

BioMenu

Plant Based & Organic food



BIOMANIA
BIOMANIA
BIOMANIA

Petit-déjeuner

Omelette | 14 €



Omelette aux haricots mungo, sel noir et curcuma, accompagnée de légumes sautés, salsa de tomates fraîches et crème aigre aux noix de cajou

Toastie au pâté de 'thon' | 12 €

Pain grillé fait maison (3 pièces), tartinade à base de pois chiches et d'algues, olives Kalamata et tomates
/ option pain sans gluten + 2 €

Avocado Toastie | 12 €

Pain grillé fait maison (3 pièces), avocat écrasé, huile d'olive, tomates cerises, graines de sésame noir
/ option pain sans gluten + 2 €

Pancakes au chocolat | 12 €



À base de millet et de noix de coco, servis avec une pâte à tartiner chocolat-noisette, garnis de noisettes grillées

Pancakes aux fruits et sirop d'érable | 12 €



À base de millet et de noix de coco, servis avec du sirop d'érable, des fruits frais et du granola maison

Overnight Oats | 9 €



Flocons d'avoine mélangés avec des amandes, des raisins secs, de la cannelle et des fruits frais

Banana Bread | 8 €



Cake banane-noisette avec éclats de chocolat et myrtilles

Entrées

Our Garden Soup | 6,5 €



varie quotidiennement



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Sweet Potato Burek | 9 €



Pâtisserie au riz farcie de patate douce et de bette, servie avec une crème aigre aux noix de cajou

BioMania Burek | 10,5 €



Pâtisserie au riz farcie du mélange BioMania, servie avec une crème à l'ail

Pate Tris | 13 €



Tapenade d'olive, houmous et pâté carotte-cajou servis avec des crackers sans gluten et des cornichons

Cheese Plate | 24 €



*Recommandé par le chef

*Pour deux personnes

Fromages artisanaux à base de plantes, noix locales, légumes, fruits secs et crackers sans gluten



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Main

BioMania Burger | 16 €

Homemade bacon'ish patty topped with tomato, lettuce, BioMania sauce and crispy onion in between a delicious bun.

Caesar Salad *Cezar Salata* | 16 €

Mixed salad leaves, marinated smoked tofu, crispy rice paper, wholegrain croutons, vegan parmesan and our rich Caesar style dressing

Falafel Bowl | 18 €



Seasonal greens, quinoa tricolor, falafel (3 pcs), shredded carrot and beetroot with walnuts, pomegranate and herb mayo

Red Curry Bowl | 18 €



Steamed basmati rice with tomato-coconut curry sauce and sauted carrots, zucchini, peppers and red onion

Spaghetti Bolognese | 17 €

Spaghetti with slowly cooked tomatoes and herbs, carrot, toasted walnuts and BioMania bolognese mix

/ optional gluten free penne +2 €

Truffle Gnocchi | 26 €



Quinoa gnocchi with cashew based truffles sauce on a bed of arugula, garnished with slices of fresh truffles and ground black pepper



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Kids Menu

Mini Burger | 13 €

Bean beetroot chickpea patty with lettuce, vegan mayo & ketchup in burger bun. Served with sweet potato fries

Spaghetti Bolognese | 12 €

Spaghetti with slowly cooked tomatoes and herbs, carrot, toasted walnuts and BioMania bolognese mix

Add On's

Homemade Bread | 2,5 €

Gluten Free Bread | 3 €

Smoked Tofu | 3 €

Vegan Cheese | 4 €

Vegan Cheese with Truffles | 4,5 €

Vegan Parmesan | 3 €

Mayo / Ketchup | 2 €

Herb mayo | 2,5 €



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Side Kicks

Falafel (per piece) | 2 €

Coleslaw Salad | 3,5 €

Seasonal Salad | 5,5 €

Bean Beetroot Chickpea Patty | 6 €

Bacon'ish Patty | 6,5 €

Sweet Potato Fries | 6 €

The food we serve at BioMania is Organic & Plant Based.

Although all due care is taken with your order, your meal may contain traces of gluten.

Meni items may contain or came into contact with common allergens such as peanuts, tree nuts, soybean and sesame.

If you have allergies or intolerances to certain foods, please inform our staff before ordering.

Ingredients in individual dishes can sometimes slightly vary depending on the availability of organic foods.



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Sweet Treats

Chocolate Brownie | 9 €



Millet flour, raw cacao, premium dark chocolate, chocolate drops and vanilla

Jaffa Cake | 9 €



Cashew cream, oranges, maple syrup, premium dark chocolate

Lemon & Blueberry cake | 9 €



Lemons, blueberries, dates, almonds, maple syrup

Double Chocolate Cake | 10 €



Cashew cream, hazelnuts, raw cacao, dates, date syrup

Indy&Pippa Ice Cream | 6,5 €



Refined sugar free ice cream

Flavors: Chocolate / Chocolate-hazelnut / Strawberry / Mango



Gluten Free



Raw food

BioMania: Plant Based & Organic food

Soft Drinks

Water

BioMania Live Water Still 0,5 L / 1 L	1,50 € / 2,50 €
Sparkling Water 0,25 L / 0,75 L	2,90 € / 4,90 €

Juices

Apple Juice 0,25 L	4,00 €
Elderberry 0,25 L	4,00 €
Coconut Water 0,25 L	4,50 €
Homemade Ice Tea 0,33 L	4,50 €
Tonic 0,23 L	5,90 €
Ginger Beer 0,20 L	6,50 €

Freshly Squeezed Juices

Orange Juice 0,25 L	5,90 €
Lemonade 0,33 L	4,00 €
Mint Lemonade 0,33 L	4,50 €
Ginger & Maple Lemonade 0,33 L	5,50 €
Blue Lemonade 0,33 L	5,90 €

Kombucha

Kombucha Classic 0,33 L	6,50 €
Kombucha Ginger Hibiscus 0,33 L	6,50 €
Kombucha Lavander Lemon 0,33 L	6,50 €

Immune Boosting Shots

Ginger 0,05 L	2,40 €
Turmeric & Ginger 0,05 L	2,40 €

Coffee

Ristretto Italiano / Lungo Intenso / Cafe Vanilla / Mexican

Maya Gold Decaf

Espresso	2,90 €
Doubleshot Espresso	3,90 €
Americano	3,30 €
Coffee with milk	3,90 €
Cappuccino	3,90 €
Caffe Latte	4,50 €
Flat White	4,90 €
Ice Coffee	4,50 €
Dates Cinnamon Iced Latte	5,50 €
Affogato	5,90 €
Matcha Affogato	6,90 €

Smoothies

Blue Moon 0,33 L	7,80 €
Blue spirulina, dates, banana, almond milk	
BioMania Green 0,33 L	7,50 €
Leafy greens, banana, apple, lemon, coconut water	
Gorilla Shake 0,33 L	7,50 €
Hemp protein powder, dates, banana, raw cocoa, oat milk	
Open Sesame 0,33 L	7,80 €
Black tahini, cinnamon, dates, banana, almond milk	

Latte

Matcha Latte 0,25 L	5,90 €
Matcha, plant based milk	
Golden Latte 0,25 L	5,90 €
Turmeric, black pepper, cinnamon, maple syrup, plant based milk	
Blue Spirulina Latte 0,25 L	6,90 €
Blue spirulina, vanilla, plant based milk	
Blue Matcha Latte 0,30 L	7,90 €
Blue spirulina, matcha, plant based milk	

Tea / Čaj

Green Pan 0,40 L	
<i>Nettle & Mint</i>	4,50€
Vilin Ples 0,40 L	4,50 €
Mint, Lavander & Fennel	
Lemon Balm 0,40 L	4,50 €
Premium Sencha	5,90 €
Ceremonial matcha tea 0,20 L	4,90 €
Oolong Tea 0,40 L	4,90 €
Black Tea 0,40 L	3,90 €

For tea pairing recommendations ask our waiters.