

URBAN NATURAL DRINKS

SPECIAL DRINKS

Summer Spritz with Crémant Rhubarb Mint Orange	7,5
Dirty-O (freshly squeezed Orange juice* on ice + Espresso Shot)	6
Matcha-O (freshly squeezed Orange juice* on ice + Matcha Shot)	6
Iced White Peach Matcha Latte	6,5

COLD

All bottled drinks a 0.33

Viva con Aqua Mineral water (sparkling, still)	3,5 5,9
Limoment (Apple-Mint, Pear Green Tea, Thirst quencher)	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 (juices from the region, 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, Radler)			4
Bellini mit Crémant white peach			6,5
Avaa Rosé Spritz with Crémant Avaa Rosé Orange fresh Mint			7
Lavendel Spritz mit Crémant Lavendelsirup frische Minze			7

WARM

All hot drinks are also available on ice.

Easy Espresso double	2,8 3,5
Cafe Creme	3,5
Americano	3,2
Cappuccino	3,9
Flat White	4,6
Latte Macchiato	4,6
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
Natural Matcha Latte	5,5
Fresh Tea *(Ginger Mint Orange Lemon)	4

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

SWEETS

Fresh every day, different every day, also vegan.

Homemade baked Cake with and without crumble	(V)	4,5 – 5,5
Grandma's cheesecake in variations		5,5 – 6,5
Changing pastries	(V)	2,5 – 4
French Toast		12
Sweet sourdough brioche* Cinnamon-sugar crust Almond slivers Homemade plum jam Bourbon vanilla cheesecake cream		
Yoghurt	(V)	9,5
Plantbased Yoghurt* homemade crunchy Granola Hazelnut oil* Seasonal Fruits* Orange zest Apple and pear confit		
Pancakes	(V)	14,5
with Bourbon Vanilla Cheesecake Cream natural syrup Cardamom granola Date caramel Apple and pear confit Seasonal local fruit		
Sweet breakfast		
Sweet Sourdough Brioche* "Bomboloni" whipped Butter Red Marmalade from the region		7,5
Fudge Brownie		6,5
with homemade Date Caramel		
Handmade croissant		3,5
freshly baked (15min waiting time)		

SMALL SAVOURY SNACKS

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

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

DELI-LUNCH (Tuesday – Friday)

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

SAVORY

(of course also possible in vegan)

+ All dishes can be supplemented with our **Mix & Match**.

Pumpkin Soup	(V)	8
Butternut Squash Hokkaido Squash Potato* Carrot Orange Ginger Green Herb Oil Harissa Oil Cress Nut Bread Crunch		
+ Extra sourdough bread		+2
No Avo Bread	(V)	12
Sourdough bread "Blond" Crushed Peas pickled Mustard seeds Zucchini Lemon zest Wild garlic oil Core mix		
Pulled Mushroom		11,5
Sourdough bread "Blond" pickled Cabbage pulled Mushrooms spicy Aioli Harissa Oil pickled red Onions Cress Parsley Chips		
Pumpkin Bread		12
Blond sourdough bread whipped feta cheese regional beluga lentils* green herb oil Hokkaido pumpkin pickled red onions mixed seeds		
Grilled Cheese Sandwich		13,5
Sandwich of sourdough bread "Blond" Cheese variation* Miso Mayo pickled regional Vegetables with + Natural Kimchi* or + Grilled-Paprika-Pesto seasonal + Plum-Tomato-Chutney		
Whipped Feta Cheese		14.5
Whipped Feta Cheese* Quinoa from Germany* Wild Herb Salad Sumac Chickpeas from Germany* Caramelized Carrot* Garlic Sourdough Bread		
Hummus	(V)	12.5
Hummus Plum-cherry tomato chutney Pickled onions Harissa oil Green herb oil Nut bread crunch Garlic sourdough bread + Poached pecorino egg* + 4.5		
Smashed potatoes	(V)	14.5
Smashed potatoes* Grilled red pepper pesto Pumpkin Wild herb salad Carrot* Regional beluga lentils Avaa mustard dressing Pickled mustard seeds + Poached pecorino egg* + 4.5		

+ 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 NRW		+ 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)	+ 4,5
+ Exchange: Gluten-free millet bread	(V)	+ 1
+ Oven-roasted pumpkin	(V)	+ 4.5

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.