

wine

bottled wine, also available by glass *more info in the wine menu*
draught frizzante **16 pln**

wine-based drinks *350ml*

cucumber spritz (frizzante+lime+basil+cucumber) *alcohol / 0%* **22 pln**
tinto de verano (red wine+sprite) *alcohol / 0%* **22 pln**
hugo (frizzante+lime+elderflower) **25 pln**
bitter orange **27 pln**
mimosa (frizzante+fresh orange juice) **25 pln**





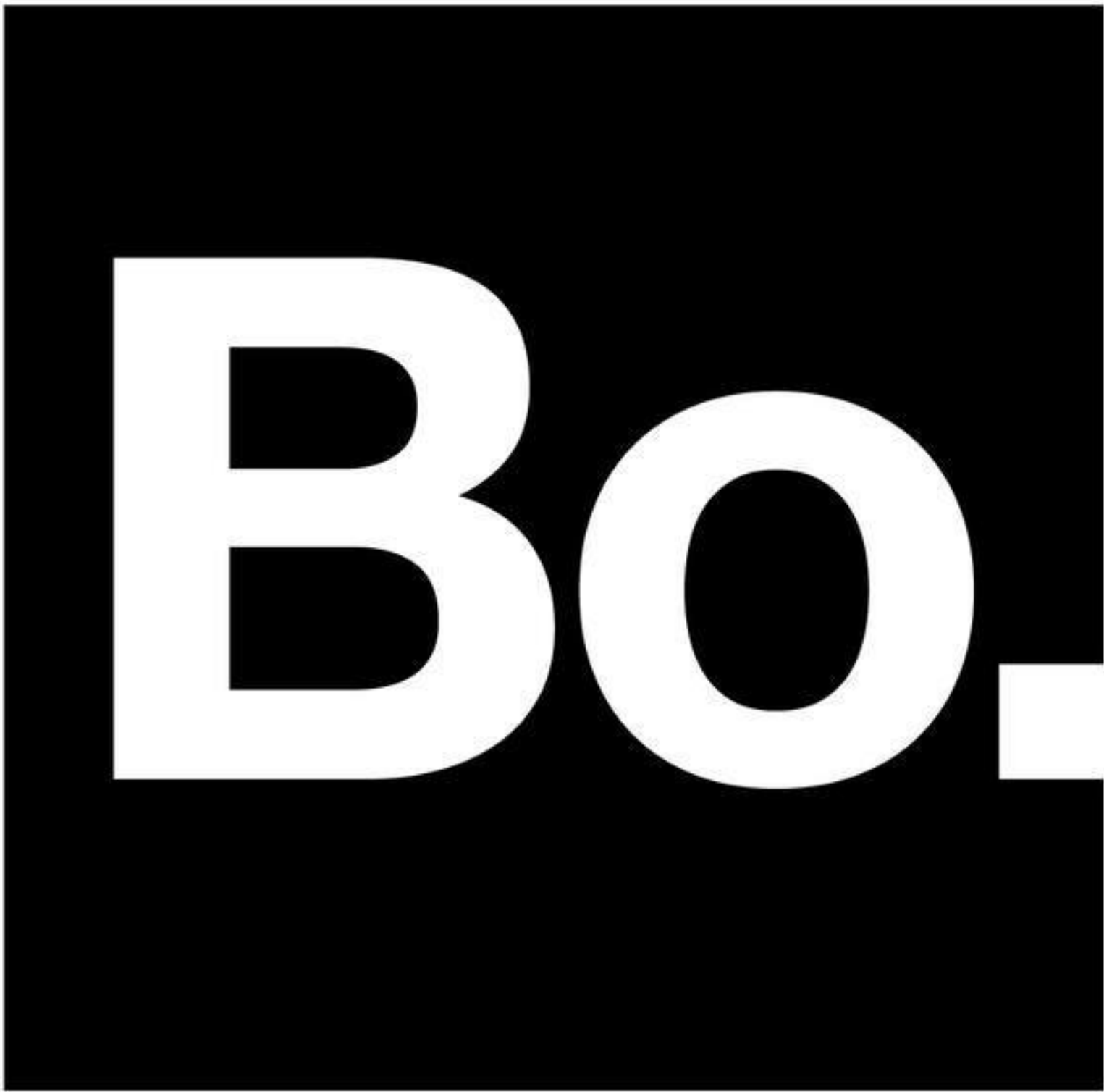
Kościuszki 84, Poznań

monday 8.00-17.30
tue.-fri. 8.00-19.00
weekend 9.30-19.00

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the fortnightly offer

toast with creamy scrambled eggs in churned butter, broad beans, peas, smoked cottage cheese, topped with crispy chilli oil **31,-**

all day

melon and green cucumber **cooler 19,-**

fusilli with nduja sausage, broad beans, mascarpone, panko and fresh leaves **37,-**

from 12:00

new potatoes with green beans, broad beans, onions, garlic, two fried eggs and green kefir, topped with a handful of fresh herbs **36,-**

lemonade of the week **15 pln**

scrambled eggs, butter, bread, salad:

- with chives **21 pln**
- with bacon **24 pln**
- with dried tomatoes **24 pln**
- with chorizo **24 pln**

buttery bun with chicken strips, pickled cucumber, fried egg, and a secret sauce **34 pln**

brioche bread with black pudding, poached egg, bacon, caramelized onion, potato emulsion sauce and french mustard **33 pln**

brioche bread with broad beans and chorizo in a buttery wine sauce, poached egg, sprinkled with hard cheese **36 pln**

yeast buns with marinated salmon, poached eggs, hollandaise sauce, fresh spinach and dill **35 pln**

English breakfast - grilled sausage, bacon, fried eggs, baked beans, grilled tomato, mushrooms and bread **35 pln**

shakshuka with chorizo, served with bread and butter **31 pln**

omelette with pulled pork, pickled red cabbage, pickled red onion, mayo-mustard sauce and roasted onion **34 pln**

gratin with potatoes and sauerkraut served on cauliflower puree with brown butter, poached egg, and smoked bacon crumble **31 pln**

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