

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

Fermented oat porridge, cashew yoghurt, roasted grapes, nut butter, Tahini granola ^{1a,1d,2} 15.6

Shiro miso rice porridge, cashew yoghurt, roasted peach, date caramel, Vanilla Rawnola, basil ^{1a,1d,7} 15.6

Cashew Yoghurt, roasted plum, nut butter, Tahini Granola, shiso ^{1a,1d,1e,4} 15.6

Or choose your own base & toppings:

Sweet Base 8

Fermented oat porridge ², shiro miso rice porridge ⁷, cashew coconut yoghurt ^{1d}, bircher muesli ⁷

Toppings + 2.2

roasted grapes, roasted peach, roasted plum, cashew yoghurt ^{1d}, date caramel, nut butter ^{1a,1c}

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

Sourdough bread with roasted bell pepper, fennel, cashew joghurt, caramelised date, coriander ^{1a,1d,2,4,8} 17

Sourdough bread with hummus, braised tomato, broccoli, wild herbs ^{1c,2,4,5,8,9} 16

Warm tomatoes & hummus, oyster mushrooms, roasted broccoli, herb oil, sourdough bread ^{1a,2,4,7,8} 17

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

Seasonal salad with braised tomatoes, lentils, broccoli, roasted fennel, herb oil ^{1c,5,8,9} 17

Seasonal salad with tempeh, quinoa, coleslaw, cucumber, miso eggplant, goma, almond chili oil ^{1a,4,6,7,8,9} 17

Citrus risotto, brown rice, roasted fennel, grapes, sage, savoury granola ^{1a,1c,3,5,8} 17

Ribollita with tomatoes, roasted fennel, beans, sourdough croutons, wild herbs ^{1c,3,5,8,9} Croutons ^{2,4} 16.5

Eggplant curry, quinoa, lentils, cashew yoghurt, coriander, almond chili oil, cashew ^{1a,1d,3,5,7,8} 18

Extras

Sourdough bread ^{2,4}, glutenfree bread ^{1a,1b,4} nuts ^{1a,1b}, dukkah ^{1a,4}, savory granola ^{1c,5}, almond chili oil ^{1a,8} +2.5

Hummus ^{4,8}, tempeh ^{6,7,8}, mushroom ragout ^{7,8}, cashew joghurt ^{1d}, roasted bell pepper dip ⁸, roasted broccoli +3

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 ÆNDRÈ, 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 200ml	4.5
Grapefruit juice 200ml	4.5
Green Tahini smoothie 3,4 300ml	7
Beetroot Berry smoothie 300ml	7
Altländer apple juice 200ml	3.5
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	5 / 7
Kombucha Fukamushi Sencha < 0.5% 100ml/200ml	6 / 7.5

Ciders

Mary Jane by Klaar 100ml / 200ml	6 / 26
Boskoop, Ingrid Marie, Kneese, 2021, 4%	
Basta by Hassel 275ml	13.5
Apfel, Wittmar, 2020, >6.05%	
Proxy Weiss by Klaar 750ml	28
Quince, dandelion, wild carrot, Kneese, 2024, >0.05%	
Proxy Rot by Klaar 750ml	6.5 / 26
Quitte, apple, elderflower, Kneese, 2024, >0.05%	

German natural wine

Pet Nat - Natursekt by Nordic Winemaker 750ml	39
Cabernet blanc, 2022, 13%	
Naturweiss by Weingut Schätzel 100ml / 750 ml	8.7 / 44
Riesling, Silvaner, Niersteun, 2023, 11.5%	
Niko Rosé von Nordic Winemaker 100ml / 750ml	7 / 36
Dornfelder, Merlot Rosé, Rheinhessen, Altes Land, 2022, 11.5%	

We have many more wines for you, feel free to ask our team

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	3.7 / 4.8
Cold Brew 150ml / 250ml	3.8 / 4.8
Espresso / Doppio	3 / 3.5
Espresso Macchiato / Doppio Macchiato	3.5 / 4
Americano	4.4
Cappuccino	4.5
Caffe Latte	4.6
Flat White	4.8
oat milk ² / pea milk	

Cashew milk 1d iced/warm 6

Masala + Espresso 1.00
Matcha Kardamom

Tea 300ml 4.8

Green - Sencha Yamato + 0.50
strong - intense, Japan
Green - Lung Ching + 1.00
fruity - sweet, China

White - Pai Mu Tan
flowery - sweet, China

Oolong - Formosa
flowery - herb, Taiwan

Schwarz - Nilgiri Thiashola + 0.50
Flowery - slightly spicy, India

Schwarz - Darjeeling
nutty - sweet - slightly spicy, India

Local herbal tea blend 300ml 4.6

Ruhe - calm
Immun - immunity
Freude - joy

Fresh herbal tea 280ml 4.6

Ginger - lemon
Sage / mint / thyme
Apple - ginger

Matcha & Hojicha

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

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