

MENU

TOUTE LA JOURNÉE

APERITIVO

Ambre Spritz	10.5
<i>Noilly Prat Ambré und Schaumwein</i>	
Bianco & Wild Berry	10.5
<i>Martini Bianco und Fever-Tree Wild Berry</i>	
Cascara Soda	10.5
<i>Discarded Sweet Cascara Vermouth und Soda</i>	
Vibrante & Grapefruit ^{non-alcoholic}	8.5
<i>Martini Vibrante und Grapefruit Limonade</i>	

ENTRÉES

Pain au levain	7.5
<i>Sauerteigbrot von J. Gaues mit salziger Butter</i>	
<i>Sourdough bread with salty butter</i>	
Ajoutez:	
Tomato Cream Cheese	+ 3.5
Tonnato Creme	+ 3.5
Hummus	+ 3.5

Champagne et frites pour deux
2 Gläser Champagner mit Trüffel-Pommes Julienne
2 glasses of champagne with truffle fries

€ 39.0



Edamame ^{vegan}	6.0
<i>Natural or Spicy</i>	
Feta gratiné au four	18.0
<i>Gebackener Schafskäse, Cocktail Tomaten Sugo, Thai Basilikum, Gegrillte Baguette</i>	
<i>Baked sheep's cheese, cocktail tomato sugo, Thai basil, grilled baguette</i>	
Carpaccio de courgettes ^{vegan option available}	20.5
<i>Gelb & Grün Zucchini, Orangen, Yuzu Kaviar, Kewpie, Belper Knolle</i>	
<i>Yellow and green zucchini, oranges, yuzu caviar, Kewpie mayo, Belper Knolle cheese</i>	
Poulet frit coréen	18.5
<i>Maishähnchenbruststreifen, Tempura Mehl, Gochujang, Sesam, Lauch, Limette</i>	
<i>Corn-fed chicken breast strips, tempura batter, gochujang, sesame, leek, lime</i>	
Tartare de boeuf classique	28.5
<i>Rinder-Tatar, Kapern, Cornichons, Schlotten, Anchovis, Senf, Wachtel Eigelb</i>	
<i>Beef tartare, capers, cornichons, shallots, anchovies, mustard, quail egg yolk</i>	
Tartare de thon	23.5
<i>Yellowfin-Thunfischtatar, Avocado, Apfel, Gurke, Wasabi-Citrus Dressing, Brunnenkresse</i>	
<i>Yellowfin tuna tartare, avocado, apple, cucumber, wasabi-citrus dressing, and watercress</i>	
Sashimi du label écossais rouge	22.0
<i>Lachs-Sashimi, Shiso, Ponzu, Kizami-Wasabi, Sesam, Pancakes</i>	
<i>Salmon sashimi, shiso, ponzu, kizami wasabi, sesame, pancakes</i>	
Soupe de la semaine	9.5
<i>Suppe der Woche - Fragen Sie unser Servicepersonal</i>	
<i>Soup of the week - Please ask our service staff</i>	

SALADE

Salade de poires	19.0
<i>Radicchio Rosso, Chicoree, Wildkräuter, Granatapfel, Birne, Nüsse, Miso-Lime Dressing</i>	
<i>Radicchio rosso, endive, wild herbs, pomegranate, pear, nuts, miso-lime dressing</i>	
Ajoutez:	
Burrata	+ 7.0
Grilled Prawns	+ 13.0
Salmon	+ 15.0
Salade Nicoise	21.5
<i>Kopfsalat-Herz, Bio-Ei, gepickelte Zwiebel, Artischocken, Tomaten, Kalamata-Oliven, Kartoffel, Thunfisch, Pommery-Senf-Dressing</i>	
<i>Butter lettuce heart, organic egg, pickled onions, artichokes, tomatoes, Kalamata olives, potatoes, tuna, Pommery mustard dressing</i>	
Salade César	15.0
<i>Romanosalat-Herzen, Crostini, Sardellen, Caesar-Dressing, Parmesan</i>	
<i>Romaine lettuce hearts, crostini, anchovies, Caesar dressing, Parmesan cheese</i>	
Ajoutez:	
Crispy Chicken	+ 8.0
Grilled Prawns	+ 13.0

PLAT PRINCIPAL

Pasta de mon coeur	22.0
<i>Gefüllte Waldpilze Tortellacci, knusprige Kürbis Würfel, Honigtomaten-Sauce, Oregano</i>	
<i>Stuffed wild mushrooms, tortellacci, crispy pumpkin cubes, honey tomato sauce, oregano</i>	
Magret de canard croustillant	35.0
<i>Gegrillte Barbarie Entenbrust, Chop Suey Gemüse, Cashewkerne</i>	
<i>Grilled Barbary duck breast, chop suey vegetables, cashew nuts</i>	
Risotto adore les truffes	30.0
<i>Carnaroli Reis, viel sexy Butter, Trüffel, Parmesan Espuma</i>	
<i>Carnaroli rice, lots of sexy butter, truffle, parmesan espuma</i>	
Yakiniku style tofu ^{vegan}	24.0
<i>Sojasauce, Tofu, Sesam, Zitronengras, Sushi-Reis, junger Brokkoli</i>	
<i>Soy sauce, tofu, sesame, lemongrass, sushi rice, and young broccoli</i>	
Filet de saumon	36.0
<i>Miso Lachs, Fregola Sarda, Kokosmilch, Bimi-Bimi, Sesam</i>	
<i>Miso salmon, fregola sarda, coconut milk, Bimi-Bimi, sesame</i>	
Steak frites	46.0
<i>250g Australisches Prime Beef Rumpsteak, Bernaise Sauce, Pommes juliennes</i>	
<i>250g Australian prime beef rump steak, béarnaise sauce, julienne fries</i>	
Côtelette d'agneau	45.0
<i>Ca.350g Lammkoteletts, Maldon Salz, Kräuterkartoffelpüree, Preiselbeeren</i>	
<i>Approx. 350g lamb chops, Maldon salt, herb mashed potatoes, cranberries</i>	
Escalope de champignons porto bello ^{vegan}	27.0
<i>Portobello-Pilz-Schnitzel, Preiselbeeren, Gurkensalat, Zitrone</i>	
<i>Porto Bella mushroom schnitzel, cranberries, cucumber salad, lemon</i>	
DESSERT	€
Crêpes de la nuit	11.0
<i>Crêpe Suzette, Clementinen, Cointreau, Vanille Eis</i>	
<i>Crêpe Suzette, clementines, Cointreau, vanilla ice cream</i>	
Éveil	10.0
<i>Espresso Crème Brûlée, Brauner Zucker, Crispy Cornflakes</i>	
<i>Espresso crème brûlée, brown sugar, crispy cornflakes</i>	
Soufflé au chocolat	13.0
<i>Bitterschokolade, Mascarpone, Cardamom, Zuckerwatte, Beeren</i>	
<i>Dark chocolate, mascarpone, cardamom, cotton candy, berries</i>	
Espresso Martini	15.0
<i>42 Below Vodka, Kaffeelikör, Vanille, Tonka, Espresso</i>	
<i>42 Below Vodka, coffee liqueur, vanilla, tonka, espresso</i>	

NOTHING MORE THAN THE
PURE SIMPLICITY OF LOVE.



ELAINE'S
GreenHouse

SANTÉ

BOTTLED BEER €

Radeberger Pils	5.5
Radeberger non-alcoholic	5.5

SOFTS S L

Selters <i>Classic / Naturelle</i>	3.8	9.8
Fever-Tree Premium <i>Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry, Grapefruit</i>	4.5	
Pepsi <i>Classic / Zero</i>	4.8	
Rauch Fruchtsäfte <i>Maracuja / Johannisbeere / Rhabarber / Cranberry / Orange</i>	4.5	
Saftschorle	6.0	
Possmann & Elaines Apfelschorle	5.5	
Elaine's Lemonade <i>Yuzu und Holunderblüte oder Basilikum und Limette Yuzu and elderflower or basil and lime</i>	8.0	



TEA €

Fresh <i>Ingwer / Zitrone / Minze</i>	7.5
Bag <i>JinJin Mango Lu Dao / Rote Beeren / Verveine / Lindenblüte / Kräuter / English Breakfast</i>	7.5

COFFEE €

Espresso/Macchiato	3.5
Doppio/Macchiato	4.5
Americano	3.9
Cappuccino	4.8
Cortado	3.5
Flat White	4.3
Latte Macchiato	4.3
+ Oat Milk	free



VERMOUTH & AMARO 5cl RUM 4cl

Noilly Prat Ambré	7.0	Brugal 1888	14.0
Martini Riserva Speciale Rubino	7.0	Ron Zacapa 23	12.0
Martini Bianco	7.0	Bacardi 8y	10.0
Ferdinands Rosé	7.0		
Amaro Montenegro	7.0		
Averna Riserva Don Salvatore	7.0		

COCKTAILS € VODKA 4cl Fl

Zula <i>Weißer Rum, Banane, Limette, Hibiskus White rum, banana, lime, hibiscus</i>	14.0	Grey Goose 0.7L	10.0	180
Ninian <i>Highland Park 12y, Zitrone, gesalzener Ahornsirup, Eiweiß Highland Park 12y, lemon, salted maple syrup, eggwhite</i>	15.0	Belvedere 0.7L	10.0	180
Hey Lover! <i>Grey Goose Wodka, Rose, Pfeffer, Kirsche Grey Goose Vodka, rose, pepper, cherry</i>	14.0	Suntory Haku 0.7L <i>Japanischer Reisvodka Japanese rice vodka</i>	10.0	160

GIN 4cl Fl

Remon <i>Roku Gin, Gurke, Bergamotte, Zitrone Roku gin, cucumber, bergamot, lemon</i>	14.0	Bombay Sapphire London Dry 1.0L	10.0	220
Murasaki <i>Butterfly Tea Rosé Vermouth, Lychee, Kamille, Zitrone Butterfly Tea Rosé Vermouth, lychee, chamomile, lemon</i>	14.0	Bombay Premier Cru 0.7L	11.0	160
Espresso Martini <i>42 Below Vodka, Kaffeelikör, Vanille, Tonka, Espresso 42 Below Vodka, coffee liqueur, vanilla, tonka, espresso</i>	15.0	Bombay Citrus Pressé 0.7L	10.0	140
Negroni <i>Bombay Sapphire Gin, Vermouth, Campari, Chinotto Bombay Sapphire Gin, Vermouth, Campari, chinotto</i>	13.0	Sipsmith 0.7L	10.0	120
Chin Tiki Girls <i>Brugal 1888, Triple Sec, Kaffee, Limette, Mandel, Kokosnussmilch gefiltert Brugal 1888, triple sec, coffee, lime, almond, coconut milk filtered</i>	14.0	Ferdinand's Saar 0.5L	10.0	120
Enya <i>The Macallan 12y Double Oak, Brombeere, Ingwer, Soda Macallan 12y Double Oak, blackberry, ginger, soda</i>	17.0	Hendrick's 0.7L	10.0	140
Songbird non-alcoholic <i>Hibiskus, Pandan, Erdnuss Hibiskus, pandan, peanut</i>	10.0	Monkey 47 0.5L	11.0	130
Luna non-alcoholic <i>Thai-Basilikum, Jalapeño, Pfirsich, Limette Thai basil, jalapeño, peach, lime</i>	10.0	Suntory Roku 0.7L	11.0	180

WHISKEY 4cl

Maker's Mark Bourbon	10.0
Monkey Shoulder Blended Scotch	11.0
Ardbeg 10y Islay Single, Malt Scotch	16.0
Talisker Port Ruighe Single Malt Scotch	14.0
Suntory Toki Japanese Whisky	10.0

LONGDRINKS €

Gin and Tonic <i>Bombay Sapphire Gin, Fever-Tree Tonic</i>	14.0	The Macallan 12y Sherry Oak Single Malt Scotch	18.0
Gin and Tonic 2.0 <i>Hendrick's Gin, Fever-Tree Tonic</i>	14.0	The Macallan 12y Double Oak Single Malt Scotch	18.0
Japan Style G&T <i>Suntory Roku Gin, Fever-Tree Tonic</i>	14.0	The Macallan 15y Double Oak Single Malt Scotch	24.0
Vodka and Soda <i>Grey Goose, Soda Water</i>	14.0	The Macallan 18y Sherry Oak Single Malt Scotch	65.0
Paloma <i>Patrón Silver Tequila, Limette, Grapefruit, Salz Patrón Silver tequila, lime, grapefruit, salt</i>	14.0	Highland Park 12y Single Malt Scotch	14.0
Spicy Paloma <i>Patron Silver Tequila, koreanische Chili, Limette, Grapefruit, Zimt Patron Silver tequila, korean chili, lime, grapefruit, cinnamon</i>	14.0	Bowmore 12y Islay Single Malt Scotch	14.0
		Laphroig 10y Islay Single Malt Scotch	14.0
		Hibiki Harmony Japanese Whisky	21.0

TEQUILA 4cl Fl

Patrón Silver 0.7L	11.0	160
Patrón Anejo 0.7L	15.0	250
Clase Azul Reposado 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430

RUM +
VERMOUTH &
AMARO

