



MENU NEUENHEIM

Lutherstrasse 28

69120 Heidelberg

ACAI BOWL (V)	9.0
açai powder, frozen raspberries, banana, organic coconut- rice milk, fresh fruit, home-made almond granola, coconut rasps, organic chia seeds (a2, e1)	
CHOCO- DATE (V & GF)	10.5
creamy choco-bowl with cocoa powder, banana, frozen mango, dates, almond butter, fresh fruit, home-made nut & seed crunch (e1, e3)	
BIRCHER MÜSLI (V)	9.0
organic coconut yoghurt, overnight oats, home-made almond granola, fresh fruit, organic cocoa nibs (a2, e1)	
BLACK BEAUTY (V)	8.5
Black, vegan croissant with bourbon-vanilla & almond ice-cream, roasted nectarines, home-made nut & seed crunch and salted caramel sauce (a1, e1, e3)	
VEGAN PANCAKES (V)	9.5
4 vegan pancakes with fresh fruit and maple sirup (a1)	
FLORENTINE ROYAL	small 8.0 / regular 11.0
2 poached free-range eggs on 2 slices of rye bread (small = 1 slice and 1 egg), roasted mushrooms with black truffle and parsley, baby spinach & home-made sauce hollandaise (a3, b, d)	
PAN CON TOMATE (vegan = without Pecorino)	9.0
local colourful tomatoes, fresh nectarines, red currant, Pecorino cheese, basil & almond pesto, Italian basil, chilli oil on a slice of rustic bread from Feuerstein's bakery (a1, d, e1)	

GADO-GADO	11.0
Indonesian Classic with red cabbage, carrot, kohlrabi, romaine lettuce, cucumber, bell pepper and peanut sauce, roasted corn-tortilla crunch, fresh coriander, roasted peanuts (e4)	
+ extra poached free range egg	+1.50

MIX ME UP	10.5
Scrambled eggs (3 free-range), rustic bread from Feuerstein's bakery with basil & almond pesto, organic bacon from Biohof Kunzmann, beetroot hummus, wild lettuce (a1, b, e1, h)	
* vegetarian (without bacon)	7.50

NOMAD'S BLT	12.0
2 slices of rustic bread from Feuerstein's bakery, basil & almond pesto, organic bacon from Heimentaler Biohof, 2 fried free-range eggs, fresh tomato, romaine lettuce, kasundi mayo, sprouts (a1, b, c, e1)	

BABY, I'M A STAR (V)	9.5
2 slices of rustic bread from Feuerstein's bakery, pan roasted mushrooms, basil & almond pesto, home-made hummus, fresh tomato, romaine lettuce, vegan kasundi mayo, Sprossen (a1, c, e1)	
extra fried free-range egg (b)	+1.5

EXTRAS:	
organic bacon from Biohof Kunzmann	3.0
free range egg (b)	1.5
bread (a1)	1.0

HOME-MADE CAKES:	
choice of cakes changes daily (also vegan and gluten-free)	3.5
banana bread (V) (a1, e2)	3.0

ALLERGENS: a1= gluten (wheat) a2=gluten (oat) a3=rye b= eggs c= soy d= cow milk/ lactose e1=almonds e2= walnuts e3= cashews e4= peanuts f= celery g=mustard h=sesame i= fish

HOT DRINKS

Choose the coffee bean:	Brasil / dark, chocolatey	El Salvador / light and sweet or Ethiopia / fruity
Espresso / Espresso doppio	2.- / 3.2	2.3 / 3.5
Americano	3.2	3.5
Cappuccino	3.2	3.5
Cappuccino grande	3.9	4.2
Flat white	3.5	3.8
Maroc	3	3.3
Latte macchiato	3.5	3.8
Cortado	3.5	3.8
Cafe au lait	3.8	4.1
Chai cafe latte*	4.2	4.5
Mocca	3.9	4.2
Chai latte*		3.9
Hot chocolate*		3.5
Alle Heißgetränke wahlweise auch Laktosefrei/ mit Hafer- oder Kokos-Reis-Milch		+0.3
Bio Tee von Schlürfi (lose) 0.4l		3.5
HAUKE - Ceylon & Darjeeling		
JELLA - Kräuter Lemongras & Eisenkraut		
TORALF - Mate, Pu Erh, & Zitrus		
ALBERT - Ingwer & Apfel		
GREETE - Grüntee (Nebeltee)		
HILDE - Beeren Früchtetee		
Frischer Ingwer-Minz-Tee mit Limette		3.9

ICED COFFEE

Cold brew	3.5
Freddo espresso	3.5
Freddo cappuccino	4.5
Iced chai	4.2

HOME-MADE LEMONADES

Elderberry & blackberry	
Passion fruit & peach	4.5
Lime & ginger	4.5

JUICES

Freshly squeezed	0,2 l / 0,4 l	3.9 / 6.5
- DETOX juice (pear, apple, cucumber, lemon, mint)		
- carrot, apple, ginger juice		
- pineapple, orange, apple juice		
- orange juice		
- ginger, apple, lemon SHOT	6cl	2.5
- ginger SHOT	6cl	2.5

PROSECCO

Amüsecco Rosé, dry (Adam Müller)	Fl. 0,2	6.0
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