

100% Vegan



MENUE
ENGLISH

cold beverages | kalte Getränke | soğuk içecekler | boissons fraîches | refrescos | kalla drycker

	EUR
Rheinsberger mineral water glass medium still 0.2 0.3 1 liter	2.00 2.50 6.00
Juices glass 0.2 0.3 liter (orange • apple • grape • passion fruit • rhubarb)	2.80 3.50
Spritzer glass 0.2 0.3 liter	2.50 3.30
Homemade lemonade 0.3 liter (lemon • lemon-ginger • orange-lavender • elderflower)	3.30
Now Black Cola 0.33 liter	3.30
Orange juice freshly squeezed glass 0.1 0.2 liter	2.50 3.50
Smoothies Fresh juices Shakes see at the board	

hot beverages | heiße getränke | sıcak içecekler | boissons chaudes | bebidas calientes | varma drycker

We use genetically unmodified Soy milk. Oat milk or Rice-Almond milk (+0.50€) are available on request.

Grain or decaffeinated coffee is available for all coffee-variants.

Espresso Espresso macchiato	1.50 1.80
Coffee Coffee with milk	2.20 2.50
Cappuccino	2.80
Latte Macchiato small big	3.00 3.50
Milky Coffee in a big bowl	3.80
Moccachino (Chocolate + Espresso)	3.50
Hot chocolate	3.00
Hot Lemon Hot fresh Ginger	3.00
Tea (Assam, Earl Grey, English Breakfast, Peppermint, Chamomile, Herbal, Rooibos, Fruits, Green)	2.20
Chai Latte Sweet Black (bagged tea)	3.00
Matcha Latte	3.50

We use organic fair trade coffee from FAIRBINDUNG.

beer | bier | bira | bière | cerveza | øl

	EUR
Quartiermeister Organic Beer bottled 0.33 liter	3.00
Pinkus Organic Beer 0.33 liter	2.60
Lammsbräu alcoholfree & glutenfree beer bottled 0.33 liter	3.20

white wine | weißwein | saraplarımız | vins blancs | blancos | vitt vin

White wine spritzer 0.2 liter	3.50
2015 Camino Blanco Arién – Spain 0.25 0.5 0.75 liter	3.80 7.50 11.00

red wine | rotwein | saraplarımız | vins Rouges | tintos | rött vin

2016 Camino Tinto Tempranillo – Spain 0.25 0.5 0.75 liter	3.80 7.50 11.00
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sparkling wine | sekt | sampanya | crémant | cava | mousserande vin

2012 Neumer Riesling sparkling wine – Rheinhessen extra dry 0.2 liter bottled	8.00
Sueno sparkling wine brut– Spain 0.75 liter bottled	20.00

breakfast | frühstück | kahvaltı | le p'tit-déj' | desayunos | frukost

Glutenfree bread is available on demand + 1.00 €

EUR

Sweet breakfast: 2 bread rolls with jam, agave syrup, chocolate cream, peanut butter, margarine and fresh fruits 8.90

Mediterranean breakfast: A ciabatta and a bread roll with Tomato-Tofu & homemade Pesto, Mediterranean Tofu, dried tomatoes und olives 9.90

Savory breakfast: Three homemade spreads, smoked tofu and veggie sticks with a Wholegrain bread roll & a bread roll 9.90

Pêle-Mêle breakfast: Colorful mix of homemade spreads & jam with a variety of Tofu, Antipasti and granola served with a bread roll and a whole-grain bread roll as well as a small freshly squeezed orange juice 13.50

English breakfast: Scrambled tofu with white beans in tomato-sauce served with salad and 2 slices wholegrain toast 9.90

Activ breakfast: Homemade Granola with soy milk or soy yoghurt topped with fresh fruits 7.50

Spelt-Croissant with margarine & jam 4.90

Extra jam | margarine | spread 0.80

Extra bread roll | wholegrain bread roll 1.00 | 1.50

Extra Spelt-Croissant 2.50

**Every Sunday vegan brunch
Buffet from 10h to 15h for 13.50€ p.P.**

Pêlè-Mêlè standards | les standards | los especiales de la casa

Glutenfree bread is available on demand + 1.00 €

EUR

Wholegrain-Sandwich with smoked tofu, salad and fresh veggies between peanut butter and homemade pear chutney 4.90

Ciabatta with tomato-tofu and homemade pesto 4.90

Mixed Salad with fresh vegetables, tofu & walnuts topped with mustard-herb-dressing small | big 5.50 | 9.50

BBQ-Burger with green spelt patty, tomato, cucumber, salad, onions, homemade BBQ- und mustard-dill-sauce 7.50

Potato wedges 3.20

Side salad 2.50

For changing soups and other daily dishes please check the board

Bagel: build your own bagel of your choice 5.50

1 Bagel: natural, sesame or pumpkin seed with salad

+ **1 spread:** apple-onion, beetroot, hummus, pumpkin seed, pesto, jam, chocolate cream, peanut butter

+ **1 Tofu:** natural, smoked, mediterranean, olive, basil, curry

+ **2x Greens:** tomato, sweet pepper, apple, parsley, avocado, cucumber, carrot

**We offer vegan catering for every occasion
as well as cakes on demand**

Welcome to Pêle-Mêle!

Pêle-Mêle is French for “all in a tumble” or “mixed”. For us this translates into a fusion of various cultural influences and culinary preferences. We love to combine new things and thus create, not only foodwise.

We see Pêle-Mêle as a platform for cultural exchange through events like readings, exhibitions and concerts or our separate CoWorking space that we rent out.

Delicious food and a feel-good atmosphere are our basis. All our treats are homemade with lots of love. The ingredients we use are selected to be fair & sustainable. And everything we offer is, of course, VEGAN.

Right now we do not have an organic certification because this creates additional costs. Most of our carefully selected goods are purchased at Terra Naturkost Handels KG, Beumer & Lutum and Endorphina.

We are happy that you are our guest today and we hope to see you soon!