

## cakes

**Grandma's Cheesecake** 3.50  
· with pistachio topping 5.60  
Warm **plum cake** with Blumentalfoam 3.90  
**Apple Walnut Cake** 3.90 *vegan*  
**Raw Carrot Cake** 3.90 *vegan*  
**Chocolate Banana Bread** 3.90 *vegan*  
**Chocolate Brownie** 3.50 *vegan*

## spring special

**Spring French Toast** small 7.50 · big 13.50  
Shokupan brioche bread, strawberry compote,  
basil oil, whipped lemon curd, amaranth-  
berry-crumble, Blumentalfoam

## 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](mailto:events@blumental-berlin.de)

More infos here:  
[blumental-berlin.de/events](http://blumental-berlin.de/events)

## crust crafters

Our sourdough bread comes from **August  
Lebensmittel**, the flatbread from **Dilan**,  
Brioche- and pitabread from **Bekarei**,  
the glutenfree bread is from **echt.jetzt**  
and our vegan croissants are from  
**Biobäckerei Tillmann**

## 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 orange juice, Espresso

**Espresso Tonic (iced)** 4.90  
Espresso, Thomas Henry Tonic Water

**NO CASH.**

## bubbbbbblessssss

**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

**Blanc de Blanc Secco alcoholfree Full**  
0,2l 5.30 – Bottle 20.00

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

BREAKFAST

LUNCH

HOT & COFFEE DRINKS

DRINKS

# Breakfast 10am until 5pm

## **Croissant** 3.00 *vegan*

filled with homemade vegan

- choco cream 4.60 · pistachio cream 5.10
- raspberry compote 4.60

## **Vienna** 7.90 ✕

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

## **Pink Pancakes** small 7.50 · big 13.50

*vegan* Pancakes, sour cherries, beetroot reduction, amaranth-crumble, Blumentalfoam

## **Pistachio Pancakes** small 7.50 · big 13.50

*vegan* Pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, Blumentalfoam

## **Spring French Toast** small 7.50 · big 13.50

Shokupan brioche bread, strawberry compote, basiloil, whipped lemoncurd, amaranth-berry-crumble, Blumentalfoam

## **Overnight Oats** 6.90 *vegan* ✕

homemade Overnight Oats, topped with chia pudding, banana, 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, oven-baked tomatoes and aubergines, 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

**Shokupan Brioche Bread** by *Bekarei* 2.40

**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 **misobutter** *vegan* 2.00

**Olives** with herb oil 5.90

salted **smashed potatoes** 4.90

- + with vegan Chipotle Mayo
- + homemade herb-tahini-yogurt



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 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 Gogogu Ethiopia

Aroma: Milk chocolate, brown sugar, nectarine

## 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

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 **ginger juice** 2cl +2.00 – 4cl +3.50

fresh **juice of the week**

0,2l 4.20 – 0,3l 5.20 – 0,4l 6.20

+ fresh **ginger juice** 2cl +2.00 – 4cl +3.50

**Smoothies** 0,3l 5.50

- **The Real Green** apple, spinach, celery, dates, figs, lime, ginger, wheatgrass
- **Pretty Pitaya** strawberry, banana, mango, pitaya, dates, raspberries, avocado, mint
- **Ginger Ninja** banana, mango, pineapple, dates, apple, ginger juice, passion fruit, turmeric, chili

# Softdrinks

**Paulaner Spezi** 3.50

**Almdudler** 0,33l 3.50

**Spritzers** 0,4l 4.90

• Apple • Rhubarb

**Vigo Kombucha** 0,33l 5.90

• peach-lemongras • ginger-kurkuma

**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

# Spritz

**Berlin Sunset** 7.90 – Pitcher for 6 persons: 42.00  
Aperol, grapefruit juice, passion fruit syrup, Prosecco

**Spritz** 7.50 – Pitcher for 6 persons: 39.00

• 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

**Wine Spritzer** 0,2l 4.50 – 0,4l 8.90

Rabl Grüner Veltliner, soda

# Boozy Morning

**Mimosa**

with fresh orange juice

• with Cava Brut Nature 0,25l 9.50 • Bottle 40.00

• with Prosecco 0,25l 7.50 • Bottle 30.00

• with *alcoholfree* Blanc de Blanc Secco

0,25l 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

**Moshkerita** 12.90

Mezcal, Arancello, grapefruit, lemon, agave, cardamom

**Nevish Rouge** 11.50

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

**Aperol Sour** 8.50

Aperol, orange, lemon, sugar

# Beer

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

**Spalter Pils** 0,3l 3.50

**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