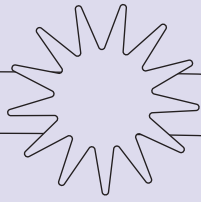


WEEKLY MENU

Monday-Friday 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 miso-butter, chive and 2 organic eggs in the glass

Frühschopping 12.70 *vegan*

2 vegan white sausages with Pretzel and sweet mustard

Pistachio Pancakes small 8.50 · normal 12.00
vegan Pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, coconut foam

Overnight Oats 6.90 *vegan* ✕

homemade Overnight Oats, topped with chia pudding, seasonal fruits, banana, amaranth-crumble, coconut foam

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 by *That's Kimchi* 6.50
- 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 coconut foam 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*



Allergene

✕ glutenfree option possible + 2.00

COFFEE

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 5.90

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 7.50

Macadamia Matcha Latte 5.90

with Bio Ceremonial Matcha by Matchasome and Macadamia + with vegan vanilla protein 7.90

Chai Latte 3.90

with homemade Chaisyrup

+ with vegan vanilla protein 5.90

Dirty Chai 4.40

Espresso Shot +homemade Chaisyrup

+ with vegan vanilla protein 6.40

Filthy Chai 4.90

Double Espresso Shot +homemade Chaisyrup

+ with vegan vanilla protein 6.90

Protein Power-Up! +2.00

Add 10g 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

with **macadamiasyrup** + 0.80

SUNNY SIPS

Matcha Raspberry Rave (iced) 6.90

Bio Ceremonial Matcha by Matchasome, coconut milk, raspberry puree

Solero Matcha (iced) 6.90

Bio Ceremonial Matcha by Matchasome, coconut milk, Vanilla, vegan cream, passion fruit puree

Pink Vanilla (iced or hot) 6.90

homemade Beetroot Syrup, Vanilla Paste, Espresso, Oat Milk

Salted Coffee Cloud (iced) 5.90

Cold Brew Coffee topped with a foam of vegan cream, vegan condensed milk, oat milk, himalayan salt

White Passion Cloud (iced) 5.90

Homemade iced tea from white tea, topped with a foam of vegan condensed milk, vegan cream and passion fruit

Espresso Tonic (iced) 5.50

Espresso, Thomas Henry Tonic Water

Espresso Orange (iced) 5.50

Espresso, fresh squeezed orange juice

Bikini Bottom Brew (iced) 5.50

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!

Oat Milk or Coconut Milk*
by Lazy Heroes from Berlin
Organic whole 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 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 6.00

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 rosmarj, 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-tumeric

Spreequell Water sparkling/still

0,3l 2.50 – 0,75l 4.00

Thomas Henry 0,2l 3.80

· Mystic Mango · Tonic Water

· Spicy Ginger · Pink Grapefruit

fritz 0,33l 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 puree, Prosecco

Crodino Spritz 5.90 *alcoholfree*

Crodino, Soda, Orange

BOOZY MORNING

Mimosa

with fresh orange juice

· with Cava Brut Nature 0,25l 9.50

· with Prosecco 0,25l 7.50

· with Blanc de Blanc Secco (*alcoholfree*) 0,25l 7.50

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 Blanc de Blanc Secco (*alcoholfree*) 35.00

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

Pet Nat Albert de Conti

0,1l 6.50 – 0,2l 11.90 – Bottle 45.00

BEER

BRLO Hell 0,3l 3.70

Spalter Hell 0,5l 5.90

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.