

**ELAINE'S**

GreenHouse

# STARTER

## Pumpkin Delight <sup>vegan</sup>

Kürbissuppe vom Hokkaido, Kürbiskerne, Kürbiskernöl  
*Hokkaido pumpkin soup, pumpkin seeds, pumpkin seed oil*

9.00 €

## Eggplant Carpaccio <sup>vegan</sup>

Auberginen-Carpaccio, Kräuterpesto, getrocknete Tomaten,  
Lauchzwiebeln  
*Eggplant carpaccio, herb pesto, sun-dried tomatoes,  
spring onions*

14.0 €

*Want some little extra extra? Add burrata to it.*

+6.00

# TATAR

## Beef Tatar

Rinderfilet, Wachtelei, Sardellen, Schalotte, Wildkräuter,  
Frankfurter Kräutersenf  
*Fillet of beef, quail egg, anchovies, shallot, wild herbs,  
herb mustard*

26.0 €

## Tomato-Avo-Tatar

Tomaten-Avocado-Gurken-Tatar, Basilikum, Burrata-Creme, Tramezzino  
*Tomato-avocado-tatar, basil, burrata cream, tramezzino*

18.0 €

## Roasted Tatar <sup>glutenfree</sup>

Parmesan, Chimichurri, Wildkräuter  
*Parmesan, chimichurri, wild herbs*

24.0 €

# SALADS

## Aphrodite Salad <sup>vegan</sup>

Wildkräuter, Süßkartoffeln, Radieschen, Kohlrabi, Mango,  
Granatapfel, Nüsse, Granatapfel-Vinaigrette

*Wild herbs, sweet potatoes, radishes, kohlrabi, mango,  
pomegranates, nuts, pomegranate vinaigrette*

16.0 €

## Caesar Salad

Romana Salat, Lovely Chick, Croûtons, Parmesan  
*Romana lettuce, lovely chick, croutons, parmesan cheese*

18.0 €

## Salade Niçoise

Paprika, Oliven, Ei, Thunfisch, rote Zwiebeln, Artischocke, Bohnen  
*Peppers, olives, egg, tuna, red onions, artichoke, beans*

18.0 €

# MAINS

## Wild Side

Mariniertes Lammkarree, Preiselbeeren

*Rack of lamb, cranberries*

36.0 €

## Calm Down

Black-Cod, Fregola Sarda, Chili, Limette

*Black-Cod, Fregola Sarda, chili, lime*

36.0 €

## Beef Tataki

Kalbsjus

*Veal jus*

46.0 €

## Kanton & Spice

Char Siu von der Ente, japanische Jus

*Char Sui of duck, Japanese jus*

28.0 €

## Chestnut Groove

Maronen-Ravioli, Rosmarinbutter, Preiselbeeren

*Chestnut ravioli, rosemary butter, cranberries*

24.0 €

## Lover to Lover <sup>vegan</sup>

Saitan Schnitzel, Süßkartoffelpüree, Rosenkohl,  
Shiitake Pilze, Limette, Preiselbeeren

*Saitan cutlet, sweet potato puree, Brussels sprouts,  
shiitake mushrooms, lime, cranberries*

22.0 €

## SIDES

€

### By Your Side Salad <sup>vegan</sup>

5.50

Wildkräuter, Tomate, Gurke, Hausdressing

*Wild herbs, tomatoes, cucumber, homemade dressing*

### Brussels Sprouts <sup>vegan</sup>

6.50

Rosenkohl

### Veggies <sup>vegan</sup>

8.50

Marktgemüse

### Rosemary Potatoes

5.50

Rosmarinkartoffeln

### Potato au gratin <sup>glutenfree</sup>

7.50

Kartoffelgratin

### Skinny Fries <sup>glutenfree, vegan</sup>

5.50

*Add truffle*

+8.00

## DESSERT

€

### Miss You

9.00

Lebkuchen-Crème Brûlée

*Gingerbread crème brûlée*

### Gâteau au chocolat

10.0

Schokoladenkuchen, Vanillesoße, Puderzucker, Waldbeeren

*Chocolate cake, vanilla sauce, powdered sugar, wild berries*

### DM's

8.00

Mascarpone, Erdbeeren, Feigen, Rosmarin

*Mascarpone, strawberries, figs, rosemary*



# DRINK MENU

## SPARKLING WINE

	0.1L	0.75L
CARPE NOCTEM PROSECCO	8.00	49.0
HOFGUT VON HÜNERSDORFF Riesling Extra Brut	10.0	65.0
RUINART "R DE RUINART"	16.0	110
RUINART ROSÉ		160
DOM PERIGNON VINTAGE		310

## WHITE WINE

	0.15L	0.75L
SCHWEDHELM "HALVARD" Weiß- & Grauburgunder, Pfalz	8.00	40.0
BECKER "GRENZGÄNGER" Grauburgunder, Pfalz	9.00	45.0
KNIPSER Sauvignon Blanc, Pfalz	9.00	45.0
LEITZ "MAGIC MOUNTAIN" Riesling, Rheingau	10.0	49.0
HOFGUT VON HÜNERSDORFF Riesling Reserve, Franken	10.0	49.0
KOCH Chardonnay, Pfalz		64.0

**Note:** Aktuelle Jahrgänge auf Anfrage / *Current vintages on request*



## ROSÉ WINE

0.15L 0.75L

MIRAVAL "STUDIO" ROSÉ

9.00

45.0

Grenache, Cinsault, Languedoc

CHATEAU PUECH-HAUT "ARGALI"

9.00

45.0

Grenache, Cinsault, Languedoc

CAVES D'ESCLANS "WHISPERING ANGEL"

59.0

Grenache, Vermentino, Cinsault, Côtes De Provence

## RED WINE

0.15L 0.75L

PHILIPP KUHN "INCOGNITO"

9.00

45.0

Dornfelder, Merlot, Cabernet, Pfalz

CHAPEAU LA VACHE "LOUISE"

10.0

49.0

Grenache, Carignan, Syrah, Minervois

BISCARDO "ENIGMA"

10.0

49.0

Sangiovese, Appassimento, Emilia Romagna

HOFGUT VON HÜNERSDORFF

13.0

65.0

"Schlossberg" Spätburgunder, Franken

GIOVANNI ROSSO

69.0

Barolo, Piemont

**Note:** Aktuelle Jahrgänge auf Anfrage / *Current vintages on request*

## APERITIF / LONGDRINKS €

ROSÉMARIE	10.0
Ferdinand's Rosé Wermut & Fever-Tree Tonic	
BIANCO & WILD BERRY	10.0
Martini Bianco & Fever-Tree Wild Berry	
VODKA & SODA	13.5
Grey Goose, Limette & Soda Water	
GIN & TONIC	13.5
Bombay Sapphire Gin & Fever-Tree Indian Tonic	
NOILLY & GINGER	10.0
Noilly Prat Dry Wermut & Fever-Tree Ginger Ale	
PALOMA	14.5
Patron Blanco Tequila & Grapefruit Limonade	
VIBRANTE & GRAPEFRUIT <i>non-alcoholic</i>	8.50
Martini Vibrante & Grapefruit Limonade	
FLOREALE & SODA <i>non-alcoholic</i>	8.50
Martini Floreale & Soda Water	

## LEMONADES €

ORANGE & MINT	8.00
BASIL & LIME	8.00
YUZU & ELDERFLOWER	8.00
+ BOMBAY SAPPHIRE GIN <i>4cl</i>	14.0
+ GREY GOOSE VODKA <i>4cl</i>	14.0

## COCKTAILS WITH €

GREENHOUSE 15.0

Gin, Zitrone, Zucker, Basilikum, Grüner Tee

*Gin, lemon, sugar, basil flower, green tea*

PRESSÉ PUNCH 15.0

Bombay Citrus Pressé, Yuzu, Holunderblüte, Cocktail Bitters

*Bombay citrus pressé, yuzu, elderflower, cocktail bitters*

NEGRONI 13.0

Bombay Sapphire Gin, Martini Rubino Wermut, Campari

ESPRESSO MARTINI 15.5

Grey Goose, Kaffee-Vanille-Likör, Espresso Doppio

*Grey Goose, coffee vanilla liqueur, espresso doppio*

BLOODY MARY 13.0

Grey Goose, würziger Tomatensaft, Zitrone, Sellerie

*Grey Goose, spicy tomato juice, lemon, celery*

## COCKTAILS WITHOUT €

DESERT FLOWER *non-alcoholic* 11.0

Exklusiver Blütenmix, Demerara-Zucker, Limette, Orange

*Flower mix, demerara sugar, lime, orange*

EXOTIC FIRE *non-alcoholic* 11.0

Roter Tee, Zitronengras, Ingwer, Limette, Agave

*Red tea, lemongrass, lime, agave*

+ BOMBAY SAPPHIRE GIN 4cl 14.0

+ GREY GOOSE VODKA 4cl 14.0

## VERMOUTH & CO.

5CL

NOILLY PRAT DRY

7.00

NOILLY PRAT AMBRÉ

7.00

MARTINI RISERVA SPECIALE AMBRATO

7.00

MARTINI RISERVA SPECIALE RUBINO

7.00

FERDINAND'S ROSÉ

7.00

## VODKA

4CL

FL

GREY GOOSE 0.7L

10.0

150

KAUFFMAN SOFT 0.7L

11.0

160

BELVEDERE 0.7L

11.0

160

## GIN

4CL

FL

BOMBAY SAPPHIRE 1.0L

10.0

220

BOMBAY PREMIER CRU 0.7L

10.0

140

BOMBAY BRAMBLE 0.7L

10.0

140

BOMBAY CITRUS PRESSÉ 0.7L

10.0

140

SIPSMITH 0.7L

10.0

140

FERDINAND'S SAAR 0.5L

10.0

120

MONKEY 47 0.5L

11.0

130

## TEQUILA

4CL FL

PATRON SILVER 0.7L

11.0 160

PATRON REPOSADO 0.7L

11.0 160

PATRON AÑEJO 0.7L

11.0 160

MAYACIEL BLANCO 0.5L

11.0 130

CLASE AZUL 0.5L

28.0 430

DON JULIO 1942 0.7L

28.0 430

## RUM

4CL

BACARDI 8 AÑOS

10.0

ZACAPA 23Y

12.0

PLANTATION X.O.

18.0

ZACAPA X.O.

22.0

## WHISK(Σ)Y

4CL 0.7L

JACK DANIEL'S SINGLE BARREL SELECT

11.0 170

TALISKER PORT RUIGHE

12.0

JOHNNIE WALKER GOLD RESERVE

10.0 170

## BEER

€

WARSTEINER PILS 0,25L

4.00

WARSTEINER NON-ALCOHOLIC 0,33L

4.00

## SOFT DRINKS

0.25L 0.75L

TAUNUSQUELLE CLASSIC

3.50

9.50

TAUNUSQUELLE NATURELLE

3.50

9.50

0.2L

FEVER-TREE PREMIUM

3.50

Tonic Water, Ginger Ale, Ginger Beer, Wild Berry

SWISS MOUNTAIN SPRING GRAPEFRUIT

3.50

COCA COLA / LIGHT

4.00

## TEAPOT

€

### FRISCH

5.90

Ingwer / Zitrone / Minze

*Ginger / Lemon / Mint*

### BEUTEL

5.90

China Sencha / Assam / Earl Grey / Kamille / Früchte

*China Sencha / Assam / Earl Grey / Camomile / Red Fruits*

## COFFEE

€

ESPRESSO / MACCHIATO

3.00

ESPRESSO DOPPIO / MACCHIATO

4.00

TINY COFFEE / AMERICANO

3.40

TONY COFFEE / AMERICANO

3.90

CORTADO

3.50

TINY CAPPUCCINO

3.80

TONY CAPPUCCINO

4.80

FLAT WHITE

4.30

LATTE MACCHIATO

4.30

+ OAT MØLK

FREE

