

## CARLS WATER

SODA WATER for the whole table  
per person 3.80

# CARLS

AN DER ELBPILHARMONIE

## STARTERS

- SLICES OF PINK-FRIED VEAL  
*with a truffle emulsion, artichokes and parmesan* .....16.50
- BEEF TATAR WITH BREAD CHIP AND A HERBSALAD  
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

## PLAT DU JOUR



WEEKDAYS (14. TO 18. AUGUST)

VEAL MEATBALLS WITH POMMERY MUSTARD SAUCE  
*turnip cabbage, carrots and potatoes*

FILLET OF MAIGRE WITH KURKUMA SAUCE  
*sweetheart cabbage and roasted peanuts*

LEEK-QUICHE WITH HERB-CURD  
*and mixed salad*

11.50

## 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

## SOUPS

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

## 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
- SALADE CÉSARE  
*with croûtons, crispy bacon and parmesan  
and sautéed prawns*.....17.50  
*and breast of corn-fed chicken* .....16

## CARLS MENU

- SLICES OF PINK-FRIED VEAL  
*on tomato jam and creamed goat's cheese*  
or  
TUNA TARTARE  
*with avocado, sesame seeds and chilli peppers*  
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SWORDFISH STEAK  
*with herbes de Provence, ratatouille jus and chickpeas*  
or  
CARLS BOEUF BOURGUIGNON  
*with glazed onions and mashed potatoes with chives*  
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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).

## MAIN COURSE

- HOMEMADE TAGLIATELLE  
*with summer truffles and Comté cheese* .....19.50
- CARLS PAN-FRIED FISH  
*with Pommery mustard sauce, 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
- CARLS BOEUF BOURGUIGNON  
*with glazed onions and mashed potatoes with chives* ..... small/large 21.50/26.50
- STEAK & FRENCH FRIES  
ENTRECÔTE *from Pommeranien beef* .....250g 32  
oder 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* .....for each portion 4.50
- CARLS CURRIED SAUSAGE  
*with French fries and a small salad* .....11.50  
*with whisky sauce* .....+2.50  
*with mango-chili sauce* .....+2.50

## DESSERTS

- CRÈME BRÛLÉE CLASSIQUE .....10.50  
*with cherry spirits* .....+1
- CARLS "BLACK FOREST" GÂTEAU .....10.50

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.