

Lunch 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.

FOOD —

Have fun

MENU

STARTER

J. Gaues' Sauerteig-Tomaten-Ciabatta

Chimichurri, Olivenöl

5.00

Two Tacos

Vegan

9.50

Meat / Fish *weekly changing*

15.5

Three Summer Rolls *(vegan)*

Reispapier, Tofu, Rotkohl, Möhre, Mango, Minze, Hoisin Sauce

16.0

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

Cream Cheese Burrata *← This is very special ball of burrata*

Burrata, geschmorte Tomate, Vadouvan, Chili, Basilikum, Crostini

17.0

fits very well

*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

MAINS

Salmon Steak *all time favorite*

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

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

Uruguay Prime Black Angus Beef

200g Strip Loin vom Black Angus Rind, Pommes frites, Chimichurri
31.5

Weitere 100g
16.0

Thai Red Jackfruit Curry

Jackfruit, rotes Curry, Kokosmilch, Paprika, Pak Choi, Okra
19.5

spicy! Bibimbap Italian Style *(Vegan)*

Tortiglioni, Spinat, Mungosprosse, Sesam, Kimchi, Gochujang *traditional style*
18.0

~~12.5~~

Maispoularde
8.50

Schwarze Tigergarnele
12.5

fusion cuisine is sexy

SIDES

*don't forget
the side dishes!*

Beilagensalat

4.50

~~Beilagensalat~~ 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

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

spicy!

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Milchkaramell, Nougat, Vanilleeis

6.50

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>classic</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	

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	4.50	
Pepsi Zero	4.50	
Aqua Monaco "La Toronja" Grapefruit	3.50	
Rauch Fruchtsäfte 0.3L	4.00	
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.

FOOD —

Have fun

MENU

STARTER

J. Gaues' Sourdough Tomato Ciabatta

Chimichurri, olive oil

5.00

Two Tacos

Vegan

9.50

Meat / Fish *weekly changing*

15.0

Three Summer Rolls *(vegan)*

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

16.0

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

Cream Cheese Burrata

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

17.0

fits very well

← This is very special ball of burrata

*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

MAINS

Salmon Steak *all time favorite*

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

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

Uruguay Prime Black Angus Beef

200g Strip Loin of Black Angus beef, fries, Chimichurri
31.5

Another 100g
16.0

~~Uruguay~~

Thai Red Jackfruit Curry *(vegan)*

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

spicy!

Bibimbap Italian Style *(vegan)*

Tortiglioni, spinach, mung bean sprouts, sesame seeds, kimchi, Gochujang
18.0

traditional style

Cornfed poularde
8.50

Black tiger prawns
12.5

fusion cuisine is sexy

SIDES

*don't forget
the side dishes!*

Side salad

4.50

~~side dish~~ Tomato Ceviche

5.50

Jasmine rice

3.50

Bibimbap noodles

7.00

Truffled Superfood Salad

10.00

Sepia risotto

7.50

Lemon spinach

7.00

Kimchi

4.00

Smashed Potatoes

4.50

French fries

optional: Cajun-Style

5.50

optional: al Tartufo

12.00

Sweet Potato Fries

optional: Lemon pepper

6.00

Salsas

Hoisin sauce / yuzu-ponzu sauce /

Chimichurri / pineapple-mango-salsa /

Romesco sauce / wasabi mayo

2.50

Sauce à part

spicy!

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Caramel sauce, nougat, vanilla ice cream

6.50

Matcha Tiramisu

Mascarpone, bisquit, matcha

9.00

(Vegan)

Mango Sticky Rice

Thai mango, sorbet, Tapioca, 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 and Fever-Tree Wild Berry	
<i>Amor</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	

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	4.50	
Pepsi Zero	4.50	
Aqua Monaco "La Toronja" Grapefruit	3.50	
Rauch Juices 0.3L	4.00	
Orange, passion fruit, apple, currant, rhubarb, cranberry		
Juice Sprizer 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

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

