

"To eat is human, to eat well is divine."



To start o'clock into the day

Açaíbowl (1, D)

Bananas mixed with strawberry puree, Açaí & almond milk 7,50€ with granola nut mix & cocoa nibs (1, A, B, C, D, E) 10,90€

Oat Protein bowl (2)

Oats, carrots, apple, hemp seeds, flax seeds, agave syrup, soy yoghurt, Coconut yoghurt **7,50€** with Granola nut mix & cocoa nibs (1.A.B.C.D.E) **10,90€**

Hazelnut smoothie bowl (1, C, D) with bananas, hazelnuts, cocoa, almond drink, dates & cocoa nibs 8.90€



Breakfast



Swap your scrambled tofu & vegan cheese with raw milk cheese & a scrambled egg (extra charge 2,50€)

Vrohtastic (1, C, D)

Jam, chocolate and nut spread, chia pudding, coconut yoghurt with fresh fruit, vegan butter, bread & braed roll 10,90€

Vielversprechend (1, A, 8)

Cherry tomatoes, cucumber, carrots, bell peppers, vegetable spread, avocado with sesame seeds, vegan cheese & cold cuts, butterine, bread & bread roll 12,90€

Wahre Vreude (1, A, 2, 8)

Cheery tomatoes, cucumber, carrots, bell peppers, vegetable spread, avocado with sesame seeds, vegan cheese & cold cuts, roasted tomato, scrambled tofu & soy bacon, bread & bread roll 14,50€

Verrückt (1, A, D, 2, 8)

Cherry tomatoes, cucumber, carrots, bell peppers, vegetable spread, vegan cheese & cold cuts, scrambled tofu & soy bacon, avocado with sesame seeds, fruit salad, jam, avocado with sesame seeds, chia pudding bread & bread roll 16,90€

Englisch Vastbreak (2, 5)

Scrambled tofu & soy bacon, roasted tomato, baked beans, vegan sausage, mushrooms, bread, with Bircher muesli & berry compote 16,90€

Tofu-Omelett (2, 6)

Fried scrambled tofu with dried tomatoes, mushrooms, pesto, salad & bread 14,90€

Extras

Vegan butter 0,60€

Bread per slice 1,00€

Roll 2,10€

Scrambled tofu ⁽²⁾ 2,50€

Cold Cuts (2 slices) 3,00€

Soy bacon ⁽²⁾ 1,00€

vegan Cheese (2 slices) 3,00€

Chocolate nut cream ^(1, C) 2,50€

Jam 1,50€

- vegetarian -

Raw milk cheese ⁽⁴⁾ (slices) **3,00€**Fried egg ⁽³⁾ (2 eggs) **3,60€**Scrambled eggs ⁽³⁾ (2 eggs) **3,60€**Boiled egg ⁽³⁾ **1,80€**

Pancakes



Beerenpancakes

Pancakes layered with berry compote & coconut yoghurt, coconut blossom sugar 1 pc. 3,90€ 2 pcs. 6,90€ 3 pcs. 9,90€

Pancakes mit Ahornsirup1 pc. **3,40€** 2 pcs. **5,90€** 3 pcs. **7,90€**

Pancakes mit Puderzucker
1 pc. 2,90€ 2 pcs. 4,90€ 3 pcs. 6,90€

Savory pancakes (6)
Pancakes layerd with
zucchini, eggplant, bell
peppers, tomatoes, artichokes,
olives, caper berries,
basil pesto & salad 14,90€

Our dishes are vegan and gluten-free



Small dishes



Soup of the day with a slice of bread **5,90€**

Ratatouille (2)

Mediterranean vegetable casserole in tomato sauce, with scrambled tofu & bread 13,90€
2 fried eggs of sramled tofu instead (3)
17,50€

Sweet potato pancakes ⁽⁶⁾
with mango apple puree and salad arrangement 12,90€

Brotzeit - Vrohzeit (2, 6)

Mushroom ragout with smoky mayonnaise on two slices of brown bread, parsley, with rocket salad & cherry tomatoes 13,50€

Crisp & Fresh (1, A, B, C, D, E, 6)

Mixed salad with tomatoes, cucumber, radish, bell pepper, carrots, fruits, granola & mixed sprouts 6,80€

Vrohstoff-Salad (1, A, B, C, D, E, 5, 6)

Mixed salad with tomatoes, cucumber, radish, bell pepper, carrots, fruits, roasted mushrooms, granola & homemade dressing 15,50€

Finest Food



Spicy Chunks (2, 5)

Soy chunks, buttered peas & corn, gravy, mashed potatoes flavoured with truffle 16.50€

Vleischkäse (5, 6)

vegan german meat loaf with fried potatoes & gravy 14,90€

Curryvurst (1, 6)

Beyond-Meat-Sausage, curry ketchup sauce & grid potatoes 15,50€

Lasagna (2, 6)

Eggplant, zucchini, bell peppers and tomatoes layered between pasta plates, soy bolognese, coconut sour cream & vegan cheese, topped with red chard salad 15,90€

Baked sweet potato (5, 6)



Sweet potato, eggplant, zucchini, bell peppers, artichokes, caper berries, olives, tomatoes, gravy & vegan cream cheese 16,90€





Focaccia



Focaccia Avocado (6, 8)

Freshly baked olive flat bread topped with avocado, sesame seeds, tomato pesto, olives, cherry tomatoes & salad 13,50€

Spaghetti

Spaghetti & Zoodles (2) with soy bolognese & vegan parmesan cheese **13,90€**

Raw vegan gems

Mixed

raw food platter (1, A, B, C, D, E, 8, 9)

Mixed salad, cucumber, carrots, bell peppers, cherry tomatoes, fruits, mixed nuts, beetroot peanut dip,basil pesto, tomato pesto, mixed herbs, sprouts, cress, dried onions & homemade raw vegan bread 19,50€

Our dishes are vegan and gluten-free

Burger



We serve grid chips & ketchup with every burger

extra vegan cheese slice +1,50€

Greek 'n' Freak (1, B, 2, 6)

Bean-thyme-patty, caramelized onions, tomato, cucumber, tzatziki, walnut-mint pesto, lettuce, olives, mayonnaise & blue potato chips

In a bun **16,90€** In a mushroom **16,40€**

Besto Pesto (2, 6)

Potato-basil-patty, onions, zucchini, eggplant, bell pepper, vegan cheese, lettuce, mayonnaise, tomato, basil pesto & tomato pesto

In a bun **16,90€** In a mushroom **16,40€**

Viva la Mexica (2, 6)

Beetroot-bean-patty, onions, cucumber relish, corn, lettuce, mayonnaise, vegan cheese, tomato, salsa & corn chips

In a bun **16,90€**In a mushroom **16.40€**

Sweet 'n' Beet (6, 9)

Sweet-potato-amaranth-patty baby spinach, lettuce, mayonnaise, beetroot-peanut-dip, apple-onion-chutney & blue potato chips

In a bun **16,90€** In a mushroom **16,40€**





The good old BBQ (2, 6)

Bean-patty, caramelized onions, vegan cheese, BBQ sauce, soy bacon, lettuce, mayonnaise, tomato & cucumber.

In a bun **16,90€**In a mushroom **16.40€**

Jack Attack (6)

Jackfruit-patty, BBQ sauce, corn, caramelized onions, mayonnaise, lettuce, cocktail sauce, coleslaw, tomato

Chefs

In a bun **16,90€** In a mushroom **16,40€**

New Haven 1895 (6)

Beyond-meat-patty, lettuce, vegan cheese, caramelized onions, mayonnaise, pickles & tomato

In a bun 19,90€ In a mushroom 19.40€

Homemade Dips & Soßen

Avocado cream 2,50€
Cashew cheese sauce (1,A) 2,50€
Smoky mayonnaise (6) 2,50€
Yoghurt cucumber dip (2,6) 2,00€
Beetroot and peanut dip (9) 2,00€
Tomato salsa 2,00€
Mayonnaise (6) 2,00€
Ketchup 1,00€

Exchange your Chips

for a side dish of your choice

(with extra charge)

Corn in herb butterine + 1,60€

Coleslaw salad (6) + 1,60€

Sweet potato fries + 2,00€

Vegetable handsticks + 3,00€

Extras

Butterd corn with herb 4,50€

Coleslaw salad ⁽⁶⁾ 4,50€

Sweet potato Fries 4,90€

Fried vegetable-hemp-sticks 5,90€



Info for all dishes

You have intolerances and want to know it exactly? Then simply scan this QR code:





Drinks



Tea Time

In a cup of 0,31

Black tea ⁽⁶⁾ Darjeeling 3,20€ Green tea ⁽⁶⁾ 3,20€

In a pot of 0,51

Mint tea fresh 4,90€ Ginger tea fresh 4,90€ Mint ginger tea fresh 4,90€

Spicy pomegrana (1, 2)

pomegranate, orange slices, cardamon, green tea 5,50€

Anti-headache tea

Bay leaf, orange juice, orange slices, cinnamon **5,50€**

Bottle of Sugar free happiness 0,5 l

Water, sparkling or still with:

Lemon, lime & orange

Raspberry, mango & mint 4,90€

Cucumber, apple & mint 4,90€

Thyme, grapefruit & 4,90€

blueberries 4,90€

4,90€

Bottled water

Vöslauer still (0,25l) **2,50€** Vöslauer sparkling (0,25l) **2,50€**

Table water

Still (bottle 1,0I) **5,90€** Sparkling (bottle 1,0I) **5,90€**

Warm & cold

Extra vegan whipped cream + 1,80€

Choose your milk!

Oat milk (gluten-free), soy milk (2), almond milk (1, D), coconut milk (2), cow milk (4) (laktosefrei)

Hot chocolate (0,31)

Oat milk, cocoa powder **3,90€**

Chococcino (6) **(0,31)**

Oat milk, cocoa powder, espresso **4,50€**

Turmeric Latte (0,31)

Oat milk, turmeric, ginger, cardamom, apple, cinnamon, **4,90€**

Matcha Latte (0,31)
Oat milk, cinnamon,

Oat milk, cinnamor matcha 4,90€



Maya cocoa (0,31)

Oat milk, dark chocolate, maca powder, red chilli, pepper **4,90€**

Chai Matcha Latte ⁽⁶⁾ (0,31) with oat milk 4.90€



Coffee

Espresso ⁽⁶⁾ 2,60€

Espresso Doppio ⁽⁶⁾ 3,60€

Espresso Macchiato ⁽⁶⁾ 2,90€

Espresso Doppio Macchiato ⁽⁶⁾ 3,90€

Americano Cup ⁽⁶⁾ 2,90€

Americano Pot (6) 3,90€

Cappuccino Cup ⁽⁶⁾ 3,60€

Cappuccino Pot 6 4,60€

Latte Macchiato ⁽⁶⁾ 3,90€

Latte ⁽⁶⁾ 3.90€

Our coffee roast is a 50:50 blend of Arrabica & Robusta, strong & full-bodied in taste.





Detox juices

With vegan protein powder on request: + 2,00€

Green Karma (0,41)

Apple juice, orange juice, baby spinach, coconut milk, dates, zucchini, banana & apple 6,50€

Blue Angel (1, D) (0,41)

Blueberries, mango, figs, almond drink, orange juice 6,50€

Purple Unicorn (0,41)

Raspberries, apple, banana, coconut milk, apple juice, mint 6,50€

Freshly squeezed

Orange juice (0,251) 4,20€

Immune Booster

Freshly squeezed (5cl)

Ginger, apple, turmeric **3,50€** Ginger, orange, cinnamon **3,50€**

Spritzers & Soft drinks

0.331

Proviant Spritzer

Orange & passion fruit 3,50€

Proviant Spritzer

Cherry & pomegranate 3,50€

Proviant Spritzer

Apple **3,50€**

Proviant Lemonade

Proviant Lemonade 3,50€

Proviant Lemonade

Rhubarb 3,50€

Proviant (1, 6)

Coke **3,50€**

Proviant (1, 6)

Coke sugar free 3,50€

Homemade Lemonade

0,41



Lemon & thyme 5,50€

Basil & Lemon 5,50€

Wild Berries & thyme 5,50€

Cherry & banana 5,50€

Apricot 5,50€





Sprizz

Cassis Sprizz (G)

Cassis, rosé wine, soda, berries **7.50€**

Aperol Sprizz (1, 7)

Aperol, secco, soda, orange **7,50€**

Vrohgin ^(7, 4)

Gin Rosé, tonic water, berries, lime **7,50**€



Hugo (G)

Secco, soda, mint, lime, elderflower sirup **7,50**€

Lillet Vroh (G)

Lillet Blanc, Wild Berry, raspberries, cucumber, mint **7,50€**

Rosato Basil ^(G)

Secco, Aperitivo Rosato, soda, basil **7,50**€

Longdrinks

Cuba Libre (1, 4, 6, 9)

Havana rum, coke, lime 8,50€

Bacardi Razz ^(3, 10)

Bacardi rum, raspberry, sprite **8,50€**

Gin Tonic (7, 4)

Gin, tonic water, cucumber 8,50€

Secco

Secco - fine fruity (G)

Schenk family (Randersacker). The perfect start to a successful evening!

The fruitiest grape varieties united in a cuvée and gently pearled. Not dry, not sweet. This tastes good to everyone!

O,1I 3.50€ O,75I 22.50€

White wines

Silvaner - dry (G)

Schenk Winery (Randersacker). The classic wine in Franconia: fresh, spicy and full-bodied. A real all-rounder when it comes to food accompaniment.

0,25l **6,50€** 0,75l **19,50€**

"Vom Ewig-Leben" - dry ^(G)

Schenk Winery (Randersacker). A cuvee of grapes from the oldest vineyards. Dry, juicy and refreshing at the same time.

0,25l **6,80€** 0,75l **20,50€**

Scheurebe - fine fruity (G)

Schenk Winery (Randersacker). Intense scent of gooseberry and green apple, vibrant acidity on the tongue.

0,25l **6,50€** 0,75l **19,50€**

Rotling

Rotling/Rosé - fine fruity (G)

Schenk Winery (Randersacker). A cuvée of fruity red and white grapes. Sensational aroma of strawberry and cherry.

0,25l **6,50€** 0,75l **19,50€**



Red wine

Pinot Noir HANDWERK - dry (G)

Schenk Winery (Randersacker). Fine and elegant Pinot Noir. Gentle tannin and clear cherry and blackberry fruit. Matured in old wooden barrels, resulting in a subtle spiciness of clove and vanilla.

0,25l **6,90€** 0,75l **20,70€**

Wine spritzers

Red, White, Rosé

Sour or sweet (G) 0,25l **4,90€**



Bottled wines

Pinot Noir

HANDVERLESEN - dry (G)

Schenk Winery (Randersacker). The best vineyard, consistently reduced in yield and selected several times. Very nice balance between dark fruit, discreet wood and ripe tannins. Bottled unfiltered and unadulterated.

Bottle 0,75l **36,00€**

ETHOS No.3 Silvaner – dry ⁽⁵⁾



13 friendly winemakers supply some of their best grapes for this joint project. The grapes are fermented on the skins in amphora and wooden vat and remain untouched for six months. This gives the wine a hearty, salty bitterness that is extremely refreshing. An exciting wine that leaves borders and conventions behind.

Bottle 0,75I **42,00€**





Botteld Beer

Kesselring Steini (1, 11)
Pils (0,331) **3,50€**

Kesselring Steini (1,11)
Radler (0,331) 3.50€

Neumarkter Lammsbräu (11)
Pils gluten-free (0,331) 3,90€

Distelhäuser Pils (11) non-alcoholic (0,33I) **3,50€**

Keiler Hefeweizen (11, 13) Lager (0,5l) 3,90€

Kapuziner Hefeweizen (11, 13) non-alcoholic (0,5l) 3,90€

Liquor

by Fam. Wenninger, Felshof, Sommerhausen franconian fruit brandy

Apple Brandy (2cl) Noble brandy, matured in wooden barrels **3,90€**

Plum (2cl) Full-fruity sweetness, soft tickle on the palate **3,50€**

Apple Topaz (2cl)Pleasant, mild sweetness **3,50€**

Mirabelle (2cl) Fine body, refreshing fruitiness 3,50€

Sour cherry (2cl) distilled from fully ripe sour cherries 3,50€

Reneklode (2cl) full-bodied, sweet noble plum 3,50€

Shots

Vodka ⁽¹⁾ 2cl **2,90€**Jägermeister 2cl **2,90€**Tequila silver 2cl **2,90€**Tequila gold 2cl **2,90€**Ramazzotti 2cl **2,90€**

Infos for all drinks

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I'm glad to have you here!



Vrohstoff is a restaurant run with passion. Translated it means vegan-vegetarian raw material.

Many years ago I dreamed of opening my own restaurant, and I knew it would be called Vrohstoff. I love making my guests happy and sharing my passion with others. It's very important to me that you all feel comfortable and that you are able to enjoy your time. Over the years, I have built a great team that actively contributes to my vision. We work for you every day to introduce your tastebuds to new horizons.

Whether you're eating a pure plant-based diet, looking for variety, or simply curious about culinary experiences.

Then Vrohstoff is the right place!

Yours, Gina Schäflein



Cooking classes

In my cooking classes I introduce you to the world of plant-based cuisine.

You will learn all the important basics, so you can prepare super

delicious vegan dishes at home - without any great effort.

You can find more information on

www.vrohstoff.de/kochkurse

Vouchers

Are you looking for a suitable gift for one of your dear friends? Feel free to contact us, or take a look at our Vrohshop.

www.vrohstoff.de/vrohshop

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Did you like it?
We are very happy about a positive rating on Google.



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