

CARLS

AN DER ELBPILHARMONIE

CARLS WATER

SODA WATER for whole tables,
per person 3.80

STARTERS

- PICKLED SALMON
with avocado-crème, radish and citrus sauce15.50
- 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/large16/19.50
- CARLS TERRINE OF DUCK'S LIVER "4 ÉPICES"
with Lillet „Grande Réserve“ jelly, confit beetroot and roasted rustic bread19.50
- MELON-VARIATION
with Bayonne ham, port wine and chive pesto14.50
- 12 ALSACE-STYLE SNAILS14

CARLS MENU

- BEEF TATAR
with bread chip and a salad of herbs
or
PICKLED SALMON
with avocado-crème, radish and citrus sauce

FILLET OF PIKEPERCH
with thyme butter
summer truffles, green pea and violet potatoes
or
CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE
or
MILK CHOCOLATE GANACHE "GUANAJA LACTÉE"
with strawberry and pistachio crumble
€42 per person

OUR WINE RECOMMENDATION

- 2016 SAUVIGNON 'LE PETIOT'
Domaine Vincent Ricard, Loire
or
2014 CHÂTEAU VALCOMBE, EPICURE
Côtes du Ventoux
- 0.751 bottle of recommended wines, CARLS water and coffee
€29 for two people
(This offer only applies when the CARLS set menu is chosen).

SOUPS

- FENNEL CREAM SOUP
with basil and lime-oil9.50
- FISH SOUP
with Sauce Rouille, croûtons and grated Emmental cheese

SUGGESTION

- LILLET ELB SUMMER9.50
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 CLAIREeach 3.80
SPECIALES ANCELIN UTAH BEACHeach 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

- SPINACH-RAVOILI WITH TOMATOSAUCE
rocket, pine nuts and a confit lemon18

SALADS

- LETTUCE WITH TARRAGON-MUSTARD-DRESSING
olive bread, confit tomatoes10.50
- SALADE NIÇOISE
with Bonito del Norte in a lime mayonnaise15.50
- OCTOPUS SALAD
with rocket, fregola, panisse and harissa15
- SALADE CÉSARE
with croutons, crispy bacon and parmesan
and sautéed prawns17.50
and breast of corn-fed chicken16

MAIN COURSE

- CARLS PAN-FRIED FISH
with Pommery mustard sauce and fried potatoes with bacon and onions 21.50
- FILLET OF PIKEPERCH
with thyme butter, summer truffles, green pea and violet potatoes 27.50
- NORTH SEA SOLE MEUNIÈRE
with a cucumber salad and potatoes 52
- MUSCORY DUCK BREAST WITH ROSEMARY-HONEY
caramlized peach and Mais Galette 26.50
- BOUDIN NOIR
with braised red onions, apple and mashed potatoes 21
- CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives
small/large.....21.50/26.50
- STEAK AND FRENCH FRIES
ROAST BEEF from a German heifer250g 32
or BEEF FILLET from a German heifer200g 45
with a béarnaise sauce, herby butter or pepper sauce and French fries
with spinach or green beans + 4.50