

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*
Chocolate Chip Cookie 3.20 *vegan*
Chocolate Brownie 3.50 *vegan*

pistachio paradise

Pistachio Pancakes small 7.50 · big 13.50
vegan Pancakes with raspberry jam,
pistachio butter, pistachio lotus vanilla
crumble, Blumentalfoam

Pistachio Croissant 5.80 *vegan*
vegan croissant filled with homemade
vegan pistachio cream

events

Do you like it so much that you would
like to rent the Blumental?
Whether it's a corporate or private event.
We have space for up to 200 people!

Write an email to
events@blumental-berlin.de

More infos here:
blumental-berlin.de/events

crust crafters

Our sourdough bread comes from **August
Lebensmittel**, our flatbread from **Dilan**,
the glutenfree bread from **echt.jetzt** and
our *vegan* croissants from **MOIN**

Blumental Dinner

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

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

bubbbbbbblessssss

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

Follow us on Instagram: [@blumental_berlin](https://www.instagram.com/blumental_berlin)

BREAKFAST

LUNCH

HOT & COFFEE DRINKS

DRINKS

Breakfast

10am until 5pm

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

Pink Pancakes small 7.00 · big 13.00
vegan Pancakes, sour cherries, beetroot reduction, amaranth-crumble, Blumentalfoam

Pistachio Pancakes small 7.50 · big 13.50
vegan Pancakes with raspberry jam, pistachio butter, pistachio lotus crumble, Blumentalfoam

Autumn French Toast small 7.00 · big 13.00
vegan Homemade brioche bread, plum compote, poppy seed cream, walnut and poppy seed crumble, Blumentalfoam

Overnight Oats 6.90 *vegan*
homemade „Bircher Style“-oats, topped with chiapudding, seasonal fruits, amaranth-crumble, Blumentalfoam

Lax 14.00 *vegan*
Sourdough bread, carrot salmon, peacamole, citrus mayo, wild herb salad

Amore Ajvar 14.00 *vegan* ✕
Sourdough bread, ajvar-eggplant-paste, pickled onions, dried tomatoes, wild herb salad & with waxy organic egg **or** tofu

Turkish Egg small 9.00 · big 13.00 ✕
Waxy organic egg in homemade herb-tahini-yogurt with herb oil, Za'atar, chickpea crunch & sourdough bread

Wax Benedict small 9.50 · big 14.50 ✕
waxy organic egg, sourdough bread, Sauce Hollandaise, fresh herbs

- + BBQ mushrooms 4.00
- + Avocado Smash 3.00
- + Lax (vegan carrot salmon) 3.00
- + crispy tofu 3.00

Lunch

10am until 5pm

Cabbage Cravings 14.90 *vegan* ✕
Hummus, grilled pointy cabbage, Ras El Hanout yogurt, hazelnut crunch & Sourdough bread

- + waxy organic egg 2.20 + tofu 3.50

BBQ Fantastico 17.50 *vegan*
Marinated mushrooms, baked sweet potato, Chimichurri, Chipotle Mayo

Hummus Sabich 14.90 ✕
Hummus, cherry tomatoes, aubergine, tahini yogurt, olive oil, chickpea-crunch, waxy organic egg, flatbread

vegan option with tofu

Shakshuka 15.50 ✕
Tomato-paprika-Sugo, 2 waxy organic eggs, sourdough bread

vegan option with tofu

Fermented Goodies *vegan*

- Kimchi 5.00
- Mixed fermented and pickled veggies 6.50

✕ glutenfree option possible + 2.00

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 5.90

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

BREAKFAST

LUNCH

HOT & COFFEE DRINKS

DRINKS

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 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 protein 6.50

Macadamia Matcha Latte 5.90

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

Chai Latte 3.90

with homemade Chaisyrup
+ with vegan protein 4.90

Dirty Chai 4.40

Espresso Shot +homemade Chaisyrup
+ with vegan protein 5.40

Filthy Chai 4.90

Double Espresso Shot +homemade Chaisyrup
+ with vegan 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 **protein** by *Brand1 Nutrition*
to any latte +1.00

HOT & COFFEE DRINKS

DRINKS

Lemonades

Matcha Island 0,3l 5.90

Bio Ceremonial Matcha by *Matchasome*, passion fruit puree, lime juice, Simple Syrup, Soda

Rosemary's Thyme 0,4l 4.90

Rosemary, thyme, lemon, soda

Tropical Valley 0,4l 4.90

Mango, passion fruit, lemon, soda

Spicy Apple 0,4l 4.90

Apple, ginger, lemon, soda

Juices

freshly squeezed **orange juice**

0,2l 3.90 – 0,3l 4.90 – 0,4l 5.90

fresh **juice of the week**

0,2l 4.20 – 0,3l 5.20 – 0,4l 6.20

Softdrinks

Paulaner Spezi 3.50

Almdudler 0,33l 3.50

Spritzers 0,4l 4.90

· Apple · Rhubarb

Spreequell Water sparkling/still

0,3l 2.50 – 0,75l 3.80

Soda Lemon 0,4l 2.80

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

Spalter Pils on tap 0,3l 3.20 – 0,5l 5.30

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

Berlin Sunset 7.90

Aperol, grapefruit juice, passion fruit syrup, Prosecco

Spritz 7.50

· Aperol · Campari · Sarti · Limoncello

Senza Spritz 6.10 *alc. free*

Mondino Senza, Thomas Henry Tonic Water

Crodino Spritz 5.90 *alc. free*

Crodino, soda, orange

G'spritzter 5.50

White house wine, soda, lemon

Boozy Morning

Mimosa

with fresh orange juice

· with Cava Brut Nature 9.50 · Bottle 40.00

· with Prosecco 7.50 · Bottle 30.00

Matcha Martini 9.90

Ceremonial Matcha, Vanilla Vodka, coconut water, coconut milk, sugar, vanilla

Espresso Martini 8.90

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

Dirty Chaitini 13.50

Planteray 3 Stars White Rum, chaisyrup, single espresso, vegan cream, cinnamon, star anise

Moshkerita 12.90

Mezcal, Arancello, grapefruit, lemon, agave, cardamom

Nevish Rouge 11.50

Vodka Vanilla Infusion, Cava, Mondino Amaro, passion fruit, grapefruit, beetroot

alcoholfree possible with
UNDONE