

WINES 0,2l

White

Pinot Blanc R Black Label
Gut Hermannsberg
Nahe, Germany^N  12

Moscatel, Jorge Ordóñez
Malaga, Spain^N 12

Red

Pinot Noir Achat, Weingut Kopp
Baden, Germany^N 12

Ammasso, Barone Montalato
Nero d'Avola, Merlot,
Cabernet Sauvignon,
Nerello Mascalese
Sicily, Italy^N 12

· WEEKLY MENU ·

Mon-Fri | 12.00-14.00 h

Starter + Main Dish + Dessert

2 Courses 17,5 | 3 Courses 21

including one mineral water
(0,25l) and one coffee speciality
of your choice

For a further selection please ask our BLEND bar team.

SMALLER DISHES

18.00 – 22.00 h

Spring roll „California“
with pickled salmon, avocado
and tobiko^{A,B,C,J} 9

Beef tartar with fried asparagus
and wasabi mayonnaise^{A,C,D,E,H} 14


Pea mint foam soup
with fried prawns^{B,C,H,N,K} 9

Bocconcini of Brandenburg water
buffalo with avocado
and asparagus^{B,C,G,H}  12

Tarte flambée ‚classic‘^{B,C,E} 11

GREATER DISHES

18.00 – 22.00 h

Lasagne with mushrooms,
zucchini and tomato tonka bean
sugo^{G,H}  18

Salmon filet with red wine spinach,
cherry tomatoes
and linguini^{A,B,C,J,N} 24


Okonomiyaki – Japanese pizza
‚Blend style‘ with hamachi
and bonito flakes^{A,B,C,D,E,I,J} 21

Fried corn-fed poulard breast
with black risotto, asparagus, peas
and macadamia^{B,E,H,N} 24

Flank steak with asparagus,
sweet potato and
Sauce béarnaise^{A,B,H,N} 28

SWEET

18.00 – 22.00 h

Crème brûlée
with sesame ice cream
and strawberries^{A,B,G,E}  7,5

Lemon tart
with raspberry sorbet^{A,B,C,D,E}  7,5

ALL TIMES FAVORITES

11.30 – 23.00 h

Pea mint foam soup
with fried prawns^{B,C,H,N,K} 9

Club sandwich with home-made
French fries^{A,B,C,E,H,N} 19,5

Berlin curry sausage with home-
made French fries^{B,C,H} 12,5

Caesar salad^{B,C,H} 12,5

· with fried corn-fed poulard^B 19,5

· with fried prawns^{B,K} 19,5

Cheeseburger
(Angus beef 200 g) with home-
made French fries^{A,B,C,H} 15,5

Veggie burger
with Beyond Meat patty,
cheddar and home-made
French fries^{A,B,C,H}  15,5

Lemon tart
with raspberry sorbet^{A,B,C,D,E}  7,5

The first bread basket is
available free of charge.
For each additional bread
basket we charge 3.5.

Sharing is caring!
All our dishes also to share.
All prices in Euro incl. VAT.



Let us meet your needs.
Please inform our staff if
you have special nutritional
needs, food allergies or
food incompatibilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite