

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



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

- Fermented oat porridge**, cashew yoghurt, apple compote, nut butter, vanille rawnola granola ^{1a,1d,2}
- 15
- Espresso porridge**, cashew yoghurt, poached chamomile pear, date caramel, choc rawnola, basil ^{1a,1d}
- 15.5
- Cashew yoghurt**, roasted plum, nut butter, Tahini Granola, shiso ^{1a,1d,1e,4}
- 15.5

Or choose your own base & toppings:

Sweet base 8
Fermented oat porridge ², espresso porridge ^{1d}, cashew coconut yoghurt ^{1d}, bircher muesli ⁷

Toppings + 2.2
apple compote, poached pear, roasted plum, cashew yoghurt ^{1d}, date caramel, nut butter ^{1a,1c}
Tahini Granola ^{1a,1e,4}, Vanille Rawnola ^{1a}, Choc Rawnola ^{1a}

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

- Seasonal salad with cauliflower**, lentils, coleslaw, roasted shallots, tahini, almond chili oil ^{1a,4,7,8,9}
- 15 / 17
- Seasonal salad with hokkaido pumpkin**, quinoa, brussel sprouts, broccoli, miso caesar, savoury granola ^{1c,5,7,8,9}
- 15 / 17
- Or choose your own seasonal salad & extras:**
- 15.5 / 17.5

Seasonal salad
Leafy greens, grains/legumes/potatoes, three seasonal vegetables, dressing, seeds, herbs

Extras
Dressing, roasted seeds ⁴, fresh herbs ^{1a,8} +1
Sourdough bread ^{2,4}, nuts ^{1a,1b}, dukkah ^{1a,4}, savory granola ^{1c,5}, almond chili oil ^{1a,8} +2.5
Hummus ^{4,8}, mushroom ragout^{7,8}, cashew joghurt ^{1d}, pumpkin miso butter ^{7,8}, seasonal vegetables +3
Tempeh ^{6,7,8} +4

- Sourdough bread with pumpkin miso butter**, mushrooms, shallots, miso caesar, sage ^{1c, 2,4,5,7,8}
- 17
- Sourdough bread with hummus**, roasted pumpkin, radicchio, almond chili oil, Nasturtium ^{1a,2,4,8}
- 15.5
- Warm tomatoes with hummus**, ragout from oyster mushrooms, roasted broccoli, herb oil, sourdough bread ^{1a,2,4,7,8}
- 16.5

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

- Forest mushroom risotto**, brown rice, roasted fennel, grapes, sage, savoury granola ^{1a,1c,3,5,8}
- 17.5
- Pumpkin curry**, quinoa, lentils, cashew yoghurt, coriander, almond chili oil, cashew ^{1a,1d,3,5,7,8}
- 17.5
- Red lentil dahl**, roasted cauliflower, preserved lemon, cashew joghurt, almond chili oil, wild herbs ^{1a,1d,3,5,8}
- 16.5

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	Nourishing	Mon - Fri 9 - 15
Cards only	Seasonal Food . Natural Drinks	Sat - Sun 9 - 16
WIFI: bethechange	100% plantbased	Visit also our restaurant
	Free from processed sugar and additives	at Schlüterstraße 86

So nice, that you're here,

At ÆNDRE, 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 caramell cookie ^{1a}	4.5
Miso sesame cookie ^{4,7}	4
Apple chicoree bread ^{1a,1d}	6
Pumpkin bread ²	5.5
Mocha bean ^{1c}	5.5
Blueberry vanilla cashew cheesecake ^{1a,1d}	5.5
Apple cashew cheesecake ^{1a,1b,1d}	4.5
Matcha energy square ^{1b}	4.5
Espresso Walnut Muffin ^{1b}	6

Fresh & Juicy

Turmeric ginger lemon orange Shot ^{45ml}	4.8
Orange juice ^{200ml}	4.5
Grapefruit juice ^{200ml}	4.5
Beetroot Berry Smoothie ^{300ml}	7.5
Green Tahini smoothie ^{3,4 300ml}	7.5
Mocha Smoothie ^{1a 300ml}	7.5
Demeter apple juice ^{200ml}	3
Rhubarb / apple / grape spritz ^{300ml}	4
Water still / sparkle ^{300ml / 750}	3 / 5.2
Charitea Mate ^{330ml}	4.2

Homemade Ferments

Water kefir < 0.5% ^{100ml / 200ml}	5 / 7
Kombucha Fukamushi sencha < 0.5% ^{100ml/200ml}	6 / 7.5

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 ^{iced/warm}

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	

Immunity

4.8

Hot orange ginger
Hot ginger - lemon
Hot apple - lemon
Herbal tea - sage / mint / thyme
Turmeric ginger lemon organge shot ^{45ml}

Matcha

Matcha Latte ^{330ml iced/warm}	7.5
¹ Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan	
Cashew Kardamom Matcha Milk ^{1d 330ml}	6
¹ Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan	

Tea ^{300ml}

4.8

Green - Sencha Yamato ^{+ 0.50}
¹ strong - intense, Japan
Black - Darjeeling
¹ nutty - sweet - slightly spicy, India

Native herbal tea blends ^{300ml}

4.8

Ruhe - Calm
Immun - Immunity
Freude - Joy