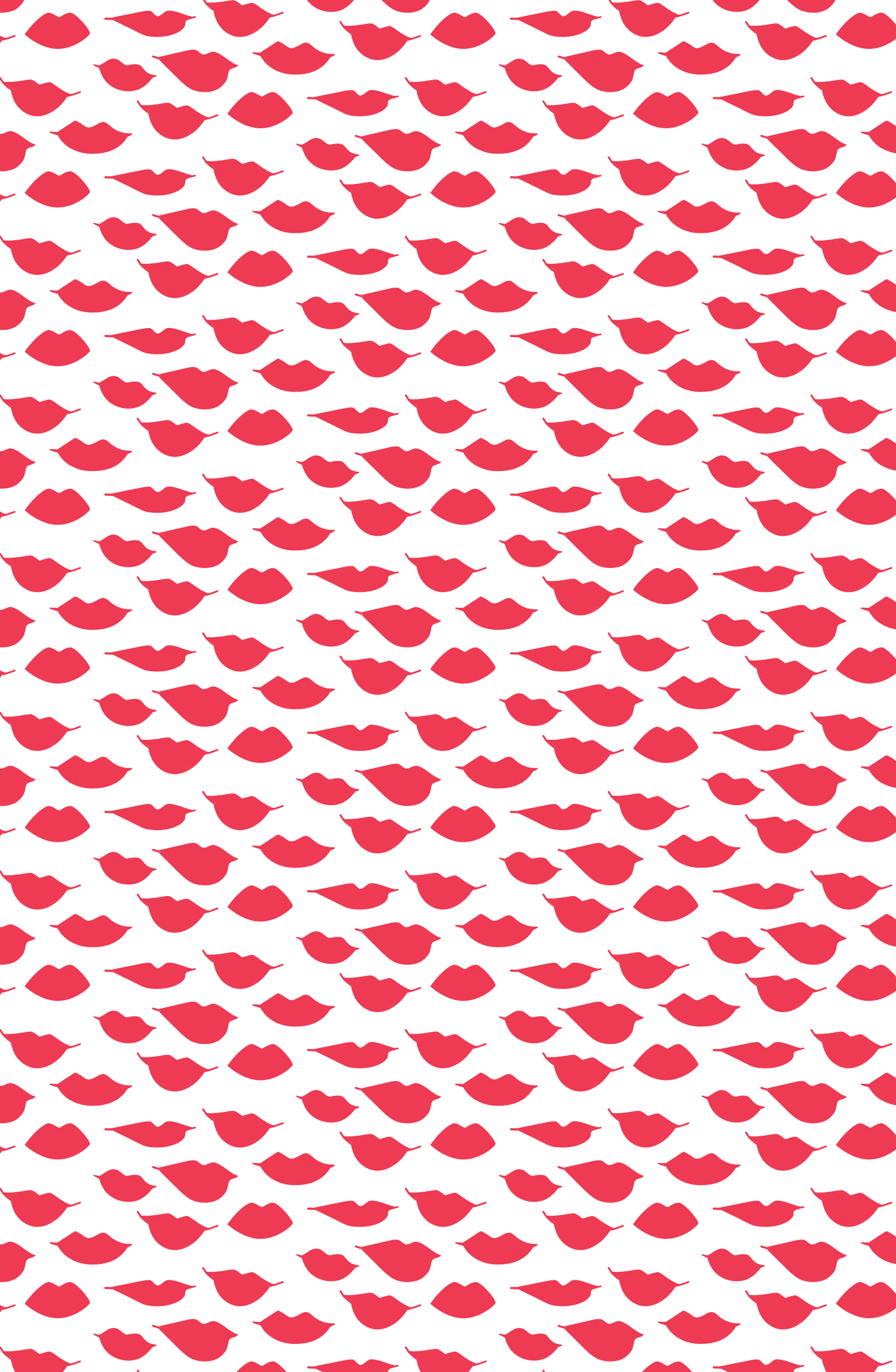


**ELAINE'S**

GreenHouse



NOTHING MORE THAN THE  
PURE SIMPLICITY OF LOVE.

# FOOD MENU

# STARTER

## As It Was

Sauerteigbrot von J. Gaus mit Rohmilchbutter

*Sourdough bread with fresh butter*

5.00 €

*Additional:*

Olive tapenade with parsley +2.50 €

Tomato and cream cheese dip +2.50 €

Tonnato sauce +2.50 €

Hummus +2.50 €

## Eat Your Greens

Oliven

*Olives*

3.50 €

## Salty Not Sorry

Sardinen auf Toast, Shiso, gepickelte Zwiebeln

*Sardines on toast, Shiso, pickled onions*

12.5 €

## Mario's Nasu Dengaku vegan optional

Auberginensalat, Miso, Sesam, Koriander, Katsuobushi

*Eggplant salad, Miso, sesame seeds, coriander, Bonito flakes*

18.5 €

## Beef Tartare

Tatar vom Black Angus Rind, Schalotten, Kapern, Sardellen,  
geröstetes Sauerteigbrot, Dijon-Aioli

*Black angus beef, shallots, capers, anchovies,  
roasted sourdough bread, mustard aioli*

26.00 €

## Yellow Fin Tuna Tartare

Gelbflossen-Thunfisch, Avocado, Soja, Ingwer, Lotus

*Yellow fin tuna, avocado, soy, ginger, lotus*

21.00 €

## Tomato Avocado Tartare <sup>vegan</sup>

San-Marzano-Tomate, Avocado, Thai-Basilikum, Cumin,  
Limette, Edamame

*San Marzano tomato, avocado, thai basil, cumin, lime, edamame*

13.00 €

*Additional:*

Burrata cheese + 5.50 €

## Soup of the Week

Suppe der Woche

9.00 €

# SALADS

## Garden Salad vegan, glutenfree

Rote Bete, grüner Spargel, Rauke, Minze,  
Himbeer-Miso-Dressing

*Beetroot, green asparagus, arugula, mint,  
raspberry miso vinaigrette*

15.0 €

## Salad Niçoise

Kopfsalatherzen, Bio-Ei, gepickelte Zwiebeln, Bohnen,  
Tomaten, Taggiasca Oliven, Agria Kartoffeln, Thunfisch,  
Pommery-Senf-Dressing

*Lettuce hearts, organic egg, pickled onions, beans,  
tomatoes, black olives, potatoes, vinaigrette*

19.5 €

## Caesar Salad

Romanasalat, Crostini, Sardellen, Caesar Dressing

*Romana lettuce, crostini, anchovy, Caesar Dressing*

12.0 €

*Recommendations that suit your taste:*

Grilled prawns +12.0 €

Crispy chicken +7.00 €

# MAINS

## Lemon Chick

Gebratene Maispoularde, Miso-Süßkartoffel, junger Lauch, Teriyaki

*Roasted cornfed poulard, sweet potato with miso,  
young leek, teriyaki sauce*

31.0 €

## Whispers of East <sup>vegan</sup>

Miso-Tofu, Orange, Pak Choi, Ingwer, Shiso, Shiitake, Mizuna

*Miso glazed tofu, orange, pak choi, ginger, Shiso,  
shiitake mushroom, japanese mustard greens*

25.0 €

*Additional:*

Miso glazed salmon +7.50 €

## Steak Frites

250g Australisches Prime Beef Rumpsteak,  
Pommes Juliennes, Kräuterbutter

*250g Rumpsteak of Australian Prime Beef, skinny fries, herb butter*

41.0 €

## Creme Cheese Ravioli

Frischkäse-Ravioli, saisonale Waldpilze, Parmigiano Reggiano,  
Gremolata

*Creme cheese ravioli, seasonal mushrooms, parmesan cheese,  
Gremolata*

19.5 €

## 2 Be Loved <sup>vegan, glutenfree</sup>

Cassoulet von Belugalinsen, bunte Möhren, frische Kräuter,  
Hummus

*Cassoulet of beluga lentils, variation of carrots, fresh herbs,  
hummus*

19.5 €



## DESSERTS

### Mousse au Chocolat

9.00 €

Brownie-Crumble, Heidelbeeren

*Brownie crumble, blueberries*

### Berries & Cream

8.00 €

Mascarpone-Creme, Beeren, Ahornsirup, kandierte Nüsse

*Mascarpone cream, berries, maple syrup, candied nuts*

# DRINK MENU

## SPARKLING WINE

0.1L 0.75L

Cuvée Vaux Sekt

10.0 65.0

Ruinart "R De Ruinart"

17.0 120

Ruinart Rosé

160

Dom Perignon Vintage

310

Krug Grande Cuvée

360

## WHITE WINE

0.15L 0.75L

Knipser

9.00 45.0

Sauvignon Blanc

Pfalz

Becker "Grenzgänger"

10.0 49.0

Grauburgunder

Pfalz

Leitz "Magic Mountain"

49.0

Riesling

Rheingau

Corneilla "Cavalcade Blanc"

11.0 55.0

Grenache Blanc, Macabeu, Vermentino

Côtes du Roussillon

Gilles Lesimple

65.0

Sauvignon Blanc

Sancerre

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

## ROSÉ WINE

0.15 L 0.75 L

Château Puech-Haut "Argali"

10.0 49.0

Grenache, Cinsault  
Languedoc

Caves D'Esclans "Whispering Angel"

69.0

Grenache, Vermentino, Cinsault  
Côtes De Provence

## RED WINE

0.15 L 0.75 L

La Rocaille

9.00 45.0

Mouvèdre, Grenache, Syrah  
Côtes du Rhône

Baron Philippe De Rothschild

70.0

Réserve Mouton Cadet  
Merlot, Cabernet-Franc  
Saint-Emilion, Bordeaux

Château Beaumont

79.0

Cabernet Sauvignon, Merlot, Petit Verdot  
Cru Bourgeois Supérieur  
Haut-Médoc, Bordeaux

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

APERITIF / LONGDRINKS	€
Rosé Marie Ferdinand's Rosé Wermut & Fever-Tree Tonic	10.0
Bianco & Wild Berry Martini Bianco & Fever-Tree Wild Berry	10.0
Noilly & Ginger Noilly Prat Wermut & Fever-Tree Ginger Ale	11.5
Quince Spritz Ferdinand's Quince Gin & Prosecco	11.5
Kyoto Suntory Whisky Toki, elderflower, lemon, Soda Water	13.0
Cascara Soda Discarded Sweet Cascara Vermouth & Soda Water	10.0
Gin & Tonic Bombay Sapphire Gin & Fever-Tree Tonic	13.5
Gin & Tonic 2.0 Hendrick's Gin & Fever-Tree Tonic	14.5
Vodka & Soda Grey Goose & Soda Water	13.5
Paloma Patrón Silver Tequila & Paloma Grapefruit	13.5
Volée Tonic Volée & Tonic Water	9.50
Verjus Soda <sup>non-alcoholic</sup> Ferdinand's Verjus Cordial & Soda Water	9.50
Vibrante & Grapefruit <sup>&lt;0.5% vol.</sup> Martini Vibrante & Grapefruit Lemonade	8.50
Floreale & Soda <sup>non-alcoholic</sup> Martini Floreale & Soda Water	8.50

# COCKTAILS

€

## Borsalino

13.0

Bowmore. nectar sherry, Limoncello

## Negroni

13.0

Bombay Sapphire Gin, Martini Rubino Wermut, Campari

## GreenHouse

15.0

Bombay Sapphire Gin, Basil Cordial, Lemon

## Pressé Punch

15.0

Vodka, Bombay Citrus Pressé, Yuzu, elderflower,  
cocktail bitters

## Purple Haze

15.0

Bacardi Heritage Rum, lime, blue lagoon tea

## Starlet Martini

18.0

Grey Goose, passion fruit, lime, vanilla,  
2cl shot Patron Tequila by side

## Espresso Martini

15.5

Grey Goose, coffee vanilla liqueur, espresso doppio

## OMG

13.0

Monkey Shoulder, Ginger Ale, orange

## Dirty Laundry

14.0

Maker's Mark Bourbon, Hendrick's Gin, cocktail bitters,  
Ginger Beer, mint, lime

## VERMOUTH & CO. 5 CL

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
Amaro Montenegro	7.00
Averna Riserva	7.00

## GIN 4 CL FL

Bombay Sapphire 1.0L	10.0	220
Bombay Premier Cru 0.7L	10.0	140
Bombay Citrus Pressé 0.7L	10.0	140
Roku Japanese Gin 0.7L	10.0	140
Sipsmith 0.7L	10.0	140
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130

VODKA	4CL	FL
Grey Goose 0.7L	10.0	150
Belvedere 0.7L	11.0	160

TEQUILA	4CL	FL
Patrón Silver 0.7L	11.0	160
Patrón Añejo 0.7L	11.0	160
Clase Azul 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430

RUM	4CL
Bacardi 8 Años	10.0
Eminente Reserva 7 Años	11.0
Zacapa 23y	12.0

WHISK(Ε)Y	4CL	0.7L
Maker's Mark Bourbon	10.0	170
Jack Daniel's Single Barrel Select	11.0	170
Talisker Port Ruighe	12.0	



## ELAINE'S LEMONADES

€

Basil & Lime

8.00

Yuzu & Elderflower

8.00

*Refining*

+ *Bombay Sapphire Gin* 4 cl

6.00

+ *Grey Goose Vodka* 4 cl

4.00

## BEER

€

Warsteiner Pils 0.25L

4.50

Warsteiner Non-Alcoholic 0.33L

4.50

## SOFT DRINKS

0.25L 0.75L

Taununsquelle Classic

3.50

9.50

Taununsquelle Naturelle

3.50

9.50

0.2L

Fever-Tree Premium

3.50

Tonic Water, Ginger Ale, Ginger Beer, Wild Berry

Aqua Monaco Grapefruit

3.50

Pepsi / Pepsi Zero

4.00

## TEAPOT

€

Frisch

6.50

Ingwer / Zitrone / Minze

*Ginger / Lemon / Mint*

Beutel

6.50

China Sencha / Assam / Earl Grey / Kamille / Früchte

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

## COFFEE

€

Espresso / Macchiato

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

**ELAINE'S**

**GreenHouse**

**Küchendirektor:** Mario Schmehl

**Architektur:** Superstudio21

**Design:** New Aesthetics

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