ELAINE'S

Restaurant

SHARE THEM OR NOT, YOU DECIDE :)

STARTER

Sauerteigbrot 7
Sauerteigbrot | Miso-Butter
Sourdough bread | miso butter

VEGAN Pimientos de Padrón 9
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** VEGAN
3 pcs. 19 | 5 pcs. 25

Beetroot Salad 19
Rote Bete | Ricotta | Trauben | Togarashi | Dillöl
Beetroot | ricotta | grapes | Togarashi | dill oil

Beef Lollipops 24
Hoisin | Rettichsalat | Erdnüsse | Koriander
Hoisin | radish-salad | peanuts | cilantro

Black Tiger Prawns 8/12
Schwarze Tigergarnelen | Salicornia | Knoblauch | Chili | Dashi | Schalotten
Black tiger prawns | salicornia | garlic | chili | dashi | shallots
250g 28 | 500g 49

Seafood Soup 26
Hummer | Garnelen | Lachs | Muscheln | Brioche
Lobster | shrimp | salmon | shellfish | brioche

VEGGIE Burrata 19
Kaki | Radicchio | Pekannüsse | Granatapfel | Balsamico
Persimmon | radicchio | pecans | pomegranate | balsamic vinegar

Kalbstatar 28
Kimchi | Schalotten | Eigelb | Parmesan | Lauch
Kimchi | shallots | egg yolk | parmesan | leek

Salmon Sashimi 26
Kapern | Rote Zwiebeln | Jalapeños | Sesam | Ponzu
Capers | red onions | jalapeños | sesame | ponzu

Hamachi Sashimi 26
Rettich | Gurke | Pflaume | Nori | Ponzu
Radish | cucumber | plum | nori | ponzu

VEGAN Puerros Asados 2.0 19
Lauch | Romesco | Maronen | Birne | Haselnüsse
Leek | romesco | chestnuts | pear | hazelnuts

Head Chef: Arkadiusz Gajewski Arkadiusz Gajewski

Design: Linus Ingerl Linus Ingerl

SALAD

VEGAN Waldorf Garden 21
Sellerie | Möhren | Radicchio | Äpfel | Walnüsse | Trauben | Labneh
Celeriac | carrots | radicchio | apples | walnuts | grapes | labneh

+ BURRATA 6.0 | + PRAWNS 10.0 | + BEEF 14.0

VEGAN Truffled Salad 22
Baby Grünkohl | Mangold | Trüffel-Sesam-Dressing
Baby kale | chard | truffle-sesame-dressing

+ BURRATA 6.0 | + PRAWNS 10.0 | + BEEF 14.0

FISH

Miso Salmon 36
Fregola Sarda | Kokosmilch | Bimi-Brokkoli | Sesam
Fregola Sarda | coconut milk | bimi broccoli | sesame

Catch of the Day 32
Bohnenragout | Rinderchorizo | Endiviensalat
Bean ragout | beef chorizo | endive salad

MEAT



Black Angus Beef Ribeye USA
Ribeye-Steak | Jus | Maldon-Salz
Ribeye | jus | Maldon salt
300g 57 | 400g 75

Black Angus Beef Tenderloin AUSTRALIEN
Rinderfilet | Jus | Maldon-Salz
Tenderloin | jus | Maldon salt
200g 49 | 300g 68

Black Angus Beef Chateaubriand AUSTRALIEN
Mittelstück vom Rinderfilet | Jus | Maldon-Salz
Chateaubriand | jus | Maldon salt
600g 145 | 900g 195
+ 250g PRAWNS *20*

Hirschrücken 45
Schwarzwurzel-Püree | Schwarzkohl | Pflaumen-Chutney
Salsify purée | Tuscan kale | plum chutney

Yakitori Chicken 34
Wirsing | Pommes Dauphine | Chimichurri-Mayonnaise
Savoy cabbage | pommes Dauphine | chimichurri-mayonnaise

VEGAN

VEGAN Cornflakes Aubergine 26
Chicorée | Rotes Pesto | Joghurt | Pinienkerne
Chicory | red pesto | yogurt | pine nuts

VEGAN Roasted Cauliflower 26
Blumenkohlcreme | Sesamdressing | Chimichurri | Haselnüsse
Cauliflower cream | sesame dressing | chimichurri | hazelnuts

PASTA



Spicy Tuna Udon 32
Thunfisch | Eigelb | Gochujang | Röstzwiebeln | Koriander
Tuna | egg yolk | gochujang | crispy onions | cilantro

Truffle Tagliolini 35
Butter | schwarzer Trüffel | Parmesan
Butter | black truffle | parmesan

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 p.p.

ANY ALLERGIES?

HOUSE PAIRING

CUSTOMIZE YOUR DRINK EXPERIENCE WITH US

SIDES

Rahmwirsing 7
Creamy savoy cabbage

VEGAN Schwarzkohl 7
Lacinato kale

Fregola Sarda 10

Bohnenragout 7
Bean ragout

Kartoffelpüree 7
Mashed potatoes

VEGAN Truffled Salad 10

VEGAN Waldorf Garden 7

VEGAN Kimchi 5

VEGAN Bimi-Brokkoli 10

Pommes Frites 5
French fries
+ TRUFFLE 8.0 | + PARMESAN 3.0

Süßkartoffel Pommes 7
Sweet potato fries
+ TRUFFLE 8.0 | + PARMESAN 3.0

Kalbsjus 5
Veal jus

Sauce Béarnaise 5

FUNNY HOW THERE'S ALWAYS ROOM FOR...

DESSERT

Miso Pear 12
Birne | Miso-Butter | Zimt | Crumble | Vanilleeis
Pear | miso butter | cinnamon | crumble | vanilla ice cream

VEGAN Mango Sticky Rice 12
Kokosmilch, Mango, Kardamom, Sesam
Coconut milk | mango | cardamom | sesame

Chocolate & Yuzu 14
Banane | Haskap | dunkler Kuvertüre
Banana | haskap | dark couverture

ENJOY AS A PAIRING OR ON IT'S OWN

Scharlachberg Auslese VDP 39
Riesling 375ml
Germany / Rheinhessen, Weingut Bischel
Aprikose, Orangenkonfitüre, ausgeprägter Schmelz

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

FOOD MENU

APERITIFS

XOXO

Quarantini Spritz 10.5
Quarantini Black Gin, Fever-Tree Pink Grapefruit

Zino´s Rosati Spritz 10.5
Zino´s Rosati, Fever-Tree Soda, Bubbles

Connie Glaze 10.5
Pink Grapefruit Liqueur, Sea Salt, Fever-Tree Tonic

Fiero Wildberry 10.5
Martini Fiero, Fever-Tree Wildberry

Vibrante & Grapefruit NON ALCOHOLIC 9.5
Martini Vibrante, Fever-Tree Pink Grapefruit

SIGNATURES

Genkidama 15
Grey Goose Vodka, Rhubarb, Lemongras, Shiso, Riesling, CO2

Martinique 15
Bombay Sapphire Gin, Ferdinand´s Rosé Vermouth, Verjus, Champangesirup

Heureka 15
Patron Silver, Mezcal Verde Amarás, Lavender, Blueberry

Matsuo Bashō 15
Ume Choya, Bourbon, Amaretto, Tonka

Nevermind 15
Raspberry Spirit, Mace Blossom, Bergamot, Sencha

Chupacabra 15
Patron Silver, St. Germain, Green Bellpepper, Ginger Ale

NO ALCOHOL

Aurora NON ALCOHOLIC 10.5
Cranberry, Yuzu, Agave, Blue Coconut Foam

Almave Sour NON ALCOHOLIC 10.5
Almave Blanco Non Alcoholic Tequila, Lime, Yasmine

CLASSICS

Negroni 15
Bombay Sapphire Gin, Vermouth, Italien Bitter

Espresso Martini 15
Grey Goose Vodka, Coffee Liqueur, Espresso, Vanilla

Pornstar Martini 18
Grey Goose Vodka, Vanilla, Passion Fruit, Lime, Champange

Sazerac 15
Cognac, Rye Whisky, Absynth, Bitters

Mai Tai 15
Bacardi 4yo, Overproof Rum, Triple Sec, Lime, Almond

LONGDRINKS

Skinny Bitch 14.5
Grey Goose Vodka, Lime, Fever-Tree Soda

Paloma 14.5
Patron Silver, Lime, Fever-Tree Pink Grapefruit

Horses Neck 14.5
Bourbon, Bitters, Fever-Tree Ginger Ale

818 – Tonic 18
818 Tequila Reposado, Lime, Fever-Tree Tonic

P&T 12
Niepoort White Port, Lime, Fever-Tree Tonic

Bar Hosts: Marc Hutter & Marian Vesper

Marc Hutter Marian Vesper

VODKA

	4CL	70CL
Grey Goose French, Wheat Vodka, 40%	10	170
Absolut Elyx Sweden, Wheat Vodka, 42,3%	10	
Suntory Haku Japan, Rice Vodka, 40%	10	

MADE IN JAPAN

RUM

Bacardi Ocho 10
Puerto Rico, 8yo, 40%

Ron Zacapa Solera Gran Reserva 12
Guatemala, Solera, 40%

Havana Club Rum Seleccion de Maestros 10
Cuba, 45%

Botucal Reserva Exclusiva 10
Venezuela, 50%

GIN

Bombay Sapphire 10
England, 40%

Hendricks 12
Scotland, 44%

Monkey 47 14
Germany, 47%

Ferdinand´s Saar Dry Gin 14
Germany, 44%

Roku 11
Japan, 43%

ADD TONIC WATER + 4.5 FOR YOUR GIN & TONIC

WHISKEY

Evan Williams, Bottled-in-Bond 10
USA, Kentucky, Bourbon, 50%

Redbreast 12yo 18
Ireland, Cork, Irish Whiskey, 40%

Redbreast 15yo 22
Ireland, Cork, Irish Whiskey, 46%

Aberlour a'bunadh 16
Scotland, Speyside, Single Malt 61,2%

Chivas Regal, Royale Salute 21yo 28
Scotland, Highlands, Blended Scotch, 40%

The Macallan 18y Sherry Oak 45
Scotland, Highlands, Single Malt, 43%

YOUR NUMBER: _____

TEQUILA+ MEZCAL

	4CL	70CL
Patrón Silver Atotonilco El Alto Jalisco, 40%	10	160
Patrón Reposado Atotonilco El Alto Jalisco, 40%	13	210
Patrón Anejo Atotonilco El Alto Jalisco, 40%	15	250
Patron El Alto Atotonilco El Alto Jalisco, 40%	25	400
Codigo 1530 Tequila Rosa Amatitán Jalisco, 35%	11	160
818 Reposado Amatitán Jalisco, 40%	18	300
818 Tequila "8" Reserve Añejo Amatitán Jalisco, 40%	28	430
Claze Azul Reposado Amatitán Jalisco, 35%	28	430
Mezcal Verde Amarás Oaxaca, 42%	10	130

A GOOD NIGHT STARTS WITH TEQUILA... I GUESS

DIGESTIV

The Mosel Destillers 9
Williams Christ Birne
Marille Royal
Alte Haselnuss
Waldhimbeere

EAU DE VIE

BEER

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	4.5
Asahi Japanese Beer BOTTLE	0.331	6

SOFTDRINKS | SODA

	0.25l	0.75l
Selters Naturell | Medium	3.9	9.9
Red Bull | Red Bull Zero	0.251	5.5
Fever-Tree Premium Indian Tonic Water, Ginger Ale, Ginger Beer, Bitter Lemon, Wild Berry, Pink Grapefruit	0.21	4.8
Pepsi | Zero Zucker | 7Up	0.21	4.8
Elaine's Lemonade Yuzu & Elderflower | Basil & Lime		8
California Ice Tea Homemade, Prickly Pear, Green Tea		7.5

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 Herbs)

COFFEE

Espresso | Macchiato	3.5
Doppio | Macchiato	4.5
Americano	3.9
Cappuccino	4.8
+ Oat Milk MILK	free

DRINK MENU