

# CARLS

AN DER ELBPILHARMONIE

## CARLS WATER

SODA WATER for whole tables,  
per person 3.80

## STARTERS

- STUFFED MINI VEGETABLES  
*on tomato jam and creamed goat's cheese* .....14.50
- BEEF TARTAR WITH BREAD CHIP AND HERB SALAD  
small/large ..... 16/19.50  
*with French fries* .....+4.50
- SMOKED EEL FROM THE BALTIC  
*with herb-flavoured scrambled eggs and roasted black bread*  
small/large .....16/19.50
- SLICES OF PINK-FRIED VEAL  
*with a truffle emulsion, artichokes and parmesan* .....16.50
- TUNA TARTARE  
*with avocado, sesame seeds and chilli peppers*.....15.50
- 12 ALSACE-STYLE SNAILS .....14

## CARLS MENU

SLICES OF PINK-FRIED VEAL  
*with a truffle emulsion, artichokes and parmesan*  
or

TUNA TARTARE  
*with avocado, sesame seeds and chilli peppers*

\*\*\*  
SWORDFISH STEAK  
*with herbes de Provence, ratatouille jus and chickpeas*  
or

CARLS BOEUF BOURGUIGNON  
*with glazed onions and mashed potatoes with chives*

\*\*\*  
CRÈME BRÛLÉE CLASSIQUE

or  
CARLS  
"BLACK FOREST" GÂTEAU

€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

- COLD CUCUMBER SOUP  
*with coconut milk and crispy prawns* .....11
- FISH SOUP  
*with Sauce Rouille, croûtons and grated Emmental cheese* .....12.50

## SUGGESTION

- LILLET ELB SUMMER .....9.50  
LILLET „GRANDE RÉSERVE“ ..... 5 cl 9.50  
CHAMPAGNE RUINART 'R' .....0.1l 11.50  
CHAMPAGNE RUINART ROSÉ...0.1l 14.50

## LE BAR A HUITRES

- FINE DE CLAIRE .....each 3.80  
SPECIALES ANCELIN UTAH BEACH .....each 4.60

## 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

- HOMEMADE TAGLIATELLE  
*with summer truffles and Comté cheese* .....19.50

## SALADS

- ICEBERG LETTUCE  
*with different coloured tomatoes, Burrata and pine nuts* .....14.50
- SALADE NIÇOISE  
*with Bonito del Norte in a lime mayonnaise* .....15.50
- GRILLED SWEET AND SOUR SQUID  
*with a salad of peppers and olive crostini* .....15
- SALADE CÉSARE  
*with croûtons, crispy bacon and parmesan  
and sautéed prawns* .....17.50  
*and breast of corn-fed chicken* .....16

## MAIN COURSE

- FRIED BREAST AND RAGOUT OF GUINEA FOWL  
*with blackberries, chanterelles and Pommes Anna* ..... 28.50
- CARLS PAN-FRIED FISH  
*with Pommery mustard sauce and fried potatoes with bacon and onions* ..... 21.50
- SWORDFISH STEAK  
*with herbes de Provence, ratatouille jus and chickpeas* ..... 26.50
- NORTH SEA SOLE MEUNIÈRE  
*with a cucumber salad and potatoes* ..... 52
- LABEL ROUGE STONE BASS FILLET  
*with a fennel-saffron broth and cocoa beans* ..... 32
- CARLS BOEUF BOURGUIGNON  
*with glazed onions and mashed potatoes with chives*  
small/large.....21.50/26.50
- STEAK AND FRENCH FRIES  
ENTRECOTE from Pommeranien beef.....250g 32  
or BEEF FILLET from a German heifer.....200g 45  
*with a béarnaise sauce, herby butter or pepper sauce and French fries*  
*with spinach or green beans* ..... + 4.50