

cakes

Grandma's Cheesecake 3.50
· with pistachio topping 5.60
Warm **plum cake** with coconut foam 5.90
Apple Walnut Cake 4.20 *vegan*
Raw Carrot Cake 4.20 *vegan*
Chocolate Banana Bread 3.90 *vegan*
Brownie with nuts + raspberry 4.30

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.

autumn special

Autumn French Toast small 7.50 · normal 13.50
Shokupan Brioche Bread, poppyseed paste, roasted plums, walnut-poppyseed crumble

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

NO CASH.

homemade cozy sips

Pink Vanilla (iced or hot) 6.90
homemade Beetroot Syrup, Vanilla Paste, Espresso, Oat Milk

Basic Witch (iced or hot) 5.70
Pumpkin Spice Syrup, Espresso Shot, Oat Milk, Cardamom Foam

Hot Apple 4.20
Applejuice, Cinnamon
Boozy Twist with Whiskey +2.00

Banana Bread Latte 4.90
Homemade Banana Bread Syrup, Espresso Shot, Oat Milk topped with Cold Foam

Golden Milk 5.10
Homemade Golden Milk Syrup, Honey, Oat Milk

Biscoff Latte 4.90
Homemade Biscoff Syrup, Espresso Shot, Oat Milk topped with Cold Foam and Biscoff-Crumble

bubbbbbblesssss

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

Vino Frizzante Sacchetto
0,1l 2.50 – 0,2l 4.50 – Bottle 20.00

Blanc de Blanc Secco alcoholfree *Full*
0,1l 3.00 – 0,2l 6.00 – Bottle 25.00

crust crafters

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

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

Brunch

10am until 5pm

Croissant 3.00 *vegan*

filled with homemade vegan

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

Frühschopping 12.70 *vegan*

2 vegan white sausages with Pretzel and sweet mustard

Pink Pancakes small 8.50 · normal 13.50
vegan Pancakes, sour cherries, beetroot reduction, amaranth-crumble, coconut foam

Pistachio Pancakes small 8.50 · normal 13.50
vegan Pancakes with raspberry compote, pistachio cream, pistachio lotus crumble, coconut foam

Autumn French Toast small 7.50 · normal 13.50
Shokupan Brioche Bread, poppyseed paste, roasted plums, walnut-poppyseed crumble

Overnight Oats small 6.90 · normal 11.90 ✕
vegan homemade Overnight Oats, topped with chiapudding, banana, seasonal fruits, amaranth-crumble, coconut foam

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

Avocadabra 9.20 *vegan*

Sourdough bread, smashed avocado, scrambled tofu, pickled onions, wild herb salad

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 3.50

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

Blumi's Garden 16.10 ✕

Seasonal vegetables from the oven, burrata, cashew-parsley pesto, toasted almonds

Hummus Sabich 14.90 ✕

Hummus, oven-baked tomatoes, aubergines, potatoes, tahini yogurt, olive oil, chickpea-crunch, waxy organic egg, pita bread
vegan option with tofu

Shakshuka 15.50 ✕

Tomato-paprika-Sugo, 2 waxy organic eggs, sourdough bread
vegan option with tofu

Fermented Goodies *vegan*

- Kimchi by *That's Kimchi* 6.50
- mixed fermented and pickled veggies 7.50

✕ glutenfree option possible +2.00

Extras

Sourdough Bread by *August Lebensmittel* 2.20

Pita Bread by *Bekarei* 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

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

Espresso 2.50

· Macchiato 2.80

· Doppio 2.90

· Doppio Macchiato 3.10

Cortado (double shot) 3.50

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

Macadamia Matcha Latte 5.90

with Bio Ceremonial Matcha by Matchasome and Macadamia

Chai Latte 3.90

with homemade Chaisyrup

Dirty Chai 4.40

Espresso Shot with homemade Chaisyrup

Filthy Chai 4.90

Double Espresso Shot with homemade Chaisyrup

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

add **macadamiasyrup** + 0.80
add **vegan cream** +0.80

iced +0.00
extra shot +0.50

Cozy Sips

Pink Vanilla (iced or hot) 6.90

homemade Beetroot Syrup, Vanilla Paste, Espresso Shot, Oat Milk

Basic Witch (iced or hot) 5.70

Pumpkin Spice Syrup, Espresso Shot, Oat Milk, Cardamom Foam

Hot Apple 4.20

Applejuice, Cinnamon

Boozy Twist with Whiskey +2.00

Banana Bread Latte 4.90

Homemade Banana Bread Syrup, Espresso Shot, Oat Milk topped with Cold Foam

Golden Milk 5.10

Homemade Golden Milk Syrup, Honey, Oat Milk

Biscoff Latte 4.90

Homemade Biscoff Syrup, Espresso Shot, Oat Milk topped with Cold Foam

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

- **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

Homemade Lemonades

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 3.90

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 0,33l 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 4.00

Thomas Henry 0,2l 3.80
· Mystic Mango · Tonic Water
· Spicy Ginger · Pink Grapefruit

fritz 0,33l 3.50
· kola · kola superzero

Spritz

Berlin Sunset 7.90 – Pitcher for 6 persons: 42.00
Aperol, grapefruit juice, passion fruit puree, Vino Frizzante

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
· with Vino Frizzante 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 Vino Frizzante 30.00
· with Blanc de Blanc Secco (*alcoholfree*) 35.00

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 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