

CARLS

AN DER ELBPILHARMONIE

CARLS WATER

SODA WATER for whole tables,
per person 3.80

STARTERS

CRISPY CHEEK OF IBERICO PORK <i>with a shallot-sesame jus, Puy lentils and herb salad</i>	15.50
BEEF TATAR WITH BREAD CHIP AND HERB SALAD small/large	16/19.50
<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
MARINATED GLEN DOUGLAS SALMON <i>with mango, pomelo and avocado</i>	16.50
PRESSÉ OF RABBIT <i>with warm mushroom salad</i>	15.50
12 ALSACE-STYLE SNAILS	14

CARLS MENU

BEEF TATAR

with bread chip and herb salad

or

BEEF SALAD WITH GOAT'S CHEESE
walnuts and an orange-lavenderhoney dressing

FRIED PIKEPERCH

with Jerusalem artichokes, almonds and cranberries

or

CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE

or

CHOCOLATE CAKE

with a pain d'épices sauce and baked mandarin sorbet

€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 CAULIFLOWER SOUP <i>with chorizo and peanuts</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 11.50
CHAMPAGNE RUINART ROSÉ ...0.1l	14.50

LE BAR A HÛÎTRES

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

SPELT RISOTTO <i>with parsnips, figs and comté cheese</i>	18.50
--	-------

SALADS

LAMB'S LETTUCE WITH SMOKED GOOSE BREAST <i>with butternut squash, quail's eggs and pear in Merlot</i>	15.50
BEEF SALAD WITH GOAT'S CHEESE <i>walnuts and an orange-lavender-honey dressing</i>	14.50
SALADE CÉSARE <i>with croûtons, crispy bacon and parmesan and sautéed prawns</i>	17.50
<i>and breast of corn-fed chicken</i>	16

MAIN COURSE

"MOULES FRITES" <i>Mussels in a curried celery broth with French fries</i>	19.50
BOUDIN NOIR (TYPE OF FRENCH BLACK PUDDING) <i>with Roscoff onions, apple and mashed potato</i>	21
CARLS PAN-FRIED FISH <i>with Pommery mustard sauce and fried potatoes with bacon and onions</i>	21.50
FRIED PIKEPERCH <i>with Jerusalem artichokes, almonds and cranberries</i>	27
NORTH SEA SOLE MEUNIÈRE <i>with a cucumber salad and potatoes</i>	52
HALF A CRISPY OLDENBURG DUCK <i>with a cider sauce, lingonberries and red cabbage with potato dumplings</i>	34
CARLS BOEUF BOURGUIGNON <i>with glazed onions and mashed potatoes with chives</i> small/large	21.50/26.50
STEAK AND FRENCH FRIES ROASTBEEF from Uruguay	250g 33
or BEEF FILLET from a German heifer	200g 45
<i>with a béarnaise sauce, herby butter or pepper sauce and French fries</i> <i>with spinach or green beans</i>	+ 4.50