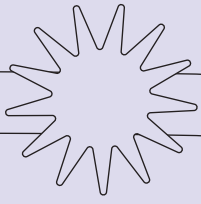


WEEKLY MENU

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

Frühschopping 12.70 *vegan*

2 vegan white sausages with Pretzel
and sweet mustard

Avocadabra 9.20 *vegan*

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

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

Overnight Oats small 6.90 · normal 11.90 ✕
vegan homemade Overnight Oats, topped with
chia pudding, banana, seasonal fruits,
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 14.50 ✕
Hummus, oven-baked tomatoes and aubergine,
potatoes, tahini yogurt, olive oil,
chickpea-crunch, waxy organic egg, pita bread
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

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

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 mixed nuts + raspberry 4.30

✕ glutenfree option possible + 2.00



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

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 rosmari, 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-lemongrass • ginger-turmeric

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

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, Vino Frizzante

Crodino Spritz 5.90 *alcoholfree*

Crodino, Soda, Orange

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

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.

BRUNCH

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