

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

Fermented oat porridge, apple compote, cashew yoghurt, nut butter, Tahini Granola ^{1a,1c,1d,1e,2,4} 14.5

5 Grain porridge, gooseberry compote, lemon curd, maple olive oil caramel, Vanilla Rawnola ^{1a} 14.5

Beetroot berry smoothie bowl, red berry compote, cashew yoghurt, nut butter & Tahini Granola ^{1a,1c,1d,1e,2,4} 16.8

Or choose your own base & toppings:

Sweet Base

Fermented oat porridge ² / 5 grain porridge ⁸

Cashew coconut yoghurt ^{1d}, bircher muesli ^{7 8}

Toppings

Apple blackberry, gooseberries, lemon curd^{1d}, cashew yoghurt ^{1d}, maple olive oil caramel, nut butter ^{1a,1c} + 2.2

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

16

Sourdough bread & raita, pumpkin seed pesto, roasted red beets, radicchio, lemon oil, hazelnut ^{1d,2,4,8,9}

15

Sourdough bread & hummus, roasted chicory, chili almonds oil, caramelised date ^{1a,2,4,8}

17

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

Lunch week 11.30 - 15 // weekends & public holidays 11.30 -16

Seasonal salad with roasted red beets, lentils, brown rice, chicory, herb curd ^{1c,1d,4,8,9} 16.5

Seasonal salad with leek & tempeh, tarragon potatoes, lentils, sauerkraut, pumpkin seed pesto ^{1c,1d,5,7,8,9} 16.5

Optional: sourdough bread ², gluten-free bread ^{1a,1b,4} +2.5

Optional: hummus ^{4,8}, tempeh ^{6,7,8}, mushroom ragout ^{7,8}, herb curd ^{1d,8}, pumpkin seed pesto ⁸ +3

3 Bean chili with cacao, pickled onion, raita, coriander ^{1a,1d,3,7,8,9} optional: Chili-Almond oil +1.00 16.5

Carrot turnip stew, sauerkraut, pumpkin seed pesto, savory granola, sourdough ^{1c, 2,3,4,5,8,9} 16.5

Shiro miso millet polenta, pumpkin seed pesto & leek, toasted hazelnut ^{1c,5,7,8,9} 15.5

Creamy beetroot soup, horseradish lemon yoghurt, savory granola ^{1c,3,5,8,9} 11.5

Everything is available to take away

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

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

Fresh & Juicy

Orange juice ^{300ml}	6.5
Grapefruit juice ^{300ml}	6.5
Green Tahini smoothie ^{3,4 300ml}	7
Altländer apple juice ^{200ml}	3.5
Apple Sencha Tonic 0.04% ^{300ml}	6
Rhubarb / apple / grape spritz ^{300ml}	4
Wasser still / sparkle ^{300ml / 750}	3 / 5.2
Charitea Mate	4.2
Lemonaid blood orange / ginger lemon / lime ^{330ml}	4.2

Homemade Ferments

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

Ciders

Mary Jane from Klaar ^{100ml / 200ml}	9 / 31
<small>Boskoop, Ingrid Marie, Kneese, 2021, 4%</small>	
Proxy Weiss from Klaar ^{750ml}	28
<small>Quince, blossoms, buckwheat, Kneese, 2021, >0.05%</small>	

German natural wine

Pet Nat - Natursekt by Nordic Winemaker ^{750ml}	39
<small>Cabernet blanc, 2022, 13%</small>	
Weißburgunder by Der Glücksjäger ^{100ml / 750}	7.5 / 41
<small>Weißburgunder, Pfalz, 2020, 14%</small>	
Rosa Pünktchen by der Glücksjäger ^{100/750ml}	7 / 36
<small>Cabernet Sauvignon, Pfalz 2022, 13.5%</small>	
Hunny Bunny by Judith Beck ^{100ml/750ml}	8.4 / 46
<small>Blaufränkisch, Österreich, 2022, 12%</small>	

Flaschenbier from Wildwuchs ²

Freihafen 0.4% ^{330ml}	4.5
Fastmoker Pils 4.9% ^{330ml}	4.5

Coffee ^{iced/warm}

Batch Brew - filter ^{180ml/250ml}	3.5 / 4.6
Espresso / Doppio	3 / 3.5
Espresso Macchiato / Doppio Macchiato	3.5 / 4
Americano	4
Cappuccino	4.4
Caffe Latte	4.6
Flat White	4.6
oat milk ² / pea milk	

Cashew milk ^{1d iced/warm}

Golden Saros	
Choc + Espresso 1.00	
Masala + Espresso 1.00	
Matcha Kardamom	

Tea ^{300ml}

Green - Sencha Yamato ^{+ 0.50}	
<small>strong - intense, Japan</small>	
Green - Lung Ching ^{+ 1.00}	
<small>fruity - sweet, China</small>	
White - Pai Mu Tan	
<small>flowery - sweet, China</small>	
Oolong - Formosa	
<small>flowery - herb, Taiwan</small>	
Schwarz - Nilgiri Thiashola ^{+ 0.50}	
<small>Flowery - slightly spicy, India</small>	
Schwarz - Darjeeling	
<small>nutty - sweet - slightly spicy, India</small>	

Local herbal tea blend ^{300ml}

Ruhe - calm	
Immun - immunity	
Freude - joy	

Fresh herbal tea ^{280ml}

Ginger - lemon	
Sage / mint / thyme	
Apple - ginger	

Matcha & Hojicha

Koicha - pure, small und strong ^{40ml}	6
<small>Okumidori - 97/100 P.; Ceremonial Grade - Kikugawa, Japan</small>	
Usucha - pure, small und mild ^{80ml}	6
<small>Okumidori, Yabukita, Saemidori, 92/100 P.; Premium Grade - Kagoshima, Japan</small>	
Matcha Latte ^{330ml iced/warm}	6.5
<small>Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan</small>	
Cashew cardamom Matcha Milk ^{1d 330ml}	6
<small>Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan</small>	
Hojicha Latte ^{2 330ml}	6.5
<small>Roasted Sencha & Bancha - caramel with warm roasted notes, Japan</small>	