

## CARLS WASSER

SODA WATER  
for the whole table  
per person 3.80

# CARLS

AN DER ELBPILHARMONIE

## SUGGESTIONS

|                                   |            |
|-----------------------------------|------------|
| LILLET ELBSUMMER.....             | 9,50       |
| LILLET „GRANDE RÉSERVE“ .....5 cl | 9,50       |
| CHAMPAGNE RUINART 'R' .....       | 0,1l 15,50 |
| CHAMPAGNE RUINART ROSÉ .....      | 0,1l 17,50 |

## LE BAR A HUÎTRES

SPECIALE ANCELIN  
UTAH BEACH  
each 5.-

FINE DE CLAIRE  
each 4.-

## STARTERS + SALADS

|  |       |
|--|-------|
| <b>DUCK FOIE GRAS</b><br><i>rhubarb, almond, brioche</i> .....                         | 22.50 |
| <b>BEEF TARTAR 'CLASSIQUE' 150g</b> .....  | 18.50 |
| <i>French fries</i> .....  | +4.50 |
| <b>MARINATED MEAGRE</b><br><i>elder, cucumber, mango</i> .....                         | 17.50 |
| <b>SARDINES 'LA PERLE DES DIEUX'</b><br><i>pickled vegetables, roasted bread</i> ..... | 19.50 |
| <b>VEAL FILLET SLICES</b><br><i>bell pepper, Parmesan, rucola</i> .....                | 16.50 |
| <b>SPINACH SALAD</b><br><i>Picandou goat's cheese, rhubarb, sesame</i> .....           | 14.-  |
| <b>BUFFALO MOZZARELLA</b><br><i>grilled vegetable salad, rucola, pine nuts</i> .....   | 14.50 |
| <b>CAESAR SALAD</b><br><i>croutons, crispy bacon, Parmesan</i> .....                   | 12.50 |
| <i>king prawns</i> .....   | 22.50 |
| <i>corn poulard</i> .....  | 17.-  |

## SOUPS

|   |       |
|---|-------|
| <b>HERBAL CREAM SOUP</b><br><i>smoked salmon</i> .....                      | 12.-  |
| <b>FISH SOUP</b><br><i>rouille sauce, croutons, grated Emmentaler</i> ..... | 14.50 |

## CARLS VEGETARIAN

|  |       |
|--|-------|
| <b>WHITE ASPARAGUS FROM 'CASSENSHOF'</b><br><i>herbal cream, poached egg, strawberries</i> ..... | 17.50 |
| <b>ARTICHOKE 'PROVENCALE'</b><br><i>backed polenta, Parmesan, candied lemon</i> .....            | 18.50 |

## CARLS MENU

**BEEF TARTAR 'CLASSIQUE'**  
or

**MARINATED MEAGRE**  
*elder, cucumber, mango*  
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**FJORD TROUT**  
*beurre blanc, Paris gnocchi, green asparagus*  
or

**CARLS BOEUF BOURGUIGNON**  
*glazed pearl onions, mashed potatoes, chives*  
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**CRÈME BRÛLÉE 'CLASSIQUE'**  
or

**WHITE CHOCOLATE MOUSSE CAKE**  
*strawberry, rhubarb*

49.50 pro Person

## MAIN COURSES

|  |                  |
|--|------------------|
| <b>GILTHEAD SEABREAM SERVED AS A WHOLE FROM THE OVEN</b><br><i>grilled vegetables, rosemary potatoes</i> ..... | 32.-             |
| <b>TAGLIATELLE</b><br><i>fried prawns, peperoncini sauce, basil</i> .....                                      | 26.50            |
| <b>FJORD TROUT</b><br><i>beurre blanc, Paris gnocchi, green asparagus</i> .....                                | 31.-             |
| <b>RED PERCH IN TEMPURA BATTER</b><br><i>cucumber ginger salad, chili mayonnaise, teriyaki glaze</i> .....     | 27.50            |
| <b>NORTH SEA SOLE MEUNIÈRE</b><br><i>cucumber salad, buttered potatoes</i> .....                               | per gram 17 Cent |
| <b>SADDLE OF LAMB WITH OLIVE CRACKLING</b><br><i>thyme gravy, stuffed piquillos, pine nut puree</i> .....      | 36.-             |
| <b>CARLS BOEUF BOURGUIGNON</b><br><i>glazed pearl onions, mashed potatoes, chives</i> .....                    | 28.-             |
| <b>VEAL FILLET</b><br><i>peas, morels, pommes fondantes</i> .....  | 34.-             |
| <b>STEAKS OF GERMAN FREE-RANGE BEEF</b>  |                  |
| ROASTBEEF .....  | 250g 33.-        |
| BEEF FILLET .....  | 200g 40.-        |
| <i>béarnaise sauce, herbed butter or pepper sauce</i>  |                  |
| <i>grilled vegetables</i> .....  | +6.-             |
| <i>green beans</i> .....   | + 5.-            |
| <i>French fries or buttered potatoes</i> .....   | + 4.50           |
| <i>mashed potatoes or potato gratin</i> .....  | + 5.-            |