

LET IT BE

Vegan Crêperie & Burgerbar

Dear guests!

To reduce waste (and to keep our food looking it`s best) we do not offer our dishes for take away.

Because our kitchen is tiny and every dish is prepared fresh to order, there will occasionally be a longer wait than usual, especially if the restaurant is full. Thank you in advance for understanding!

CRÊPES^{1,3}

SWEET

GRACE SLICK	Sugar	3,50
IAN MACKAYE	Sugar & Cinnamon	3,90
MOBY	Applesauce ⁶ & Cinnamon	4,50
PRINCE	Chocolate spread	4,90
ALICIA SILVERSTONE	Chocolate spread & Banana	5,60

Please don`t bring your own food and drinks.

Please order and pay at the bar. Credit cards accepted.

PANCAKES^{1,3}

SWEET

PAMELA ANDERSON

This dish takes a bit longer to prepare.

Four Pancakes with 6,90
Banana, Agave sirup
& Peanutbutter²

MILEY CYRUS

This dish takes a bit longer to prepare.

Two Pancakes with 4,90
Chocolate chunks, Coconut
flakes, Chocolate spread

... if you would like a bit of soy whipped cream, add 0,50

For Galettes³ (buckwheat flour, glutenfree) add 1,-



CRÊPES^{1,3}

SAVORY

DARYL HANNAH

Sundried Tomatoes 8,50
Beet Root-Carpaccio
Arugula (Rocket)
homemade Pesto

WOODY
HARRELSON

Ham³ 8,50
Cheese⁶
Leeks
Cream sauce³

ERYKAH BADU

This dish takes a bit longer to prepare.

Sweet Potato 8,50
Fresh Spinach
Saté-Coconut-Peanutsauce²

For Galettes³ (glutenfree version of a crêpe, made of buckwheat flour)

.....add 1,-



BURGERS¹.....

Each burger is garnished with salad, carrots and sprouts.



THOM YORKE Patty made of vegetables^{1,3} 8,20
 Beet root
 Humus, homemade
 beetroot ketchup^{6,11,12}

CHRISSIE HYNDE Seitan patty^{1,6} 8,50
 Danish Cucumber⁶
 homemade Mayo^{1,3}
 Mustard⁴ + Ketchup^{6,9,10}
 raw red onion



WENDY O. WILLIAMS BBQ-Soy Steaks³ 8,70
 caramelized Onions
 BBQ sauce^{6,9,10}

**OMAR
 RODRÍGUEZ-LÓPEZ** Blackbean-Patty^{1,3} 8,70
 homemade Sour-Creme³
 homemade Chipotle-Mayo^{3,6}



PETER DINKLAGE homemade Falafel-Patty 7,90
 Humus, dried tomatos,
 homemade Kurkuma sauce³



+ vegan cheese	0,70
+ potato wedges	2,50
+ sweetpotato fries	3,50

**OF COURSE!
AT REQUEST WE SERVE OUR BURGERS
WITHOUT BREAD. ADDITIONALLY ADDED ARE
GRILLED ZUCCHINI SLICES.**



SIDES



.....

Small mixed Salad with homemade dressing^{4,7} 3,90

Big Protein Saladplate with homemade dressing^{4,7} 8,50
w/ roasted Soysteak³ strips and Humus

Raw-Plate 6,90
(Grated Vegetables, Sprouts, Lemonjuice)
...we also offer balsamic vinegar and oil at the table!

Mac & Cheese^{1,6} 4,90

Potato Wedges 2,50

Sweet Potato Fries 3,50



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DRINKS



WARM DRINKS

Fair trade filter coffee by the cup ⁵		1,90
White Coffee with soy milk froth ⁵		2,90
Organic tea, cup	Teabag	1,60
Green ⁵ , herbal, black ⁵		
Fresh Gingertea		2,30
Fresh Minttea		2,10
Chai Latte		3,20



ALCOHOL FREE

BIO Applejuice VOELKEL	0,2	1,90
FRITZ Apple Juice Spritzer	0,3	2,50
FRITZ Rhubarb Spritzer	0,3	2,50
FRITZ Melon Soda	0,3	2,50
FRITZ Lemonade	0,3	2,50
FRITZ Orange Soda	0,3	2,50
FRITZ Apple Cherry Soda	0,3	2,50
FRITZ Kola ⁵	0,3	2,50
FRITZ Kola sugarfree ⁵	0,3	2,50
FRITZ Medley ⁵	0,3	2,50
THOMAS HENRY Tonic Water ⁸	0,2	2,20
THOMAS HENRY Spicy Ginger	0,2	2,20
THOMAS HENRY Bitter Lemon ⁸	0,2	2,20
VIVA CON AGUA Still Water	0,3	2,-
VIVA CON AGUA Bubbly Water	0,3	2,-
Club Mate ⁵	0,5***	2,90
Coconutwater „Fountain Of Youth“	0,52	4,-

ALCOHOL

BEER



AYINGER Lager	0,5	3,50
AYINGER Cellar Beer	0,5	3,50
AYINGER Wheat Beer	0,5	3,70
AYINGER Altbairisch Dark Beer	0,5	3,50
AYINGER Bairisch Pils	0,3	3,20
AYINGER Celebrator	0,3	3,90
- Dark Doppelbock		
Landbrauerei Schönram	0,3	4,20
- Bairisch IPA		



Ask for **CRAFTBEER** and **CIDER** specials!

CIDER¹²

ZEFFER, New Zealand	Crisp Apple 5%	0,3	3,20
ZEFFER, New Zealand	Red Apple 5%	0,3	3,20

WINE

JANSON BERNHARD, GUTSWEIN, Germany, white	0,2	4,50
RABL, BLAUER ZWEIGELT, Austria, red	0,2	4,50
BORELL-DIEHL, St-Laurent, Rosé	0,2	4,50
White Wine Spritzer	0,2	3,50
Hugo w/White Wine, Soda, Mint, Elderberry	0,2	4,20

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LONGDRINKS / COCKTAILS

Gin Tonic

w/ BERLINER BRANDSTIFTER GIN & Tonic Water⁸ 7,-

Wodka Lemon

w/ ABYME Wodka & Bitter Lemon 7,-

Berlin Mule

w/ ABYME Wodka & Spicy Ginger 7,-

SPIRITS



DRY HAZEL *hazelnut liquor from Neukölln* 2cl 3,-

KR/23 *herbal liquor from Neukölln* 2cl 3,-

ABYME Wodka *Berlin* 2cl 3,-

BERLINER BRANDSTIFTER Gin *Berlin* 2cl 3,-

Additives and allergen labeling

¹Cereals containing gluten

(Wheat, rye, barley, oats, spelt, kamut or hybridised strains)

²peanuts

³soy

⁴mustard

⁵with caffeine, with guarana

⁶with preservative

⁷contains sulfite

⁸contains chinin

⁹with artificial colors

¹⁰with artificial flavors

¹¹celery

¹²with antioxidants

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