

ELAINE'S

Restaurant

Lunch

IN PURSUIT OF
SOPHISTICATED

Food

A selection of our dishes,
with a little text -
because we are very friendly.

STARTER

French Onion Soup

Französische Zwiebelsuppe, Toastbrot, Cheddar
French onion soup, toast, cheddar cheese

9.50 €

Soft Spring ^{vegan}

Bärlauch-Kartoffelsuppe
Wild garlic potato soup

9.50 €

Want some little extra extra? Add beef sausage

+2.50 €

Cauliflower Tabbouleh ^{vegan, glutenfree}

Gegrillter Blumenkohl, Blaukraut, Kichererbsen,
Kräuter, Mandeln

*Grilled cauliflower, blue cabbage, chickpeas,
herbs, almonds*

16.0 €

Sichuan Burrata

Burrata, Sesam, Erdnüsse, schwarzer Essig, Chili
Burrata, sesame seeds, peanuts, black vinegar, chilli

18.0 €

Salmon Tatar ^{glutenfree}

Lachstatar, Kohl, Gurke, Apfel, Petersiliendressing
Salmon tartare, cabbage, cucumber, apple, parsley dressing

20.0 €

SALADS

Side Salad vegan

Tomate, Gurke, Radieschen
Tomato, cucumber, radishes

6.50 €

Tomato Salad vegan. glutenfree

Tomaten, rote Zwiebeln, Olivenöl
Red onions, olive oil

8.50 €

Green April vegan

Avocado, grüner Spargel, Mango, Kerne,
Thymian-Balsamico-Dressing
*Avocado, green asparagus, mango, seeds,
thyme balsamic dressing*

16.0 €

Want some little extra extra? Add corn poulard

+24.0 €

Add beef fillet strips

+28.0 €

Add tuna

+22.0 €

MAINS

Sexy Fish 'n' Chips

1/4 kg Garnelen, Pommes frites, Remoulade
1/4 kg prawns, french fries, remoulade

26.0 €

Walking on Clouds

Bärlauch-Ricotta-Ravioli, Tomatenkompott, Burrata-Espuma
Wild garlic ricotta ravioli, tomato compote, burrata espuma

22.0 €

Cauliflower Steak ^{vegan}

Blumenkohlsteak, Koriander-Süßkartoffelstampf,
Kokosmilch, Curryschaum, Bimi Bimi
*Cauliflower steak, coriander sweet potato mash,
coconut milk, curry foam, Bimi Bimi*

19.0 €

Fisherman's Wife

Lachsforelle, Bratkartoffeln, Pommery-Senf-Sauce
Salmon trout, fried potatoes, pommery mustard sauce

29.0 €

Lemon Chick

Maishähnchenbrust, Ofengemüse, Risoleekartoffeln,
Salzzitronen, Zitronen-Oliven-Mayo

*Cornfed chicken breast, baked vegetables, risole potatoes,
preserved lemons, lemon olive mayo*

27.0 €

Tatar Frites

Rindertatar, Kapern, Schalotten, Paprika, Wachtelei, Pommes frites

Beef tartare, capers, shallots, pepper, quail egg, french fries

26.0 €

Coming Home

Kalbsschnitzel, Bratkartoffeln, Gurkensalat, Preiselbeeren

Veal escalope, fried potatoes, cucumber salad, cranberries

31.0 €

Cherry Lady

Tagliata vom Rinderfilet, Parmesan, Kirschtomaten,
Rucola, Kräuteröl

*Beef Tagliata, parmesan cheese, cherry tomatoes,
rocket salad, herb oil*

36.0 €

SIDES

French Fries vegan. glutenfree

4.50 €

Sweet Potato Fries vegan. glutenfree

5.50 €

Parmesan Cheese

3.50 €

Truffle

8.50 €

DESSERT

Sunny Date

Himbeermousse, Pistazien-Crumble, Himbeergel
Raspberry mousse, pistachio crumble, raspberry gel

8.00 €

Vanilla Hug

Apfeltarte, Vanillesauce, Vanille-Eis
Apple tart, vanilla sauce, vanilla ice cream

10.0 €

Drink

A selection of our drinks,
with a little text -
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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 / LONGDRINKS

€

Ambré Spritz Noilly Prat Ambré & Schaumwein	10.0
Bianco & Wild Berry Martini Bianco & Fever-Tree Wild Berry	10.0
Rosé Marie Ferdinand's Rosé Wermut & Fever-Tree Tonic	10.0
Noilly & Ginger Noilly Prat Wermut & Fever-Tree Ginger Ale	11.5
Gin & Tonic Bombay Sapphire Gin & Fever-Tree Tonic	13.5
Vodka & Soda Grey Goose, Limette, Soda Water	13.5
Paloma Patron Silver Tequila, Limette, Grapefruit Limonade	13.5
Vibrante & Grapefruit (<0.5% vol.) Martini Vibrante & Grapefruit Limonade	8.50
Floreale & Soda (<0.5% vol.) Martini Floreale & Soda Water	8.50

COCKTAILS

€

Negroni

Bombay Sapphire Gin, Martini Rubino, Campari

13.0

Love Language

Bombay Citrus Pressé, Vodka, Yuzu, Pink Guave

13.0

Whiskey Sour

Maker's Mark Bourbon, Zitrone, Zucker, ohne Eiweiß

Maker's Mark Bourbon, lemon, sugar, no egg white

14.0

Starlet Martini

Grey Goose, Maracuja, Limette, Vanille

mit einem Shot deiner Wahl: Tequila oder Schaumwein

Grey Goose, passion fruit, lime, vanilla

with a shot of your choice: Tequila or sparkling wine

18.0

Espresso Martini

Grey Goose, Kaffee-Vanille-Likör, Espresso Doppio

Grey Goose, coffee-vanilla liqueur, espresso doppio

15.5

VERMOUTH & AMARO 5 CL

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

GIN 4 CL FL

Bombay Sapphire 1.0L	10.0	220
Bombay Premier Cru 0.7L	11.0	180
Bombay Citrus Pressé 0.7L	10.0	140
Sipsmith 0.7L	10.0	140
Ferdinand's Saar 0.5L	10.0	120
Hendrick's 0.7L	10.0	140
Monkey 47 0.5L	11.0	130
RI NO BI 0.7L	11.0	180

VODKA 4 CL FL

Grey Goose 0.7L	10.0	150
Belvedere 0.7L	11.0	160

TEQUILA / MEZCAL	4CL	FL
Patrón Silver 0.7L	11.0	160
Patrón Añejo 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

WHISK(E)Y	4CL
Jack Daniel's Gentleman Jack	9.00
Maker's Mark Bourbon	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12 y	10.0
Ardbeg 10y	12.0
Talisker Port Ruighe	12.0

DRAFT BEER €

Warsteiner Pils 0.3L 4.50

Warsteiner Pils 0.4L 5.90

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 / Light 4.00

Aqua Monaco "La Toronja" Grapefruit 3.50

Rauch Fruchtsäfte 0.3L 4.00

Orange, Maracuja, Apfel, Johannisbeere, Rhabarber, Cranberry
Orange, passion fruit, apple, currant, rhubarb, cranberry

Saftschorle 0.5L 6.00

Mit Eis und Minze
Spritzer with ice and mint

Elaine's Lemonade 0.5L 7.00

Yuzu & Holunderblüte
Yuzu & Elderflower

Basilikum & Limette
Basil & Lime

TEA TIME

€

Tea Fresh

Ingwer / Zitrone / Minze
Ginger / Lemon / Mint

5.90

Tea Bag

Sencha / Assam / Kamille / Früchte
Sencha / Assam / Chamomile / Fruits

5.90

COFFEE

€

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

ELAINE'S

Restaurant

Gastgeberin: Parvina Arifova
Interior Design: Eberhardt Objects
Design: New Aesthetics

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Elaine's World