

## URBAN NATURAL DRINKS

### SPECIAL DRINKS

|   |     |
|---|-----|
| Bellini with Crémant   white Peach juice                        | 6,5 |
| Avaa Rosé Spritz with Crémant   Avaa Rosé   Orange   fresh Mint | 7   |
| Lavendel Spritz mit Crémant   Lavendelsirup   frische Minze     | 7   |
| Dirty-O (freshly squeezed Orange juice* on ice + Espresso Shot) | 6   |
| Matcha-O (freshly squeezed Orange juice* on ice + Matcha Shot)  | 6   |

### COLD

All bottled drinks a 0.33

|  |           |
|--|-----------|
| Viva con Aqua Mineral water (sparkling, still)                     | 3,5   6,5 |
| Limoment (Apple-Mint, Pear Green Tea, Apfelschorle)                | 4,5       |
| Cucumis (Lavender & Bergamotte, Cucumber & Basil)                  | 4,5       |
| Ai:tea, coldbrewed Ice Tea (White Peach, Pomegranate, Black Berry) | 4,5       |
| Fritz (Cola, Sugar-Free, MischMasch, Lemon, Rhubarb)               | 4         |
| Juices (various juices)  | 4,5       |
| Natural Infused Water *(Ginger   Mint   Orange   Lemon)            | 6         |

### DAYDRINKING

|   |     |      |
|---|-----|------|
| Natural wine: Orange Riesling*, Nature's Calling                      | 0,1 | 5,8  |
| Natural wine: White 2023*, Nature's Calling                           | 0,1 | 5,5  |
| Natural wine: Rosé 2023*, Nature's Calling                            | 0,1 | 5,5  |
| Silvaner, VDP. Estate wine, winery* Rudolf MAY                        | 0,1 | 5    |
| Rosé, VDP. Estate wine, winery* Rudolf MAY                            | 0,1 | 5,5  |
| Crémant/ Winzersekt from Germany                                      | 0,1 | 8,5  |
| Mimosa (crémant, optionally with apple, rhubarb, grape, orange juice) |     | 6    |
| Mimosa Carafe with Fresh Mint*  |     | 20,5 |
| Fiege Beer (Helles, Pils,)  |     | 4    |

### WARM

All hot drinks are also available on ice.

|   |           |
|---|-----------|
| Easy Espresso   double                          | 2,5   3,8 |
| Cafe Creme                                      | 3,5       |
| Americano                                       | 3,2       |
| Cappuccino                                      | 3,8       |
| Flat White                                      | 4,5       |
| Latte Macchiato                                 | 4,5       |
| Hot chocolate                                   | 4,5       |
| Dirty Hot Chocolate (Chocolate + Espresso Shot) | 5,5       |
| Hot milk with regional honey                    | 4,5       |
| Chai Latte                                      | 5         |
| Dirty Chai (Chai Latte + Espresso Shot)         | 5,5       |
| Lavender Latte                                  | 5         |
| Lavender Matcha Latte                           | 6         |
| Natural Matcha Latte                            | 5         |
| Fresh Tea *(Ginger   Mint   Orange   Lemon)     | 4         |

+ Choice of regional Demeter cow's milk (+ 0.30 cents) or Oat drink

## URBAN NATURAL FOOD

Breakfast, Brunch, Lunch, Snack, Dinner

### SWEETS

Fresh every day, different every day, also vegan.

|  |     |                      |
|--|-----|----------------------|
| Homemade baked <b>Cake</b> with and without crumble  | (V) | 4,5 – 5,5            |
| <b>Grandma's cheesecake</b> in variations  |     | 5,5 – 6,5            |
| <b>Changing pastries</b>   | (V) | 2,5 – 4              |
| <b>French Toast</b>  |     | 12                   |
| Sourdough Brioche*   Cinnamon-Sugar-Crust   white Chocolate  <br>Vanilla Bourbon Cheesecake Creme   homemade rhubarb compote         |     |                      |
| <b>Yoghurt</b>   | (V) | 9,5                  |
| Plantbased Yoghurt*   homemade crunchy Granola   Hazelnut oil*  <br>Seasonal Fruits*   homemade rhubarb compote   lemon zest         |     |                      |
| <b>Pancakes</b>  | (V) | 14,5                 |
| with Bourbon Vanilla Cheesecake Cream   Cardamom Granola   Syrup<br>Date Caramel   Raspberry Powder   Seasonal fruit from the region |     |                      |
| <b>Sweet breakfast</b>   |     |                      |
| Sweet Sourdough Brioche* "Bomboloni"   whipped Butter  <br>Red Marmalade from the region   |     | 7,5                  |
| <b>Fudge Brownie</b>   |     | 6,5                  |
| with homemade Date Caramel   |     |                      |
| <b>Handmade croissant</b>  |     | 3,5                  |
| freshly baked  |     | (15min waiting time) |

### SMALL SAVOURY

+ All dishes can be served with our **Mix & Match**

|   |     |     |
|---|-----|-----|
| <b>Bread butter cheese</b>  |     | 7,5 |
| Sourdough breads* Blond and Nut   Cheese* "wild Bernd"   whipped Brown Butter |     |     |
| <b>Sourdough bread bites</b>  |     |     |
| + Brown Butter „Nut butter“   Seasalt   |     | 5   |
| + plantbased lemon Aioli   Harissa-Oil  | (V) | 5,5 |
| + Homemade whipped feta*   green herbal-infused oil                           |     | 6   |

### DELI-LUNCH (tuesday – friday)

|   |     |             |
|---|-----|-------------|
| <b>Deli-Lunch (small bowl   large bowl)</b>   | (V) | 10,5   13,5 |
| Create your own! Choose your own compilation of homemade,<br>field-fresh salads directly at the counter:<br>Green base + your salad creations + dressing + toppings |     |             |

## SAVORY

(of course also possible in vegan)

|  |                         |      |
|--|-------------------------|------|
| <b>Fine Potato Soup</b>  | (V)                     | 8    |
| with root vegetables   mixed seeds   green herb oil   garden cress   |                         |      |
| + Extra sourdough bread  | +2                      |      |
| <b>Pulled Mushroom</b>   |                         | 11,5 |
| Sourdough bread "Blond"   pickled Cabbage   pulled Mushrooms   spicy Aioli   Harissa Oil   pickled red Onions   Cress   Kale Chips                     |                         |      |
| <b>Hummus Brioche</b>  |                         | 12   |
| Toasted sourdough brioche*   hummus   roasted root vegetables   caramelized carrot*   pickled red onions   harissa oil   cress                         |                         |      |
| <b>Braised Tomato</b>  | (V)                     | 12   |
| Sourdough bread "Blond"   parsley pesto   braised tomatoes   mixed seeds   plant-based lemon aioli   pickled red onions   cress                        |                         |      |
| <b>Grilled Cheese Sandwich</b>   |                         | 13,5 |
| Sandwich of sourdough bread "Blond"   Cheese variation*   Chili Mayo   pickled regional Vegetables   |                         |      |
| with   | + Natural Kimchi*       |      |
| or   | + Grilled-Paprika-Pesto |      |
| seasonal   | + Parsley Pesto         |      |
| <b>Celery Shawarma</b>   | (V)                     | 13.5 |
| Smashed local potatoes*   Miso mushroom sauce   Celery shawarma   Wild herb salad   Hazelnut oil*   Red grapes   |                         |      |
| <b>Hummus</b>  |                         | 12,5 |
| Hummus   Plum-Tomato-Chutney   pickled Onions   Chili Oil   Green Herbal Oil   Sourdough Nut Bread Crunch   Garlic Sourdough Bread                     |                         |      |
| + poached Pecorino-Egg*  |                         |      |
| <b>Whipped Feta</b>  |                         | 14,5 |
| Whipped sheep's cheese*   Quinoa from Germany*   Wild Herb Salad   Sumach Chickpeas from Germany*   Caramelized Carrot*   Garlic Sourdough Bread       |                         |      |
| <b>Lemon Pasta</b>   |                         | 14   |
| Vegan spaetzle*   Kohlrabi noodles   plant-based lemon aioli   Pecorino   Nut bread crunch   pickled mustard seeds   baby spinach   lemon zest   cress |                         |      |

### + Mix & Match. Top your savoury soul food with:

|  |     |       |
|--|-----|-------|
| + poached egg*   |     | + 3,5 |
| + Scrambled eggs made from 3 regional eggs*                        |     | + 6   |
| + Farmer's ham* from pasture-raised pigs of North Rhine-Westphalia |     | + 4,5 |
| + Side salad from the deli counter                                 | (V) | + 4,5 |
| + homemade pickled Veggies from the region                         | (V) | + 4,5 |
| + seasonal: Wild Herb-Quinoa Salad* with Miso broth                | (V) | + 5   |
| + Garlic-Sourdough Bread   | (V) | + 2,5 |
| + Smashed potatoes* as a side dish                                 | (V) | + 5   |
| + Exchange: Gluten-free millet bread                               | (V) | + 1   |

**We work with nature – not against it.**

**We work with our partners – for the best quality from the region.**

We are not allowed to use a bio-certification, as we are not a certified operation ourselves. However, that does not change the fact that we are fans and followers, and maybe someday even pioneers, of a sustainable, regenerative food culture. Even without certification, it is a MUST for us to work with sustainable partners. A sustainable origin is the basis for the quality of our snacks! We source our products directly from 100% certified operations. Our fruits and vegetables come from sustainable agriculture, are regional, and always vary seasonally. Naturally, our animal products come exclusively from sustainable producers. Make your own picture below of where our products come from ☺

Ham from free-range pigs in NRW from Bio-Fleischei Bernd Burchhardt, Essen

Fresh cow's milk from the biodynamic farm Gut Marienhof, Hattingen

Regional eggs from Oberschuirshof, Essen

Handmade croissants from Genussbutze Rabauken, Essen

Grains and legumes from local agriculture, Good Crop

Regional fruits & vegetables from Wilma & Willi, Essen

Regional vegetables from the pick-your-own field at Hof Bockholt, Witten

Local honey from the Summasummarum beekeeping, Bochum

Fair-trade espresso beans from Kaffeemanufaktur Heilandt, Cologne

Cold-pressed regional oils from Ruhrmühle, Bottrop

Handmade ceramics from the NEA Collection by abc.ramics, Dortmund

What is important to us? Practicing transparency regarding the origin of our products, their respectful processing, an open production chain in which people enjoy participating, resulting in a high-quality end product.

We believe you can truly taste the difference.

## OUR PHILOSOPHY

With NEA The Deli & Urban Concept Store, we want to take you back to a time when fruits and vegetables were freshly picked from grandma's garden, hand-prepared, and served for lunch... It rarely tasted so good!

We source this field-fresh produce directly from the farms. Sometimes we even use rescued vegetables from regenerative and thus sustainable agriculture.

Every day, our team, our partners, and our suppliers give their best to provide you, our guest, with the best feeling and taste experience. And, practically, we are doing something good for nature and our environment at the same time.

Thanks to our regional approach, we have super short supply chains, as our farmers are right in the neighborhood. Moreover, we value their work and products, so we work with great respect and conserve resources. Many of our products are zero waste because grandma already didn't like waste.

We stand behind this ideal, with open arms, and warmly welcome you to experience that small changes and conscious thinking can be fun. Sustainability tastes fantastic and can also be modern and cool.

Our homeland connects, and shared meals connect. That's exactly what NEA The Deli & Urban Concept Store stands for.

We offer you enjoyment and consumption with a holistic social impact.