

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

Sweet

- Fermented oat porridge**, cashew yoghurt, apple compote, nut butter, vanille rawnola granola ^{1a,1d,2} 15.6
- Speculaas rice porridge**, red berries, date caramell, tahini granola, cashew yoghurt, date powder-cinnamon ^{1d,1e,4} 16.5
- Cashew yoghurt**, roasted quince, nut butter, date caramell, tahini granola, shiso ^{1a,1d} 16.5

Or choose your own base & toppings:

Sweet base 8

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

Toppings + 2.2

apple compote, quince compote, red berries, cashew yoghurt ^{1d}, date caramel, nut butter ^{1a,1c}
tahini granola ^{1a,1e,4}, vanille rawnola ^{1a}, choc rawnola ^{1a}

Toppings + 3.5

mocha cream

Savoury

- Sourdough bread with pumpkin miso butter**, mushrooms, shallot chutney, kale ^{1c, 2,4,5,7,8} 17.5
- Sourdough bread with hummus**, roasted pumpkin, radicchio, almond chili oil, Nasturtium ^{1a,2,4,8} 16
- Warm tomatoes with hummus**, ragout from 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 nordic root vegetables**, kale coleslaw, sauerkraut, shallot chutney, pumkin Butter ^{1c,5,7,8,9} 17
- Seasonal salad spicy tempeh**, brown rice, sweet potato, broccoli, nordic kimchi, almond chili oil, cilantro ^{1a,4,6,7,8,9} 17
- Forest mushroom bourguignon**, pearled barley, lentils, marinated parsley, savoury granola ^{1c,2,3,5,7,8,9} 18
- Nordic root vegetable korma**, brown rice, cashew yoghurt, cilantro, almond chili oil, cashew ^{1a,1d,4,8} 18
- Smokey bean stew**, brown rice, shallot chutney, cashew yoghurt, almond chili oil cilantro ^{1a,1d,3,4,5,8,9} 17.5

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

Tempeh ^{6,7,8} +4

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

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

Immunity Shot ^{45ml}	3.9
Orange juice ^{200ml}	4.5
Grapefruit juice ^{200ml}	4.5
Green tahini smoothie ^{3,4 300ml}	7.5
Beetroot berry smoothie ^{300ml}	7.5
Mocha smoothie ^{1a300ml}	7.5
Apple juice ^{200ml}	4
Rhubarb / apple / grape spritz ^{300ml}	4
Wasser still / sparkle ^{300ml / 750}	3 / 5.2
Charitea Mate	4.2

Homemade Ferments

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

Ciders

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 Schätze! ^{100ml / 750 ml}	8.7 / 44
Riesling, Silvaner, Niersteun, 2023, 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

Batch Brew - filter ^{180ml/250ml}	3.7 / 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	

Immunity

Hot orange ginger	6
Hot ginger - lemon	4.8
Hot apple - lemon	4.8
Herbal tea - sage / mint / thyme	4.8
Immunity shot ^{45ml}	3.9

Matcha & Hojicha

Usucha - pure, small und mild ^{80ml}	6
Blend, 92/100 P.; Premium - Kagoshima, Japan	
Matcha Latte ^{330ml iced/warm}	5.5 / 7.5
Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan	
Cashew cardamom Matcha Milk ^{1d 330ml}	6.5
Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan	
Hojicha Latte ^{2 330ml}	6.5
Roasted Sencha & Bancha - caramel with warm roasted notes, Japan	

Cashew milk ^{1d}

Golden saros	
Choc + Espresso 1.00	
Masala + Espresso 1.00	
Cashew cardamom matcha milk +0.50	

Tea ^{300ml}

Green - Sencha Yamato ^{+ 0.50}	4.8
strong - intense, Japan	
Green - Lung Ching ^{+ 1.00}	
fruity - sweet, China	
White - Yunnan Special	
flowery - sweet, China	
Oolong - Formosa	
flowery - herb, Taiwan	
Schwarz - Nilgiri Thiashola ^{+ 0.50}	
Flowery - slightly spicy, India	
Schwarz - Darjeeling	
nutty - sweet - slightly spicy, India	

Native herbal tea blends ^{300ml}

Ruhe - calm	
Immun - immunity	
Freude - joy	