

Dinner Menu

ELAINE'S

Restaurant

ELAINE – DIE STRAHLENDE

Aus dieser Identität leiten wir das Konzept unserer Küche her: Elaine leuchtet für uns zu jedem Anlass und 365 Tage im Jahr, nicht nur durch unsere tiefhängenden Wolken – sondern auch in unserer Showküche. Auf diesen Seiten findet ihr eine Kuratation der California Cuisine. Sonnengereifte Greens und Gewürze aus aller Welt, Seafood und Gourmetfleisch treffen dabei auf ausgewählte Rezepturen aus den unterschiedlichsten Esskulturen.

Die Vorliebe unseres Küchendirektors Mario Schmehl veredelt dabei die Kulinarik der Westcoast mit der Finesse ostasiatischer Küche. In dieser Synergie strahlt Elaine für einen unverfälschten Genuss und kulturelle Vielfalt. Taste the sunshine – share the love.

CALIFORNIA CUISINE

Elaine loves this

! HOW TO ELAINE'S RESTAURANT

Bestelle mehrere Starter
für die Tischmitte.

Der Main Dish ist für dich
allein.

Pommes frites teilt man
grundsätzlich nicht.

Mach' dir eine gute Zeit –
und viele Bilder.

Bestelle dir einen Drink und
zögere nicht, es erneut zu tun.

Wir geben dir gerne Tipps,
wo du deinen Abend
ausklingen lassen kannst.

FOOD —



Chef's Choice (ab 2 Pax)

Two Taco's (Vegan)

Yellowfin Tuna Sashimi

Beef Tataki + Kimchi

x x x

Crispy Turbot

Australian Lob Eye 300g

+ French Faise

+ Side salad

+ Bibimbabo - Pasta

Wasabi-Mayo

x x x

Mango Sticky Rice

72.00 p.p

MENU

STARTER

~~Let them eat cake~~ **Let them eat cake**!! *(we dont serve bread)*
Salted Popcorn und Yuka Chips
2.50 p.P.

J. Gaues' Sauerteig-Tomaten-Ciabatta
Chimichurri, Olivenöl
5.00

Two Tacos

Vegan
9.50

Meat / Fish *weekly changing*
15.0

Three Summer Rolls *(vegan)*
Reispapier, Tofu, Rotkohl, Möhre, Mango, Minze, Hoisin-Sauce
16.0

Yellowfin Tuna Sashimi
Gelbflossen-Thunfisch, Gurke, Mizuna, Yuzu-Ponzu-Sauce
21.0

fits very well

Black Tiger Prawn
6 Stk. schwarze Tigergarnele, Ananas-Mango-Salsa, Zitronengras
19.0
12 Stk. schwarze Tigergarnele, Ananas-Mango-Salsa, Zitronengras
34.0

Lima Ceviche
Adlerfisch, Leche de Tigre, Avocado, Papaya, rote Zwiebel,
Koriander
18.5

Add Kimchi

Beef Tataki
Black Angus Rind, Soja, Ingwer, Knoblauch-Crunch, Sesam,
junger Lauch, Daikon
22.0

Cream Cheese Burrata *← This is very special ball of burrata*
Burrata, geschmorte Tomate, Vadouvan, Chili, Basilikum, Crostini
17.0

(vegan)

Tomato Avocado Tartare
San-Marzano-Tomate, Avocado, Thai-Basilikum, Cumin,
Limette, Edamame
14.5

Burrata
5.00

*you don't have
to be a family to eat family style*

SALAD

Truffled Superfood Salad

Grünkohl, junger Mangold, Trüffel-Dressing

21.0

(vegan)

(vegan)

Garden Greens

Marktsalat, Rote Bete, grüner Spargel, Minze,
Passionsfrucht-Chili-Dressing

14.0

Feta

4.50

Maispoularde

8.50

Schwarze Tigergarnele

12.5

Chinois Chopped Chicken Salad

Maispoularde, Chinakohl, junge Möhre, Mango, Rotkohl,
Cashew, Sesam-Ingwer-Dressing

23.5

SOUP

Soup of the Week

9.00

FISH

Crispy Turbot

Steinbutt, Cornflakes, gegrillter Pfirsich, Safran-Schalotten, Beurre blanc
34.5

Salmon Steak

all time favorite

Lachs, Paprika, Okra, Wakame, Sesam, Austernsauce
29.5

Soft-Shell Crab Tempura

~~all time favorite~~

Weichschalenkrebs, Sepia-Risotto, Babymais, Romesco-Sauce
29.0

MEAT

Australian Black Angus Beef

200g Tenderloin vom Black Angus Rind, Zitronenspinat, Chimichurri
43.0

Weitere 100g
17.0

300g Ribeye vom Black Angus Rind, Zitronenspinat, Chimichurri
46.0

Weitere 100g
15.0

try this!

Crusty Boneless Chicken Leg

Maispölarde, Wasabi, gepickelter Ingwer und Radieschen
18.0

*feels like
a lung*

*raw, rare,
medium rare,
medium, well done*

PLANT-BASED *(Vegan)*

traditional style

Thai Red Jackfruit Curry

Jackfruit, rotes Curry, Kokosmilch, Paprika, Pak Choi, Okra

19.50

spicy!

Bibimbap Italian Style

Tortiglioni, Spinat, Mungosprosse, Sesam, Kimchi, Gochujang

18.0

Maispoularde

8.50

Schwarze Tigergarnele

12.5

fusion cuisine is sexy

Roasted Red Cabbage

Rotkohl, Panko, Erdnuss, Koriander, Sojasauce, Miso

18.0

SIDES

*don't forget
the side dishes!*

Beilagensalat

4.50

delicious!

Tomaten-Ceviche

5.50

Jasminreis

3.50

Bibimbap-Pasta

7.00

Truffled Superfood Salad

10.0

Sepia-Risotto

7.50

Zitronenspinat

7.00

Kimchi

4.00

Kartoffelstampf

4.50

Pommes frites

optional: Cajun-Style

5.50

optional: al Tartufo

12.0

spicy!

Süßkartoffel-Pommes frites

optional: Zitronenpfeffer

6.00

Salsa Variationen

Hoisin-Sauce / Yuzu-Ponzu-Sauce /

Chimichurri / Ananas-Mango-Salsa /

Romesco-Sauce / Wasabi Mayo

2.50

Sauce à part

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Milchkaramell, Nougat, Vanilleeis

7.50

Matcha Tiramisu

Mascarpone, Bisquit, Matcha

9.00

(Vegan)

Mango Sticky Rice

Thai-Mango, Sorbet, Tapioka, Pandan

9.50

Chocolate cravings?

*Francesco knows how
to get the best out of chocolate*

DRINK —

Take time to immerse

MENU

SPARKLING

0.1L 0.75L

Cuvée Vaux	10.0	65.0
Ruinart "R de Ruinart"	17.0	120
Ruinart Rosé <i>How much? Yes</i>		160
Dom Perignon Vintage		310

APERITIVO

Ambré Spritz	10.5
Noilly Prat Ambré und Schaumwein	
Bianco and Wild Berry	10.5
Martini Bianco und Fever-Tree Wild Berry	
<i>Amor</i> Rosé Marie	10.5
Ferdinand's Rosé Wermut und Fever-Tree Tonic	
Cascara Soda	10.5
Discarded Sweet Cascara Vermouth und Soda Water	
Noilly and Ginger	10.5
Noilly Prat Wermut und Fever-Tree Ginger Ale	
<i>< 0,5 % vol</i> Vibrante and Grapefruit	8.50
Martini Vibrante und Grapefruit Limonade	
Floreale and Soda <i>< 0,5 % vol</i>	8.50
Martini Floreale und Soda Water	

!! Don't Drink and Drive !!

Du hast Lust auf weitere Drinks,
aber einen langen Heimweg?
THE FLAG-Zimmer warten auf dich.

ab 99.0

LONGDRINKS

OMG	13.0
Monkey Shoulder, Ginger Ale, Orange	
<i>clanic</i> Gin and Tonic	13.5
Bombay Sapphire Gin und Fever-Tree Tonic	
Gin and Tonic 2.0	14.5
Hendrick's Gin und Fever-Tree Tonic	
Vodka and Soda	13.5
Grey Goose und Soda Water	
Paloma	13.5
Patrón Silver Tequila und Paloma Grapefruit	
Elaine's Lemonade	10.0
Martini Bianco, Apricot Brandy, Falernum, Zitrone, Tonic	

COCKTAILS

Negroni	13.0
Bombay Sapphire Gin, Martini Rubino, Campari	
White Negroni	13.0
Grey Goose, Noilly Prat Wermut Dry, Suze	
Love Language	13.0
Bombay Citrus Pressé, Vodka, Yuzu, Pink Guave	
Dirty Laundry	14.0
Maker's Mark Bourbon, Hendrick's Gin, Bitter, Ginger Beer, Minze, Limette	
<i>(vrgan)</i> Whiskey Sour	14.0
Maker's Mark Bourbon, Zitrone, Zucker	
Mexican Sunrise	14.0
Patrón Silver Tequila, Kaffeelikör, Agavendicksaft, Limette	
Blue Laguna	13.0
Grey Goose, Blue Curacao, Paloma Grapefruit, Limette	
Espresso Martini	15.5
Grey Goose, Kaffee-Vanille-Likör, Espresso Doppio	
Starlet Martini	18.0
Grey Goose, Maracuja, Limette, Vanille mit einem <u>Shot</u> deiner Wahl: Tequila oder Schaumwein	

VERMOUTH AND AMARO

5CL

Noilly Prat Dry	+ ginger ale ☺	7.00
Noilly Prat Ambré		7.00
Martini Riserva Speciale Rubino		7.00
Martini Bianco		7.00
Ferdinand's Rosé		7.00
Amaro Montenegro		7.00
Averna Riserva		7.00

~~to do~~

GIN

4CL

FL

Bombay Sapphire 1L	10.0	220
Bombay Premier Cru 0.7L	11.0	118
Bombay Citrus Pressé 0.7L	10.0	140
Sipsmith 0.7L	10.0	120
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130
Ki No Bi 0.7L	11.0	180

if you have
about day

VODKA

4CL

FL

Grey Goose	10.0	150
Belvedere	11.0	160

if it was a good one

TEQUILA / MEZCAL

Tequila is always a good idea

	4CL	FL
Patrón Silver 0.7L	11.0	160
Patrón Anejo 0.7L	11.0	160
Volcan de mi Tierra Blanco 0.7L	11.0	160
Mayaciel Blanco 0.5L	11.0	130
Clase Azul Reposado 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430
Mezcal Verde Momento 0.7L	10.0	130

*Salud, dinero
y amor!*

WHISKEY

4CL

Maker's Mark Bourbon	9.00
Jack Daniel's Gentleman Jack	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12y	10.0
Ardbeg 10y	12.0
Talisker Port Ruighe	12.0

DRAFT BEER

Warsteiner Pils 0.3L	4.50
Warsteiner Pils 0.4L	5.20
König Ludwig Hell 0.3L	4.50
König Ludwig Hell 0.4L	5.20

*make yourself
at home*

BEER BOTTLE

Warsteiner Pils 0.25L	4.00
Warsteiner alkoholfrei 0.33L	4.00

SOFT DRINKS

Taunusquelle Classic 0.25L / 0.75L	3.50	9.00
Taunusquelle Naturelle 0.25L / 0.75L	3.50	9.00
Fever-Tree Premium 0.2L	3.50	
Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry		
Pepsi	4.00	
Pepsi Zero	4.00	
Aqua Monaco "La Toronja" Grapefruit	4.50	
Rauch Fruchtsäfte 0.3L	4.50	
Orange, Maracuja, Apfel, Johannisbeere, Rhabarber, Cranberry		
Saftschorle 0.5L	6.00	
Elaine's Lemonade 0.5L	7.00	
Yuzu und Holunderblüte oder Basilikum und Limette		

TEA

feels like a hug

Fresh Tea Ingwer / Zitrone / Minze	5.90
Tea Bag Sencha / Assam / Kamille / Früchte	5.90

COFFEE *+ Sambuca? go for it.*

+ Espresso

Espresso / Macchiato <i>or Espresso Martini?</i>	3.00	
Doppio / Macchiato	4.00	
Tiny / Tony Americano	3.40	3.90
Tiny / Tony Cappuccino	3.80	4.80
Cortado	3.50	
Flat White	4.30	
Latte Macchiato	4.30	
Oat Mølk		free

ENGLISH

ELAINE – THE SHINING LIGHT

We derive the concept of our kitchen from this identity: Elaine shines for us on every occasion and 365 days a year, not only through our low-hanging clouds but also in our show kitchen. On the following pages, it's all about that warm sensation on your cheeks you get while looking into the sun: Our menu is a curation of California Cuisine. The historically chef-driven food movement focuses on dishes that are driven by local ingredients as well as sun-ripened greens, seafood, premium meat and spices from all over the world. It's a conglomeration of diverse food cultures – and in our case the preference of our Kitchen Director, Mario Schmehl, refines the culinary arts of the West Coast with the finesse of East Asian cuisine. In this synergy, Elaine shines for pure pleasure and cultural diversity. Taste the sunshine – share the love.

CALIFORNIA CUISINE

Elaine loves this

! HOW TO ELAINE'S RESTAURANT

Order several starters for
the center of the table.

The Main Dish is for you alone.

You generally don't share fries.

Take memories – and pictures.

Order a drink and do not hesitate
to do it again.

We have some tips for you,
where you could enjoy the rest
of your evening.

FOOD —



Chef's Choice (ab 2 Pax)

Two Tacos (Vegan)

Yellowfin Tuna Sashimi

Beef Tataki + Kimchi

x x x

Crispy Turbot

Australian Lobster 300g

+ French Fries

+ Side salad

+ Bibimbab - Pasta

Wasabi-Mayo

x x x

Mango Sticky Rice

72.00 p.p

MENU

STARTER

~~Let them eat cake~~ **Let them eat cake !!** *(we dont serve bread)*

Salted Popcorn and Yuka Chips

2.50 p.P.

J. Gaues' Sourdough Tomato Ciabatta

Chimichurri, olive oil

5.00

Two Tacos *weekly changing*

Vegan

9.50

Meat / Fish

15.0

Three Summer Rolls *(vegan)*

Rice paper, tofu, red cabbage, carrot, mango, mint, Hoisin sauce

16.0

Yellowfin Tuna Sashimi

Yellowfin Tuna, cucumber, japanese mustard greens, Yuzu Ponzu sauce

21.0

fits very well

Black Tiger Prawns

6 pcs black tiger prawns, pineapple mango salsa, lemon grass

19.0

12 pcs black tiger prawns, pineapple mango salsa, lemon grass

34.0

Lima Ceviche

Meagre, Tiger's Milk, avocado, papaya, red onion, cilantro

18.5

Add kimchi

Beef Tataki

Black Angus beef, soy, ginger, crunchy garlic, sesame seeds, spring leek, white radish

22.0

This is very special ball of burrata

Cream Cheese Burrata

Burrata cheese, braised tomato, Vadouvan, chili, basil, crostini

17.0

(vegan)

Tomato Avocado Tartare

San Marzano tomato, avocado, thai basil, cumin, lime, edamame

14.5

Burrata cheese

5.00

*you don't have
to be a family to eat family style*

SALAD

Truffled Superfood Salad

Green cabbage, young chard, truffle dressing

21.0

(vegan)

(vegan)

Garden Greens

Beetroot, green asparagus, mint, passionfruit chili dressing

14.0

Feta cheese

4.50

Cornfed poularde

8.50

Black tiger prawns

12.5

Chinois Chopped Chicken Salad

Cornfed poularde, chinese cabbage, young carrot, mango,
red cabbage, cashew nut, sesame ginger dressing

23.5

SOUP

Soup of the Week

9.00

FISH

Crispy Turbot

Turbot, cornflakes, grilled peach, saffron shallots, Beurre blanc
34.5

Salmon Steak *all time favorite*

Salmon, sweet pepper, okra, Wakame, sesame seeds, oyster sauce
29.5

Soft-Shell Crab Tempura ~~XXXXXXXXXX~~

Soft shell crab, black cuttlefish risotto, baby corn, Romesco sauce
29.0

MEAT

Australian Black Angus Beef

200g Black Angus Tenderloin, lemon spinach, Chimichurri
43.0

Another 100g
17.0

300g Black Angus Ribeye, lemon spinach, Chimichurri
46.0

Another 100g
15.0

try this!

*raw, rare,
medium rare,
medium, well done*

Crusty Boneless Chicken Leg

Cornfed poularde, Wasabi, pickled ginger and radish
18.0

*feels like
a lung*

PLANT-BASED *(Vegan)*

traditional style

Thai Red Jackfruit Curry

Jackfruit, red curry, coconut milk, sweet pepper, pak choi, okra
19.5

spicy!

Bibimbap Italian Style

Tortiglioni, spinach, mung bean sprouts, sesame seeds, kimchi, Gochujang

18.0

Cordfed poularde
8.50

fantom cuisine is sexy

Black tiger prawn
12.5

Roasted Red Cabbage

Red Cabbage, Panko, peanut, cilantro, soy sauce, Miso
18.0

SIDES *don't forget the side dishes!*

Side salad

4.50

Smashed Potatoes

4.50

delicious!

Tomato Ceviche

5.50

French Fries

optional: Cajun-Style

spicy!

5.50

Jasmin rice

3.50

optional: al Tartufo

12.0

Bibimbap noodles

7.00

Sweet Potato Fries

optional: Lemon pepper

6.00

Truffled Superfood Salad

10.0

Salsas

Hoisin sauce / yuzu-ponzu sauce /
Chimichurri / pineapple-mango-salsa /
Romesco sauce / wasabi mayo

2.50

Black cuttlefish risotto

7.50

Lemon spinach

7.00

Sauce à port

Kimchi

4.00

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Churros, Caramel sauce, nougat, vanilla ice cream

7.50

Matcha Tiramisu

Mascarpone, Bisquit, Matcha

9.00

(Vegan)

Mango Sticky Rice

Rice pudding, coconut, thai mango, sorbet, Tapioka, Pandan

9.50

Chocolate cravings?

*Francesco knows how
to get the best out of chocolate*

DRINK —

Take time to immerse

MENU

SPARKLING

0.1L 0.75L

Cuvée Vaux	10.0	65.0
Ruinart "R de Ruinart"	17.0	120
Ruinart Rosé <i>How much? Yes</i>		160
Dom Perignon Vintage		310

APERITIVO

Ambré Spritz	10.5
Noilly Prat Ambré and sparkling wine	
Bianco and Wild Berry	10.5
Martini Bianco und Fever-Tree Wild Berry	
<i>Ambré</i> Rosé Marie	10.5
Ferdinand's Rosé Wermut and Fever-Tree Tonic	
Cascara Soda	10.5
Discarded Sweet Cascara Vermouth and Soda Water	
Noilly and Ginger	10.5
Noilly Prat Wermut and Fever-Tree Ginger Ale	
<i>< 0,5 % vol</i> Vibrante and Grapefruit	8.50
Martini Vibrante and grapefruit lemonade	
Floreale and Soda <i>< 0,5 % vol</i>	8.50
Martini Floreale and Soda Water	

!! Don't Drink and Drive !!

In the mood for more drinks,
but you've a long way home?
THE FLAG rooms are waiting for you.

from 99.0

LONGDRINKS

OMG	13.0
Monkey Shoulder, Ginger Ale, orange	
<i>classic</i> Gin and Tonic	13.5
Bombay Sapphire Gin and Fever-Tree Tonic	
Gin and Tonic 2.0	14.5
Hendrick's Gin and Fever-Tree Tonic	
Vodka and Soda	13.5
Grey Goose and Soda Water	
Paloma	13.5
Patrón Silver Tequila and Paloma Grapefruit	
Elaine's Lemonade	10.0
Martini Bianco, Apricot Brandy, Falernum, lemon, Tonic Water	

COCKTAILS

Negroni	13.0
Bombay Sapphire Gin, Martini Rubino, Campari	
White Negroni	13.0
Grey Goose, Noilly Prat Wermut Dry, Suze	
Love Language	13.0
Bombay Citrus Pressé, Vodka, Yuzu, pink guava	
Dirty Laundry	14.0
Maker's Mark Bourbon, Hendrick's Gin, Bitter, Ginger Beer, mint, lime	
<i>(Vegan)</i> Whiskey Sour	14.0
Maker's Mark Bourbon, lemon, sugar, no egg white	
Mexican Sunrise	14.0
Patrón Silver Tequila, coffee liqueur, agave syrup, lime	
Blue Laguna	13.0
Grey Goose, Blue Curacao, Paloma Grapefruit, lime	
Espresso Martini	15.5
Grey Goose, coffee vanilla liqueur, double shot espresso	
Starlet Martini	18.0
Grey Goose, passion fruit, lime, vanilla with a shot of your choice: Tequila or sparkling wine	

VERMOUTH AND AMARO

5CL

Noilly Prat Dry	+ ginger ale ☺	7.00
Noilly Prat Ambré		7.00
Martini Riserva Speciale Rubino		7.00
Martini Bianco		7.00
Ferdinand's Rosé		7.00
Amaro Montenegro		7.00
Averna Riserva		7.00

~~to do~~

GIN

4CL

BTL

Bombay Sapphire 1L	10.0	220
Bombay Premier Cru 0.7L	11.0	118
Bombay Citrus Pressé 0.7L	10.0	140
Sipsmith 0.7L	10.0	120
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130
Ki No Bi 0.7L	11.0	180

if you have
about day

VODKA

4CL

BTL

Grey Goose	10.0	150
Belvedere	11.0	160

if it was a good one

TEQUILA / MEZCAL

Tequila is always a good idea

	4CL	BTL
Patrón Silver 0.7L	11.0	160
Patrón Anejo 0.7L	11.0	160
Volcan de mi Tierra Blanco 0.7L	11.0	160
Mayaciel Blanco 0.5L	11.0	130
Clase Azul Reposado 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430
Mezcal Verde Momento 0.7L	10.0	130

*Salud, dinero
y amor!*

WHISKEY

4CL

Maker's Mark Bourbon	9.00
Jack Daniel's Gentleman Jack	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12y	10.0
Ardbeg 10y	12.0
Talisker Port Ruighe	12.0

DRAFT BEER

Warsteiner Pils 0.3L	4.50
Warsteiner Pils 0.4L	5.20
König Ludwig Hell 0.3L	4.50
König Ludwig Hell 0.4L	5.20

*make yourself
at home*

BEER BOTTLE

Warsteiner Pils 0.25L	4.00
Warsteiner non-alcoholic 0.33L	4.00

SOFT DRINKS

Taunusquelle Classic 0.25L / 0.75L	3.50	9.00
Taunusquelle Naturelle 0.25L / 0.75L	3.50	9.00
Fever-Tree Premium 0.2L	3.50	
Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry		
Pepsi	4.00	
Pepsi Zero	4.00	
Aqua Monaco "La Toronja" Grapefruit	4.50	
Rauch Juice 0.3L	4.50	
Orange, passion fruit, apple, currant, rhubarb, cranberry		
Juice Spritz 0.5L	6.00	
Elaine's Lemonade 0.5L	7.00	
Yuzu and Elderflower or Basil and Lime		

TEA

feels like a hug

Fresh Tea	5.90
Ginger / Lemon / Mint	
Tea Bag	5.90
Sencha / Assam / Chamomile / Fruits	

COFFEE *+ Sambuca? go for it.*

+ Espresso

Espresso / Macchiato	<i>or Espresso Martini?</i>	3.00	
Doppio / Macchiato		4.00	
Tiny / Tony Americano		3.40	3.90
Tiny / Tony Cappuccino		3.80	4.80
Cortado		3.50	
Flat White		4.30	
Latte Macchiato		4.30	
Oat Mølk			free

IMPRINT

Host: Joe P. Manzambi
Executive Food Manager: Mario Schmehl
Head Chef: Arkadiusz „Arek“ Gajewski
Design: Michelle Feldschur, New Aesthetics

Typeface in use:
New Edge TM by Charlotte Rohde

Elaine's Restaurant
069 348 687 347
restaurant@elaines.world
Bockenheimer Landstraße 38-40
60323 Frankfurt a.M.

Yadi Concepts GmbH
Taunustor 1-3, 60310 Frankfurt a.M.

Elaine's Restaurant is a brand of Elaine's World

