

WEEKLY MENU

Mo-Fr 10am-5pm

BRUNCH

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

Pistachio Pancakes small 8.50 · normal 12.00

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

Overnight Oats 6.90 *vegan* ✕

homemade Overnight Oats, topped with chiapudding, seasonal fruits, banana, amaranth-crumble, Blumentalfoam

Turkish Egg small 8.50 · normal 12.50 ✕

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

Wax Benedict small 9.00 · normal 14.00 ✕

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 14.50 *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, oven-baked tomatoes and aubergine, potatoes, 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

LUNCH

The Lunch Combo 13.50

available weekdays 12am-3pm

a changing dish + 1 Lemonade of choice

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

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

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*

Choco-Brownie 3.50 *vegan*

- ✕ glutenfree option possible + 2.00



Allergene

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 *Brand1 Nutrition* to any latte

Kreatine Power-Up! +1.50

Add 3g Creapure-**Kreatine**
by *Brand1 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

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

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

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

Ginger Ninja banana, mango, pineapple, dates, apple, ginger juice, passion fruit, turmeric, chili

LEMONADES

Rosemary's Thyme 0,4l 4.90

homemade rosemary, thyme, lemon, soda

Tropical Valley 0,4l 4.90

homemade mango, passion fruit, lemon, soda

Soda Lemon 0,4l 2.80

SOFTDRINKS

Paulaner Spezi 3.50

Almdudler 0,33l 3.50

Spritzers 0,4l 4.90

· apple · black currant · rhubarb · passion fruit

Kombucha 0,33l 5.90

· peach-lemongras · ginger-turmeric

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 3.50

· kola · kola superzero

BRUNCH

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

SPRITZ

Spritz 7.50 – Pitcher for 6 persons: 39.00

· Aperol · Campari · Sarti · Limoncello

Berlin Sunset 7.90 – Pitcher for 6 persons: 42.00

Aperol, grapefruit juice, passion fruit syrup, Prosecco

Crodino Spritz 5.90 *alc. free*

Crodino, Soda, Orange

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

Cava Brut Nature U Més U Fan Tres *bio*

0,1l 4.90 – 0,2l 9.80 – Bottle 30.00

Lambrusco Amabile Manzini *Demeter*

0,1l 4.50 – 0,2l 9.00 – Bottle 28.00

Pet Nat Albert de Conti

0,1l 6.50 – 0,2l 11.90 – Bottle 45.00

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

DINNER

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