

Breakfast week 9 - 12 // weekends & public holidays 9-13

Fermented oat porridge, apple compote, mocha cream, nut butter & Tahini Granola ^{1a,1c,1d,1e,2,4} 14

Masala milk rice porridge, red berry compote, date caramel, cashew yoghurt & Vanilla Rawnola ^{1a,1d} 14

Or choose your own base & toppings:

Sweet Base

Fermented oat porridge ² / masala milk rice porridge ^{2b} / bircher muesli ⁷ 8

Cashew coconut yoghurt ^{1d} 8

Beetroot berry smoothie bowl ² 10

Toppings

Red berry compote, apple compote, mocha cream ^{1d}, cashew coconut yoghurt ^{1d}, date caramel, nut butter ^{1a,1c} + 2.2

Tahini Granola ^{1a,1e,4}, Vanille Rawnola ^{1a}, Choc Rawnola ^{1a} + 2.2

All day week 9 - 15 // weekends & public holidays 9 - 16

Seasonal salad with roasted red beets, lentils, sweet potato, kale, radicchio, herb curd ^{1d,4,8,9} 14 / 16

Seasonal salad with pumpkin, quinoa, mung beans, broccoli, red cabbage, almond chili dressing ^{1a,1c,4,5,7,8} 14 / 16

Or choose your own seasonal salad & extras: 14.5 / 16.5

Seasonal Salad

Leafy greens, quinoa/legumes/potatoes, three seasonal vegetables, dressing, seeds, herbs

Extras

Dressing, roasted seeds ⁴, fresh herbs +1

Sourdough bread ^{2,4}, gluten-free bread ^{1a,1b,4}, nuts ^{1a,1b}, dukkah ^{1a,4}, Savory Granola ^{1c,5} +2.5

Hummus ^{4,8}, tempeh ^{6,7,8}, mushroom ragout ^{7,8}, herb curd ^{1d,8}, kale pesto ⁸, seasonal vegetables +3

Sourdough bread & herb curd, kale pesto, roasted red beets, radicchio, oyster mushroom, hazelnut ^{1c,1d,2,4,7,8,9} 15.5

Sourdough bread & hummus, pumpkin, green & black kale, herb oil, savoury granola ^{1c,2,4,5,8,9} 14.5

Warm tomatoes & hummus, oyster mushrooms, roasted broccoli, herb oil, sourdough bread ^{1a,2,4,7,8} 16.5

Lunch week 12 - 15 // weekends & public holidays 13 - 16

Red beetroot bourguignon, beluga lentils, oyster mushrooms, hazelnut, dill ^{1c,3,7,8,9} 16

Savoy cabbage risotto, kale coleslaw, kale pesto, savory granola ^{1c,3,5,8,9} 16

Green dahl, roasted broccoli & cashew yoghurt, koriander ^{1a,1d,3,4,8,9} 15

Creamy leek, apple, horse radish soup, chives, savory granola ^{1c,3,5,9} 11

Allergens: 1a. almond 1b. walnut 1c. hazelnut 1d. cashew 1e. other nuts 2. gluten 3. celery 4. sesame 5. mustard 6. lupin 7. soy 8. garlic 9. sulfur oxides and sulfites

Everything is to take away

Cards only

WIFI: bethechange

Nourishing

Seasonal Food . Natural Drinks

100% plantbased

Free from processed sugar and additives

Mon - Fri 9 - 15

Sat - Sun 9 - 16

Visit also our restaurant

at Schlüterstraße 86

So nice, that you're here,

At ÆNDRÉ, we believe that the choices we make about what we eat, where it comes from and how it is prepared and eaten have a powerful impact on individual and collective health and the environment. Our greatest wish is that you feel nourished on all levels after your visit.

Big Love,
Janine & Team



Cakes & Cookies

Almond caramel cookie ^{1a}	
Miso sesame cookie ^{4,7}	4
Apple chicoree bread ^{1a,1e}	4
Pumpkin bread ^{2,1e}	5.5
Red currant cheesecake ^{1a,1b, 1c,1d}	5.5
Gingerbread salted caramel cheesecake ^{1a,1b, 1c,1d}	5.5
Fudgy hazelnut brownie ^{1a,1c}	5.5
Matcha energy square ^{1b}	6
	4.5

Fresh & Juicy

Orange juice ^{200ml}	
Grapefruit juice ^{200ml}	4.5
Green Tahini smoothie ^{3,4 300ml}	4.5
Altländer apple juice ^{200ml}	7
Rhubarb / apple / grape spritz ^{300ml}	3
Water still / sparkle ^{300ml / 750}	4
Charitea Mate ^{330ml}	3 / 5.2
Lemonaid blood orange / ginger lemon ^{330ml}	4.2
	4.2

Homemade Ferments

Water kefir < 0.5% ^{100ml / 200ml}	
Kombucha Fukamushi sencha < 0.5% ^{100ml/200ml}	4 / 7
	4.5 / 7.5

Cashew Milk ^{1d iced/warm}

Golden Saros	6
ChOC + Espresso ^{1.00}	
Masala + Espresso ^{1.00}	
Matcha Kardamom	

Everything is available to take away

Drinks:

Recup (1.00 deposit) / paper cup (1.00 donation to freedom)

Glass bottle (1.00)

Food:

Boxes / paper bag (0.50)

Vytal Boxen (can be borrowed with the Vytal App)

Coffee ^{iced/warm}

Espresso / Doppio	3 / 3.5
Espresso Macchiato / coppio macchiato	3.5 / 4
Americano	4
Cappuccino	4.4
Caffe Latte	4.6
Flat White	4.6
Oat milk ² / Pea milk	

Tea ^{300ml}

Green - Sencha Yamato ^{+ 0.50}	
strong - intense, Japan	
Black - Darjeeling	
nutty - sweet - slightly spicy, India	

Native herbal tea blends ^{300ml}

Ruhe - Calm	
Immun - Immunity	
Freude - Joy	

Fresh herbal tea ^{300ml}

Ginger - lemon	
Sage / mint/ thyme	
Apple - ginger	

Matcha

Matcha Latte ^{330ml iced/warm}	6.5
Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan	
Cashew Kardamom Matcha Milk ^{1d 330ml}	6
Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan	