

**ELAINE'S**  
*GreenHouse*



*I wanted adventures. I wanted to go up the Nung river to the heart of darkness in Cambodia. I wanted to ride out into a desert on camelback, sand and dunes in every direction, eat whole roasted lamb with my fingers. I wanted to kick snow off my boots in a Mafiya nightclub in Russia. I wanted to play with automatic weapons in Phnom Penh, recapture the past in a small oyster village in France, step into a seedy neon-lit pulqueria in rural Mexico. I wanted to run roadblocks in the middle of the night, blowing past angry militia with a handful of hurled Marlboro packs, experience fear, excitement, wonder. I wanted kicks – the kind of melodramatic thrills and chills I'd yearned for since childhood, the kind of adventure I'd found as a little boy in the pages of my Tintin comic books. I wanted to see the world – and I wanted the world to be just like the movie.*



# ***FOOD MENU***

## **VORSPEISEN**

### **PUMPKIN SOUP**

PINK BANANA, KÜRBISKERNE, KÜRBISKERNÖL

9.00 €

### **CAULIFLOWER TATAKI** *glutenfrei*

FRÜHLINGSZWIEBELN, ARTISCHOCKEN, THYMIAN, CHILI, SALZ-ZITRONE

9.00 €

### **VEAL IN THE GREEN** *glutenfrei*

KALB, BABY SPINAT, ZUCCHINI, ERBSEN, MINZÖL

16.0 €

### **MEET UP**

SCHOTTISCHER RÄUCHERLACHS, FELDSALAT, AVOCADO, WACHTELEIER,  
SENF-DILL-VINAIGRETTE & TOASTBROT

18.00 €

MIT TRÜFFEL ODER MIT KAVIAR

+6.00 € / +12.0 €

### **SKY WALKER**

200G BURRATA, 2ERLEI PICKLED FIG, SMOKED SALZ, TRÜFFEL

17.0 €

## **SALATE**

### **TUNA SALAD**

LAUWARMER BLATTSPINAT, TUNA, CHAMPIGNONS, KIRSCHTOMATEN

18.0 €

### **CAESAR SALAD** *glutenfrei*

ROMANA, LOVELY CHICK, CROÛTONS, PARMESAN

14.5 €

## **TATAR**

### **BEEF TATAR**

FRANKFURTER MAYONNAISE, WILDKRÄUTER

18.0 €

### **LACHS TATAR**

MISO, 2ERLEI GURKE, PAK CHOI, BUCHWEIZEN, SESAM

16.0 €

### **TOMATEN AVOCADO TATAR** *vegan*

BURRATA, 2ERLEI BASILIKUM, ESPUMA, VEGANE BASILIKUM MAYONNAISE

14.0 €

Want some little extra extra? Add 125g Burrata to it.

+4.00 €

# **HAUPTSPEISEN**

## **NATURAL NAGOYA** *glutenfrei*

KABELJAU, KOKOSMILCH, ERBSEN, GRÜNER SPARGEL, MINZÖL,  
KRESSE, BLÜTEN

26.0 €

## **SENDAI & SPICE**

CHAR SIU VON DER ENTE, SKINNY FRIES (DÜNNE POMMES),  
JAPANISCHE VINAIGRETTE

18.0 €

## **OSAKA BEEF**

250G BEEF TATAKI, JAPANISCHE SAUCE

34.0 €

## **LAMB CHOP CHOP**

300G MARINIERTE LAMB CHOPS, WILDKRÄUTERBUTTER,  
TERIYAKI SAUCE

36.0 €

## **VEGGIE LASAGNE**

RICOTTA-SPINAT-LASAGNE

14.0 €

## **MAMA SAID**

- KARTOFFEL-GEMÜSE AUFLAUF, VEGGIES, PARMESAN,  
BÉCHAMEL SAUCE,

14.0 €



**GRILLED EGGPLANT** *vegan*

GEGRILLTE AUBERGINE, QUINOA, KRÄUTERMAJO, MINZÖL,  
GRANATAPFEL, WILDEKÄUTER

16.5 €

**HOT LEMON CHICK**

-

HALBE LEMON-CHILI-KRÄUTER-MAISPOULARDE,  
KARTOFFEL STAMPF

16.0 €

## **SIDE DISHES**

€

### **BROCCOLI BITE** *vegan*

6.00

BROKKOLI, KNOBLAUCH, SESAMÖL

### **POTATOES ROSEMARY** *glutenfrei, vegan*

5.00

ROSMARIN KARTOFFELN

### **VEGGIES** *vegan*

7.00

GRÜNES GEMÜSE: SPINAT, ZUCCHINI, ROSENKOHL, ERBSEN

### **FINE GRATIN** *glutenfrei*

5.00

KARTOFFELGRATIN

ADD TRUFFLE

+6.00

### **SKINNY FRIES** *vegan*

4.00

VEGANE MAYO ODER TRÜFFEL MAYO

ADD TRUFFLE

+6.00

## **DESSERTS**

**€**

**MOUSE AU CHOCOLAT** *glutenfrei*

7.00

**CRÈME BRÛLÉE** *glutenfrei*

7.00

**LEBKUCHEN TARTE**

9.00



# ***DRINK MENU***

## **SCHAUMWEIN**

**0.1L**

**0.75L**

KIRCHNER WINZERSEKT

8.00

55.0

RUINART BLANC DE BLANC

18.5

130

RUINART ROSÉ

18.5

130

BILLECART-SALMON ROSÉ

140

DOM PERIGNON VINATGE 2010

290

KRUG GRANDE CUVÉE

360

## **WEISSWEIN**

**0.15L**

**0.75L**

SCHWEDHELM „HALVARD“

8.00

38.0

*WEISS- & GRAUBURGUNDER, PFALZ, 2020*

DOMAINE FOLIETTE „SUR LIE“

8.00

38.0

*MELON DE BOURGOGNE, MUSCADET, LOIRE, 2019*

KNIPSER

10.0

48.0

*GRAUBURGUNDER, QBA, PFALZ, 2020*

MARKUS MOLITOR „EINSTERN“

49.0

*WEISSBURGUNDER, MOSEL, 2018*

LEITZ „MAGIC MOUNTAIN“

49.0

*RIESLING, RHEINGAU, 2020*

MICHEL THOMAS „LE CHANT DU MERLE“

60.0

*SANCERRE, LOIRE, 2019*

ALBERT BICHOT „LES LYS“

95.0

*CHABLIS 1ER CRU, BURGUND, 2018*

## **ROSÉWEIN**

**0.15L**

**0.75L**

CHÂTEAU PUECH-HAUT „ARGALI“

9.00

45.0

*GRENAICHE, CINSAULT, LANGUEDOC, 2020*

HINWEIS: JAHRGÄNGE KÖNNEN VARIIEREN

DOMAINES OTT „CLOS MIREILLE“ 79.0  
*GRENACHE, CINSAULT, CÔTES DE PROVENCE, 2020*

**ROTWEIN** **0.15L** **0.75L**

FAMILLE PERRIN „VENTOUX“ 8.00 38.0  
*SYRAH, RHÔNE, 2019*

PHILIPP KUHN „INCOGNITO“ 9.00 42.0  
*DORNFELDER, MERLOT, CABERNET, PFALZ, 2018*

BISCARDO „ENIGMA“ 10.0 48.0  
*SANGIOVESE, APPASSIMENTO, EMILIA ROMAGNA, 2019*

**APERITIF** **€**

ROSÉ-MARIE 9.00  
FERDINAND'S ROSÉ WERMUT & FEVER-TREE TONIC

MARTINI FIERO SPRITZ 10.0

BIANCO & WILD BERRY 10.0

NEGRONI COCKTAIL 12.0  
BOMBAY SAPPHIRE GIN, MARTINI RUBINO WERMUT, CAMPARI

HOUSE GIN & TONIC 11.5  
BOMBAY SAPPHIRE GIN & FEVER-TREE TONIC

BRAMBLE & TONIC 11.5  
BOMBAY SAPPHIRE BRAMBLE & FEVER-TREE TONIC

VIBRANTE & SODA *alkoholfrei* 8.50  
MARTINI VIBRANTE & SCHWEPPE'S SODA

FLOREALE & TONIC *alkoholfrei* 8.50  
MARTINI FLOREALE & FEVER-TREE TONIC

## **COCKTAILS**

**€**

GREENHOUSE

13.00

GIN, ZITRONE, ZUCKER, BASILIKUM, GRÜNER TEE

HANAMI

13.00

GIN, BLUTORANGE, KRÄUTERBLÜTEN, OOLONG TEE

SUCKER PUNCH

13.00

RUM, RUM, RUM, KOKOS, MANDEL, ORANGE, SCHWARZER TEE

## **COCKTAILS ALKOHOLFREI**

**€**

DESERT FLOWER

9.00

EXKLUSIVER BLÜTENMIX, DEMERARA ZUCKER, LIMETTE, ORANGE

ACAPULCO

9.00

HIBISKUS, LORBEERBLATT, LIMETTE, AGAVE

## **LIMONADEN**

**€**

BASIL & LIME

7.00

YUZU & ELDERFLOWER

7.00

## **WERMUT & CO.**

**5CL**

NOILLY PRAT DRY

7.00

FERDINAND'S ROSÉ

7.00

MARTINI RISERVA SPECIALE AMBRATO

7.00

MARTINI RISERVA SPECIALE RUBINO

7.00

## **PASTIS**

**4CL**

RICARD

8.00

PASTIS 51

8.00

HENRI BARDOUIN

9.00



**VODKA**

	<b>4CL</b>	<b>FLASCHE</b>
42BELOW	8.00	
GREY GOOSE 0.7L	10.0	155
KAUFFMAN SOFT 0.7L	10.0	165

**GIN**

	<b>4CL</b>	<b>FLASCHE</b>
BOMBAY SAPPHIRE 1.0L	8.00	180
SIPSMITH 0.7L	9.00	149
HENDRICK'S 1.0L	9.00	200
FERDINAND'S SAAR 0.5L	10.0	115
BOMBAY STAR OF BOMBAY 0.7L	11.0	180
MONKEY 47 0.5L	11.0	130

**TEQUILA**

	<b>4CL</b>	<b>FLASCHE</b>
MAYACIEL BLANCO 0.5L	11.0	130
PATRON BLANCO 0.7L	11.0	150
PATRON REPOSADO 0.7L	11.0	150
PATRON AÑEJO 0.7L	11.0	150

**RUM**

	<b>4CL</b>
BACARDI 8 AÑOS	10.0
ZACAPA 23Y	12.0
PLANTATION X.O.	18.0
ZACAPA X.O.	22.0

**MALT & BOURBON WHISK(E)Y 4CL 0.7L**

JACK DANIEL'S SINGLE BARREL SELECT	11.0	150
KNOB CREEK BOURBON	11.0	150
TALISKER PORT RUIGHE	12.0	
LAGAVULIN 16Y	16.0	
JOHNNIE WALKER GOLD RESERVE	11.0	150

**BIER**

WARSTEINER PILS 0,25L		3.90
WARSTEINER ALKOHOLFREI 0,33L		3.90

**SOFT DRINKS****0.25L 0.75L**

TAUNUSQUELLE CLASSIC 3.50 7.50

TAUNUSQUELLE NATURELLE 3.50 7.50

**0.2L**

COCA COLA / COLA LIGHT 3.50

FEVER-TREE TONIC WATER / GINGER ALE 3.50

**TEE-KÄNNCHEN****€**INGWER / ZTRONE / CHINA SENCHA / ASSAM /  
KAMILLE / FRÜCHTE 4.50**KAFFEE****€**

ESPRESSO 2.20

ESPRESSO DOPPIO 3.20

ESPRESSO MACCHIATO 2.50

ESPRESSO DOPPIO MACCHIATO 3.50

TINY COFFEE 3.10

TONY COFFEE 3.60

CORTADO 3.20

MAGIC (STRONG!) 3.80

TINY CAPPUCCINO 3.50

TONY CAPPUCCINO 4.50

FLAT WHITE 4.00

LATTE MACCHIATO 4.00

+ OAT MØLK FREE



**ELAINE'S**  
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Küchenchef: Lou Hahn*

*Interior Design: Superstudio21  
Design: Maxim Helldörfer*

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