

CARLS WATER

SODA WATER for whole tables,
per person 3.80

CARLS

AN DER ELBPILHARMONIE

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

STARTERS

WARM SMOKED ARCTIC CHAR <i>on an cucumber salad, radish and buckwheat</i>	14.50
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
DUCK LIVER PARFAIT COATED IN NUTS <i>and a confit of figs</i>	16.-
PRESSÉ OF RABBIT <i>with warm mushroom salad</i>	15.50
12 ALSACE-STYLE SNAILS	14

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 MENU

BEEF TATAR

with bread chip and herb salad

or

WARM SMOKED ARCTIC CHAR

on an cucumber salad, radish and buckwheat

FILLET OF COD

on a wild mushroom risotto and baby spinach

or

CARLS BOEUF BOURGUIGNON

with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE

or

APPLE-CINNAMON CRUMBLE

with buttermilk ice cream

€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).

CARLS VEGETARIAN OPTION

HOMEMADE TAGLIATELLE

with autumn truffles and Comté cheese

19.50

SALADS

AUTUMN SALAD

with broad-leaf endives, poached egg, caramelised bacon and pear

12

SALADE NIÇOISE

with Bonito del Norte in a lime mayonnaise

15.50

BEEF SALAD

with Pecorino Pienza cheese, hazelnuts and quince vinegar

13.50

SALADE CÉSARE

with croûtons, crispy bacon and parmesan

and sautéed prawns

17.50

and breast of corn-fed chicken

16

MAIN COURSE

"MOULES FRITES"

Mussels in a curried celery broth with chips

19.50

CARLS PAN-FRIED FISH

with Pommery mustard sauce and fried potatoes with bacon and onions

21.50

FILLET OF COD

on a wild mushroom risotto and baby spinach

26

NORTH SEA SOLE MEUNIÈRE

with a cucumber salad and potatoes

52

BRAISED LAMB CHANK IN RED WINE

with root vegetables

27

CARLS BOEUF BOURGUIGNON

with glazed onions and mashed potatoes with chives
small/large

21.50/26.50

STEAK AND FRENCH FRIES

ENTRECOTE *from range land beef*.....

250g 33

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

SOUPS

PUMPKIN VELOUTÉ WITH SCALLOPS

with apples and pumpkin oil.....

11.50

FISH SOUP

with Sauce Rouille, croûtons and grated Emmental cheese

12.50