

YOU, ME AND



*the Benjamins*



Vincent: [...] Also, you know what they call a Quarter Pounder with cheese in Paris?

Jules: They don't call it a Quarter Pounder with cheese?

Vincent: No, they got the metric system there. They wouldn't know what the fuck a Quarter Pounder is.

Jules: What'd they call it?

Vincent: Royale with cheese.

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# Food Menu

# Starter

## *Donna Summer*

200g Burrata, 2erlei eingelegte Feige, Rauchsalz, Ahornsirup  
Burrata 200g, 2pcs pickled fig, smoked salt, maple syrup

14.0

## *3 Mini Burger*

Regional, USA, Asiatisch  
Regional, USA, asian

19.5

## *The Classic*

Backhendl, Kartoffel-Granatapfelsalat, Frankfurter Majo  
Fried chicken, potato-pomegranate salad, frankfurter mayo

17.0

# Brioche

## *Philly Cheese Steak Bri*

Rumpsteak, Karamell-Zwiebeln, Zitronenmajo, Cheddar  
Rump steak, caramelized onions, lemon mayo, cheddar cheese

18.0

## *Benjamins Bri*

Spinat, Truthahnschinken, Spiegeleier, Tomaten Pesto, Sauce Hollandaise  
Spinach, turkey bacon, fried eggs, tomato pesto, hollandaise sauce

14.0

# Salads

## *Eden Salad* vegan, gluten-free

Wildkräutersalat, Süßkartoffel, Pfirsich, Radieschen, Granatapfel, Nüsse,  
Apfelsaft-Kräuter-Vinaigrette

Wild herb salad, sweet potato, peach, radish, pomegranate, nuts,  
apple-juice-herb-vinaigrette

14.0

## *Temptation Salad* vegan möglich

Wildkräutersalat, pulled Chicken, Avocadowürfel, Salzzitrone, Brotbrösel, Parmesan,  
Zitronen-Joghurt-Vinaigrette

Wild herb salad, pulled chicken, avocado cubes, salted lemons, bread crumbs, parmesan,  
lemon-yogurt-vinaigrette

17.0

# Tartar

## *Steak Tartar*

Steak Tatar, Kapern, Sardellen, Worcesters, Schalotten, Tabasco, Kartoffelrösti

Steak tartar, capers, anchovies, worchester, shallots, tabasco, hashbrowns

21.0

## *Vegan Tartar* vegan, gluten-free

Aubergine Tatar, Erdnussöl, Zwiebeln, Cornichons, Ketchup, Senf, Paprikapulver

Eggplant tartar, peanut oil, onions, cornichons, ketchup, mustard, paprika powder

17.0

# Mains

## *Chuck Norris Short Ribs*

Querrippe vom Rind (ca. 350g), Asia BBQ, Lauchzwiebeln, Nüsse, Coleslaw

Cross rib of beef, Asia BBQ, spring onions, nuts, coleslaw

28.0

## *Cog au Vin*

Hähnchen, Gemüse, Pilze, Kartoffeln, Kräuter

Chicken, vegetables, mushrooms, potatoes, herbs

21.0

## *Palm Springs*

Fried Chicken mit Buttermilch, Pancakes, Ahornsirup

Buttermilk fried chicken, pancakes, maple syrup

34.0

## *Mac and Cheese*

Makkaroni, karamellisierte Apfel, Käsesauce, Röstzwiebeln

Maccaroni, caramelized apple, melted cheese, fried onions

16.0

## *Bold and Juicy 2.0*

Gefüllte Paprika, Wildreis, Ajvar, Karotten, Waldpilze, Rahmgemüse

Stuffed pepper, wild rice, ajvar, carrots, wild mushrooms, cream vegetables

22.0

## *Dessert*

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### Sunday Afternoon

8.00

American Cookies, Vanilleeis, Beeren

American cookies, vanilla ice cream, berries

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### Perfect Kiss

12.0

Himbeermousse, Himbeersauce, Biskuit, Früchte

Raspberry mousse, raspberry sauce, biscuit, fruits

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Craving for Cake? Take a look into our display at the bar or ask us.

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# Drink Menu



<i>Sparkling Wine</i>	<i>0.1l</i>	<i>0.75l</i>
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Carpe Noctem Prosecco 100% Glera, DOC Brut	7.00	39.0
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Ruinart Rosé	19.5	140
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Ruinart Blanc de Blancs	19.5	140
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Dom Pérignon Vintage		290
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<i>White</i>	<i>0.2l</i>	
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Diehl Chardonnay, Kabinett Pfalz	9.00	34.0
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Weinreich Grauburgunder Pfalz	9.50	36.0
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Bischel Sauvignon Blanc Rheinhessen	9.50	36.0
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Leitz "Magic Mountain" Riesling Rheingau		49.0
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Battenfeld Spanier Weißburgunder "R" Rheinhessen		49.0
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<i>Rosé</i>		
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Knipser Rosé "Clarette" Pfalz	9.50	36.0
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Caves d'Esclan "Whispering Angel" Côte de Provence, Frankreich		49.0
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<i>Red</i>		
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Conte di Lucca Montepulciano Abruzzen, Italien	9.00	34.0
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Kuhn "Incognito" Pfalz	10.5	40.0
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Chapeau la Vache "Louise" Minervois, Languedoc, Frankreich		49.0
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## *Aperitivo & Longdrinks*

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### Bianco & Wild Berry

8.50

Martini Bianco & Fever-Tree Wild Berry

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### Nollie & Ginger

10.5

Noilly Prat Wermut & Fever-Tree Ginger Ale

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### RoséMarie

8.50

Ferdinand's Rosé Wermut & Fever-Tree Tonic

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### Gin & Tonic

12.5

Bombay Sapphire Gin & Fever-Tree Tonic

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### Vodka & Soda

12.5

Grey Goose, lime, soda water

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### Paloma

13.5

Patron Silver Tequila, Limette, Grapefruit Limonade

Patron silver tequila, lime, grapefruit lemonade

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### Vibrante & Soda non-alcoholic

8.50

Martini Vibrante & Schweppes Soda Water

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## *Cocktails*

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### Purpose

14.0

Vodka, Yuzu, Zitrone, Calpis (Milchsirup), Veilchen

Vodka, yuzu, lemon, calpis (milk syrup), violets

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### Kabuki

14.0

Earl Grey Gin, Rhum Agricole, Holunderblüte, Molke

Earl grey gin, rhum agricole, elderflower, whey

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### Whiskey Power

14.0

Whiskey, Zitrone, Kirsche, Walnuss, schwarzer Tee

Whiskey, lemon, cherry, walnut, black tea

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### Negroni

14.0

Bombay Sapphire Gin, Martini Rubino, Campari

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### East India nonalcoholic

10.0

Gewürztee, Zitrone, Pfirsich, Mango

Spice tea, lemon, peach, mango

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<i>Whisky</i>	<i>4cl</i>
Jack Daniels Gentleman Jack	8.00
Jack Daniels Single Barrel	10.0
Johnnie Walker Gold Label	10.0
Aberfeldy 12y	10.0
Talisker Port Ruighe	12.0

<i>Rum &amp; Cognac</i>	<i>4cl</i>
Bacardi 8y	8.00
Plantation XO	18.0
Hennessy XO	18.0

<i>Mezcal &amp; Tequila</i>	<i>4cl</i>
Patron Silver	10.0
Mayaciel Blanco	10.0
San Cosme	9.00

<i>Gin</i>	<i>4cl</i>
Bombay Sapphire	9.00
Bombay Premier Cru	10.0
Hendrick's Gin	9.00
Sipsmith	9.00
Monkey 47	11.0
Ferdinands Saar Dry Gin	11.0

*Vodka* *4cl*

Grey Goose 9.00

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Kauffmann Soft 10.0

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Belvedere 10.0

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*Beer* €

Warsteiner Pils 0,25 3.50

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Warsteiner Non-Alcoholic 0,33 3.50

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## Soft Drinks

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Taunusquelle Still / Medium 0,5 l

4.90

Fever-Tree Premium 0,2 l

3.50

Tonic Water / Ginger Ale / Ginger Beer / Wild Berry

Coca Cola / Light 0,2 l

3.50

Salty Grapefruit 0,2 l

3.50

## Juices

€

Liquid Power Shot 2 cl

3.00

Pure ginger

Anti Hangover Shot 2 cl

3.00

Orange, Ingwer, Kurkuma

Orange, ginger, tumeric

Wakeup Shot 10 cl

4.00

Apfel, Ananas, Ingwer

Apple, pineapple, ginger

Fresh Orange 0,3 l

5.00

Rauch 0,3 l

3.80

Apfel, Rhabarber, Cranberry, Maracuja

Apple, rhubarb, cranberry, passionfruit

## Lemonades

0,5 l

Orange & Mint

6.50

Yuzu & Elderflower

6.50

Pimp your Lemonade

+ 4cl Bombay Sapphire Gin

12.5

+ 4cl Grey Goose Vodka

12.5

<i>Wake up</i>	€
Espresso	2.50
Espresso Doppio	3.50
Espresso Macchiato	2.80
Espresso Doppio Macchiato	3.80
Café Americano	3.40
Cortado	3.50
Cappuccino	3.80
Flat White	4.30
Latte Macchiato	4.30
+ Oat Mølk	free

<i>Tea-Time</i>	€
Fresh	4.80
Minze / Ingwer / Zitrone	
Mint / Ginger / Lemon	
Tea Bag	4.80
Earl Grey / Assam / Kamille / Sencha / Früchte	
Earl Grey / Assam / Camomile / Sencha / Fruits	



Host: Haben Prince

Chef: Lou Hahn

Interior Design: Eberhardt Objects

Design: Maximilian Helldörfer

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