

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

Fermented oat porridge, roasted plum, date caramell, Tahini Granola, cashew yoghurt, shiso ^{1a,1d,1e,2,4} 16.5

Shiro miso rice porridge, cherry, cashew joghurt, date caramel, Vanilla Rawnola, caramelised date ^{1a,1d,7} 16.5

Cashew yoghurt, cherry, roasted plum, nut butter, Choc Rawnola ^{1a,1d} 17

Or choose your own base & toppings:

Sweet base 8

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

Toppings + 2.4

Cherry, roasted plum, and when they are ripe: blackberry

Cashew yoghurt ^{1d}, date caramel, nut butter ^{1a}

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

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

Seasonal tomato salad, beluga lentils, broccoli, fennel, summer potato, herb oil, basil ^{1c,5,8,9} 15.5 / 17.5

Seasonal Tempeh salad, quinoa, sweet potato, red cabbage coleslaw, miso eggplant, almond chili oil ^{1a,1d,4,6,7,8,9} 15.5 / 17.5

Or choose your own seasonal salad & extras: 16 / 18

Seasonal salad

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

Extras

Dressing, roasted seeds ⁴, fresh herbs ^{1a,8} +1.5

Sourdough bread ^{2,4}, glutenfree seed bread ^{1a,1b,4}, almond chili oil ^{1a,8} +2.5

Hummus ^{4,8}, mushroom ragout ^{7,8}, grilled paprika bean dip ⁸, seasonal vegetables +3

Lupin tempeh ^{6,7,8} +4

Sourdough bread with grilled paprika butter bean dip, cashew joghurt, caramelised date, cilantro ^{1a,1d,2,4,8} 17

Sourdough bread with hummus, tomatoes, broccoli, basil ^{1c,2,4,5,8,9} 16.5

Warm tomatoes with hummus, ragout from oyster mushrooms, roasted broccoli, herb oil, sourdough bread ^{1a,2,4,7,8} 17.5

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

Eggplant curry, brown rice, lentils, cashew joghurt, cilantro, almond chili oil, cashew ^{1a,1d,3,4,5,7,8} 18

Sage Thyme Polenta, tomatoes, pesto, basil, savoury granola ^{1a,1c,5,8} 17

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

Laptop-free on weekends

Nourishing

Seasonal Food . Natural Drinks

100% plantbased

Free from processed sugar and additives

Mo - Fri 9 - 15

Sa - Su 9 - 16

Also visit us at: Schlüterstraße 86

or our webshop: www.aendres.de

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

Chocolate date	2
Miso sesame cookie ^{4,7}	4
Almond caramell cookie ^{1a}	4.5
Oat chocolate square ^{1a}	4.5
Raspberry banana bread ^{1a,1d,4}	6.5
Lemon olive oil cake ^{1a,1d,2,7}	5
Blueberry cheesecake ^{1a,1d}	5.5
Lime cheesecake ^{1a,1d}	5
Fudgy hazelnut brownie ^{1a,1c}	6
Blackberry cardamom muffin ^{2,7}	6.5
Cherry Almond Cake ^{1a,1d}	5.5

Fresh & Juicy

Lemon soda ^{300ml}	4.5
Orange juice ^{200ml}	4.5
Grapefruit juice ^{200ml}	4.5
Green tahini smoothie ^{3,4 300ml}	7.5
Beetroot berry smoothie ^{300ml}	7.5
Apple juice ^{200ml}	4
Rhubarb / apple ^{300ml}	4
Wasser still / sparkle ^{300ml / 750}	3 / 5.2
Charitea Mate	4.5
Lemonaid blood orange ^{330ml}	4.5

Homemade Ferments

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

Everything is available to take away

Recup (1.00 deposit)
Rebowl Box (5.00 deposit)
Cutlery / cups / boxes / paper bag (0.33)

Coffee ^{iced/hot} oat milk ² / pea milk

Cold Brew	5.5
Iced Black Orange	5.5
Iced Black Lemon	5.5
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

Matcha

Matcha Latte ^{330ml iced/warm}	6 / 7.5
<small>Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan</small>	
Iced Matcha Lemon	6.5
<small>Saemidori, Okumidori, Yabukita - Traditional Grade - Uji, Japan</small>	
Long Matcha	6
<small>Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan</small>	

Cashew Milk ^{1d}

Masala + Espresso ^{1.00}	
Cashew Kardamom Matcha Milk ^{1d 330ml +1.00}	
<small>Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan</small>	

Tea ^{300ml}

Green - Sencha Yamato ^{+ 0.50}	5
<small>strong - intense, Japan</small>	
Black - Darjeeling	4.8
<small>nutty - sweet - slightly spicy, India</small>	

Native herbal tea blends ^{300ml}

Calm <small>chamomile, lavender, goldenrod, linden</small>	
Immunity <small>Rosehip, ribwort plantain, echinacea, nettle, dandelion</small>	
Joy <small>lemon balm, St. John's wort, calendula, apple</small>	
Hot ginger - lemon	
Hot apple - lemon	
Herbal tea - sage / mint / thyme	