

ELAINE'S

Restaurant

Share them or not, you decide :)

STARTER

Sauerteigbrot & Butter

Sauerteigbrot, geschlagene Butter

Sourdough bread, whipped butter

Pimientos

Geräuchertes Salz, Tahini

Smoked salt, tahini

Crispy Rice

Sushi-Reis, Sriracha, Kikkoman, Ingwer, Kaviar

Sushi rice, Sriracha, Kikkoman, ginger, caviar

SPICY TUNA or SPICY BEEF or SPICY MUSHROOM

3 pcs. 19.0 | 5 pcs. 25.0

Black Tiger Prawns 8/12

Schwarze Tigergarnelen, Salicornia, Knoblauch, Chili, Dashi, Schalotten

Black tiger prawns, Salicornia, garlic, chili, dashi, shallots

250g 28.0 | 500g 49.0

Tempura Prawns

Gochugaru-Mayonnaise, Sushi-Ingwer, Reispapier, Cajun-Gewürz

Gochugaru mayonnaise, sushi ginger, rice paper, Cajun spice

Mixed Ceviche

Thunfisch, Calamari, Miesmuscheln, Avocado, Kochbanane, Datteltomaten, Jalapeños, rote Zwiebeln, Leche de Tigre

Tuna, calamari, mussels, avocado, plantain, date tomatoes, jalapeños, red onions, leche de tigre

10/10 Different Burrata

Pfirsich, Gurke, Maracuja, Radicchio, Basilikumöl

Peach, cucumber, passion fruit, radicchio, basil oil

Beef Tatar

Nori-Mayonnaise, Schalotten, Eigelb, Senf, Comté, Kartoffelstroh, Tabasco

Nori mayonnaise, shallots, egg yolk, mustard, Comté cheese, potato straw, Tabasco

Salmon Sashimi

Ponzu, Kapern, Crème fraîche, Furikake, Dill

Ponzu, capers, crème fraîche, furikake, dill

Puerros Asados VEGAN

Lauch, Romesco, Mandeln, Haselnüsse, Buchweizen, Kerbel

Leek, romesco, almonds, hazelnuts, buckwheat, chervil

SALAD

Truffled Superfood Salad VEGAN

23

Junger Grünkohl, Mangold, Trüffel-Sesam-Dressing

Baby kale, chard, truffle-sesame dressing

+ BURRATA 6.0 | + PRAWNS 10.0 | + BEEF 14.0

One Touch of Tomato VEGAN

22

Tomaten, Spargel, Erdbeeren, Radieschen, Gurke, Labneh, Za'atar

Tomatoes, asparagus, strawberries, radishes, cucumber, labneh, za'atar

+ BURRATA 6.0 | + PRAWNS 10.0 | + BEEF 14.0

FISH

The Salmon

36

Miso-Lachs, Fregola Sarda, Kokosmilch, Bimi-Brokkoli, Sesam

Miso salmon, fregola sarda, coconut milk, bimi broccoli, sesame

Royale Dorade

32

Butterfly-Dorade, Sellerie, Beurre blanc, Erbsen

Butterflied sea bream, celery, beurre blanc, peas

MEAT

Black Angus Beef Ribeye USA

24

Ribeye-Steak, Jus, Maldon-Salz

Ribeye, jus, Maldon salt

300g 57.0 | 400g 75.0

Black Angus Beef Tenderloin AUSTRALIEN

26

Rinderfilet, Jus, Maldon-Salz

Tenderloin, jus, Maldon salt

200g 49.0 | 300g 68.0

Black Angus Beef Chateaubriand AUSTRALIEN

19

Mittelstück vom Rinderfilet, Jus, Kräuterbutter, Maldon-Salz

Chateaubriand, jus, Maldon salt

600g 145.0 | 900g 195.0

28

+ 250g PRAWNS 20.0

Dancing Tender Steak USA

45

Kreuzkümmel, Tamarinde, Erdnüsse, Endivie, Oliven, Koriander

Cumin, tamarind, peanuts, endive, olives, coriander

Maispoularde Supreme

34

Polenta, Shiitake, Zuckerschoten, Geflügeljus

Corn-fed chicken supreme, polenta, shiitake, snow peas, poultry jus

Lamb Chop Chops

42

Preiselbeeren, Wasabi-Sesam-Ponzu

Cranberries, wasabi sesame ponzu

VEGAN

Roasted Cauliflower VEGAN

26

Blumenkohl, Blumenkohlcreme, Sesam-Dressing, Koriander, Haselnuss

Cauliflower, cauliflower cream, sesame dressing, coriander, hazelnut

PASTA

Seafood Risotto

38

Hummer, Venusmuscheln, Tintenfisch, Dorade

Lobster, clams, squid, sea bream

Handmade Tagliolini

35

Butter, Trüffel, Parmesan

Butter, truffle, parmesan cheese

28

Datteltomaten, Thai-Basilikum, Ricotta

Date tomatoes, Thai basil, ricotta cheese

Want the full experience?

CHEF'S CHOICE

We highly recommend it - but no pressure if you're sticking to the classics.

5-course menu

95.0 p.p.

Any allergies?

HOUSE PAIRING

Customize your drink experience with us

SIDES

Prinzessbohnen

7

Semmelbrösel, Koriander

Green beans, breadcrumbs, coriander

Kartoffelpüree

7

Mit Butter

Mashed potatoes with butter

Truffled Superfood Salad VEGAN

10

One Touch of Tomato VEGAN

7

Homemade Kimchi VEGAN

5

Bimi-Brokkoli VEGAN

10

Grüner Spargel

7

Green asparagus

Pommes Frites

5

+ TRUFFLE 6.0 | + PARMESAN 3.0

Süßkartoffel Pommes

7

+ TRUFFLE 6.0 | + PARMESAN 3.0

Fregola Sarda

7

Parmesan, Kokosmilch

Parmesan cheese, coconut milk

Kräuterbutter

5

Herb butter

Funny how there's always room for...

DESSERT

Mango Sticky Rice VEGAN

12

Kokosmilch, Mango, Kardamom, Sesam

Coconut milk, mango, cardamom, sesame

Le Knack

14

Brownie, Schokolade, Kaffee, Crumble

Brownie, chocolate, coffee, crumble

Miami Vice

14

Weißes und dunkles Schokoladenmousse, Erde, Miso-Karamell

White and dark chocolate mousse, soil, miso caramel

Eis, Eis Baby

14

Dreierlei Eisvariaton

Three scoops of icecream

Please note that we do not accept separate payments
Tip is not included | All prices are in Euro | VAT is included
For information about allergens, please ask our staff for the allergen list

Head Chef: Arkadiusz Gajewski

Arkadiusz Gajewski

Design: Giuliana Visone

Giuliana Visone

FOOD MENU

DRINKS	
XO XO	
Zino's Rosati Spritz	11
Zino's Rosati, bubbles, Fever-Tree Soda	
Connie Glaze	11
Pink Grapefruit Liqueur, sea salt, Fever-Tree Tonic	
Frankfurt Spritz	14
by DF The Mosel Distillers, Williams Christ pear, lemon balm, verjus, bubbles	
Bianco Wildberry	11
Martini Bianco, Fever-Tree Wild Berry	
Quarantini Spritz	11
Quarantini Black Gin, Fever-Tree Pink Grapefruit	
Pornstar Martini	18
Grey Goose Vodka, vanilla, passion fruit, lime, champagne	
Negroni	13
Bombay Sapphire Gin, Vermouth, Campari	
Genkidama	14
Grey Goose Vodka, rhubarb, lemongrass, shiso, Riesling, Fever-Tree Soda	
Bitter Mint Symphony	14
Aperol, Branca Menta, almond, lemon	
Martinique	14
Bombay Sapphire Gin, Ferdinand's Rosé Vermouth, Verjus, champagne syrup	
Heureka	14
Patrón Silver, Mezcal Verde Amarás, lavender, blueberry, lime water	
Yosemite	14
Bacardi Superior 44,5%, bergamot, kiwi, cilantro, lime water	
Chupacabra	14
Patrón Silver, St-Germain, green bell pepper, Fever-Tree Ginger Ale	
Elaine's Espresso Martini	15
Grey Goose, coffee liqueur, espresso, vanilla, tonka	
Vibrante & Grapefruit	9
NON ALCOHOLIC Martini Vibrante, Fever-Tree Pink Grapefruit	
Cabrillo	11
NON ALCOHOLIC Oolong tea, yuzu, strawberry, milk clarified	
Almave Sour	11
NON ALCOHOLIC Almave Blanco non alcoholic Tequila, lime, jasmine	
HIGHBALLS	
Skinny Bitch	14
Grey Goose Vodka, lime, Fever-Tree Soda	
Paloma	14
Patrón Silver, lime, Fever-Tree Pink Grapefruit	
Horse's Neck	14
Maker's Mark Bourbon, bitters, Fever-Tree Ginger Ale	
818 & Tonic	18
818 Tequila Reposado, lime, Fever-Tree Tonic Water	
P&T	12
Niepoort White Port, lime, Fever-Tree Tonic Water	

Bar Hosts: Marc Hutter
Marc Hutter

VODKA	
Grey Goose	11
French, Wheat Vodka, 40%	
Belvedere	12
Poland, Rye Vodka, 40%	
Suntory Haku	11
Japan, Rice Vodka, 40% made in Japan	
RUM	
Bacardi Ocho	11
Puerto Rico, 8 yo, 40%	
Ron Zacapa Solera Gran Reserva	18
Guatemala, Solera, 40%	
Eminente Reserva	13
Cuba, 7 yo, 41.3%	
Ron Botucal Reserva Exclusiva	14
Venezuela, 40%	
GIN	
Bombay Sapphire	14
England, London Dry Gin, 40%	
Hendricks	14
Scotland, Gin, 44%	
Monkey 47	14
Germany, Dry Gin, 47%	
Ferdinand's Saar Dry Gin	12
Germany, Dry Gin, 44%	
Roku Gin	14
Japan, Gin, 43%	
ADD TONIC WATER + 4.8 FOR YOUR GIN & TONIC	
WHISK(E)Y	
Maker's Mark	11
USA, Bourbon, 40%	
Hibiki Harmony	22
Japan, blended Malt Whiskey, 43%	
Talisker Port Ruighe	14
Scotland, Isle of Sky, Single Malt Whiskey, 45.8%	
The Macallan 18y Sherry Oak	45
Scotland, Highlands, Single Malt Whiskey, 43%	

your number _____

TEQUILA+ MEZCAL	
Patrón Silver	11
Atotonilco El Alto de Jalisco, 40%	
Patrón Reposado	13
Atotonilco El Alto de Jalisco, aged 5 month, 40%	
Patrón Añejo	15
Atotonilco El Alto de Jalisco, aged 12 month, 40%	
Patrón El Alto	25
Atotonilco El Alto de Jalisco, 4-times distilled, 40%	
Patrón XO Cafe	11
Atotonilco El Alto de Jalisco, Patrón Silver, arabica coffee blend 35%	
Reccomendation: Patrón Espreso Martini	
Don Julio 1942	25
Atotonilco El Alto de Jalisco, aged 2,5 years	
818 Reposado	18
Los Valles de Jalisco, by Kendall Jenner, 40%	
818 Tequila "Eight" Reserve Añejo	28
Amatitán de Jalisco, 40%	
Clase Azul Reposado	28
Los Altos de Jalisco, aged 8 month, 40%	
Mezcal Verde Amarás	10
Oaxaca, 42%	
DIGESTIV eau de vie	
Williams Christ Birne	9
Marille Royal	9
Alte Haselnuss	9
Waldhimbeere	9
Amaro Montenegro	7.5
SHOTS	
Grey Goose Vodka	11
Patrón Silver Tequila	11
Elaine's Shot	7
Espresso Martini	5
min. 4 shots you + me? shots, shots, shots	

BEER SAKE	
Radeberger Pils	DRAFT 0.31 4.5
Oberdorfer Helles	DRAFT 0.31 4.5
Radeberger Pils	BOTTLE 0.331 5
Oberdorfer Helles	BOTTLE 0.331 5
Radeberger	NON ALCOHOLIC 0.331 5.5
Asahi Japanese Beer	BOTTLE 0.331 6
SOFTDRINKS SODA	
Selters	0.25l 0.75l 3.9 9.9
Naturell Medium	
Pepsi Zero Zucker 7Up	0.21 4.8
Red Bull Red Bull Zero Calories	0.25l 5.5
Elaine's Lemonade	0.31 8
Yuzu & elderflower or ginger & mint	
Fever-Tree Premium	0.21 4.8
Indian Tonic Water, Ginger Ale, Ginger Beer, Bitter Lemon, Wild Berry, Pink Grapefruit	
California Ice Tea	0.31 7.5
Homemade, prickly pear, green tea	
TEA	
Tea Pot	7.5
Ginger Lemon Mint Istanbul Nights (black tea / mint) Maybe Baby (organic fruit tea) Low Rider (organic green tea) Smooth Operator (organic chamomille) Heidis Delight (organic herbal tea)	
COFFEE	
Espresso Macchiato	3.8
Doppio Macchiato	4.6
Americano	4
Cappuccino	4.8
+ Oat Milk	free
DRINK MENU	