

NOTHING MORE THAN THE
PURE SIMPLICITY OF LOVE.

FOOD MENU

STARTER

Pumpkin Delight *vegan*

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

9.00 €

Eggplant Carpaccio *vegan*

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

Salmon Sashimi

Sashimi vom Lachs, Aioli, Limette, Pancake

Salmon sashimi, aioli, lime, pancake

24.0 €

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-Tatar, Basilikum, Burrata Creme, Tramezzino

Tomato-avocado-tatar, basil, burrata cream, tramezzino

18.0 €

SALADS

Aphrodite Salad *vegan*

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 €

By Your Side Salad

Wildkräuter, Tomaten, Gurke, Hausdressing

Wild herbs, tomatoes, cucumber, homemade dressing

5.50 €

MAINS

Wild Side

Mariniertes Lammkarree, Aioli

Rack of lamb, aioli

36.0 €

Frisky Kami

Glasierter Lachs, Unagi Sauce, Kartoffelgratin,
asiatischer Coleslaw

*Glazed salmon, unagi sauce, potato au gratin,
Asian Coleslaw*

32.0 €

Beef Tataki

Zwiebel-Tomaten-Chili-Chutney, Ponzu-Ahornsirup-Vinaigrette

Onion tomato chili chutney, ponzu maple syrup vinaigrette

46.0 €

Little Nagoya

Char Sui von der Ente, japanische Jus

Char Sui of duck, Japanese jus

28.0 €

Parmigiana di Melanzane glutenfree

Aubergine, Tomate, Parmesan

Eggplant, tomato, parmesan cheese

22.0 €

Lover to Lover vegan

Saitan Schnitzel, Süßkartoffelpüree, Rosenkohl, Shiitake Pilze

Saitan cutlet, sweet potato puree, Brussels sprouts, shiitake mushrooms

22.0 €

SIDES

€

Brussels Sprouts *vegan*

6.50

Rosenkohl

Veggies *vegan*

8.50

Marktgemüse

Classic Potatoes *vegan*

5.50

Salzkartoffeln

Potato au gratin *glutenfree*

7.50

Kartoffelgratin

Skinny Fries *glutenfree, vegan*

5.50

Add truffle

+8.00

DESSERT

€

Miss You

9.00

Lebkuchen-Crème Brûlée

Gingerbread crème brûlée

Gâteau au chocolat

10.0

Schokoladenkuchen, Waldbeeren

Chocolate cake, 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

10.0

65.0

Riesling Extra Brut

RUINART "R DE RUINART"

16.0

110

RUINART ROSÉ

160

DOM PERIGNON VINTAGE

310

WHITE WINE

0.15L 0.75L

SCHWEDHELM "HALVARD"

8.00

40.0

Weiß- & Grauburgunder, Pfalz

BECKER "GRENZGÄNGER"

9.00

45.0

Grauburgunder, Pfalz

KNIPSER

9.00

45.0

Sauvignon Blanc, Pfalz

LEITZ "MAGIC MOUNTAIN"

10.0

49.0

Riesling, Rheingau

HOFGUT VON HÜNERSDORFF

10.0

49.0

Riesling Reserve, Franken

KOCH

64.0

Chardonnay, Pfalz

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

ELAINE'S

GreenHouse

Host: Tolga Keklik

Chef: Lou Hahn

Interior Design: Superstudio21

Design: Maximilian Helldörfer

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