

So nice you are here :-)



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

Sweet

Fermented oat porridge, apple compote with vanilla, nut butter, Tahini Granola, cashew yoghurt ^{1a,1d,1e,2,4} 17

Buckwheat porridge, roasted plum, Choc Rawnola, mocha cream, date caramel ^{1a,1d} 17

Cashew yoghurt, roasted plum, nut butter, date caramel, Vanilla Rawanola ^{1a,1d} 17.5

Or choose your own base & toppings:

Sweet base ⁸

fermented oat porridge ², buckwheat porridge ^{1a}, cashew coconut yoghurt ^{1d}, bircher muesli ⁷

Toppings + ^{2,4}

roasted plum, apple compote with vanilla

mocha cream ^{1d}, cashew yoghurt ^{1d}, date caramel, nut butter ^{1a}

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

Savoury

Sourdough bread with pumpkin miso butter, oyster mushroom ragout, kale chips, savoury granola ^{1c,2,4,5,7,8} 17.5

Sourdough bread with hummus, pumpkin, cauliflower chutney, pumpkinseed pesto, watercress, almond chili oil ^{1a,2,4,8,9} 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 nordic root vegetable salad, golden sauerkraut, kale, cauliflower chutney, tahini ^{4,5,9} 17.5

Seasonal pumpkin & tempeh salad, quinoa, nordic kimchi, broccoli, miso caesar sauce, almond chili oil, cilantro ^{1a,4,6,7,8,9} 17.5

Coconut butter cauliflower curry, brown rice, cauliflower chutney, cilantro, almond chili oil ^{1a,1d,4,8,9} 18.5

Pumpkin risotto, watercress pesto, fresh watercress, savoury granola ^{1c,1d,3,5,8} 19

Extras

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

hummus ^{4,8}, mushroom ragout ^{7,8}, pumpkin miso butter ^{7,8}, pumpkin seed pesto ⁸, seasonal vegetables +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.aend.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

Proxy Weiss by Klaar x Nature's Calling ^{750ml}	28
Quince, dandelion, wild carrot, Kneese, 2024, >0.05%	

German natural wine

Weiß - Village by Trautwein ^{100 ml / 750ml}	6 / 36
Weißburgunder, Baden, Kaiserstuhl, 2023, 12.5%	
Pet Nat - Scighera by Fiorano ^{100 ml / 750ml}	7 / 45
Pecorino, Marken, 2025, 11.5%	
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}

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
Salty chocolate	6

Immunity drinks

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

Matcha & Hojicha ^{iced/hot}

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

Cashew milk ^{1d}

Masala + Espresso 1.00	6
Cashew cardamom Matcha Milk ^{1d 330ml}	7
Saemidori, Okumidori, Yabukita - Ceremonial Grade - Uji, Japan	

Tea ^{300ml}

Green - Sencha Yamato + 0.50	
strong - intense, Japan	
White - Yunnan Special	
flowery - sweet, China	
Oolong - Formosa	
flowery - herb, Taiwan	
Schwarz - Darjeeling	
nutty - sweet - slightly spicy, India	

Native herbal tea blends ^{300ml}

Calm	chamomile, lavender, goldenrod, linden
Immunity	Rosehip, ribwort plantain, echinacea, nettle, dandelion
Joy	lemon balm, St. John's wort, calendula, apple