

CARLS

AN DER ELBPILHARMONIE

CARLS WATER

SODA WATER for whole tables,
per person 3.80

STARTERS

CREAMED GOAT'S CHEESE WITH ARTICHOKE <i>pomegranate, rocket and pine nuts</i>	15.50
BEEF TATAR <i>with cress salad and mustard vinaigrette</i>small/large	16/19.50
<i>with Perigord truffle and trufflècrème</i>small/large	24.50/29.50
<i>with French fries</i>	+4.50
SMOKED EEL FROM THE BALTIC <i>with herb-flavoured scrambled eggs and roasted black bread</i>	
small/large	16/19.50
FRIED CALAMARI <i>with Persillade, lemon and Aioli</i>	15
CALF'S HEAD WITH RAVIGOTE SAUCE <i>Baked egg and endive salad</i>	16
12 ALSACE-STYLE SNAILS	14

CARLS MENU

BEEF TATAR <i>with cress salad and mustard vinaigrette</i> or
CREAMED GOAT'S CHEESE WITH ARTICHOKE <i>pomegranate, rocket and pine nut</i> ***
PAN-FRIED COD <i>with a paprika sauce, Fregola pasta and chorizo</i> or
CARLS BOEUF BOURGUIGNON <i>with glazed onions and mashed potatoes with chives</i> ***
CRÈME BRÛLÉE CLASSIQUE or
SALPICON OF PINEAPPLE AND PASSION FRUIT <i>with coconut panna cotta and rum-saisin ice cream</i>

42 per person

OUR WINE RECOMMENDATION

2016 SAUVIGNON BLANC 'LE BOUC'

Domaine Vincent Ricard, Loire

or

2014 CORBIÈRES

Domaine Gérard Bertrand, Languedoc

0.75l bottle of recommended wines, CARLS water and coffee
€29 for two people

(This offer only applies when the CARLS set menu is chosen).

SOUPS

CREAM OF BROAD BEAN SOUP <i>with Holstein cured ham</i>	10.50
FISH SOUP <i>with Sauce Rouille, croûtons and grated Emmental cheese</i>	12.50

SUGGESTION

LILLET WINTER SPICE.....	9.50
LILLET „GRANDE RÉSERVE“ 5 cl	9.50
CHAMPAGNE RUINART 'R'.....0.1l	15.50
CHAMPAGNE RUINART ROSÉ...0.1l	17.50

LE BAR A HÛÎTRES

FINE DE CLAIRE	each 3.80
SPECIALES ANCELIN UTAH BEACH	each 4.90

A PLATTER OF SEA FOOD

1/2 LOBSTER 3 LANGOUSTINES, 10 PINK SHRIMPS,
3 FINE DE CLAIRE AND 3 SPECIAL ANCELIN OYSTERS
*served on crushed ice with lemon, home-made mayonnaise,
a shallot vinaigrette and salted butter*

55

CARLS VEGETARIAN OPTION

MACARONI IN A TRUFFLE SAUCE <i>with spinach and Belper Knolle cheese</i>	21.50
BLACK SALSIFY IN A SAFFRON-GINGER SAUCE <i>with herby bulgur and grapes</i>	17

SALADS

SPINACH SALAD WITH FRENCH VINAIGRETTE <i>Avocado, cranberries and pecan nuts</i>	13
SALADE CÉSARE <i>with croûtons, crispy bacon and parmesan</i>	
<i>with king prawns</i>	19
<i>with breast of corn-fed chicken</i>	17

MAIN COURSE

PAN-FRIED SCOTTISH SALMON <i>with vegetable lentils and horseradish</i>	23
BOUDIN NOIR (TYPE OF FRENCH BLACK PUDDING) <i>with Roscoff onions, apple and mashed potato</i>	21
MARENSIN BREAST OF CHICKEN <i>with fried potatoes, mushrooms and bacon</i>	26
PAN-FRIED COD <i>with a paprika sauce, Fregola pasta and chorizo</i>	27
NORTH SEA SOLE MEUNIÈRE <i>with a cucumber salad and potatoes</i>	per gram 16 Cent
FEUILLETÉ OF ATLANTIC LOBSTER WITH SPINACH <i>Lobster froth and a vegetable fricassee</i>	36
CARLS BOEUF BOURGUIGNON <i>with glazed onions and mashed potatoes with chives</i>	
small/large	22/27
STEAKS FROM GERMANY	
ROASTBEEF	250g 29
BEEF FILLET	200g 38
<i>with a béarnaise sauce, herby butter or pepper sauce</i>	
<i>with truffle sauce</i>	+ 6.50
<i>with French fries or potato gratin</i>	+ 4.50
<i>with grilled vegetable or spinach</i>	+ 4.90

The prices are all in euros. We accept credit cards on orders of €10 upwards.
We'd be happy to provide you with a menu listing allergens.