

Saturday and Sunday
Cake counter from
3 PM



HELLO WINTER!

Grandma's classics – a culinary winter journey through our temperate climate zones. Many regions share similar dishes, differing only through small local highlights – these classics show how food connects us across borders.

Pre

Russian-style Pierogi

Traditional filled dumplings from Central and Eastern Europe, just like grandma used to make on a cold day.

7,50

Råkost – Danish-style Red Cabbage Salad

Crunchy red cabbage with apple and nuts – a Danish winter classic proving that salad can be fun even in the North.

5,90

8,90

Borscht – Ukraine's Intangible Cultural

Heritage

A deeply red, warming beetroot soup, cherished for generations as comfort food against the winter cold.

6,90

8,90

DESSERTS

Makówki – Traditional Polish

A creamy, sweet layered poppy seed dessert with a light nutty crunch and warming winter flavors – just the way Martin likes it.

5,50

Sticky Toffee Pudding – British

Classic

A beloved dessert for cold days: warm date cake, plenty of sauce, and perfect for gloomy winter weather.

6,90

"G" means
glutenfree possible

Main

Grünkohl Stew with Homemade Sausage

G

12,90

A true winter dish from Northern Germany, also known as Boerenkool or Braunkohl in the Netherlands, and loved on both sides of the border.

Sausage with Mashed Potatoes and Sauerkraut – Austrian-style

G

13,90

Served with mustard, this hearty Austrian winter classic is filling, down-to-earth and as cozy as an evening in a mountain hut.

Vegetarian Bœuf Bourguignon (French-style)

14,50

French winter cuisine with depth and comfort. Lentils and mushrooms in an aromatic red wine vegetable sauce, served with wide noodles – just like at grandma's in Burgundy, but plant-based.

"GIFTED BREAK" (PAY-IT-FORWARD MEAL)*

You can purchase or redeem a "gifted break" with us.

IT WORKS LIKE A VOUCHER: THE AMOUNT IS LEFT AT THE COUNTER, AND PEOPLE WHO CAN'T AFFORD A MEAL MAY REDEEM IT – OR YOU CAN GIVE THE VOUCHER DIRECTLY TO SOMEONE.

Döner, please!

The Vegan Superdöner	5,90
Vegan Döner meat in flatbread, with salad, tzatziki, coleslaw, tomatoes, and onions	
Döner Plate ^G	10,90
Vegan Döner meat with fries, coleslaw, and tzatziki	
Kapsalon ^G	11,90
Layered Döner delight: fries, vegan Döner meat, vegan cheese, salad, aioli, tomato and cucumber, topped with onions	

MENÜ 1

PZ-Burger
und
Makówki

MENÜ 2

1 PZ-Burger, 1 Saisonburger
und
1 Makówki, 1 Sticky Toffee Pudding

Burger-Extra:

- + Glutenfree Bread: 1,30
- + spicey: 0,70
- + Lettuce wrap instead of bun [Low Carb]: 0,00 €
- + Extra Dip: 0,70

Pommes

[also possible without salt]
small 3,50 large 5
+ Dip of choice: 0,70

BURGER

Our burgers come with a seasonal vegetable-bean patty on a homemade spelt bun with fries.

Saison Burger^G

12,90

Fried mushrooms, caramelized onions, and aioli

PZ-Burger^G

12,70

The better slow-food burger, with homemade deluxe sauce, vegan cheese, and pickle relish

BBQ-Burger

12,70

with vegan cheese, caramelized onions, and smoky BBQ sauce

STILL HUNGRY?

You can order one free portion of fries per dish (if fries are included as a side).

This helps reduce unnecessary waste – and keeps you full!

Thanks for choosing a vegan burger – compared to a 100 g beef burger, you save roughly:

- 4.9 m² land
- 1540 l water
- 2.2 kg CO₂ equivalents



(Source: Albert Schweitzer Foundation)

THE INFO SHEET

- This place is a safe space and a participatory venue for many different people, and it is intended to be an inclusive space. There are various regular meet-ups and events, which are self-organized and usually open to everyone. So, feel free! If you are interested in starting a new meet-up or organizing a suitable event, please feel free to email us.
- Our burger buns, patties, sauces, fries, and basically everything we cook or bake is homemade with love, free from animal exploitation, local, and seasonally adapted – always with the animals and the climate in mind.
- Dishes marked with a “G” are gluten-free or can be made gluten-free. This may involve an additional charge. We prepare all dishes with the utmost care, but since gluten-containing ingredients are also used in our kitchen, cross-contamination can never be 100% ruled out.
- We are always happy to answer any questions about ingredients and allergens.
- “Gifted Break”: You can purchase or redeem a so-called gifted break with us. It works like a voucher, but it hangs at our counter so that people who cannot afford a meal can use it.
- Delivery or Pickup: We deliver by bike or you can pick up your order. Please use the online tool on our website to place orders. If possible, please meet the delivery person – nobody likes climbing four flights of stairs after cycling.
- You can also order vegan and seasonal catering for up to 80 people. Please send us an email with the following information: date of catering, number of people, allergies, budget, preferences, and special requests. We are happy to make suggestions for you.
- We also use social media, so feel free to follow us and tell your friends about us. If you enjoyed your time here, we would love it if you could give us a hundred stars, points, or whatever you like – it really helps us!

Thank you, amazing people :)

