

Dinner Menu

ELAINE'S

Restaurant

ELAINE – DIE STRAHLENDE

Aus dieser Identität leiten wir das Konzept unserer Küche her: Elaine leuchtet für uns zu jedem Anlass und 365 Tage im Jahr, nicht nur durch unsere tiefhängenden Wolken – sondern auch in unserer Showküche. Auf diesen Seiten findet ihr eine Kuratation der California Cuisine. Sonnengereifte Greens und Gewürze aus aller Welt, Seafood und Gourmetfleisch treffen dabei auf ausgewählte Rezepturen aus den unterschiedlichsten Esskulturen.

Die Vorliebe unseres Küchendirektors Mario Schmehl veredelt dabei die Kulinarik der Westcoast mit der Finesse ostasiatischer Küche. In dieser Synergie strahlt Elaine für einen unverfälschten Genuss und kulturelle Vielfalt. Taste the sunshine – share the love.

CALIFORNIA CUISINE

Elaine loves this

! HOW TO ELAINE'S RESTAURANT

Bestelle mehrere Starter
für die Tischmitte.

Der Main Dish ist für dich
allein.

Pommes frites teilt man
grundsätzlich nicht.

Mach' dir eine gute Zeit –
und viele Bilder.

Bestelle dir einen Drink und
zögere nicht, es erneut zu tun.

Wir geben dir gerne Tipps,
wo du deinen Abend
ausklingen lassen kannst.

FOOD —

Have fun

MENU

STARTER

~~Let them~~ **Let them eat cake !!** (we don't serve bread)
Salted Popcorn und Yuka Chips
2.50 p.P.

Two Tacos *Weekly changing*

Vegan

8.50

Meat / Fish

13.5

Three Spring Rolls *(vegan)*

Reispapier, Tofu, Rotkohl, Möhre, Mango, Minze, Hoisin Sauce

14.5

Yellowfin Tuna Sashimi

Gelbflossen-Thunfisch, Gurke, Mizuna, Yuzu-Ponzu-Sauce

19.0

Argentine Red Shrimp

6 Stk. Rotgarnele, Ananas-Mango-Salsa, Zitronengras

18.0

12 Stk. Rotgarnele, Ananas-Mango-Salsa, Zitronengras

32.0

Lima Ceviche

Adlerfisch, Leche de Tigre, Avocado, Papaya, rote Zwiebel, Koriander

17.5

Beef Tataki

Black Angus Rind, Soja, Ingwer, Knoblauch-Crunch, Sesam, junger Lauch, Daikon

22.0

Cream Cheese Burrata

Burrata, geschmorte Tomate, Vadouvan, Chili, Basilikum, Crostini

15.5

↳ This is very special ball of burrata

Tomato Avocado Tartare

Burrata, San-Marzano-Tomate, Avocado, Thai-Basilikum, Cumin, Limette, Edamame

13.5

fits very well

*you don't have
to be a family to eat family style*

SALAD

Truffled Superfood Salad

Grünkohl, junger Mangold, Trüffel-Dressing

19.0

(vegan)

(vegan)

Garden Greens

Marktsalat, Rote Bete, grüner Spargel, Minze,
Passionsfrucht-Chili-Dressing

13.0

Feta

4.50

Maispoularde

7.50

Rotgarnele

11.5

Chinois Chopped Chicken Salad

Maispoularde, Chinakohl, junge Möhre, Mango, Rotkohl,
Cashew, Sesam-Ingwer-Dressing

21.0

SOUP

Soup of the Week

9.00

FISH

Crispy Turbot

Steinbutt, Cornflakes, gegrillter Pfirsich, Safran-Schalotten, Beurre blanc
32.0

Salmon Steak

all time favorite

Lachs, Paprika, Okra, Wakame, Sesam, Austernsauce
29.0

Soft-Shell Crab Tempura

~~all time favorite~~

Weichschalenkrebs, Sepia-Risotto, Babymais, Romesco-Sauce
22.0

MEAT

Australian Black Angus Beef

200g Tenderloin vom Black Angus Rind, Zitronenspinat, Chimichurri
41.0

Weitere 100g
15.0

300g Ribeye vom Black Angus Rind, Zitronenspinat, Chimichurri
46.0

Weitere 100g
15.0

try this!

Crusty Boneless Chicken Leg

Maispölarde, Wasabi, gepickelter Ingwer und Radieschen
16.0

*feels like
a lung*

*raw, rare,
medium rare,
medium, well done*

PLANT-BASED *(Vegan)*

traditional style

Thai Red Jackfruit Curry

Jackfruit, rotes Curry, Kokosmilch, Paprika, Pak Choi, Okra

18.0

Bibimbap Italian Style

Tortiglioni, Spinat, Mungosprosse, Sesam, Kimchi, Gochujang

16.0

Maispoularde

7.50

Rotgarnele

11.5

fusion cuisine is sexy

Roasted Red Cabbage

Rotkohl, Panko, Erdnuss, Koriander, Sojasauce, Miso

17.0

SIDES

don't forget the side dishes!

Beilagensalat

4.50

spicy!

Tomaten-Ceviche

5.50

Jasminreis

3.00

Bibimbap-Pasta

6.00

Sepia-Risotto

7.00

Zitronenspinat

7.00

spicy!

Pommes frites

optional: Cajun-Style

4.50

Süßkartoffel-Pommes frites

optional: Zitronenpfeffer

5.50

Sauce à part

do yourself a favour

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Milchkaramell, Nougat, Vanilleeis

6.50

Matcha Crème Brûlée *(vegan)*

Granatapfel, Matcha, Yuzu

8.00

(vegan)

Mango Sticky Rice

Thai-Mango, Sorbet, Tapioka, Pandan

9.50

Chocolate cravings?

*Francesco knows how
to get the best out of chocolate*

DRINK —

MENU

SPARKLING

0.1L 0.75L

Cuvée Vaux	10.0	65.0
Ruinart "R de Ruinart"	16.0	110
Ruinart Rosé		160
Dom Perignon Vintage		310

APERITIVO

Ambré Spritz	10.0
Noilly Prat Ambré und Schaumwein	
Bianco and Wild Berry	10.0
Noilly Prat Ambré und Schaumwein	
Rosé Marie	10.0
Ferdinand's Rosé Wermut und Fever-Tree Tonic	
Cascara Soda	10.0
Discarded Sweet Cascara Vermouth und Soda Water	
Noilly and Ginger	10.5
Noilly Prat Wermut und Fever-Tree Ginger Ale	
<i>< 0,5 % vol</i> Vibrante and Grapefruit	8.50
Martini Vibrante und Grapefruit Limonade	
Floreale and Soda <i>< 0,5 % vol</i>	8.50
Martini Floreale und Soda Water	

!! Don't Drink and Drive !!

Du hast Lust auf weitere Drinks,
aber einen langen Heimweg?
THE FLAG-Zimmer warten auf dich.

ab 99.0

LONGDRINKS

Elaine's Lemonade	10.0
Martini Bianco, Apricot Brandy, Falernum, Zitrone, Tonic	
White Negroni	13.0
Grey Goose, Noilly Prat Wermut Dry, Suze	
<i>clanic</i> Gin and Tonic	13.5
Bombay Sapphire Gin und Fever-Tree Tonic	
Gin and Tonic 2.0	14.5
Hendrick's Gin und Fever-Tree Tonic	
Vodka and Soda	13.5
Grey Goose und Soda Water	
Paloma	13.5
Patrón Silver Tequila und Paloma Grapefruit	

COCKTAILS

OMG	13.0
Monkey Shoulder, Ginger Ale, Orange	
Negroni	13.0
Bombay Sapphire Gin, Martini Rubino, Campari	
Love Language	13.0
Bombay Citrus Pressé, Vodka, Yuzu, Pink Guave	
Dirty Laundry	14.0
Maker's Mark Bourbon, Hendrick's Gin, Bitter, Ginger Beer, Minze	
<i>(Vegan)</i> Whiskey Sour	14.0
Maker's Mark Bourbon, Zitrone, Zucker	
Mexican Sunrise	14.0
Patrón Silver Tequila, Kaffeelikör, Agavendicksaft, Limette	
Blue Laguna	13.0
Grey Goose, Blue Curacao, Paloma Grapefruit	
Espresso Martini	15.5
Grey Goose, Kaffee-Vanille-Likör, Espresso Doppio	
Starlet Martini	18.0
Grey Goose, Maracuja, Limette, Vanille mit einem <u>Shot</u> deiner Wahl: Tequila oder Schaumwein	

VERMOUTH AND AMARO

5CL

Noilly Prat Dry	7.00
Noilly Prat Ambré	7.00
Martini Riserva Speciale Rubino	7.00
Martini Bianco	7.00
Ferdinand's Rosé	7.00
Amaro Montenegro	7.00
Averna Riserva	7.00

~~6.5~~

GIN

4CL

FL

Bombay Sapphire 1L	10.0	220
Bombay Premier Cru 0.7L	11.0	118
Bombay Citrus Pressé 0.7L	10.0	140
Sipsmith 0.7L	10.0	120
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130
Ki No Bi 0.7L	11.0	180

*if you have
about day*

VODKA

4CL

FL

Grey Goose	10.0	150
Belvedere	11.0	160

if it was a good one

TEQUILA / MEZCAL

Tequila is always a good idea

	4CL	FL
Patrón Silver 0.7L	11.0	160
Patrón Anejo 0.7L	11.0	160
Volcan de mi Tierra Blanco 0.7L	11.0	160
Mayaciel Blanco 0.5L	11.0	130
Clase Azul Reposado 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430
Mezcal Verde Momento 0.7L	10.0	130

WHISKEY

4CL

Maker's Mark Bourbon	9.00
Jack Daniel's Gentleman Jack	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12y	10.0
Ardbeg 10y	12.0
Talisker Port Ruighe	12.0

DRAFT BEER

Warsteiner Pils 0.3L	4.50
Warsteiner Pils 0.4L	5.20
König Ludwig Hell 0.3L	4.50
König Ludwig Hell 0.4L	5.20

BEER BOTTLE

Warsteiner Pils 0.25L	4.00
Warsteiner alkoholfrei 0.33L	4.00

SOFT DRINKS

Taunusquelle Classic 0.25L / 0.75L	3.50	9.00
Taunusquelle Naturelle 0.25L / 0.75L	3.50	9.00
Fever-Tree Premium 0.2L	3.50	
Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry		
Coca-Cola	4.00	
Coca-Cola light	4.00	
Aqua Monaco "La Toronja" Grapefruit	3.50	
Rauch Fruchtsäfte 0.3L	4.00	
Orange, Maracuja, Apfel, Johannisbeere, Rhabarber, Cranberry		
Saftschorle 0.5L	6.00	
Elaine's Lemonade 0.5L	7.00	
Yuzu und Holunderblüte oder Basilikum und Limette		

TEA

Fresh Tea	5.90
Ingwer / Zitrone / Minze	
Tea Bag	5.90
Sencha / Assam / Kamille / Früchte	

COFFEE

+ Espresso

Espresso / Macchiato	3.00	
Doppio / Macchiato	4.00	
Tiny / Tony Americano	3.40	3.90
Tiny / Tony Cappuccino	3.80	4.80
Cortado	3.50	
Flat White	4.30	
Latte Macchiato	4.30	
Oat Mølk	free	

ENGLISH

ELAINE – THE SHINING LIGHT

We derive the concept of our kitchen from this identity: Elaine shines for us on every occasion and 365 days a year, not only through our low-hanging clouds but also in our show kitchen. On the following pages, it's all about that warm sensation on your cheeks you get while looking into the sun: Our menu is a curation of California Cuisine. The historically chef-driven food movement focuses on dishes that are driven by local ingredients as well as sun-ripened greens, seafood, premium meat and spices from all over the world. It's a conglomeration of diverse food cultures – and in our case the preference of our Kitchen Director, Mario Schmehl, refines the culinary arts of the West Coast with the finesse of East Asian cuisine. In this synergy, Elaine shines for pure pleasure and cultural diversity. Taste the sunshine – share the love.

CALIFORNIA CUISINE

Elaine loves this

! HOW TO ELAINE'S RESTAURANT

Order several starters for
the center of the table.

The Main Dish is for you alone.

You generally don't share fries.

Take memories – and pictures.

Order a drink and do not hesitate
to do it again.

We have some tips for you,
where you could enjoy the rest
of your evening.

FOOD —

Have fun

MENU

STARTER

~~Let them~~ **Let them eat cake !!** (we don't serve bread)
Salted Popcorn and Yuka Chips
2.50 p.P.

Two Tacos *Weekly changing*

Vegan
8.50

Meat / Fish
13.5

Three Spring Rolls *(vegan)*
Rice paper, tofu, red cabbage, carrot, mango, mint, Hoisin sauce
14.5

Yellowfin Tuna Sashimi
Yellowfin Tuna, cucumber, japanese mustard greens, Yuzu Ponzu sauce
19.0

fits very well

Argentine Red Shrimp
6 pcs Red Shrimp, pineapple mango salsa, lemon grass
18.0

12 pcs Red Shrimp, pineapple mango salsa, lemon grass
32.0

Lima Ceviche
Meagre, Tiger's Milk, avocado, papaya, red onion, cilantro
17.5

Beef Tataki
Black Angus beef, soy, ginger, crunchy garlic, sesame seeds,
spring leek, white radish
22.0

Cream Cheese Burrata *← This is very special ball of burrata*
Burrata cheese, braised tomato, Vadouvan, chili, basil, crostini
15.5

Tomato Avocado Tartare
Burrata cheese, San Marzano tomato, avocado, thai basil,
cumin, lime, edama
13.5

*you don't have
to be a family to eat family style*

SALAD

Truffled Superfood Salad

Green cabbage, young chard, truffle dressing

19.0

(vegan)

(vegan)

Garden Greens

Beetroot, green asparagus, mint, passionfruit chili dressing

13.0

Feta cheese

4.50

Cornfed poularde

7.50

Red Shrimp

11.5

Chinois Chopped Chicken Salad

Cornfed poularde, chinese cabbage, young carrot, mango,
red cabbage, cashew nut, sesame ginger dressing

21.0

SOUP

Soup of the Week

9.00

FISH

Crispy Turbot

Turbot, cornflakes, grilled peach, saffron shallots, Beurre blanc
32.0

Salmon Steak

all time favorite

Salmon, sweet pepper, okra, Wakame, sesame seeds, oyster sauce
29.0

Soft-Shell Crab Tempura

~~XXXXXXXXXX~~

Soft shell crab, black cuttlefish risotto, baby corn, Romesco sauce
22.0

MEAT

Australian Black Angus Beef

200g Black Angus Tenderloin, lemon spinach, Chimichurri
41.0

Another 100g
15.0

300g Black Angus Ribeye, lemon spinach, Chimichurri
46.0

Another 100g
15.0

try this!

Crusty Boneless Chicken Leg

Cornfed poularde, Wasabi, pickled ginger and radish
16.0

*feels like
a lung*

*raw, rare,
medium rare,
medium, well done*

PLANT-BASED *(Vegan)*

traditional style

Thai Red Jackfruit Curry

Jackfruit, red curry, coconut milk, sweet pepper, pak choi, okra
18.0

Bibimbap Italian Style

Tortiglioni, spinach, mung bean sprouts, sesame seeds, kimchi, Gochujang

16.0

Cordfed poularde
7.50

fusion cuisine is sexy

Red Shrimp
11.5

Roasted Red Cabbage

Red Cabbage, Panko, peanut, cilantro, soy sauce, Miso
17.0

SIDES

don't forget the side dishes!

Side salad

4.50

spicy!

Tomato Ceviche

5.50

Jasmin rice

3.00

Bibimbap noodles

6.00

Black cuttlefish risotto

7.00

Lemon spinach

7.00

French Fries

optional: Cajun-Style

4.50

spicy!

Sweet Potato Fries

optional: Lemon pepper

5.50

Sauce à part

do yourself a favour

Let them eat Cake!

DESSERT

Churros and Dulce de Leche *Espresso Doppio !?*

Churros, Caramel sauce, nougat, vanilla ice cream

6.50

Matcha Crème Brûlée *(vegan)*

Pomegranate, Yuzu

8.00

(vegan)

Mango Sticky Rice

Rice pudding, coconut, thai mango, sorbet, Tapioka, Pandan

9.50

Chocolate cravings?

*Francesco knows how
to get the best out of chocolate*

DRINK —

MENU

SPARKLING

0.1L 0.75L

Cuvée Vaux	10.0	65.0
Ruinart "R de Ruinart"	16.0	110
Ruinart Rosé		160
Dom Perignon Vintage		310

APERITIVO

Ambré Spritz	10.0
Noilly Prat Ambré and Schaumwein	
Bianco and Wild Berry	10.0
Noilly Prat Ambré and Schaumwein	
Rosé Marie	10.0
Ferdinand's Rosé Wermut and Fever-Tree Tonic	
Cascara Soda	10.0
Discarded Sweet Cascara Vermouth and Soda Water	
Noilly and Ginger	10.5
Noilly Prat Wermut and Fever-Tree Ginger Ale	
<i>< 0,5 % vol</i> Vibrante and Grapefruit	8.50
Martini Vibrante and Grapefruit Limonade	
Floreale and Soda <i>< 0,5 % vol</i>	8.50
Martini Floreale and Soda Water	

!! Don't Drink and Drive !!

In the mood for more drinks,
but you've a long way home?
THE FLAG rooms are waiting for you.

from 99.0

LONGDRINKS

Elaine's Lemonade	10.0
Martini Bianco, Apricot Brandy, Falernum, lemon, Tonic Water	
White Negroni	13.0
Grey Goose, Noilly Prat Wermut Dry, Suze	
<i>classic</i> Gin and Tonic	13.5
Bombay Sapphire Gin and Fever-Tree Tonic	
Gin and Tonic 2.0	14.5
Hendrick's Gin and Fever-Tree Tonic	
Vodka and Soda	13.5
Grey Goose and Soda Water	
Paloma	13.5
Patrón Silver Tequila and Paloma Grapefruit	

COCKTAILS

OMG	13.0
Monkey Shoulder, Ginger Ale, orange	
Negroni	13.0
Bombay Sapphire Gin, Martini Rubino, Campari	
Love Language	13.0
Bombay Citrus Pressé, Vodka, Yuzu, pink guava	
Dirty Laundry	14.0
Maker's Mark Bourbon, Hendrick's Gin, Bitter, Ginger Beer, mint	
<i>(Vegan)</i> Whiskey Sour	14.0
Maker's Mark Bourbon, lemon, sugar, no egg white	
Mexican Sunrise	14.0
Patrón Silver Tequila, coffee liqueur, agave syrup, lime	
Blue Laguna	13.0
Grey Goose, Blue Curacao, Paloma Grapefruit	
Espresso Martini	15.5
Grey Goose, coffee vanilla liqueur, double shot espresso	
Starlet Martini	18.0
Grey Goose, passion fruit, lime, vanilla with a shot of your choice: Tequila or sparkling wine	

VERMOUTH AND AMARO

5CL

Noilly Prat Dry	7.00
Noilly Prat Ambré	7.00
Martini Riserva Speciale Rubino	7.00
Martini Bianco	7.00
Ferdinand's Rosé	7.00
Amaro Montenegro	7.00
Averna Riserva	7.00

~~6.5~~

GIN

4CL

BTL

Bombay Sapphire 1L	10.0	220
Bombay Premier Cru 0.7L	11.0	118
Bombay Citrus Pressé 0.7L	10.0	140
Sipsmith 0.7L	10.0	120
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130
Ki No Bi 0.7L	11.0	180

*if you have
about day*

VODKA

4CL

BTL

Grey Goose	10.0	150
Belvedere	11.0	160

if it was a good one

TEQUILA / MEZCAL

Tequila is always a good idea

	4CL	BTL
Patrón Silver 0.7L	11.0	160
Patrón Anejo 0.7L	11.0	160
Volcan de mi Tierra Blanco 0.7L	11.0	160
Mayaciel Blanco 0.5L	11.0	130
Clase Azul Reposado 0.7L	28.0	430
Don Julio 1942 0.7L	28.0	430
Mezcal Verde Momento 0.7L	10.0	130

WHISKEY

4CL

Maker's Mark Bourbon	9.00
Jack Daniel's Gentleman Jack	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12y	10.0
Ardbeg 10y	12.0
Talisker Port Ruighe	12.0

DRAFT BEER

Warsteiner Pils 0.3L	4.50
Warsteiner Pils 0.4L	5.20
König Ludwig Hell 0.3L	4.50
König Ludwig Hell 0.4L	5.20

BEER BOTTLE

Warsteiner Pils 0.25L	4.00
Warsteiner non-alcoholic 0.33L	4.00

SOFT DRINKS

Taunusquelle Classic 0.25L / 0.75L	3.50	9.00
Taunusquelle Naturelle 0.25L / 0.75L	3.50	9.00
Fever-Tree Premium 0.2L	3.50	
Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry		
Coca-Cola	4.00	
Coca-Cola light	4.00	
Aqua Monaco "La Toronja" Grapefruit	3.50	
Rauch Juice 0.3L	4.00	
Orange, passion fruit, apple, currant, rhubarb, cranberry		
Saftschorle 0.5L	6.00	
Elaine's Lemonade 0.5L	7.00	
Yuzu and Elderflower or Basil and Lime		

TEA

Fresh Tea	5.90
Ginger / Lemon / Mint	
Tea Bag	5.90
Sencha / Assam / Chamomile / Fruits	

COFFEE

+ Espresso

Espresso / Macchiato	3.00	
Doppio / Macchiato	4.00	
Tiny / Tony Americano	3.40	3.90
Tiny / Tony Cappuccino	3.80	4.80
Cortado	3.50	
Flat White	4.30	
Latte Macchiato	4.30	
Oat Mølk	free	

IMPRINT

Host: Joe P. Manzambi
Executive Food Manager: Mario Schmehl
Head Chef: Arkadiusz „Arek“ Gajewski
Design: Michelle Feldschur, New Aesthetics

Typeface in use:
New Edge TM by Charlotte Rohde

Elaine's Restaurant
069 348 687 347
restaurant@elaines.world
Bockenheimer Landstraße 38-40
60323 Frankfurt a.M.

Yadi Concepts GmbH
Taunustor 1-3, 60310 Frankfurt a.M.

Elaine's Restaurant is a brand of Elaine's World

ELAINE'S
Restaurant

ELAINE'S
GreenHouse

ELAINE'S
Room

ELAINE'S
TakeAway

ELAINE'S
Deli

3015

