

CARLS WATER

SODA WATER for the whole table
per person 3.80

CARLS

AN DER ELBPILHARMONIE

STARTERS

- CREAMED GOAT'S CHEESE WITH ARTICHOKE
pomegranate, rocket and pine nuts15.50
- BEEF TATAR
with cress salad and mustard vinaigrette small/large 16/19.50
with Perigord truffle and trufflècrème small/large 24.50/29.50
with French fries+4.50
- SMOKED EEL FROM THE BALTIC
with herb-flavoured scrambled eggs and roasted black bread
small/large16/19.50

PLAT DU JOUR



WEEKDAYS (19. TO 23. MARCH)

COOKED MEAT BALLS WITH A CAPERS SAUCE
Beetroot and potatoes

FUSILLI WITH FRIED PRAWNS
and peperoncini-sauce

FRIED HALOUMI CHEESE SERVED
ON A COLORFUL SALAD
with chickpeas and Goji berries

11.50

SUGGESTION

- LILLET WINTER SPICE9.50
- LILLET „GRANDE RÉSERVE“ 5 cl 9.50
- CHAMPAGNE RUINART 'R'0.1l 15.50
- CHAMPAGNE RUINART ROSÉ0.1l 17.50

SOUPS

- CREAM OF BROAD BEAN SOUP
with Holstein cured ham10.50
- FISH SOUP
with Sauce Rouille, croûtons and grated Emmental cheese12.50

SALADS

- SPINACH SALAD WITH FRENCH VINAIGRETTE
Avocado, cranberries and pecan nuts13
- SALADE CÉSARE
with croûtons, crispy bacon and parmesan
with king prawns19
with breast of corn-fed chicken17

CARLS MENU

- BEEF TATAR
with cress salad and mustard vinaigrette
or
CREAMED GOAT'S CHEESE WITH ARTICHOKE
pomegranate, rocket and pine nut

PAN-FRIED COD
with a paprika sauce, Fregola pasta and chorizo
or
CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE
or
SALPICON OF PINEAPPLE AND PASSION FRUIT
with coconut panna cotta and rum-saisin 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).

MAIN COURSE

- MACARONI IN A TRUFFLE SAUCE
with spinach and Belper Knolle cheese21.50
- PAN-FRIED SCOTTISH SALMON
with vegetables lentils and horseradish23
- FRIED PIKEPERCH
with Jerusalem artichokes, almonds and cranberries27
- NORTH SEA SOLE MEUNIÈRE
with a cucumber salad and potatoesper gram 16 Cent
- CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives small/large 22/27
- STEAKS FROM GERMANY
ROASTBEEF250g 29
BEEF FILLET200g 38
with a béarnaise sauce, herby butter or pepper sauce
with truffle sauce+ 6.50
with French fries or potato gratin+ 4.50
with grilled vegetable or spinach+ 4.90
- CARLS CURRIED SAUSAGE
with French fries and a small salad11.50
with whisky sauce+2.50
with mango-chili sauce+2.50

DESSERTS

- CRÈME BRÛLÉE CLASSIQUE10
with cherry spirits+1
- SALPICON OF PINEAPPLE AND PASSION FRUIT
with coconut panna cotta and rum-saisin ice cream10.50

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.