

A P P E T I Z E R S

Muhamara **V 8**

Organic kale chips **V/WG 5.50**

Edamame with chili **V 7.50**

Watercress, leek and walnut croquettes (3 pcs.) **7.50**

Crunchy pita nachos with za'atar,
tahin labneh and turkish tomato salad **12.50**

Fried organic cauliflower with tamarind and mint sauce **8.75**

Beet tartare with avocado,
grapefruit and horseradish **V/WG 12**

Kohlrabi carpaccio, spirulina, pumpkin seeds, water
chickweed and tamarind sauce **V/WG 12.50**

Boletus, calçot (green onion) and salsify with cashew
nuts and white miso sauce **V/SG 18**

Jerusalem artichoke soup with
roasted chestnuts and sage **V/SG 12.50**

S A L A D S

Hijiki seaweed salad with mizuna,
edamame and umeboshi vinaigrette **V/WG 13.50**

Organic kale and quinoa salad with cherry tomatoes,
hazelnuts and white miso vinaigrette **V/WG 13.50**

Cesar salad with celery root nuggets **V 14**

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Quesadillas with kimchi and avocado **11.50**

Grilled homemade organic tempeh with papaya,
basmati rice, cucumber salad and peanut sauce **V/WG 16.50**

Asian wok with organic tempeh **V 14**

Black bean burger with pretzel bread **15.50**

Lettuce leaf tacos with jackfruit,
pico de gallo and avocado sauce **V/WG 15**

Curry Spot **V/WG 16**

PASTA

Sweet potato tagliatelle with macadamia nut sauce and black truffle **V/WG 16.50**

Organic red lentil spaghetti with courgette, carrot and an olive and caper arrabbiata sauce **V/SG 15.50€**

PIZZA

Gluten-free vegan pizza made from buckwheat flour with organic cashew cheese, lotus root, organic pumpkin sausage and kale pesto **V/WG 16.50**

Pizza “Flammekuchen” with fontina cheese, seasonal mushrooms, truffle and organic eggs **19**

Black pizza with pumpkin, celeriac, caramelised onions, pistachios and organic goat cheese **16**

Pizza with spinach, roasted corn, Kalamata olives, feta cheese and chili oil **15.50**

Focaccia with virgin olive oil and rosemary **V 9.75**

Calzone with eggplant, organic goat cheese, arugula and walnuts **16**

DESSERTS

Dark chocolate bar with salted caramel and pistachio **WG 5**

Vegan brownie **V 6.50**

Lemon pie **6.50**

Vegan banana bread with tahini glaze **V 6.50**

Ice cream: Hazelnut, chocolate **5.50**

Vegan ice cream: vanilla, celery and lime sorbet, passion fruit sorbet **V/WG 5.50**

Tumeric latte **V/SG 5.50**