

## CARLS WATER

SODA WATER for the whole table  
per person 3.80

# CARLS

AN DER ELBPILHARMONIE

## STARTERS

- PICKLED SALMON  
*with avocado-crème, radish and citrus sauce* .....15.50
- 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 (26. TO 30. JUNE)

MEAT CUT INTO STRIPES "ZURICH STYLE"  
*with a summer salad and hashed browned potatoes*

FRIED FILLET OF SALMON  
*with a lemon beurre blanc  
cauliflower and parsley potatoes*

RISOTTO CARNAROLI WITH SPRING LEEK  
*cherry tomatoes and basil-pesto*

9.50

## 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

- FENNEL CREAM SOUP  
*with basil and lime-oil* .....9.50
- FISH SOUP  
*with Sauce Rouille, croûtons and grated Emmental cheese* .....12.50

## SALADS

- LETTUCE WITH TARRAGON-MUSTARD-DRESSING  
*olive bread and confited tomatoes* .....10.50
- 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

- BEEF TATAR  
*with bread chip and a herbsalad*  
or  
PICKLED SALMON  
*with avocado-crème, radish and citrus sauce*  
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FILLET OF PIKEPERCH WITH THYME BUTTER  
*summer truffles, peas and violet potatoes*  
or  
CARLS BOEUF BOURGUIGNON  
*with glazed onions and mashed potatoes with chives*  
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CRÈME BRÛLÉE CLASSIQUE  
or  
MILK CHOCOLATE GANACHE "GUANAJA LACTÉE"  
*with strawberry and pistachio crumble*  
€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

- SPINACH-RAVOILI WITH TOMATOSAUCE  
*rocket, pine nuts and a confited lemon* .....18
- CARLS PAN-FRIED FISH  
*with Pommery mustard sauce, fried potatoes with bacon and onions* .....21.50
- FILLET OF PIKEPERCH WITH THYME BUTTER  
*summer truffles, peas and violet potatoes* .....27.50
- 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  
ROAST BEEF *from a German heifer* .....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
- MILK CHOCOLATE GANACHE "GUANAJA LACTÉE"  
*with strawberry and pistachio crumble*.....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.