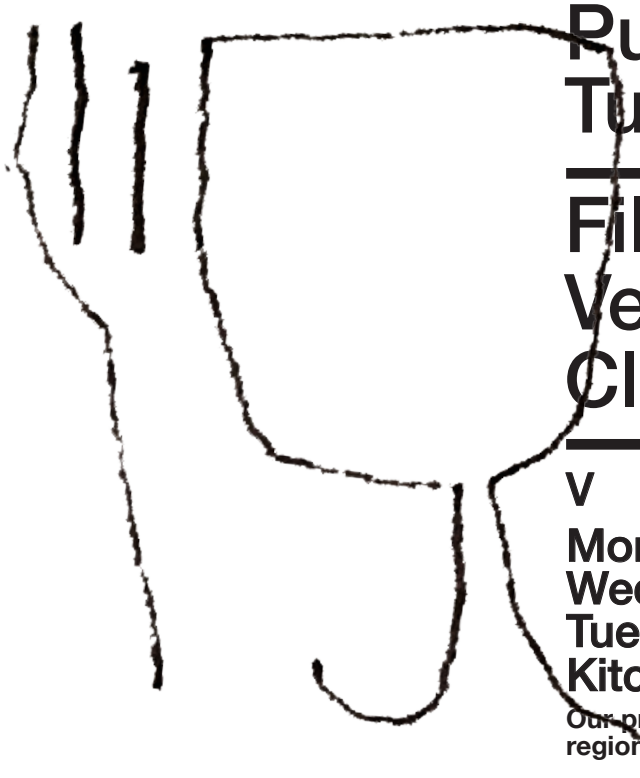


Apple Pancake
Granola
Philly Cheese Steak
Pumpkin Gnocchi
Tuna Melt Sandwich

Filter/ Espresso Tonic
Velvet Mulled Wine
Clover Club/ Negroni

V E L V E T

Monday **Closed**
Wednesday, Friday & Saturday **10—24**
Tuesday, Thursday & Sunday **10—18**
Kitchen: 10—17.30 + Mi/Fr/Sa 19.00—22.30

Our products come from organic producers, we work seasonally and buy regionally. Allergens and additives can be viewed on request —

Food	Croissant	Plain/ with butter & homemade jam + 2,2€	4.30
10-17.30	Granola *vegan option	Homemade granola. Yoghurt. Figs. Grapes. Poppy seeds. Thyme honey	
		*vegan w/ soy yoghurt & agave syrup	9.50
	Apple Pancake	Apples. Cinnamon. Sugar	11.00
	Cilbir	2 poached eggs. Yoghurt w/ conf. garlic. Nut butter. Dill. Sourdough.	12.90
	Scrambled Eggs	3 eggs. Parmesan. Crème Fraîche. Chives. Bulle sourdough.	11.90
	Eggs on Toast	2 poached eggs. Sage butter. Bulle sourdough.	9.50
	Grilled Cheese Sandwich	Italian sourdough. Cheese. Homemade Ketchup. Pickles.	11.90
	KimCheese Sandwich	Italian sourdough. Cheese. Homemade Ketchup. Pickles.	
		Homemade kimchi.	13.90
	Tuna Melt Sandwich	Ital. sourdough. Tuna cream. Cheese. Pickled red onions.	13.90
	Mushroom Toast *vegan	Toasted bread w/ confit garlic. Shiitake. King oyster mushrooms. Oyster-	
		mushrooms. Parsley.	9,50
	Pumpkin Gnocchi	Hokkaido pumpkin purée. Roasted butternut. Pumpkin seeds.	15.90
	Kimchi Fried Rice	Rice marinated in gochujang w/ homemade kimchi. Peas. Leek. Beech	
	*vegan option	mushroom. Fried egg. Mayo.	17.90

Food	Dish of the Week	Weekly changing dish	n.A.
***Only**	Philly Cheese Steak	Brioche-Bun from Bulle Bakery. Eifel Wagyu. Pimentos. Provolone.	16.90
Tue-Fri	Homemade Spätzle	Creamy mushroom sauce made with shiitake, king trumpet & oyster	
		mushrooms, Roasted onions	18.90
	Raisin Toast	Fresh goat cheese with Ras el-Hanout on toasted raisin bread.	
		Locally sourced wild herbs & mustard greens salad.	12.90

Food	Banana bread	w/ vanilla mascarpone cream. Roasted hazelnuts.	9.50
only	Velvet Shakshuka	Oven baked eggs with spinach. Feta. Pine nuts. Sourdough.	14.90
Sa+Su	Eggs Royale	Poached eggs on house-cured salmon. Homemade gochujang hollan-	
		daise. Shokupan from Bakery My Heart. *Without salmon 13,90€	16.90

Cake	Tarte	Homemade cake - see counter	4.70

Evening	Wednesday, Friday & Saturday	„Menu to share“. See separate evening menu
menu	***from 19 - 22.30 Uhr***	

Coffee	Espresso/ Doppio	Velvet roast. Rösterei Carles.	2.90/ 3.50
	Cortado	Lima Sunrise. Peru. Lightroast Rösterei	3.50
	Americano	Velvet Espresso. Rösterei Carles	3.50
	Filter	Blue Blossom. Ethiopia. Lighroast Rösterei	3.90
	Cappuccino	Velvet Espresso. Rösterei Carles	3.90
	Café Latte	Velvet Espresso. Rösterei Carles	4.20
	Flat White	Lima Sunrise. Peru. Lightroast Rösterei	4.40
	Espresso Tonic	Tonic Water. Espresso doppio	5.50
	Milk	Bioland milk from Schauhof/ Natumi oat milk mit 2% soy	5.50
Iced		Latte/ Earl Grey/ Matcha/ Chai/ Americano	+1.00
Hot	Pot of tea by Teekampagne	Darjeeling/ Green Darjeeling/ Hibiscus/ Herbal/ Chamomile	4.50
	Mint/ Ginger/ Lemon	combine as you like. w/ honey + 0.30€	3.90
	Hot Chocolate	Cocoa. *with espresso (Chocmoc) + 0.60€	4.40
	Matcha Latte	Matcha from Matchasome. Milk	6.00
	Chai Latte	Milk. Homemade Chai	5.00
	Dirty Chai	Espresso. Milk. Homemade Chai	5.50
Cold	Homemade Iced Tea	Greek mountain tea w/ rose petals 0.3/ 0.5	4.50/ 5.50
	Schorle	Apple/ Rhubarb. Soda 0.3/ 0.5	4.50/ 5.50
	Ingwerspritzer	Ginger. Lime. Apple. Soda 0.3/ 0.5	4.50/ 5.50
	BioZisch	Guarana cola/ Elderflower/ Blood orange / Lemon 0.33	4.50
	Orange Juice	Voelkel orange juice	5.50
	Iced Matcha Orange	Matcha from Matchasome. Orange juice	6.50
	Bumblebee	Espresso. Orange juice	6.50
	Voelkel Waterkefir	Raspberry-rose blossom. 0.33	5.80
	Water	Medium/ Naturelle 0.7	5.50
Beer	Birra Peroni on tap	Nastro Azzurro. 0.3	3.70
	Kasteel Rouge on tap	Belgian cherry beer. 8% alc. 0.3	4.20
	Asahi „Super Dry“	Japanese beer. 0.33	3.90
	Pinkus Pils	Bio Pils from Münster. 0.33	3.70
	altus Alt	Bio-Altbeer brewed in Düsseldorf. 0.33	3.90
	Peroni 0,0%	Nastro Azzurro. Non-alcoholic. 0.33	3.90
Aperitivo	Wermut on Ice	White/ Red	7.50
	Pernod	Pernod. Water. Ice	7.50
	Discoschorle	Cremant. Kombucha	8.50
	Tinto de Verano	Red wine. Lemonade. Vermouth	9.50
	Aperol/ Campari Spritz	Aperol/ Campari. Prosecco. Soda.	9.50
	Americano	Vermouth. Campari. Soda.	9.50
Classic	Dirty Martini	Partisan vodka. White vermouth. Olive brine	11.50
Drinks	Negroni	Campari. Vermouth. Gin	11.50
	Whiskey Sour	Whiskey. Lemon. Sugar	11.50
	Amaretto Sour	Amaretto. Lemon. Sugar	11.50
	Matcha Smash	Brick Gin. Lemon. Sugar. Matcha	12.00
	Espresso Martini	Espresso. Partisan Vodka. Khalua. Vanilla	13.00
	Gimlet	Brick Gin. Lime juice. Agave.	11.50
	Bloody Mary	Tomato juice. Partisan Vodka. Spices. *with Mezcal +1€	11.50
	Margarita/ Mezcalita	Tequila/ Mezcal. Lime juice. Agave. Cointreau *with Mezcal +1.50€	11.50
	Pisco Sour 2.0	Pisco. Grape syrup. Sugar. Inca Bitters	11.50
	Rhubarb Fizz	Rhubarb. Lemon. Partisan Vodka. Vanilla. Cremant Brut.	11.50
	Clover Club	Brick Gin. Rasberry. Lemon. Sugar	11.50
	Delicious Sour	Calvados. Peach liqeur. Lemon. Sugar	11.50
	Daiquiri	White Rum. Lime. Sugar	11.50
	Gin/ Wermut Tonic	Tonic Water. Brick Gin/ Punt e Mes Red	9.50
Winter	Velvet Mulled Wine	Homemade Mulled Wine by Marvin. 0.3	5.50
Specials	Green Buck	Calvados. Lime. Ginger Ale. Angostura	11.50
from	Elks Own	Rye Whiskey. Port. Lemon. Sugar.	11.50
18:00	Hot Apple	Hot Applejuice w/ Abuelo Rum & Cinnamon.	6.50

Weine		&	Bubbles
Non-alcoholic Drinks	Virgin Matcha Smash	Matcha. Non-alcoholic gin. Lemon	10.00
	Virgin Bloody Mary	Non-alcoholic tequila. Tomato juice. Lemon. Spices	10.00
	Virgin Gimlet	Non-alcoholic gin. Lime juice. Agave	10.00
	Virgin Mezcalita	Non-alcoholic mezcal. Lemon. Sugar	10.00
	Virgin Gin Sour	Non-alcoholic gin. Lemon juice. Sugar	10.00
	Crodino Biondo	Non-alcoholic Aperitif	6.50
Spumante	Mimosa	Cremant & Orange juice	8.50
	Cremant de Loire	Poul Louis Dermond. Brut. 2020. Loire. France. 0.15/0.75	8.50/ 37.00
	Cremant de Loire Rosé	Poul Louis Dermond. Brut. 2020. Loire. France. 0.15/0.75	9.00/ 39.00
	Sekt Brut	Oinos. Brut. 2023. Riesling Sekt. Mosel. 0.75	35.00
	Champagner	Tribaut Schloesser Origine Brut. 2021 France. 0.75	73.00
	Champagner	Michel Loriot. 2023. Appollonis Sources du Flagot. 0.75	120.00
White/ Natural	Le Mazel	Cuvée Les Leches. 2024. France. 0.75	9.00/ 39.00
	Salve	Margot et Natalia. 2023. Loire. France. 0.75	10.00/ 49.00
	Hors Zone	Jan Tailler. 2025. Côtes de Toul. France. 0.75	47.00
	Haidegrün Müller Thurgau	Tessa Maria Sprenger. 2024. Baden. Germany. 0.75.	53.00
	Riesling	Roterfaden. 2023. Württemberg. Germany. 0.75	37.00
	Echalier Chenin blanc	Domaine Bertin-Delatte. 2022. Loire. France. 0.75	44.50
	Java	La Cave Apicole. 2022. Roussillon. France. 0.75	45.50
	L´Etranger	O2Y. 2022. Beaujolais. France. 0.75	48.00
	Rüländer	Nicklas Rückrich. 2023. Rheinhessen. Germany. 0.75	69.00
	Chardonnay & Weissburgunder	Nicklas Rückrich. 2023. Rheinhessen. Germany. 0.75	47.00
	Silvaner Mantis	Nicklas Rückrich. 2023. Rheinhessen. Germany. 0.75	45.00
Weingut Vollenweider	Mosel Riesling	Weingut Vollenweider. 2025. Trarbach/Mosel. 0.15/ 0.75	7.50/ 31.00
	Trarbacher Burgberg Kabinett	Weingut Vollenweider. 2024. Trarbach/Mosel. 0.75	37.00
	Wolfer Reserve	Weingut Vollenweider. 2018. Trarbach/Mosel. 0.75	41.00
	Wolfer Goldgrube	Weingut Vollenweider. 2023. Trarbach/Mosel. 0.75	55.00
	Schimbock	Weingut Vollenweider. 2023. Trarbach/Mosel. 0.75	61.00
	Wolfer Goldgrube Auslese	Weingut Vollenweider. 2018. Trarbach/Mosel. 0.375	47.00
White	Mosel Riesling	Weingut Vollenweider. 2025. Trarbach/Mosel. 0.15/ 0.75	7.50/ 31.00
	Sauvignon Blanc	Kühling-Gillot. 2025. Rheinhessen. Germany. 0.15/ 0.75	8.50/ 36.00
	Chardonnay Bassgeige	Franz Keller. 2023. Baden. Germany. 0.75	34.00
	Grüner Veltiner	Bernhard Ott. 2025. Austria. 0.75	32.00
Orange	Moscatell d'Alexandria	LaRural. 2024. Katalonien. Spain. 0.75	8.50/ 34.00
	Naked Orange	Heinrich. 2023. Burgenland. Austria. 0.15/ 0.75	9.00/ 35.00
	Koreaa	Judith Beck. 2020. Gols. Austria. 0.75	35.00
	Golem	Domaine Recerca. Roussillon. France. 0.75	38.00
Rosé/ Natur	Mamuz	Antocyâmes. 2024. France. 0.75	43.00
	Lys Rod	Strohmeier. 2022. Steiermark. Austria. 0.75	44.00
Rosé	Rosé	Kranz Spätburgunder. 2022. Pfalz. Germany 0.15/ 0.75	7.50/ 31.00
Red/ Natural	Rays of Red	Chilled! Glow Glow. Cuvee. 2024. Pfalz. 0.15/ 0.75	8.50/ 36.00
	NOW	Jan Tailler. 2024. Côtes de Toul. France. 0.15/ 0.75	9.00/ 39.00
	La Houle	Margot et Natalia. 2023. Anjou (Loire). France. 0.75	38.00
	Champs Cadet Pinot Noir	Domaine La Cadette. 2022. Burgund. France. 0.75	47.00
	Kékfrankos	Bence Szilágyi. 2023. Barnag. Ungarn. 0.75	38.00
Red	Sangiovese	Cerida. Pepi Lignana. 2023. Italy. 0.15/ 0.75	9.00/ 37.00
	Côtes du Rhône	Domaine St. Patrice. 2019. France. 0.15/ 0.75	8.50/ 36.00
Wine of the Week	Red/White/Orange	Weekly changing wine	n.A.

Bubbles

Sake	Cosisi Sake	Reigen Fermentation. 2024. Berlin. 14.5% alc. 0.75	49.00
Pet Nat	Pink Fizzy	GLOW GLOW. 2025. Pfalz. Germany. 10.5% alc. 0.75	34.00
	Crazy Crazy	Marto Wines. 2024. Rheinhessen. Germany. 11% alc. 0.75	46.00
	Super Modeste	Domaine de Sulauze. Provence. France. 11% alc. 0.75	46.00
	Let‘s Dance!	La Cave Apicole. 2025. Roussillon. France 12% alc. 0.75	38.00
	Folie des Grains	Bruno Rochard. 2023. Loire. France. 11% alc. 0.75	37.00
	She*s electric	Pierre Borel. 2021. Loire. France. 12% alc. 0.75	39.00
	Cidre	Quince. Methode Rurale. Stefan Vetter Franken. 0.75	36.00
	Diva	trub:stoff. 2022. Baden. Germany. 11.5% alc. 0.75	31.00
Schnaps	Zündkerze	Espresso. 43er. Milk foam	4.50
	Apfelstrudel	43er. Vodka. Apple juice. Cinnamon	4.50
	Pickleback	Bourbon. Picklejuice	4.50
	Mezcal	San Cosme Mezcal	4.50
	Shots	Grasovka/ Frangelico/ Tequila/ Korn/ Berliner Luft/	
		Underberg/ Salmari Liquorice/ Limoncello	3.50

Producers:

Gut Kaiserhof, Düsseldorf

At Gut Kaiserhof in Düsseldorf Wittlaer, the chickens are kept in small groups in mobile coops. Sold directly from the farm and to local restaurants and retailers.

Bulle Bäckerei, Düsseldorf

Bulle bakery has supplied us from the start, several times a week, with sourdough, brioche and baguette. At the Oststraße and Birkenstraße locations, everything is baked fresh daily, by hand and in organic quality.

Carles Rösterei

The organic roastery Carles from Kaarst is a member of „Roasters United“, a cooperative purchasing group that buys directly from coffee farmers at top prices. We developed the Velvet roast together.

Lightroast, Düsseldorf

Max & Paul roast our fruity roasts for us at their roastery in Flingern, „Lima Sunrise“ from Peru for Flat White and „Blue Blossom“ from Ethiopia for our filter coffee.

Landlinie, Hürth

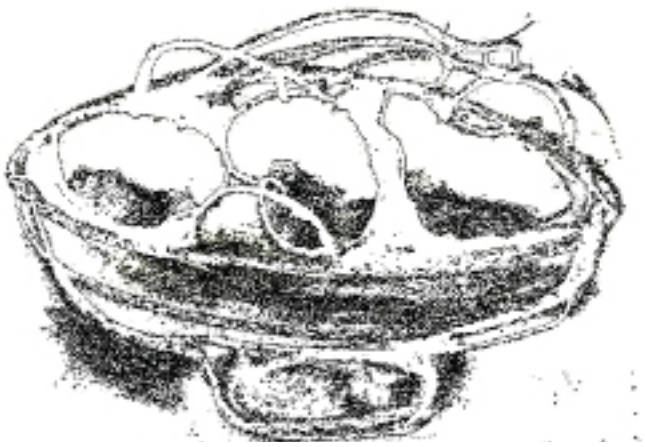
The natural food wholesaler Landlinie is our main supplier, delivering fresh vegetables & fruit as well as dry goods twice a week. Landinie supplies retail and restaurants in the Rhineland.

Schauhof, Willich

The Bioland farm Schauhof from Willich supplies us weekly with organic milk, which we use primarily for cappuccino, flat white and cortado, but also for cooking and baking.

Metzgerei Schlösser

As probably the most local and most traditional of out suppliers, the butchery Schlösser provides everything that is meat and sausage, with particular attention to quality, animal husbandry and regional sourcing.



Website

WLAN: Velvet_Guest
Passwort: hallovelvet