

So nice you are here. Please order at the bar :-)



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

**Fermented oat porridge**, apple compote, cashew yoghurt, nut butter, Tahini Granola <sup>1a,1c,1d,1e,2,4</sup> 14

**5 Grain porridge**, gooseberry compote, lemon curd, maple olive oil caramel, Vanilla Rawnola <sup>1a</sup> 14

Or choose your own base & toppings:

### Sweet Base

Fermented oat porridge <sup>2</sup> / 5 grain porridge 8

Cashew coconut yoghurt <sup>1d</sup>, bircher muesli <sup>7</sup> 8

Beetroot berry smoothie bowl <sup>2</sup> 10

### Toppings

Apple black berry, gooseberries, lemon curd, cashew yoghurt <sup>1d</sup>, maple olive oil caramel, nut butter <sup>1a,1c</sup> + 2.2

Tahini Granola <sup>1a,1e,4</sup>, Vanille Rawnola <sup>1a</sup>, Choc Rawnola <sup>1a</sup> + 2.2

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

**Seasonal salad with roasted red beets**, lentils, brown rice, chicory, herb curd <sup>1c,1d,4,8,9</sup> 14 / 16

**Seasonal salad with leek & tempeh**, tarragon potatoes, lentils, sauerkraut, pumpkin seed pesto <sup>1c,1d,5,7,8,9</sup> 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 <sup>4</sup>, fresh herbs +1

Sourdough bread <sup>2,4</sup>, nuts <sup>1a,1b</sup>, dukkah <sup>1a,4</sup>, savory granola <sup>1c,5</sup> +2.5

Hummus <sup>4,8</sup>, tempeh <sup>6,7,8</sup>, mushroom ragout <sup>7,8</sup>, herb curd <sup>1d,8</sup>, pumpkin seed pesto <sup>8</sup>, seasonal vegetables +3

**Sourdough bread & raita**, pumpkin seed pesto, roasted red beets, radicchio, lemon oil, hazelnut <sup>1d,2,4,8,9</sup> 15.5

**Sourdough bread & hummus**, roasted chicory, chili almonds oil, caramelised date <sup>1a,2,4,8</sup> 14.5

**Warm tomatoes & hummus**, oyster mushrooms, roasted broccoli, herb oil, sourdough bread <sup>1a,2,4,7,8</sup> 16.5

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

**3 Bean chili with cacao**, pickled onion, raita, coriander <sup>1a,1d,3,7,8,9</sup> optional: Chili-almond oil +1.00 16

**Carrot turnip stew**, sauerkraut, pumpkin seed pesto, savory granola, sourdough <sup>1c,2,3,4,5,8,9</sup> 16

**Shiro miso millet polenta**, pumpkin seed pesto & leek, toasted hazelnut <sup>1c,5,7,8,9</sup> 15

**Creamy beetroot soup**, horseradish lemon yoghurt, savory granola <sup>1c,3,5,8,9</sup> 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 <sup>1a</sup>	
Miso sesame cookie <sup>4,7</sup>	4
Apple chicoree bread <sup>1a,1e</sup>	4
Banana bread <sup>2,1e</sup>	5.5
Apple cheesecake <sup>1a,1b, 1c,1d</sup>	5.5
Beetroot chocolate cheesecake <sup>1a,1b, 1c,1d</sup>	5.5
Fudgy hazelnut brownie <sup>1a,1c</sup>	5.5
Matcha energy square <sup>1b</sup>	6
	4.5

## Fresh & Juicy

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

## Homemade Ferments

Water kefir < 0.5% <sup>100ml / 200ml</sup>	
Kombucha Fukamushi sencha < 0.5% <sup>100ml/200ml</sup>	4 / 7
	4.5 / 7.5

## Cashew Milk <sup>1d iced/warm</sup>

Golden Saros	6
ChOC + Espresso <sup>1.00</sup>	
Masala + Espresso <sup>1.00</sup>	
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)

Rebowl Box (5.00 deposit)

## Coffee <sup>iced/warm</sup>

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 <sup>2</sup> / Pea milk	

## Tea <sup>300ml</sup>

Green - Sencha Yamato <sup>+ 0.50</sup>	
<small>strong - intense, Japan</small>	
Black - Darjeeling	
<small>nutty - sweet - slightly spicy, India</small>	

## Native herbal tea blends <sup>300ml</sup>

Ruhe - Calm	
Immun - Immunity	
Freude - Joy	

## Fresh herbal tea <sup>300ml</sup>

Ginger - lemon	
Sage / mint/ thyme	
Apple - ginger	

## Matcha

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