

IN PURSUIT OF
SOPHISTICATED.

Food

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

STARTER

Grilled Prawns 8/12

Aioli

$\frac{1}{4}$ Kilo 32.0 €

$\frac{1}{2}$ Kilo 48.0 €

1 Kilo 85.0 €

Yuzu Tuna glutenfree

Thunfisch, 2erlei Yuzu, grüner Pfeffer, Dill

Tuna, 2pcs yuzu, green pepper, dill

26.0 €

Vitello Tonnato glutenfree

Kalb, Thunfisch, Zitronencreme, wilde Kapern

Veal, tuna, lemon cream, wild capers

19.0 €

Beef Tatar

Kapern, Schalotten, Kräuter, Paprika, Worcester,

Tabasco, Wachtelei

Capers, shallots, herbs, paprika, Worcester,

Tabasco, quail egg

26.0 €

Cauliflower Tabbouleh vegan. glutenfree

Gegrillter Blumenkohl, Blaukraut, Kichererbsen,

Kräuter, Mandeln

Grilled cauliflower, blue cabbage, chickpeas,

herbs, almonds

16.0 €

Filled Rondini

Rondini Kürbis, Ziegenkäse, Tomaten-Granita
Rondini pumpkin, goat cheese, tomato granita

17.0 €

Cheesy Courgette ^{glutenfree}

Zucchini Carpaccio, Belper Knolle, Frisée
Zucchini carpaccio, Belper tuber, frisée

21.0 €

Goatcheese Crème Brûlée ^{glutenfree}

Rote Bete Tatar
Beet tatar

16.0 €

SOUP

Pink Banana Pumpkin Soup ^{vegan, glutenfree}

Pink-Banana-Kürbissuppe, Kürbiskerne, Kürbiskernöl
Pumpkin seeds, pumpkin seed oil

9.00 €

Lilac Dream

Lila Blumenkohl, Brotchips, Garnelen
Purple cauliflower, bread chips, prawns

12.0 €

MAINS

Pumpkin Risotto vegan. glutenfree

Kürbiskerne, Kürbiskernöl
Pumpkin seeds, pumpkin seed oil

24.0 €

Autumn Risotto glutenfree

Fenchel, Orange, geräucherte Entenbrust,
karamellisierte Walnüsse
*Fennel, orange, smoked duck breast,
caramelized walnuts*

28.0 €

Truffled Blossom vegan. glutenfree

Ganze Artischocke, Champignon, Lauchzwiebel, Trüffel
Whole artichoke, mushroom, spring onion, truffle

18.0 €

French Meagre

Adlerfisch, Sauerkraut, Pommes dauphine, Dijon Senf Sauce
Eagle fish, pickled cabbage, pommes dauphine, Dijon mustard sauce

28.0 €

Cosmic Love

Lachs auf der Haut gebraten, Vulkanspargel, Fregola,
Rosmarin-Grapefruit Vinaigrette
*Salmon roasted on the skin, volcano asparagus, fregola,
rosemary grapefruit vinaigrette*

32.0 €

Bouillabaise

Dorade, Adlerfisch, Kaisergranat
Sea bream, eagle fish, Norway lobster

28.0 €

Octopus Gröstl

Lila Blumenkohl, Gemüse, Portwein, Chili-Knoblauchöl
Purple cauliflower, vegetables, port wine, chili garlic oil

32.0 €

Wild & Rosy

Rosa gebratener Hirschrücken, Kürbis-Gnocchi,
Blaukraut, Maronen, Jus
*Pink roasted saddle of venison, pumpkin gnocchi,
red cabbage, chestnuts, jus*

42.0 €

Young Dreams

Kalbskotelett, Rahmwirsing, Spinatknödel, Jus
Veal cutlet, creamed savoy cabbage, spinach dumplings, jus

52.0 €

Sexy Chick

ca. 450g französisches Stubenküken, BBQ & Pommes
approx. 450g french poussin, BBQ & fries

29.0 €

Pumpkin Ravioli

Kürbisravioli, Salbei, Parmesanschaum, Trüffel
Sage, parmesan foam, truffle

26.0 €

MEATY

Eden Beef

Färsen-Rinderfilet Simmentaler
Fillet of heifer Simmental

180gr 34.0 €

250gr 48.0 €

350gr 58.0 €

Chateaubriand

Färsenfilet Simmentaler
Fillet of heifer Simmental

600gr 138.0 €

900gr 198.0 €

SAUCE IT UP

Café de Paris

4.50 €

Veal Jus

6.50 €

A SIDES

French Fries vegan

4.50 €

Add some Parmesan cheese / Truffle

+2.50 € / +8.00 €

Potato au Gratin glutenfree

6.50 €

B SIDES

Spinach vegan optional, glutenfree

5.50 €

Volcano asparagus vegan optional, glutenfree

6.50 €

Tomato Salad vegan, glutenfree

8.50 €

Side Salad vegan

5.50 €

DESSERTS

Snow White & Rose Red

Geeiste Panna Cotta, 2erlei Himbeeren
Iced panna cotta, 2pcs of raspberries

10.0 €

Soft Touch

Topfenmousse, Pflaumenkompott
Curd cheese mousse, plum compote

8.00 €

Helene's Secret

Birne Helene, Vanilleeis
Pear Helene, vanilla ice cream

10.0 €

One Night in BRK vegan, glutenfree

Milchreis, Mango, Pistazie, Kokos
Rice pudding, mango, pistachio, coconut

12.0 €

Say Cheese

Französische & italienische Käsesorten mit
hausgemachtem Chutney, Beeren, Trauben, Nüsse

*French & Italian cheeses with
homemade chutney, berries, grapes, nuts*

18.0 €

Drinks

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SPARKLING WINE	0.1L	0.75L
Carpe Noctem Prosecco	8.00	49.0
Hofgut von Hünersdorff Riesling extra Brut	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
RoséMarie Ferdinand's Rosé Wermut & Fever-Tree Tonic		10.0
Nollie & Ginger Noilly Prat Wermut & Fever-Tree Ginger Ale		10.0
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 ^{non-alcoholic} Martini Vibrante & Grapefruit Limonade		8.50
Floreale & Soda ^{non-alcoholic} Martini Floreale & Soda Water		8.50

COCKTAILS

€

Sucker Punch

15.0

Rum, Kokos, Mandel, Orange, schwarzer Tee
Rum, coconut, almond, orange, black tea

Ginko

15.0

Rum, Zitronenverbene, Weinaperitif, Limette, Tee
Rum, lemon verbena, wine aperitif, lime, tea

Negroni

13.0

Bombay Sapphire Gin, Martini Rubino, Campari

Starlet Martini

15.5

Grey Goose, Maracuja, Limette, Vanille, Schaumwein-
oder Tequila-Shot
*Grey Goose, passion fruit, lime, vanilla, sparkling wine
or tequila shot*

Espresso Martini

15.5

Grey Goose, Kaffee-Vanille-Likör, Espresso Doppio
Grey Goose, coffee-vanilla liqueur, espresso doppio

SHOT-O-CLOCK

2CL

Tablett mit mindestens 4 gleichen Shots

Tray with at least 4 identical shots

Love Language Vodka, pink guava, yuzu	3.00
Last Call Mezcal, Chartreuse, lime, passion fruit	3.00
Amaro Montenegro	3.00
Fernet Menta	3.00
Grey Goose	5.00
Rauffman Soft	5.00
Belvedere	5.00
Patron Silver Tequila	5.00
Mayaciel Blanco Tequila	5.00
Mezcal Verde Momento	5.00
Bacardi 8y	4.00
Jack Daniel's Gentleman Jack	4.00

VERMOUTH & CO **5CL**

Martini Riserva Speciale Ambrato	7.00
Martini Riserva Speciale Rubino	7.00
Noilly Prat Dry	7.00
Amaro Montenegro	7.00
Averna Riserva	7.00
Fernet Menta	7.00

VODKA **4CL** **FL**

Grey Goose 0.7L	10.0	150
Kauffman Soft 0.7L	11.0	160
Belvedere 0.7L	11.0	160

GIN **4CL** **FL**

Bombay Sapphire 1.0L	10.0	220
Bombay Premier Cru 0.7L	10.0	140
Sipsmith 0.7L	10.0	140
Ferdinand's Saar 0.5L	10.0	120
Monkey 47 0.5L	11.0	130

MEZCAL / TEQUILA 4CL FL

Patron Blanco 0.7L	11.0	160
Patron Reposado 0.7L	11.0	160
Patron Añejo 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

RUM 4CL

Bacardi Añejo Cuatro	9.00
Bacardi 8 Años	10.0
Zacapa 23y	12.0
Zacapa XO	22.0
Plantation XO Barbados 23y	18.0

WHISK(E)Y 4CL

Jack Daniel's Gentleman Jack	9.00
Johnnie Walker Gold Reserve	10.0
Aberfeldy 12y	10.0
The Deveron 12y	10.0
Talisker 10y	10.0
Talisker Port Ruighe	12.0

DRAFT BEER

€

Warsteiner Pils 0.3L

4.50

Warsteiner Pils 0.4L

5.90

BEER BOTTLE

Warsteiner 0.25L

4.00

Warsteiner non-alcoholic 0.33L

4.00

SOFT DRINKS

0.25L 0.75L

Taunusquelle Classic

3.50

9.00

Taunusquelle Naturelle

3.50

9.00

0.2L

Fever-Tree Premium

3.50

Indian Tonic Water, Ginger Ale, Ginger Beer, Wild Berry

Coca-Cola / Light

4.00

Swiss Mountain Spring Grapefruit

3.50

0.5L

Elaine's Lemonade

7.00

Orange / Minze

Orange / Mint

Spritzer with Ice & Mint

6.00

0.3L

Rauch Fruchtsäfte

4.00

Orange, Maracuja, Apfel, Johannisbeere, Rhabarber, Cranberry

Orange, passion fruit, apple, currant, rhubarb, cranberry

TEA TIME

€

Tea Fresh

5.90

Ingwer / Zitrone / Minze

Ginger / Lemon / Mint

Tea Bag

5.90

Sencha / Assam / Kamille / Früchte

Sencha / Assam / Chamomile / Fruits

COFFEE

€

Espresso / Macchiato

3.00

Espresso Doppio / Macchiato

4.00

Tiny Coffee / Americano

3.40

Tony Coffee / Americano

3.90

Cortado

3.50

Tiny Cappuccino

3.80

Tony Cappuccino

4.80

Flat White

4.30

Latte Macchiato

4.30

+ Oat Mølk

free

ELAINE'S

Restaurant

*Gastgeber: Joe Pelu Manzambi
Küchenchef: Lou Hahn
Interior Design: Eberhardt Objects
Design: Maximilian Helldörfer*

069 - 3486873 - 42
restaurant@elaines.world
www.elaines.world

Yadi Concepts GmbH

Taunustor 1-3, 60310 Frankfurt am Main