

**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** *vegan*

PINK BANANA, KÜRBISKERNE, KÜRBISKERNÖL

9.00 €

### **CAULIFLOWER TATAKI** *vegan*

FRÜHLINGSZWIEBELN, ARTISCHOCKEN, THYMIAN, CHILI, SALZ-ZITRONE

9.00 €

### **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 SALT, TRÜFFEL

17.0 €

## **SALATE**

### **TUNA SALAD**

LAUWARMER BLATTSPINAT, TUNA, CHAMPIGNONS, KIRSCHTOMATEN

18.0 €

### **CAESAR SALAD**

ROMANA, LOVELY CHICK, CROÛTONS, PARMESAN

14.5 €

## **TATAR**

### **BEEF TATAR**

FRANKFURTER MAYONNAISE, WILDKRÄUTER

18.0 €

### **TUNA TATAR**

TRÜFFEL, SOJA, PAK CHOI, BUCHWEIZEN, SESAM

19.0 €

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

2ERLEI BASILIKUM, ESPUMA, VEGANE BASILIKUM MAYONNAISE

14.0 €

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

+4.00 €

# **HAUPTSPEISEN**

## **NATURAL NAGOYA**

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

26.0 €

## **KANTON & SPICE**

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

22.0 €

## **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 *glutenfrei***

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

14.0 €

**GRILLED EGGPLANT** *vegan*

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

16.5 €

**HOT LEMON CHICK**

- GANZES LEMON-CHILI-KRÄUTER-STUBENKÜKEN,  
SKINNY FRIES (DÜNNE POMMES)

24.0 €

## **SIDE DISHES**

€

### **BROCCOLI BITE** *glutenfrei, vegan*

6.00

BROKKOLI, KNOBLAUCH, SESAMÖL

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

5.00

ROSMARIN KARTOFFELN

### **VEGGIES** *glutenfrei, vegan*

7.00

GRÜNES GEMÜSE: SPINAT, ZUCCHINI, ROSENKOHL, ERBSEN

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

5.00

KARTOFFELGRATIN

ADD TRUFFLE

+6.00

### **SKINNY FRIES** *glutenfrei, vegan*

4.00

VEGANE MAYO ODER TRÜFFEL MAYO

ADD TRUFFLE

+6.00

### **MAMA SAID** *glutenfrei*

5.00

KARTOFFEL-GEMÜSEAUFLAUF, VEGGIES, PARMESAN,  
BÉCHAMEL SAUCE

ADD TRUFFLE

+6.00



## **DESSERTS**

**€**

**NASHI BIRNE** *vegan*

10.00

SÜSSE BOHNENPASTE, ZITRONENGRAS, LIMETTENBLÄTTER, CHILI

**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**

|  |      |      |
|--|------|------|
| DOMAINE FOLIETTE „SUR LIE“<br>MELON DE BOURGOGNE, <i>MUSCADET, LOIRE, 2019</i> | 8.00 | 38.0 |
| SCHWEDHELM „HALVARD“<br><i>WEISS- &amp; GRAUBURGUNDER, PFALZ, 2020</i>         | 8.00 | 38.0 |
| DÖNNHOFF<br><i>GRAUBURGUNDER, NAHE, 2020</i>                                   | 10.0 | 49.0 |
| MARKUS MOLITOR „EINSTERN“<br><i>WEISSBURGUNDER, MOSEL, 2018</i>                |      | 49.0 |
| LEITZ „MAGIC MOUNTAIN“<br><i>RIESLING, RHEINGAU, 2020</i>                      | 10.0 | 49.0 |
| MICHEL THOMAS „LE CHANT DU MERLE“<br><i>SANCERRE, LOIRE, 2019</i>              |      | 60.0 |
| ALBERT BICHOT „LES LYS“<br><i>CHABLIS 1ER CRU, BURGUND, 2018</i>               |      | 75.0 |

HINWEIS: JAHRGÄNGE KÖNNEN VARIIEREN

## **ROSÉWEIN**

**0.15L 0.75L**

CHÂTEAU PUECH-HAUT „ARGALI“

9.00

45.0

*GRENACHE, CINSAULT, LANGUEDOC, 2020*

CAVES D'ESCLANS „WHISPERING ANGEL“

59.0

*GRENACHE, VERMENTINO, 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*

CHÂTEAU BOUTISSE

55.0

*MERLOT, CABERNET FRANC, GRAND CRU, ST. EMILION, 2016*

## **APERITIF**

**€**

ROSÉ-MARIE

9.00

FERDINAND'S ROSÉ WERMUT & FEVER-TREE TONIC

BIANCO & WILD BERRY

10.0

NEGRONI COCKTAIL

12.0

BOMBAY SAPPHIRE GIN, MARTINI RUBINO WERMUT, CAMPARI

VODKA SODA

11.5

GREY GOOSE, LIME & SCHWEPPES SODA

GIN & TONIC

11.5

BOMBAY SAPPHIRE GIN & FEVER-TREE TONIC

## **APERITIF ALKOHOLFREI**

**€**

VIBRANTE & SODA

8.50

MARTINI VIBRANTE & SCHWEPPE'S SODA

FLOREALE & TONIC

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

## **PASTIS**

**4CL**

RICARD

8.00

PASTIS 51

8.00

HENRI BARDOUIN

9.00

**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 |

**VODKA****4CL****FLASCHE**

|                    |      |     |
|--------------------|------|-----|
| GREY GOOSE 0.7L    | 8.00 | 130 |
| KAUFFMAN SOFT 0.7L | 10.0 | 165 |

**GIN****4CL****FLASCHE**

|                            |      |     |
|----------------------------|------|-----|
| 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****4CL****FLASCHE**

|                      |      |     |
|----------------------|------|-----|
| 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****4CL**

|                 |  |      |
|-----------------|--|------|
| 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 |
| 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**  
*GreenHouse*

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Küchenchef: Lou Hahn*

*Interior Design: Superstudio21  
Design: Maxim Helldörfer*

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