

CARLS WATER

SODA WATER for whole tables,
per person 3.80

CARLS

AN DER ELBPILHARMONIE

SUGGESTION

LILLET ELB SUMMER	9.50
LILLET „GRANDE RÉSERVE“	5 cl 9.50
CHAMPAGNE RUINART 'R'	0.1l 15.50
CHAMPAGNE RUINART ROSÉ ...	0.1l 17.50

STARTERS

SALPICON FROM NEW PICKLED HERRING <i>served on cucumber sauce, apple-dill-yoghurt and pumpernickel</i>	15
BEEF TATAR <i>with cress salad and mustard vinaigrette</i>	small/large 16.50/19.50
<i>with truffle</i>	small/large 24.50/29.50
<i>with French fries</i>	+4.50
SMOKED EEL FROM THE BALTIC made by Harald Rolf <i>with herb-flavoured scrambled eggs and roasted black bread</i> small/large	16/19.50
LA PERLE DES DIEUX SARDINES <i>with mediterranean vegetables salad</i>	14
PÂTÉ DE CAMPAGNE <i>with marinated summer vegetables, "Senf Pauli" mustard and roasted bread</i>	14.50
6 ALSACE-STYLE SNAILS	11,50
12 ALSACE-STYLE SNAILS	19,50

CARLS MENU

COLORFUL TOMATO SALAD
with Burrata, raspberry and vanilla oel
or

SALPICON FROM NEW PICKLED HERRING
served on cucumber sauce, apple-dill-yoghurt and pumpernickel

FRIED CODFISH

with garden lovage, sauted chanterelle and tomato jam

or

CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE

or

VALRHONA CHOCOLATE COULANT
with marinaded berrys and raspberry sorbet

42 per person

OUR WINE RECOMMENDATION

2017 SAUVIGNON BLANC
Domaine Bonnigal-Bodet, Touraine
or

2016 CHÂTEAU PEYRAT
Graves, Bordeaux

0.75l bottle of recommended wines and espresso
€29 for two people

(This offer only applies when the CARLS set menu is chosen).

LE BAR A HUITRES

FINE DE CLAIRE	each 3.80
SPECIALES ANCELIN UTAH BEACH	each 4.90

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*

59

CARLS VEGETARIAN OPTION

HOMEMADE NOODLES <i>with summer truffle and comté</i>	21.50
VEGETABLE TAJIN <i>with bulgur, chickpeas and confit citron</i>	17

SALADS

CARAMELIZED OCTOPUS <i>with melon, lime and herb salad</i>	16
SALADE NIÇOISE <i>with pink fried tuna</i>	16.50
COLORFUL TOMATO SALAD <i>with Burrata, raspberry and vanilla oel</i>	15.50
SALADE CÉSARE <i>with croûtons, crispy bacon and parmesan cheese</i> <i>with king prawns</i>	19
<i>with breast of corn-fed chicken</i>	17

MAIN COURSE

GILTHEAD ROYAL "WHOLE SERVED FROM THE OVEN" <i>with vegetable - bayaldi and crispy potato</i>	26.50
CALF'S KIDNEY WITH A POMMERY MUSTARD SAUCE <i>spring vegetables and macaroni au gratin</i>	26
SADDLE STEAK OF DUROC PORK <i>with caramelized peach and wild boccoli</i>	25
NORTH SEA SOLE MEUNIÈRE <i>with a cucumber salad and potatoes</i>	per gram 17 Cent
FRIED CODFISH <i>with garden lovage, sauted chanterelle and tomato jam</i>	28
CARLS BOEUF BOURGUIGNON <i>with glazed onions and mashed potatoes with chives</i> small/large	22/27
STEAKS FROM GERMANY HEIFER	
ROASTBEEF	250g 29
BEEF FILLET	200g 38
<i>with a béarnaise sauce, herb-flavoured butter or pepper sauce</i>	
<i>with truffle sauce</i>	+ 6.50
<i>with French fries or potato gratin</i>	+ 4.50
<i>with grilled vegetable or spinach</i>	+ 4.90

SOUPS

CHANTERELLE - CRÈME SOUP <i>with garden lovage and Vulcano bacon</i>	11.50
FISH SOUP <i>with Sauce Rouille, croûtons and grated Emmental cheese</i>	12.50