

WEEKLY MENU

Mo-Fr 10am-5pm

BREAKFAST

Croissant 3.70 *vegan*

filled with homemade vegan

- choco cream 5.30
- pistachio cream 5.80
- raspberry jam 5.30
- poppyseed cream 5.80

Vienna 7.90 *

Sourdough bread with butter and chopped chive and 2 organic eggs in the glass

Pistachio Pancakes small 8.50 · big 12.00

vegan

Pancakes with raspberry jam, pistachio butter, pistachio lotus crumble, Blumentalfoam

Overnight Oats 6.90 *vegan*

homemade „Bircher Style“-oats, topped with chiapudding, seasonal fruits, amaranth-crumble, Blumentalfoam

Turkish Egg small 8.50 · big 12.50 *

Waxy organic egg in homemade herb-tahini-yogurt with herb oil, Za'atar, chickpea crunch & sourdough bread

CAKES

Grandma's Cheesecake 3.50

- with pistachio topping 5.60

Apple-Walnut-Cake 3.90 *vegan*

Raw Carrot Cake 3.90 *vegan*

Chocolate Banana Bread 3.90 *vegan*

Choco Chip Cookie 3.20 *vegan*

Choco-Brownie 3.50 *vegan*

* glutenfree option possible + 2.00

LUNCH

The Lunch Combo 13.50

available weekdays 11am-2.30pm

a changing dish + 1 Lemonade of choice

What's on it? Ask our staff, check the board at the entrance or our social media channels!

Cabbage Cravings 14.50 *vegan* *

Hummus, grilled pointy cabbage, Ras El Hanout yogurt, hazelnut crunch & Sourdough bread
+ waxy organic egg 2.20 + tofu 3.50

Hummus Sabich 13.50 *

Hummus, cherry tomatoes, aubergine, tahini yogurt, olive oil, chickpea-crunch, waxy organic egg, flatbread
vegan option with tofu

Fermented Goodies *vegan*

- Kimchi 5.00
- Mixed fermented and pickled veggies 7.50

EXTRAS

Sourdough Bread by *August Lebensmittel* 2.20

Flatbread by *Dilan* 2.20

Glutenfree Bread by *echt.jetzt* 4.20

waxy organic **Egg** 2.20

crispy **Tofu** 3.50

small bowl **Hummus** · **Ajvar** · **Peacamole** 5.90

BBQ Mushrooms 4.00

Lax (vegan carrot salmon) 3.00

Avocado Smash 3.00

Whipped **Butter** *vegan* 2.00

Olives with herb oil 5.90

salted **smashed potatoes** 4.90

with vegan Chipotle Mayo



Allergene

COFFEE

Filter Coffee 3.50

Bonanza Sitio Vargem Grande · Brazil

Aroma: Toffee, Dark Chocolate, Strawberry

Americano (double shot) 3.20

Cappuccino 3.70

Australian Cappuccino 3.70

Cappuccino with Cacao Crema

Flat White (double shot) 4.20

Latte 3.90 + with vegan vanilla protein 4.90

Espresso 2.50

· Macchiato 2.80

· Doppio 2.90

· Doppio Macchiato 3.10

Cortado (double shot) 3.50

extra shot 0.50

iced 0.00

Oat Chocolate 4.50

Mochaccino 4.20

Homemade chocolate syrup, single espresso, steamed milk, cacao powder

Matcha Latte 5.50

with Bio Ceremonial Matcha by *Matchasome*
+ with vegan vanilla protein 6.50

Macadamia Matcha Latte 5.90

with Bio Ceremonial Matcha by *Matchasome*
and Macadamia + with vegan vanilla protein 6.90

Chai Latte 3.90

with homemade Chaisyrup
+ with vegan vanilla protein 4.90

Dirty Chai 4.40

Espresso Shot +homemade Chaisyrup
+ with vegan vanilla protein 5.40

Filthy Chai 4.90

Double Espresso Shot +homemade Chaisyrup
+ with vegan vanilla protein 5.90

COZY SIPS

Pink Vanilla (iced or hot) 4.90

Vanilla Paste, Beetroot Syrup, Espresso, Oat Milk

Purple Cloud (iced or hot) 4.90

Honey Lavender Syrup, Earl Grey Concentrate, Ube Powder, Oat Milk

Espresso Orange (iced) 4.90

Fresh squeezed orangejuice, Espresso

Espresso Tonic (iced) 4.90

Espresso, Thomas Henry Tonic Water

TEA

Tea by PAPER & TEA 3.50

- **Tip of the morning** Organic English Breakfast with malty honey note
- **Brave New Earl** Organic Earl Grey with delicate juniper notes
- **Golden Boost** Organic blend of aromatic turmeric and ginger
- **Mighty Green** Japanese Premium-Sencha bright green and juicy in taste
- **Mount Olympus** Organic herbal blend with Greek mountain tea, mint and citrus

Infusions 3.50 (can also be mixed!)

- fresh ginger
- fresh mint

Choose your Coffeebean!

Bonanza Essential Brazil
Aroma: Dark Chocolate, Walnut

Bonanza Gogogu Ethiopia +0.50
Aroma: Milk chocolate, brown sugar, nectarine

DECAF · Bonanza El Carmen Colombia
Aroma: Honeycomb, pear, plum

Choose your milk!

Oatmilk by *Lazy Heroes* (Berlin)
Organic **whole milk**
Alpro coconut milk

Protein Power-Up!

Add vegan **vanilla protein**
by *Brandl Nutrition* to any latte
+1.00

JUICES

freshly squeezed **orange juice**

0,2l 3.90 – 0,3l 4.90 – 0,4l 5.90

LEMONADES

Rosemary's Thyme 0,4l 4.90

Rosemary, thyme, lemon, soda

Tropical Valley 0,4l 4.90

Mango, passion fruit, lemon, soda

SOFTDRINKS

Paulaner Spezi 3.50

Almdudler 0,33l 3.50

Spritzers 0,4l 4.90

· Apple · Rhubarb

Spreequell Water sparkling/still

0,3l 2.80 – 0,75l 3.80

Soda Lemon 0,3l 2.20 – 0,4l 3.20

Thomas Henry 0,2l 3.80

· Mystic Mango · Tonic Water

· Spicy Ginger · Pink Grapefruit

fritz kola · kola superzero 3.50

BEER

BRLO Hell on tap 0,3l 3.70 – 0,5l 6.10

Berliner Berg Pale Ale 0,3l 5.80

Spalter Freiheit (*alcoholfree*) 0,3l 3.80

BRLO Shandy 0,3l 2.90 – 0,5l 4.10

BRLO Hell + Fritz Lemon

SPRITZ

Spritz 7.50

· Aperol · Campari · Sarti · Limoncello

Crodino Spritz 5.90 *alc. free*

Crodino, Soda, Orange

BOOZY MORNING

Mimosa

with fresh orange juice

· with Cava Brut Nature 9.50 · Bottle 40.00

· with Prosecco 7.50 · Bottle 30.00

Espresso Martini 8.90

FMK hazelnut spirit, fresh espresso,
homemade espresso liqueur, sugar

Cava Brut Nature U Més U Fan Tres

bio · 0,1l 4.50 – Bottle 30.00

Lambrusco Amabile Manzini

Demeter · 0,1l 4.50 – Bottle 28.00

Pet Nat Albert de Conti

0,1l 6.50 – Bottle 45.00

BRUNCH

On **Saturday** and **Sunday**, from **10 am to 5 pm**,
you can start your weekend with a hearty
Blumental brunch.

DINNER

Wednesday through **Saturday**, starting at **5 pm**, we
offer the Blumental Dinner Experience with Mezze
Blumental Style: lots of small plates to share—
colorful, vegetarian-vegan, and full of flavor.
We also serve drinks, natural wines, and much more.