WHEN BRUNCH BEHAVES BADLY

Breakfast, reinvented
for dinner.

The Late Starter

Get your starter plate
at the kitchen counter
and toast your own bread

11 €

This week

Mini croissant with peacamole,
vegan carrot lax, dill and lemon mayo

Baked potato salad

Tomato butter

Toasties

Olives

Savory

Chunky Veggie Stew vegan & sharable small 8.00 normal 12.00
Shakshuka-stew, potatoes, spicy meatballs

Drink Recs: RED WINE Puszta Libre · LONGDRINK Paloma · ALCOHOLFREE Free Paloma

Messy Bun vegetarian 14.90
Brioche bun, hashbrown patty, avocado, fried egg,
fried onions, homemade burger sauce

Drink Recs: WHITE WINE Lehner Riesling · LONGDRINK Harvey Wallbanger · ALCOHOLFREE Virgin Tropical Sour

Hashbrown's Stack Attack vegetarian 14.90
Hashbrowns, sunny-side up, ricotta-cream, piri-piri, crispy cornflakes crunch

Drink Recs: ORANGE WINE Tragolargo Blanco · COCKTAIL Tropical Sour · SPARKLING TEA Ama Lemongrass

Blumi the Bad Dog vegetarian 14.00
Brezel-Brioche, vegan sausage, sauerkraut, mustard seeds,
pickled cucumber, homemade plum ketchup

Drink Recs: ORANGE WINE Šumenjak · COCKTAIL Carribean Flamingo · ALCOHOLFREE Virgin Carribean Flamingo

Breakfast Ranch Beans vegan & sharable small 7.50 normal 11.50
Creamy butterbeans, capers, merquén, sourdough bread

add on: sunny-side up + 1.50

Drink Recs: WHITE WINE The Wild White · COCKTAIL Averna Sour · ALCOHOLFREE BEER Spalter Freiheit

Dark Cabbage Cravings vegan & sharable small 8.50 normal 12.50
Roasted red cabbage, feta-cream, agave, chili-miso-butter, hazelnut crunch

Drink Recs: ORANGE WINE Franz plays · COCKTAIL Espresso Martini · ALCOHOLFREE Ginger-Tumeric Kombucha

Dill With It vegan & sharable small 9.50 normal 13.50
Pita, crispy tofu, pickles, dill mayonnaise, spicy passion fruit

Drink Recs: SPARKLING WINE Bitches Brew Pet Nat · COCKTAIL Green Machine · SPARKLING TEA Ama Lemongrass

Sweet

COCKTAILS Chai Cortado Martini · Matcha Martini · Salted Caramel Espresso Martini

Autumn French Toast vegetarian 8.00
Shokupan Brioche Bread, poppyseed paste,
roasted plums, poppyseed-walnut-crumble

Germknödel vegetarian 7.50
Steamed dumpling, blueberry cream, poppyseed-walnut-crumble,
vanilla-sauce

White Snickers Pancakes vegan 8.00
Pink Pancakes, white chocolate, salty peanut cream

Extras

BBQ mushrooms with chipotle mayo · vegan 4.90

Smashed potatoes with truffle aioli · vegan 4.90

Baked potato salad vegan 5.00

Pink buttermilk coleslaw 5.00

Allergene

Sprizzeria

Mimosa Vino Frizzante	Orange juice, Vino Frizzante	0,25l 9.50
Mimosa Cava	Orange juice, Cava	0,25l 7.50
Mimosa alcoholfree	Orange juice, Full Blanc de Blancs	0,25l 7.50

Berlin Sunset 7.90
Aperol, grapefruit, passion fruit, Vino Frizzante

Spritz 7.50
Aperol, Campari, Sarti or Limoncello

Senza Spritz alcoholfree Mondino Senza, Tonic Water 6.10

Crodino Spritz alcoholfree Crodino, soda, orange 5.90

Wine Spritzer Rabl Green Veltliner, soda 0,2l 4.50 — 0,4l 8.90

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	BRLO Hell + Fritz Lemon	0,5l 4.10

Brinner Special Drinks

Harvey Wallbanger 11.00
Freshly pressed orange juice, vanilla vodka

Espresso Martini 8.90
FMK hazelnut spirit, fresh espresso, espresso liqueur, sugar

Salted Caramel Espresso Martini 11.00
Blumentals Espresso Martini Special contains soy and gluten

Matcha Martini 9.90
Vanilla vodka, matcha, coconut
* alcoholfree version 7.90

Green Machine 11.00
Matcha, Midori, orange, lime

Caribbean Flamingo 13.50
Pitaya, light rum, lime
* alcoholfree version 12.50

Tropical Sour 13.50
Mezcal, Cointreau, passion fruit, mango, lemon
* alcoholfree version 11.50

Chai Cortado Martini 9.90
White rum, amaretto, chai, espresso
* alcoholfree version 7.90

Of course we also have classics like a Negroni, Old Fashioned or Whiskey Sour. Just ask the staff!

Wine Sparkling & White

Sparkling

Vino Frizzante 0,1l 2.50 — 0,2l 4.50 — Bottle 20.00
Vino Frizzante Veneto IGT, Winery Sacchetto, Italy

Bitches Brew Pet Nat 0,1l 5.90 — 0,2l 10.00 — Bottle 30.00
Winery Leiner, Austria, 2022 Demeter

Cava Brut Nature 0,1l 4.90 — 0,2l 9.80 — Bottle 30.00
Winery U Més U Fan Tres, Spain bio

Pet Nat 0,1l 6.50 — 0,2l 11.90 — Bottle 45.00
Winery Domaine Albert de Conti, France

I'm not Full Blanc de Blanc alcoholfree 0,1l 3.00 — 0,2l 6.00 — Bottle 25.00
Winery Full, Germany

Ama Lemongrass alcoholfree 0,1l 5.50 — 0,2l 10.00 — Bottle 30.00
Sparkling Tea by Ama, Spain

White

Riesling Handwerk 0,1l 5.20 — 0,2l 10.30 — Bottle 39.00
Winery Leiner, Austria, 2022 Demeter

Green Veltliner Langenlois 0,1l 3.90 — 0,2l 6.90 — Bottle 25.00
Winery Rabl, Austria Nachhaltig Austria

Grauburgunder Handwerk 0,1l 4.00 — 0,2l 8.00 — Bottle 1l 28.00
Winery Leiner, Austria, 2022 Demeter

Wine Rosé, Orange & Red

Rosé

Cabernet Sauvignon — 0,1l 4.50 — 0,2l 9.00 — Bottle 28.00
Winery Rabl, Austria 2021 Nachhaltig Austria

Orange

Šumenjak Alter Cuvée — 0,1l 5.90 — 0,2l 11.90 — Bottle 30.00
Winery Šumenjak, Slovenia

Intra! The Wild White — 0,1l 7.90 — 0,2l 14.90 — Bottle 49.00
Winery Kolfok, Austria, 2024

Franz Plays — 0,1l 3.90 — 0,2l 7.90 — Bottle 28.00
Winery Franz Weninger, Austria Demeter

Tragolargo Blanco — 0,1l 4.90 — 0,2l 9.90 — Bottle 29.00
Winery Casa Balaguer, Spain, 2025

Red

Puszta Libre — 0,1l 4.50 — 0,2l 9.00 — Bottle 28.00
Winery U Més U Fan Tres, Spain biodynamic

Polvanera Primitivo — 0,1l 4.50 — 0,2l 8.90 — Bottle 25.00
La Marchesana IGT, Winery Cantine Polvanera, Italy bio

Softdrinks

Homemade Lemonades

Rosemary's Thyme — 0,4 l 4.90
Rosmary, thyme, lemon, soda

Tropical Valley — 0,4 l 4.90
Mango, passion fruit, lemon, soda

Softdrinks

Paulaner Spezi — 0,3 l 3.50
Almdudler — 0,3 l 3.50

Spritzers — 0,4 l 4.90
Apple · Rhubarb · Passion fruit · Black currant

Kombucha — 0,3 l 5.90
Peach-lemongras · Ginger-tumeric

Spreequell Water — 0,3 l 2.50 — 0,75 l 4.00
sparkling · still

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

fritz — 0,3 l 3.50
kola · kola superzero

The Day Shifts



Weekend Brunch

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

Weekly

Monday – Friday, from 10 am to 5 pm,
you can enjoy breakfast, brunch and work
in our coworking space.

And from noon to 3 pm we also offer
a changing lunch combo.

Events

Do you like it so much here that
you would like to rent Blumental?

Whether for private dinner parties, corporate events or
Christmas parties: We have space for 40–200 people.

Write to us and we will make you a great offer:
events@blumental-berlin.de

You can find more information at **blumental-berlin.de/events**