

ELAINE'S *Restaurant*

A white cloud drifts wherever the wind leads – it doesn't resist, it doesn't fight.

A white cloud is not a conqueror, and still it hovers over everything. You cannot conquer it, you cannot defeat it. It has no mind to conquer – that's why you cannot defeat it.

Once you are fixed on a goal, purpose, destiny, meaning, once you have got that madness of reaching somewhere, then problems will arise.

And you will be defeated, that is certain.

Your defeat is in the very nature of existence itself:

A white cloud has nowhere to go. It moves, it moves everywhere. All dimensions belong to it, all directions belong to it. Nothing is rejected. Everything is, exists, in a total acceptance. Hence I call my way „The Way of the White Clouds.“

Speisen

Eine Auswahl unserer Gerichte,
weil wir sehr freundlich sind.

VORSPEISEN

Wilde 8/12'er Rotgarnelen Gegrillt ^{glutenfrei}
Hausgemachte Aioli & Frankfurter Mayo

$\frac{1}{4}$ Kilo 25.0 € | $\frac{1}{2}$ Kilo 31.0 €

Tuna Ceviche ^{glutenfrei}
Gelbflossen-Thunfisch, Maracuja, Chili Mayo & Koriander

19.0 €

Pulpo
Rotkrautsalat, Granatapfel & Baby Mangold

18.0 €

Beef Tatar
Croûtons, frittierte Kapern, Frankfurter Mayo & Wildkräuter

18.0 €

Pink Banana ^{vegan, glutenfrei}
Pink-Banana-Kürbis Suppe, Kürbiskerne & Kürbiskernöl

9.00 €

Beets & Roots in the Clouds ^{glutenfrei}
Gelbe Bete, Ringelbete, Ziegenkäse, Gurke & Mohn

15.0 €

Cauliflower Tabouleh ^{vegan, glutenfrei}
Gegrillter Blumenkohl, Blaukraut, Kichererbsen, Kräuter & Mandeln

15.0 €

CARNAL FESTIVITIES

Steamy Miso-Salmon

Norwegischer Lachs, wilder Brokkoli, Fregola Sarda & Gurkenjus

26.0 €

Sexy Chick

Französisches Stubenküken BBQed & Pommes frites

26.0 €

Nothing but Steak Frites

*Premium Entrecôte-Campo Beef,
Café de Paris Butter & Pommes frites*

250gr 34.0 € | 350gr 44.0 €

Rinderfilet

Argentinisches Rinderfilet Natura

180gr „Ladycut“ 26.0 € | 250gr 34.0 €

Lamb Chop Chop

Neuseeländisches Lamm-Kotelette Natura

350gr 45.0 €

Rack of Lamb

*Neuseeländischer Lamm-Rücken „Lamm-Karree“,
Blumenkohlpüree, 2erlei Rosenkohl, Pfifferlinge & Jus*

31.0 €

PLANT FOCUS

Big Juicy Eggplant vegan, glutenfrei

Geschmorte Aubergine, roter Quinoa & Junglauch

16.0* €

Pumpkin Threesome glutenfrei

Patisson, Stripetti, Flat White Boer, Ziegenkäse &

getrocknete Tomaten

18.0* €

+

**Want some little extra extra? Add our steamy Miso-Salmon to it.*

+ 12.0 €

BimiBimi Dish vegan, glutenfrei

Wilder Brokkoli, Süßkartoffel-Moussline, Portobello,

Schalotten & Knoblauch

Spicy or get outta here

21.0 €

SIDES

Pommes frites ^{vegan} - 4.00 €

Parmesan | Trüffel on Top

+ 2.00 € | + 6.00 €

Süßkartoffelpommes ^{vegan} - 5.00 €

Parmesan | Trüffel on Top

+ 2.00 € | + 6.00 €

BimiBimi ^{vegan} - 5.00 €

spicy | normal

Cremiges Kartoffelpüree - 5.00 €

mit viel sexy Butter

Funky Kartoffelpüree - 11.5 €

mit Parmesan & Trüffel

Blattspinat ^{vegan} - 4.50 €

Trüffel on Top

+ 6.00 €

Kale (Grünkohl) ^{vegan} - 4.50 €

Parmesan on Top

+ 2.00 €

Pfifferlinge - 8.00 €

DESSERTS

The Juicy Lemonade

*Zitronentarte, Sancho Blaubeeren, Puffreis & Sauerrahmeis
(Baiser)*

10.00 €

One Night in BKK ^{vegan}

Milchreis, Mango, Pistazie & Kokos

7.00 €

Threesome

Stracciatellamousse, Tonkaschaum & Zitronensorbet

8.00 €

Miami Vice

Dark & White Chocolate Mousse & extra Love

9.00 €

Getränke

Eine Auswahl unserer Getränke,
weil wir sehr freundlich sind.

SCHAUMWEIN

0.1L

Winzersekt	8.00
<i>Kirchner, Pfalz, Chardonnay Brut</i>	
Champagner	13.0
<i>Lancelot-Pienne Brut</i>	
Champagner	15.0
<i>Lancelot-Pienne Brut Rosé</i>	

APERITIF

Aperol Spritz	9.50
Americano Cocktail	9.00
<i>Roter Wermut, Campari, Soda Water</i>	
Negroni Boulevardier	12.0
<i>Roter Wermut, Campari - Gin oder Bourbon</i>	
House Gin & Tonic	11.5
<i>Bombay Sapphire Gin & Fentimans Tonic</i>	
Virgin Wermut & Tonic (alkoholfrei)	8.50
<i>Martini Floreale & Schweppes Dry Tonic</i>	

LIMONADEN

Very Berry	7.00
<i>Erdbeere, Himbeere, Brombeere, Zitrone, Soda Water, Minze</i>	
Ginger Stinger	7.00
<i>Ingwer, Orange, Ananas, Zitrone, Soda Water, Minze</i>	

(Pimp-your-Drink: 4cl Gin, Vodka, Rum + 6,00)

APFELWEIN**0.15L**

Rheinischer Bohnapfel

7.50

*Jens Becker, Frankfurt, 2019***COCKTAILS****€**

Hanami

12.0

Gin, Blutorange, Basilikumblüte, Milky Oolong Tee

Kyoto Punch

12.0

Gin, Yuzu, Ingwer, Calpis, grüner Tee

Sucker Punch

12.0

Rum, Kokosnuss, Banane, Mandel, Orange, Earl Grey Tee

Whiskey Power

12.0

*Maker's Mark, Zitrone, Walnuss, Visciolata, Schwarzer Tee***SHOT-O-CLOCK****2CL***Tablett mit mindestens 4 Shots nach Wahl.*

Negroni

2.50

Whiskey Power

2.50

Hanami

2.50

Kyoto Punch

2.50

Sucker Punch

2.50

Bacardi 8 Años

4.00

Knob Kreek Bourbon

4.00

Patron Silver

4.00

42Below

3.00

Kauffman Soft

4.00

Grey Goose

4.00

Belvedere

4.00

WERMUT, KÄUTER & BITTER**5CL**

Martini Riserva Speciale Ambrato	6.00
Martini Riserva Speciale Rubino	6.00
Noilly Prat Dry	6.00
Amaro Montenegro	6.00
Averna	6.00

VODKA**4CL****0.75L**

42Below	7.00	110
Kauffman Soft	11.0	140
Grey Goose	11.0	140
Belvedere	11.0	140

GIN**4CL**

Bombay Sapphire	7.00	110
Sipsmith	9.00	120
Hendrick's	11.0	130
Star of Bombay	11.0	130
Ferdinand's Saar	12.0	140
Monkey 47	12.0	140

TEQUILA**4CL**

Patron Silver	11.0
Patron Reposado	13.0
Patron Añejo	15.0

RUM**4CL**

Bacardi Carta Blanca	7.00
Bacardi Añejo Cuatro	9.00
Bacardi 8 Años	10.00
Zacapa 23y	12.00
Zacapa XO	22.00

SINGLE MALT WHISKY**4CL**

Aberfeldy 12y	10.00
The Deveron 12y	10.00
Talisker Port Ruighe	12.00
Lagavulin 16y	14.00

BLENDED SCOTCH WHISKY**4CL**

Johnnie Walker Black Label	8.00
Johnnie Walker Gold Reserve	14.00

AMERICAN WHISKEY**4CL**

Maker's Mark Bourbon	8.00
Knob Creek Bourbon	10.00
Jack Daniel's Single Barrel	11.00

BIER - VOM FASS**0.3L**

Warsteiner Pils

3.80

BIER - FLASCHE**0.33L**

Licher Natur Radler

3.50

Warsteiner Alkoholfrei

3.50

SOFT DRINKS**0.25L****0.75L**

Taunusquelle Classic

3.50

7.50

Taunusquelle Naturelle

3.50

7.50

Fruchtsäfte

4.00

Orange, Maracuja, Apfel, Johannisbeere, Rhabarber, Cranberry

Saftschorle mit Minze

5.50

(Pimp-your-Drink: 4cl Gin, Vodka, Rum + 6,00)

SOFT DRINKS**0.2L**

Coca-Cola | Light | Zero

3.50

Schweppes Soda Water

3.50

Schweppes Dry Tonic Water

3.50

Fentimans Tonic Water

4.50

Fever-Tree Ginger Ale

4.50

Fever-Tree Ginger Beer

4.50

Crodino (9.8cl)

3.50

TEE - KÄNNCHEN

€

Frisch: Ingwer | Zitrone | Minze

4.50

Teergarten Beutel

4.50

China Sencha, Assam, Kamille, Früchte

KAFFEE

€

Espresso

2.20

Espresso Doppio

3.20

Espresso Macchiato

2.50

Espresso Doppio Macchiato

3.50

Caffè Americano

3.10

Cortado

3.20

Magic (Strong!)

3.80

Cappuccino

3.50

Flat White

4.00

Latte Macchiato

4.00

mit Hafermilch, Sojamilch

+ 0,70

ELAINE'S
Restaurant

Love: The Deligang

Gastgeber: Joe Pelu Manzambi

Küchenchef: Lou Hahn

Interior Design: Eberhardt Objects

Design: Maximilian Helldörfer