

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 7.00 · normal 13.00
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

More infos here:
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 and pretzels 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.

spring sips

Raspberry Matcha Rave (iced) 5.90
Bio Ceremonial Matcha by *Matchasome*,
coconut milk, raspberry puree
Purple Cloud (iced or hot) 5.30
Honey Lavender Syrup, Earl Grey
Concentrate, Ube Powder, Oat Milk
Salted Coffee Cloud (iced) 4.90
Cold Brew Coffee, vegan condensed milk,
vegan cream, oat milk, himalayan salt
Espresso Tonic (iced) 5.30
Espresso, Thomas Henry Tonic Water
Espresso Orange (iced) 5.30
Espresso, fresh squeezed orange juice
Bikini Bottom Brew (iced) 5.30
Espresso, fritz Anjola

NO CASH.

bubbbbbblessssss

Cava Brut Nature U Més U Fan Tres · bio
0,1l 4.50 – Bottle 30.00
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)

BRUNCH

HOT & COFFEE DRINKS

DRINKS

Brunch 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 ✕

Pretzel or Sourdough Bread with whipped misobutter, chopped chive and 2 organic eggs in the glass

Pink Pancakes small 7.50 · normal 13.50
vegan Pancakes, sour cherries, beetroot reduction, amaranth-crumble, Blumentalfoam

Pistachio Pancakes small 7.50 · normal 13.50
vegan Pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, Blumentalfoam

Spring French Toast small 7.50 · normal 13.50
Shokupan brioche bread, strawberry compote, basil oil, 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 · normal 13.00 ✕

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

Wax Benedict small 9.50 · normal 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

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, aubergines, potatoes, 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 7.50

✕ 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

Pretzel by *Biobäckerei Tillmann* 2.50

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**

- + with vegan Chipotle Mayo 4.90
- + with homemade herb-tahini-yogurt 4.90
- + with vegan truffle-aioli 7.50



Allergene

BRUNCH

HOT & COFFEE DRINKS

DRINKS

Coffee

with macadamiasyrup
+ 0.80

- Filter Coffee** 3.50
Bonanza Das Almas Brazil · Brazil
Aroma: Maple syrup, Dark Chocolate, red grapes
- 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

Protein Power-Up! +2.00

Add 30g vegan **vanilla protein**
by Brandl Nutrition to any latte

Kreatine Power-Up! +1.50

Add 3g Creapure-**Kreatine**
by Brandl Nutrition to any warm drink

Spring Sips

- Pink Vanilla (iced or hot)** 4.90
Vanilla Paste, Beetroot Syrup, Espresso, Oat Milk
- Purple Cloud (iced or hot)** 5.30
Honey Lavender Syrup, Earl Grey Concentrate, Ube Powder, Oat Milk
- Salted Coffee Cloud (iced)** 4.90
Cold Brew coffee, vegan condensed milk, vegan cream, oat milk, Himalaya salt
- Matcha Raspberry Rave (iced)** 5.90
Bio Ceremonial Matcha by Matchasome, coconut milk, raspberry puree
- Espresso Orange (iced)** 5.30
Fresh squeezed orange juice, Espresso
- Espresso Tonic (iced)** 5.30
Espresso, Thomas Henry Tonic Water
- Bikini Bottom Brew (iced)** 5.30
Espresso, fritz Anjola

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 (contains soy)

Tea

- Tea by PAPER & TEA** 3.50
- **Tip of the morning** Organic English Breakfast
 - **Brave New Earl** Organic Earl Grey
 - **Golden Boost** Organic blend of aromatic turmeric and ginger
 - **Mighty Green** Japanese Premium-Sencha
 - **Mount Olympus** Organic herbal blend with Greek mountain tea, mint and citrus
- Infusions** 3.50 (can also be mixed!)
- fresh ginger
 - fresh mint

HOT & COFFEE DRINKS

DRINKS

Homemade Lemonades

Matcha Island 0,3l 5.90

Bio Ceremonial Matcha by *Matchasome*,
passion fruit puree, soda

Rosemary's Thyme 0,4l 4.90

Rosemary, thyme, lemon, soda

Tropical Valley 0,4l 4.90

Mango, passion fruit, lemon, soda

Soda Lemon 0,4l 2.80

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

Kale Moss 0,3l 5.50

Apple, banana, kale, dates, lime, mango,
avocado, mint

Pretty Pitaya 0,3l 5.50

strawberry, banana, mango, dragon fruit,
dates, raspberries, avocado, mint

Ginger Ninja 0,3l 5.50

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 · black currant

· rhubarb · passion fruit

Vigo Kombucha 0,33l 5.90

· peach-lemongras · ginger-tumeric

Spreequell Water sparkling/still

0,3l 2.50 – 0,75l 3.80

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

Mimosa Set for ca. 6 persons

one bottle of sparkling wine + a carafe orange juice

· with Cava Brut Nature 40.00

· with Prosecco 30.00

· with *alcoholfree* Blanc de Blanc Secco 30.00

Espresso Martini 8.90

FMK hazelnut spirit, fresh espresso,

espresso liqueur, sugar

Moshkerita 12.90

Mezcal, Limoncello, 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

Averna Sour 8.50

Averna, orange, lemon, sugar, Better's Bitters

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