

YOU, ME AND



the Benjamins

Food Menu

light

Land of Earth

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Red Cabbage Tabouleh

6.-

Rotkohl, Bulgur, Koriander, Kichererbsen

Lil Vagabond

8.-

Burrata, wilde Tomaten, Saft von der Passionsfrucht

Multicultural

€

Lovely Chick

7.-

Teriyaki Mayo, Limette

Rose's Farm

10.-

Roastbeef, Urkarotte, Remoulade

Tyga's Taste

14.-

Gegrillte Black Tiger Garnelen, Chinesischer Senfkohl, Japanisches Dressing

Surfor Turf

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Lachs Tatar

9.-

Miso, Gurke, Sesam

Veal Tatar

13.-

Kalb, Möhren, Rettich, Sprossen, Wasabi

End of the Story

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Mousse au Chocolat

6.-

Drink Menu

<i>Champagne & Wine</i>	<i>0.1l</i>	<i>0.75l</i>
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Kirchner Blanc de Blancs	7.50	49.0
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Ruinart Blanc de Blancs	18.0	120
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Ruinart Rosé	18.0	120
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Dom Perignon Vintage		290
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<i>White</i>	<i>0.15l</i>	<i>0.75l</i>
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Leitz	10.5	50.0
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"Magic Mountain", Riesling, Rheingau

Battenfeld Spanier	10.5	50.0
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Weißburgunder "R", Rheinhessen

<i>Rosé</i>		
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Caves d'Esclan	10.5	50.0
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"Whispering Angel", Côtes de Provence

<i>Red</i>		
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Chapeau la Vache	10.5	50.0
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"Louise", Minervois

Château Lamothe-Cissac	10.5	50.0
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Bordeaux

Aperitivo

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Rosé-Marie

9.00

Ferdinand's Rosé Wermut & Fever-Tree Tonic

House Gin & Tonic

10.5

Bombay Sapphire Gin & Fever-Tree Tonic

Vibrante & Soda alkoholfrei

8.00

Martini Vibrante & Schweppes Soda

Martini Fiero Spritz

9.00

Martini Fiero, Spumante

Aperol Spritz

9.00

Aperol, Spumante

Cocktails

Boulevardier

12.0

Bourbon Whiskey, Martini Rubino, Aperol

Whiskey Power

12.0

Whiskey, Lemon, Cherry, Walnut, Black Tea

Desert Flower alkoholfrei

9.00

Blossom Mix, Demerara Sugar, Lime, Orange

Whisky 4cl

Jack Daniels Gentleman Jack 7.00

Jack Daniels Single Barrel 10.0

Johnny Walker Gold Label 10.0

Aberfeldy 12y 10.0

Talisker Port Ruighe 12.0

Rum / Cognac 4cl

Bacardi 8y 7.00

Plantation XO 18.0

Hennessy XO 18.0

Mezcal / Tequila 4cl

San Cosme 9.00

Patron Blanco 10.0

Mayaciel Blanco 10.0

Gin 4cl

Bombay Sapphire 7.00

Monkey 47 10.0

Hendrick's Gin 10.0

Tanqueray No.10 10.0

Ferdinands Saar Dry Gin 10.0

Vodka 4cl

Grey Goose 7.00

Kauffmann Soft 10.0

Belvedere 10.0

Beer

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Warsteiner Pils 0,25l

3.50

Warsteiner Alkoholfrei 0,33l

3.50

Soft Drinks

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Taunusquelle Still 0,5l

4.90

Taunusquelle Medium 0,5l

4.90

Coca-Cola / Light 0,2l

3.50

Salty Grapefruit 0,2l

3.50

Fever-Tree 0,2l

3.50

Tonic Water, Ginger Ale, Ginger Beer

Juices

3.50

Apple, Cranberry, Passionfruit

Gastgeber: Haben Prince
Küchenchef: Lou Hahn

Interior Design: Eberhardt Objects
Design: Maxim Helldörfer

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