



nude

HOME OF HEALTH
AND HAPPINESS

Nude Food [nu:d fu:d]

1. natural, pure;
without unnecessary ingredients
like animal products
2. healthy, honest, handmade food
3. nutritious & delicious

This is when the magic happens.

OPENING HOURS

Monday - Thursday

11:30 am to 9 pm

Friday

11:30 am to 10 pm

Saturday

10 am to 10 pm

BAR • DRINKS • MAGIC

Thursday, Friday, Saturday

starting 5 pm

BREAKFAST PARADISE

Saturday

10 am to 2 pm

BOWLS

100% plantbased • homemade • sugarfree

Holy Moly

mexican | 11,40 €

Chili sin carne, roasted sweet potato, tomato cucumber mix, avocado smash, baby leaf salad, fresh cantaloupe melon, creme fresh, coriander, corn tortilla

*Topping Tipp: **Planted Chicken***

Bombaystic

oriental | 10,80 €

Indian flavored rice, roasted cauliflower, beetroot, chickpeas, baby spinach, apple, cashew-peanut-crunch, tahin-lime-dressing

*Topping Tipp: **Linsenfalafel***

Farmers Delight

regional | 9,80 €

Mashed potatoes, oven mushrooms, carrot, brown lentils, corn salad, apple, rye bread crumbs^G, apple-horseradish-dressing

*Topping Tipp: **Mushroom Balls** ^G*

7th Heaven

asian | 11,40 €

Sushi rice, marinated eggplant, coconut-peas, spicy kimchi, baby spinach, fresh mango, seaweed-sesame-cracker, miso dressing

*Topping Tipp: **Sesame Curry Tofu***

Magic Mungo

fruity | 10,80 €

Indian flavored rice, roasted sweet potato, beetroot, mungo beans, mixed salad, grapes, pumpkin seeds, turmeric-coconut-dressing

*Topping Tipp: **Pulled Jackfruit***

Servus Habibi

levantine | 11,90 €

Mixed oven baked vegetables, chickpeas, tabbouleh ^G, mixed salad, lupines, hummus, beetroot-hummus, zhoug, fresh , Granatapfelsirup, Minze

*Topping Tipp: **Planted Chicken***

+ TOPPINGS

Toppings are **popular upgrades** for your bowl, but you can order them seperately aswell.

Mushroom Meatball 2,50 €

Pattis from spelt ^G and mushrooms

Lentil falafel 2,90 €

Falafel from red lentils and coconut flakes

Sesame Curry Tofu 3,50 €

Tofu slices in mango-curry-marinade with sesame seeds

Pulled Jackfruit 3,90 €

Pulled jackfruit in homemade BBQ marinade

Planted Chicken 3,90 €

Plantbased proteine from peas, in herbs-lemon-marinade

^G = contains gluten

For more allergenes please ask us.

ESSENTIALS

Pasta Bowlognese 8,50 €

Fusilli ^g, plantbased ragù alla bolognese,
fresh mixed salad and tomatoes,
cashew-parmesan, basil

Jacky Lauge Burger 9,90 €

Pretzelburger ^g, pulled BBQ
jackfruit, carrots, chickpeas,
hummus, mixed salad

Fridays for Falafel 8,90 €

Mixed salad, lentils falafel,
mungo beans, tomatoes, grapes,
cashews, tahin-lime-dressing

TAPAS & BITES

All bowls are available in **tapas size**
or **as a tapas menu** of 3.
This way you can taste more.

• 1 tapas. 6,50 € • 3er menu. 18 €

Tapas Bowl 6,50 €

one of our bowls in tapas size

Spicy Kimchi 2,90 €

homemade, fermented cabbage

Hummus Love 4,90 €

Hummus, beetroot hummus, zhoug with pita

Goldflower 2,50 €

Roasted cauliflower
in turmeric chili marinade

SWEETS

Banana Bread 2,90 € with blueberries ^g

Snickerz Schnitte 3,90 € Oats ^g, dates, peanuts, cashewcreme, caramell, chocolate

Apple cake 3,90 € with flaked almonds ^g

Bliss Ball 1,90 € Powerball from dates, cashews, cocoa and coconut flakes

Ricepudding 4,50 € with apple compote, cookie-crumble ^g, cinnamon & sugar

Raw Cake 3,90 € changing daily just look at our showcase

JUICY

Slow Juice ^{0,3} 4,90 € fresh pressed slow juices full of nutrients

Ingwer Shot ^{0,1} 2,20 € strong immunebooster

CAFÉ CLASSICS

Espresso 2,20 €
Espresso macchiato 2,70 €

Doppio 2,70 €
double Espresso

Café crème 2,70 €
classy & black

Cappuccino vly 3,80 €
Our Tip: with vly

Flat White 3,80 €
with double shot Espresso

Latte Macchiato 4,20 €

Hot Chocolate 3,80 €
Our tip: with almond drink

Charitea Tee 3,20 €
Earl Grey, Wild Fruit, Green Himalaya,
Arabian Mint, Oriental Nights, Happy Belly

SPEZIALE

Iced Dirty Chai Latte 3,90 €
Chai Latte with espresso shot on ice

Chai Latte 3,90 €
classic & warm

Chococcino 3,90 €
cocoa meets cappuccino

Goldene Milch 3,90 €
Coconut drink, turmeric, cinnamon, ginger,
nutmeg, cardamom, pepper

Pink Latte 3,90 €
Coconut drink, beetroot

Matcha Latte 3,90 €
Matcha tea with milkfoam

Our **milk alternatives**:
vly pea proteine
oat ^g | soy | almond | coconut

NUDE MEMBERSHIP

Are you here often and love our coffee?

- Flatrate for coffee drinks
 - 10 % discount for all bowls
 - We plant a tree for you
in our climate protection project
 - nude shirt
as a welcome gift
 - Invitation to exclusive events
 - Birthday menu inkl. drinks
for free
- >>> Register on
www.nudefood.de/member

HOMEMADES

Our **homemade lemonades** you only get at nude:

Ginger-Lemon ^{0,4l}	3,80 €
Tamarind ^{0,4l}	3,80 €
Hibiscus ^{0,4l}	3,80 €

SCHORLE & WASSER

Proviant ^{0,33l}	3,50 €
Orange-passion fruit spritzer	
Cherry-pomegranate spritzer	
Apple spritzer	
Rhubarb lemonade	
Cola	

Iced tea ^{0,33l}	3,80 €
Lemon	
Peach	
Blueberry	
Watermelon-pineapple	

Viva con Agua ^{0,33l}	2,50 €
fair mineral water	
sparkling or still	

Big water ^{0,75l}	5,50 €
from Viva con Agua	
sparkling or still	

COCKTAILS?

... are made for you on thursday,
friday and saturday night.
Check out our **special bar menu!**

SPRIZZ

Aperol Sprizz	7,00 €
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Sprizz Speciale	
Wildberry Sprizz	8,00 €
Himbeer Sprizz	8,00 €
Deja-Vu Sprizz	7,00 €
Mandarine Sprizz	7,00 €
Limoncello Sprizz	8,00 €
Lychee Sprizz	7,00 €
Bergamotte Sprizz	7,00 €

Hugo Royal	8,00 €
Prosecco, St. Germain elderflower liqueur, soda, fresh mint	

WINE & BEER

Wine ^{0,2l}	
Morio Muskat sweet	4,50 €
Grüner Veltliner dry	4,50 €
Schiefer Riesling dry	6,50 €
Lugana Ca dei Frati	8,50 €
Primitivo	6,50 €

Wine spritzer ^{0,4l}	5,00 €
dry or sweet	

Beer	
Lammsbräu Urstoff ^{0,5l}	3,80 €
alcohol free ^{0,33l}	3,00 €

Radler ^{0,33l}	3,80 €
Gösser Naturradler	

Curious about magical drinks?

Thursdays, Fridays & Saturdays
starting 5 pm

COCKTAILS

Thursdays, Fridays and Saturdays starting 5 pm

The Lemon Verbene 8 €

Herradura Tequila, Aava sourmix, agave, homemade ginger cordial, lime juice, lime leaf

Strwaberry Margarita 9 €

SEE YOU IN HEAVEN
Patrón tequila, St. Germain elderflower liqueur, lime juice, triple sec, strawberry, lime

Rum Punch 9 €

SUNSHINE IN A GLASS
Goslings rum, Brugal rum, almond, passion fruit, fresh pressed orange juice

Cucumber Cosmo 9 €

SIMPLE & REFRESHING
Grasovska vodka, St. Germain, fresh cucumber, lime juice, raw cane sugar

Raspberry Mojito 8 €

Brugal blanco rum, raspberry, lime, mint, soda

Tequila Sunrise 8 €

Herradura tequila, lime juice, fresh pressed orange juice, homemade pomegranate cordial

Munich Mule 7 €

Hendrick's gin, lime, Fevertree ginger beer, cucumber

Nude Fruit alkoholfrei 6 €

Real Creme of Coconut, homemade strawberry puree, fresh pressed orange juice, ananas juice, oat drink

Maracuja Mule af 6 €

Lime juice, passion fruit, ginger beer, rosemary

Venice Beach af 6 €

Lime juice, pink grapefruit, orange and mandarine juice, homemade pomegranate cordial

Inverno af 6 €

Mint, thai basil, strwaberry puree, lime, ginger beer

SPRIZZ SPECIALE

Wildberry Sprizz 8 €

Prosecco, wild blackberry liqueur, soda

Raspberry Sprizz 8 €

Prosecco, raspberry liqueur, Soda

Déjà-Vu Sprizz 7 €

Prosecco, Déjà-Vu, Soda

Mandarine Sprizz 7 €

Prosecco, mandarine liqueur, soda

Limoncello Sprizz 8 €

Prosecco, Fiorito limoncello, soda

Lychee Sprizz 7 €

Prosecco, Kwai Feh lychee liqueur, soda

Bergamotte Sprizz 7 €

Prosecco, Italicus, soda

BARWHISPER

Our barchef Key is also known as "the magician from Kö". His over 20 years of experience you can feel in every drink could put a smile even in your face. Enjoy the show!

Let's have a magic morning ...

Breakfast on saturdays

10 am to 2 pm

BREAKFAST

At our breakfast hours • Saturdays 10 am to 2 pm

Overnight Oats

7,90 €

Overnight oats ^G, apple, pear, vanille, cinnamon, flaxseed, coconut yogurt, nuts, dates

Topping tip: **pistachio paste**

Very Berry

Nicecream Bowl

9,90 €

Berry smoothie, crunchy granola ^G, banana, coconut flakes, flaxseed, fresh fruits

Topping tip: **peanut butter**

Rice pudding

8,50 €

homemade rice pudding, apple compote, choco-cookie-crumble ^G, caramelized nuts, mint

Banana Bread Break

8,50 €

homemade banana bread ^G, arugula, feta, blueberries, agave syrup

Salmon Sensation

7,90 €

juicy spelt bread ^G, smoked carrot, seaweed, cream cheese, sesame, dill

Choose your extra **topping** | each 0,50 €

- + peanut-, almond- or pistachio paste
- + coconut cream
- + hummus
- + beetroot hummus
- + mushrooms
- + feta

Jacky Lauge

9,90 €

Pretzelburger ^G, pulled BBQ jackfruit, hummus, chickpeas, carrots, mixed salad

Super Sweet

Banana Toast

8,90 €

Toasted rye-bread ^G, peanut butter, roasted banana, raspberry jam, cocoa nibs

Tel Aviv

8,90 €

Juicy cherry tomato mix, fresh zucchini and capers, hummus, zataar-rye-bread ^G

Topping tip: **feta**

Average Avocado

9,50 €

Cream cheese, avocado smash, tomato chutney, roasted chickpeas on juicy bread ^G

Topping tip: **mushrooms**

Glutenfree bread

0,50 €

FRESHNESS IM GLAS

Smoothie ^{0,3}

5,90 €

changing types

Slow Juice ^{0,3}

4,90 €

fresh slow juices
full of nutrients

Ingwer Shot ^{0,1}

2,20 €

strong immune booster