

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 unsere Gerichte,
dazu ein kleiner Text -
weil wir sehr freundlich sind.

VORSPEISEN

Geeiste Tomatengazpacho

Joghurt-Basilikummousse & Feta

9.00 €

Wilde 8/12'er Rotgarnelen Gegrillt

Hausgemachte Aioli & Kräutermayo

$\frac{1}{4}$ Kilo 24.0 €

$\frac{1}{2}$ Kilo 29.0 €

Happy Pearls

*Bunte Tomaten, Burrata, Basilikum,
Passionsfrucht-Olivenöl-Vinaigrette*

16.0 €

Pochierte Eier

Trüffel, Champions, Wildkräuter, Parmesan

19.0 €

Cauliflower Tabouleh ^{vegan}

*Gegrillter Blumenkohl, Blaukraut, Kichererbsen,
Kräutermajo*

15.0 €

Beef Tatar

2erlei Parmesan, Mixed Pickels, Schwarzbrot

18.0 €

Trüffel Tatar

*Kapern, Schalloten, Kräuter, Paprika, Worcester,
Tabasco, Wachtelei*

24.0 €

Tuna Ceviche

Yellow Fin Tuna, Passionsfrucht, Koriander

18.4 €

HAUPTSPEISEN

Steamy Miso-Salmon

Fregola Sarda, BimiBimi, Blumenkohlcreme

26.0 €

Miso Eggplant ^{vegan}

*Japanische Miso Aubergine, Weißkohl-Avocado-Salat,
Kräutermajo, Miso, Agavensirup, Chili, Sesam, Fenchel*

16.0 €

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

+ 12.0 €

Baked Sweet Potato ^{vegan}

*Ofengebackene Süsskartoffel, Asia-Coleslaw, Kichererbsen,
Rotkohl, Radieschen, Knoblauch, Wildekräuter, Koriandercreme*

16.0 €

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

+ 12.0 €

It's a Mash

Risotto, Parmesan, Trüffel

26.0 €

MEATY

Bring Da Beef

Argentinisches Rinderfilet Natura

180gr Ladycut 26.0 €

250gr 34.0 €

Nothing but Steak

Premium Entrecôte-Campo Beef

250gr 34.0 €

350gr 44.0 €

Sexy Chick

ca. 450g französisches Stubenküken BBQ, Pommes

26.0 €

A SIDES

Pommes ^{vegan}

4.0 €

Parmesan oder Trüffel on Top

+2.00 € / +6.00 €

Süßkartoffel Pommes ^{vegan}

5.0 €

Parmesan oder Trüffel on Top

+2.00 € / +6.00 €

B SIDES

Cremiges Kartoffel Püree

mit viel guter Butter

5.00 €

BimiBimi ^{vegan}

spicy oder normal

5.00 €

Funky Kartoffel Püree

mit Parmesan und Trüffel

11.5 €

DESSERTS

One Night in BKK ^{vegan}

Milchreis, Mango, Pistazie & Kokos

7.00 €

Tropical Soul

Gegrillte Ananas, Vanille, Passionsfrucht Espuma, Vanilleeis

9.00 €

Mango & Original Beans Schokolade ^{vegan}

Mango, karamellisierte Walnuss, Feuer frei

12.0 €

Getränke

Eine Auswahl unsere Getränke,
dazu ein kleiner Text -
weil wir sehr freundlich sind.

SCHAUMWEIN

0.1L

Winzersekt

8.00

Kirchner, Pfalz, Chardonnay Brut

Ruinart

20.0

Blanc de Blanc oder Rosé

APERITIF

Aperol Spritz

9.50

Martini Fiero Spritz

9.50

Negroni Cocktail

12.0

Gin, roter Wermut, Campari

House Gin & Tonic

10.5

Bombay Sapphire Gin & Schweppes Dry Tonic

Vibrante & Soda

8.50

Martini Vibrante & Schweppes Soda Water (alkoholfrei)

Floreale & Tonic

8.50

Martini Floreale & Schweppes Dry Tonic (alkoholfrei)

COCKTAILS BY NIGHTHAWKSFFM

€

Hanami

12.0

Gin, Blutorange, Basilikumblüte, Milky Oolong Tee

Kyoto Punch

12.0

Gin Yuzu, Ingwer, Calpis, grüner Tee

Whisky Power

12.0

Maker's Mark, Zitrone, Kirsche, Walnuss, schwarzer Tee

SHOT-O-CLOCK

2CL

Tablett mit mindestens 4 Shots nach Wahl.

Negroni	2.50
Hanami	2.50
Whisky Power	2.50
Kyoto Punch	2.50
Amaro Montenegro	2.00
Bacardi 8 Años	4.00
Knob Kreek Bourbon	4.00
Patron XO Café	3.00
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
Bombay Star of Bombay	11.0	130
Ferdinand's Saar	11.0	130
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**

Knob Creek Bourbon	10.00
Jack Daniel's Single Barrel Select	11.00

BIER - VOM FASS**0.3L**

Warsteiner Pils

3.80

BIER - FLASCHE**0.33L**

Licher Radler Natur

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

Saftschorle mit Minze

5.50

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

SOFT DRINKS**0.2L**

Coca-Cola | Light

3.50

Schweppes Soda Water

3.50

Schweppes Dry Tonic Water

3.50

Fever-Tree Ginger Ale

4.50

Fever-Tree Ginger Beer

4.50

TEE - KÄNNCHEN

€

Frisch: Ingwer, Zitrone, Minze

4.50

Teegarten 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

Hafermilch

FREE

ELAINE'S
Restaurant

The Soft Reopening

Lovespreades: The Deligang

Gastgeber: Joe Pelu Manzambi

Küchenchef: Lou Hahn

Interior Design: Eberhardt Objects

Design: Maximilian Helldörfer