

So nice you are here :-)



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

Sweet

- Fermented oat porridge**, roasted plum, date caramell, Tahini Granola, cashew yoghurt, shiso ^{1a,1d,1e,2,4} 17
- Shiro miso rice porridge**, cherry, cashew joghurt, date caramel, Vanilla Rawnola, caramelised date ^{1a,1d,7} 17
- Cashew yoghurt**, cherry, roasted plum, nut butter, Choc Rawnola ^{1a,1d} 17.5

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

Savoury

- Sourdough bread with grilled paprika butter bean dip**, cashew joghurt, caramelised date, cilantro ^{1a,1d,2,4,8} 17.5
- Sourdough bread with hummus**, tomatoes, broccoli, basil ^{1c,2,4,5,8,9} 17
- Warm tomatoes with hummus**, ragout from oyster mushrooms, roasted broccoli, herb oil, sourdough bread ^{1a,2,4,7,8} 18

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

- Seasonal tomato salad**, beluga lentils, broccoli, fennel, summer potato, herb oil, basil ^{1c,5,8,9} 17.5
- Seasonal tempeh salad**, quinoa, sweet potato, red cabbage coleslaw, miso eggplant, almond chili oil ^{1a,1d,4,6,7,8,9} 17.5
- Eggplant curry**, brown rice, lentils, cashew joghurt, cilantro, almond chili oil, cashew ^{1a,1d,3,4,5,7,8} 18.5
- Sage thyme polenta**, tomatoes, pesto, basil, savoury granola ^{1a,1c,5,8} 17.5

Extras

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

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

Lupin 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

Cards only

WIFI: bethechange

Laptop-free on weekends

Nourishing

Seasonal Food . Natural Drinks

100% plantbased

Free from processed sugar and additives

Mon - Fri 9 - 15

Sat - Sun 9 - 16

Also visit us at: Lehmweg 31A

Or our webshop: www.aendre.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

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

Ciders & Proxies

Basta by Hassel ^{275ml}	13.5
<small>Apfel, Wittmar, 2020, >6.05%</small>	
Proxy Weiss by Klaar ^{750ml}	28
<small>Quince, dandelion, wild carrot, Kneese, 2024, >0.05%</small>	

German natural wine

Pet Nat - Propeller by Trubstoff ^{100ml / 750ml}	6 / 20
<small>Weißburgunder & Kerner, 2020, 12.5%</small>	
Grapefruit Mimosa ^{6.2%}	9

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

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
Batch Brew - filter ^{180ml/250ml}	4 / 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 & Hojicha ^{iced/hot}

Matcha Latte ^{330ml}	6 / 7.5
<small>Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan</small>	
Iced Matcha Lemon ^{300ml}	6.5
<small>Saemidori, Okumidori, Yabukita - Traditional Grade - Uji, Japan</small>	
Long Matcha ^{250ml}	6
<small>Saemidori, Okumidori, Yabukita - 97/100 P.; Ceremonial Grade - Uji, Japan</small>	
Hojicha Latte ^{2 330ml}	6.5
<small>Roasted Sencha & Bancha - caramel with warm roasted notes, Japan</small>	

Cashew milk ^{1d}

Masala + Espresso 1.00	
Cashew cardamom Matcha Milk ^{1d 330ml} +1.00	6
<small>Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan</small>	

Tea ^{300ml}

Green - Sencha Yamato ^{+ 0.50}	4.8
<small>strong - intense, Japan</small>	
White - Yunnan Special	
<small>flowery - sweet, China</small>	
Oolong - Formosa	
<small>flowery - herb, Taiwan</small>	
Schwarz - Darjeeling	
<small>nutty - sweet - slightly spicy, India</small>	

Native herbal tea blends ^{300ml}

Calm <small>chamomile, lavender, goldenrod, linden</small>	4.8
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	