

MENU

TOUTE LA JOURNÉE

APERITIF

St. Germain Spritz	10.5
<i>St. Germain, Fever-Tree Soda, Prosecco</i>	
Zino's Rosati Spritz	10.5
<i>Zino's Rosati, Fever-Tree Soda, Prosecco</i>	
Bianco Wildberry	10.5
<i>Martini Bianco, Fever-Tree Wildberry</i>	
Rosemary	10.5
<i>Ferdinand's Rosé Vermouth, Fever-Tree Tonic, rosemary</i>	
Vibrante Grapefruit non-alcoholic	8.5
<i>Martini Vibrante, Fever-Tree Pink Grapefruit</i>	

ENTRÉES

Pain de campagne	7
<i>Landbrot mit geschlagener Teriyaki-Butter</i> <i>Rustic bread with whipped teriyaki butter</i>	
Champagne et frites pour deux <i>2 Gläser Champagner mit Trüffel-Pommes Julienne</i> <i>2 glasses of champagne with truffle fries</i>	
€ 39.0	
	
Edamame vegan	6
<i>Natural or Spicy</i>	
Aubergine gratinée veggie	21
<i>Aubergine, Ratatouille, Feta, rote Chimichurri, Tahini-Joghurt, Kräuter</i> <i>Eggplant, ratatouille, feta, red chimichurri, tahini yogurt, herbs</i>	
Calamars frits "Le Salt & Pepper"	21
<i>Calamari, Semolina, Aioli, Zitrone, Pfeffer</i> <i>Calamari, semolina, aioli, lemon, pepper</i>	
Crevettes tempura	23
<i>Black Tiger Garnelen, Tempura, Cajun-Mayonnaise, Sushi-Ingwer</i> <i>Black tiger prawns, tempura, Cajun mayonnaise, sushi ginger</i>	
Tartare de bœuf classique	28
<i>Rinder-Tatar, Kapern, Cornichons, Schalotten, Anchovis, Dijon-Senf, Tabasco, Eigelb</i> <i>Beef tartare, capers, cornichons, shallots, anchovies, Dijon mustard, Tabasco, egg yolk</i>	
Saint-Jacques	32
<i>Jakobsmuscheln, Safran-Beurre-blanc, Semmelbrösel, Oscietra-Kaviar</i> <i>Scallops, saffron beurre blanc, breadcrumbs, Oscietra caviar</i>	
Tataki de thon au sésame	26
<i>Thunfisch, Sesam, Mango-Chili-Salat, Meeresspargel, Yuzu Kosho, Ponzu</i> <i>Tuna, sesame, mango chili salad, samphire, yuzu kosho, ponzu</i>	
Poulet frit à la coréenne	19
<i>Maishähnchen Tempura, Gochujang, Erdnüsse, Lauch, Limette</i> <i>Corn-fed chicken tempura, gochujang, peanuts, leek, lime</i>	
Tartare de tomate et avocat vegan	18
<i>Tomaten-Avocado-Tatar, Kreuzkümmel, Limette, Edamame, Kokos-Yuzu-Espuma</i> <i>Tomato avocado tartare, cumin, lime, edamame, coconut yuzu espuma</i>	
Ajoutez:	
Burrata	+ 6

Tip is not included | All prices are in Euro.
Please note that we do not accept separate payments.

SALADE

Salade César veggie	16
<i>Romanasalat, Croutons, Apfelkapern, Parmesan, Caesar-Dressing</i> <i>Romaine lettuce, croutons, caper apples, Parmesan cheese, Caesar dressing</i>	
Ajoutez:	
Crispy Chicken	+ 8
Grilled Prawns	+ 12
Salade de pêches vegan	18
<i>Gegrillter Pfirsich, Gurke, Melone, Hibiskus-Schalotten, Zitronen-Vinaigrette</i> <i>Grilled peach, cucumber, melon, hibiscus shallots, lemon vinaigrette</i>	
Ajoutez:	
Salmon	+ 14
Tofu	+ 8
Salade Niçoise	24
<i>Bio-Ei, Prinzessbohnen, Kalamata-Oliven, Thunfisch, Kartoffeln, Artischocken, Paprika, rote Zwiebeln, Pommery-Senf-Dressing</i> <i>Organic egg, green beans, Kalamata olives, tuna, potatoes, artichokes, bell pepper, red onion, Pommery mustard dressing</i>	
Ajoutez:	
Grilled Prawns	+ 12

PLAT PRINCIPAL

Steak Frites	
<i>Australisches Prime Striploin, Pfeffersauce, Pommes frites</i> <i>Australian prime striploin, pepper sauce, fries</i>	
250g 350g	47 64
Le Sexy Chick	35
<i>Mais-Stubenküken, grüne Zitronen-Salsa, Okra, Krautsalat</i> <i>Corn-fed chicken, lemon salsa verde, okra, coleslaw</i>	
Saumon miso	36
<i>Lachs, Miso, Wasserspinat, Chili, Knoblauch, Dashi, Duftreis</i> <i>Miso salmon, water spinach, chili, garlic, dashi, fragrant rice</i>	
Risotto aux truffes	35
<i>Saisonale Pilze, Crème fraîche, Parmesan, Trüffel</i> <i>Seasonal mushrooms, crème fraîche, Parmesan cheese, truffle</i>	
Curry jaune végétal vegan	24
<i>Wok-Gemüse, rote Curry-Paste, Kokosmilch, Duftreis, Cashewkerne</i> <i>Wok vegetables, red curry paste, coconut milk, fragrant rice, cashew nuts</i>	
Moules frites	23
<i>500g Miesmuscheln, Schalotten, Butter, Weißwein, Petersilie, Pommes Juliennes</i> <i>500 g mussels, shallots, butter, white wine, parsley, julienne fries</i>	
Udon carbonara	28
<i>Udon, Guanciale, Pecorino, Eigelb, Schnittlauch</i> <i>Udon, guanciale, pecorino, egg yolk, chives</i>	

DESSERT

Tartufo noir	14
<i>Tartufo, Vanille, Tonkabohne, Sesam</i> <i>Tartufo, vanilla, tonka bean, sesame</i>	
Citrus Tarte	14
<i>Yuzu-Creme, Matcha-Eis, Baiser, Crumble</i> <i>Yuzu cream, matcha ice cream, meringue, crumble</i>	
Le brownie au chocolat d'Elaine's	14
<i>Schokoladenbrownie, Kaffee-Eis, Vanille, Kakao</i> <i>Chocolate brownie, coffee ice cream, vanilla, cocoa</i>	

A separate allergen list is available upon request.
Please inform our staff if you have any allergies or require further information.

NOTHING MORE THAN THE
PURE SIMPLICITY OF LOVE.

ELAINE'S
GreenHouse