

YOU, ME AND



the Benjamins

Inarguably, a successful restaurant demands that you live on the premises for the first few years, working seventeen hour days, with total involvement in every aspect of a complicated, cruel and very fickle trade. You must be fluent in not only Spanish but the Kabbala-like intricacies of health codes, tax law, fire department regulations, environmental protection laws, building code, occupational safety and health regs, fair hiring practices, zoning, insurance, the vagaries and back-alley back-scratching of liquor licenses, the netherworld of trash removal, linen, grease disposal. And with every dime you've got tied up in your new place, suddenly the drains in your prep kitchen are backing up with raw sewage, pushing hundreds of gallons of impacted crap into your dining room; your coke-addled chef just called that Asian waitress who's working her way through law school a chink, which ensures your presence in court for the next six months; your bartender is giving away the bar to underage girls from Wantagh, any one of whom could then crash Daddy's Buick into a busload of divinity students, putting your liquor license in peril, to say the least.

Food Menu

Starter

Nonna's Remake

Rote Beete Spaghetti, Burrata, Gremolata
Beetroot spaghetti, burrata, gremolata

14.0

Tuna Ceviche

Gurke, Kapern, Zitrone
Cucumber, capers, lemon

19.0

Little Thighs

Hähnchen Schenkel, BBQ, Limette, asiatischer Kartoffelsalat
BBQ, lime, asian potato salad

14.0

Salads

Caesar Salad

Pulled Chicken, Avocadowürfel, Salzzitrone, Brotbrösel, Parmesan
Pulled chicken, avocado cubes, salty lemon, bread crumbs, parmesan cheese

14.0

Wild Herbs Salad ^{vegan}

Süßkartoffeln, Pfirsich, Radieschen, Granatapfel, Nüsse
Sweet potatoes, peach, radish, pomegranate, nuts

12.0

Tartar

Steak Tartar

Kapern, Sardellen, Worcesters, Schalotten, Tabasco, Kartoffelheu
Capers, anchovies, worchester, shallots, tabasco, potato hay

21.0

Fine Tartar

Trüffel, Lachs, Avocado, Ponzu Emulsion
Truffle, salmon, avocado, ponzu emulsion

17.0

Asparagus Tartar ^{gluten-free}

Tatar vom 2erlei Spargel, Pfifferlinge, Rucola
Tartar of 2 kinds of asparagus, chanterelles, arugula

16.0

Mains

Chuck Norris Short Ribs

Querrippe vom Rind (ca. 350g), Asia BBQ, Lauchzwiebeln, Koriander, Nüsse, Coleslaw
Cross rib of beef, Asia BBQ, spring onions, coriander, nuts, coleslaw

28.0

Cog Au Vin

Hähnchen, Gemüse, Pilze, Kartoffeln, Kräuter
Chicken, vegetables, mushrooms, potatoes, herbs

19.0

Ain't no Fries

Färsen Entrecôte sous vide gegart, Wedges, Sardellenbutter
Sous vide Entrecôt, wedges, anchovy butter

34.0

Mac and Cheese

Makkaroni, karamellierter Apfel, Käsesauce, Röstzwiebeln
Macaroni, caramelized apple, cheese sauce, fried onions

12.0

Bold and Juicy vegan optional, gluten-free

Gefüllte Tomate, Bärlauch, Risotto, Spargel, Sauce hollandaise
Stuffed tomato, wild garlic, risotto, asparagus, hollandaise sauce

22.0

Dessert

€

Love Bites

Mango Tarte, Baiser, Blutorangenchips, Knallbrause

Mango tart, meringue, blood orange crisps, pop of colour

10.0

Feeling like Crumble or Brownies? Take a look at the bar or ask us.

Drink Menu

Sparkling Wine 0.15l 0.75l

Carpe Noctem Prosecco 100% Glera, DOC Brut	7.00	39.0
Ruinart Rosé	19.5	140
Ruinart Blanc de Blancs	19.5	140
Dom Pérignon Vintage		290

White

Diehl Chardonnay, Kabinett Pfalz	7.50	34.0
Weinreich Grauburgunder Pfalz	8.00	36.0
Bischel Sauvignon Blanc Rheinhessen	8.00	36.0
Leitz "Magic Mountain" Riesling Rheingau		49.0
Battenfeld Spanier Weißburgunder "R" Rheinhessen		49.0

Rosé

Knipser Rosé "Clarette" Pfalz	8.00	36.0
Caves d'Esclan "Whispering Angel" Côtes de Provence, Frankreich		49.0

Red

Conte di Lucca Montepulciano Abruzzen, Italien	7.00	32.0
Kuhn "Incognito" Pfalz	9.00	40.0
Chapeau la Vache "Louise" Minervois, Languedoc, Frankreich		49.0

Aperitivo & Longdrinks €

Bianco & Wild Berry Martini Bianco & Fever-Tree Wild Berry	8.50
Nollie & Ginger Noilly Prat Wermut & Fever-Tree Ginger Ale	8.50
RoséMarie Ferdinand's Rosé Wermut & Fever-Tree Tonic	8.50
Gin & Tonic Bombay Sapphire Gin & Fever-Tree Tonic	12.5
Vodka & Soda Grey Goose, Lime, Soda Water	12.5
Paloma Patron Silver Tequila, Limette, Grapefruit Limonade Patron Silver Tequila, lime, grapefruit lemonade	13.5
Vibrante & Soda ^{non-alcoholic} Martini Vibrante & Schweppes Soda Water	8.50

Cocktails €

Negroni Bombay Sapphire Gin, Martini Rubino, Campari	13.0
Hanami Gin, Blutorange, Basilikumblüte, Oolong Tee Gin, blood orange, basil blossom, Oolong tea	14.0
Greenhouse Gin, Zitrone, Zucker, Basilikum, Grüner Tee Gin, lemon, sugar, basil, green tea	14.0
Purpose Vodka, Yuzu, Zitrone, Calpis (Milchsirup), Veilchen Vodka, Yuzu, Lemon, Calpis (Milk Syrup), Violets	14.0
Whiskey Power Whiskey, Zitrone, Kirsche, Walnuss, schwarzer Tee Whiskey, lemon, cherry, walnut, black tea	14.0
Desert Flower ^{nonalcoholic} Blütenmix, Demerara Zucker, Limette, Orange Flower mix, demerara sugar, lime, orange	9.00

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

<i>Mezcal & 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

<i>Vodka</i>	<i>4cl</i>
Grey Goose	9.00
Kauffmann Soft	10.0
Belvedere	10.0

<i>Beer</i>	<i>€</i>
Warsteiner Pils 0,25	3.50
Warsteiner Non-Alcoholic 0,33	3.50

Soft Drinks

€

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 2.80

Pure Ginger

Anti Hangover Shot 2 cl 2.80

Orange, Ingwer, Kurkuma

Orange, Ginger, Tumeric

Wakeup Shot 10 cl 3.80

Apfel, Ananas, Ingwer

Apple, Pineapple, Ginger

Fresh Orange 0,3 l 3.80

Rauch 0,3 l 3.80

Apfel, Rhabarber, Cranberry, Maracuja

Apple, Rhubarb, Cranberry, Passionfruit

Lemonades

0,3 l

Orange & Mint 6.50

Yuzu & Elderflower 6.50

Pimp your Lemonade

+ 4cl Bombay Sapphire 12.5

+ 4cl Grey Goose 12.5

Wake up

€

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

Tea-Time

€

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

069 - 3486873 - 46

mafo@benjamins.world

www.elaines.world

YMTB Concepts GmbH

Mainzer Landstraße 1

60329 Frankfurt am Main