



## Starter

**Goat Cheese Crème Brûlée** 9,5  
Orange, cumin & garlic oven-baked  
baguette

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## Soup

**Potato & Cheese Cream Soup** 8,5  
Spring leek & pan-fried tofu

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## Salat

**Garden & Ember** 12,5  
Romaine, radicchio, marinated tomato,  
cucumber, carrot & black garlic  
dressing

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## Main Course

**Veal Wiener Schnitzel** 29,9  
Pan-fried potatoes, bacon & spring  
onions

**Crispy Pork Belly** 18,6  
Honey-soy-chili glaze, root vegetables &  
mashed potatoes

**Salmon** 24,0  
Herb prawns, baby spinach with onion,  
garlic & linguine

**Massaman-Curry** 16,0  
Peanut, potato, leek & fragrant rice

**Ravioli Nero** 19,9  
Pecorino, fig, sage, tomato,  
spinach & lime

**Slow Night Burger** 24,0  
Burger bun, beef patty, cheddar,  
caramelized onions, cherry bacon &  
dippers

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## Dessert

**Nougat parfait** 8,2  
Puff pastry crisp, cucumber, pineapple,  
lime & chili

**Milk After Cartoons** 7,6  
Cornflakes milk cream, quince & orange



## Vorspeise

**Ziegenkäse-Crème Brûlée** 9,5  
Orange, Kreuzkümmel & Knoblauch-Ofenbaguette

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## Suppe

**Kartoffel-Käse-Crèmesuppe** 8,5  
Frühlingslauch & gebratener Tofu

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## Salat

**Garten & Glut** 12,5  
Romana, Radicchio, marinierte Tomate, Gurke, Möhre & Black-Garlic-Dressing

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## Hauptgang

**Wiener Schnitzel vom Kalb** 29,9  
Bratkartoffeln, Speck & Frühlingszwiebeln

**Gebackener Schweinebauch** 18,6  
Honig-Soja-Chili-Glasur, Wurzelgemüse & Kartoffelpüree

**Lachs** 24,0  
Kräutergarnelen, Blattspinat mit Zwiebel, Knoblauch & Linguini

**Massaman-Curry** 16,0  
Erdnuss, Kartoffel, Lauch & Duftreis

**Ravioli Nero** 18,5  
Pecorino, Feige, Salbei, Tomate, Spinat & Limette

**Slow Night Burger** 24,0  
Burger Bun, Rindfleisch Patty, Cheddar, Schmorzwiebel, Cherry-Bacon & Dippers

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## Dessert

**Nougatparfait** 8,2  
Blätterteig-Knusperplatte, Gurke, Ananas, Limette & Chili

**Milk After Cartoons** 7,6  
Cornflakes-Milch-Crème, Quitte & Orange