

IN PURSUIT OF
SOPHISTICATED.

Food

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

STARTER

Pink Banana Pumpkin Soup vegan optional, glutenfree

Kürbiskerne, Kürbiskresse, Gewürzsahne
Pumpkin seeds, pumpkin cress, spiced cream

9.00 €

Lentil Stew glutenfree

Frankfurter Rindswurst, Essig
Frankfurter beef sausage, vinegar

24.0 €

Cauliflower Tabbouleh vegan, glutenfree

Gegrillter Blumenkohl, Blaukraut, Kichererbsen,
Kräuter, Mandeln
*Grilled cauliflower, blue cabbage, chickpeas,
herbs, almonds*

16.0 €

Smokey Glee glutenfree

Geräucherte Entenbrust, Rote Bete-Linsensalat, wilde Kräuter
Smoked duck breast, beet lentil salad, wild herbs

19.0 €

Sous Vide Octopus

Rotkrautsalat, 2erlei Granatäpfel, Baby Mangold
Red cabbage salad, 2pcs pomegranates, baby chard

24.0 €

SALADS

Side Salad ^{vegan}

Tomate, Gurke, Wildkräuter
Tomato, cucumber, wild herbs

5.50 €

Tomato Salad ^{vegan, glutenfree}

Rote Zwiebeln, Olivenöl
Red onion, olive oil

8.50 €

Eos Fantasy

Gratinierter Ziegenkäse, Rote Bete, Granatapfelkerne, Honig,
Thymian-Balsamico-Dressing
*Gratinated goat cheese, beet, pomegranate seeds, honey,
thyme balsamic dressing*

17.0 €

Golden Harvest ^{vegan, glutenfree}

Feldsalat, Feigen, karamellisierte Walnüsse, Kartoffeldressing
Lamb's lettuce, figs, caramelized walnuts, potato dressing

16.0 €

Want some little extra extra? Add salmon to it.

+6.00 €

Add corn poularde to it

+4.00 €

MAINS

Sexy Fish 'n' Chips

¼ Garnelen. Pommes. Remoulade

¼ prawns. fries, remoulade

18.0 €

Moules Frites glutenfree

Tomaten, Thymian, Ingwer, Knoblauch, Weißwein, Remoulade

Tomatoes, thyme, ginger, garlic, white wine, remoulade

19.0 €

Grandma's Garden vegan. glutenfree

Marktgemüse, Kartoffelstampf, Kapern, Sellerie-Jus

vegetables, mashed potatoes, capers, celery jus

18.0 €

Pumpkin Risotto vegan. glutenfree

Kürbisrisotto, Kürbiskerne, Kürbiskernöl

Pumpkin risotto, pumpkin seeds, pumpkin seed oil

24.0 €

Good Days

Auf der Haut gebratenes Zanderfilet, Petersilien-Graupenrisotto,

Parmesanschaum

Pike perch fillet fried on the skin, parsley barley risotto,

parmesan foam

32.0 €

Lemon Chick

Ofengemüse, Risoleekartoffeln, Salzzitronen,
Zitronen-Oliven-Mayo

*Oven vegetables, risolee potatoes, salt lemons,
lemon olive mayo*

26.0 €

Heart & Soul

Pappardelle, Entenragout, Pilze, Jus
Pappardelle, duck stew, mushrooms, jus

22.0 €

Want some little extra extra? Add truffle to it.

+8.00 €

Tatar Fries

Kapern, Schalotten, Paprika, Wachtelei, Pommes
Capers, shallots, peppers, quail egg, fries

26.0 €

DESSERTS

Drunk in Love

Schokoladentarte, Baileys Sahne

Chocolate tart, Bailey's cream

12.0 €

Sugar & Spice

Spekulatius Mousse, Waldbeeren

Spekulatius mousse, wild berries

10.0 €

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

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

Kauffman 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
Rauffman 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

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