

CARLS

AN DER ELBPILHARMONIE

CARLS WATER

SODA WATER for whole tables,
per person 3.80

STARTERS

- ASPARAGUS FROM "CASSENSHOF" FROM THE LÜNEBURG HEATH
with cream and herbs, egg and Fjord trout16.50
- BEEF TATAR
with cress salad and mustard vinaigrettesmall/large 16.50/19.50
with trufflesmall/large 24.50/29.50
with French fries+4.50
- SMOKED EEL FROM THE BALTIC made by Harald Rolf
with herb-flavoured scrambled eggs and roasted black bread
small/large16/19.50
- LA PERLE DES DIEUX SARDINES
with mediterranean vegetables salad14
- PÂTÉ DE CAMPAGNE
with marinated spring vegetables, "Senf Pauli" mustard and roasted bread14.50
- 12 ALSACE-STYLE SNAILS14

CARLS MENU

BEEF TATAR

with cress salad and mustard vinaigrette

or

ASPARAGUS FROM "CASSENSHOF"
FROM THE LÜNEBURG HEATH
with cream and herbs, egg and Fjord trout

FILLET OF ATLANTIC PLAICE SERVED ON GREEN PEAS
with Parisienne-style gnocchi, Cedro lemon and spring onions

or

CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives

CRÈME BRÛLÉE CLASSIQUE

or

CURD CHEESE CREAM WITH CONFIT RHUBARB
chocolate - crumble and strawberry 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).

SOUPS

- CREAM SOUP OF WHITE ASPARAGUS
with smoked salmon10.50
- FISH SOUP
with Sauce Rouille, croûtons and grated Emmental cheese12.50

SUGGESTION

- LILLET ELB SUMMER9.50
LILLET „GRANDE RÉSERVE“ 5 cl 9.50
CHAMPAGNE RUINART 'R'0.1l 15.50
CHAMPAGNE RUINART ROSÉ...0.1l 17.50

LE BAR A HÛÎTRES

- FINE DE CLAIREeach 3.80
SPECIALES ANCELIN UTAH BEACHeach 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

55

CARLS VEGETARIAN OPTION

- RISOTTO ARBORIO MILANESE
with green asparagus and tomato17.50
- FILLED BRETON ARTICHOKE "A LA PROVENÇAL"19.50

SALADS

- ROCKET SALAD WITH FRIED OCTOPUS
hummus, rhubarb and black sesame15
- SALADE NIÇOISE
with fried tuna16.50
- SALADE CÉSARE
with croûtons, crispy bacon and parmesan cheese
with king prawns19
with breast of corn-fed chicken17

MAIN COURSE

- GILTHEAD ROYAL "WHOLE SERVED FROM THE OVEN"
with ratatouille à l'ancienne and rosemary potatoes 26.50
- CALF'S KIDNEY WITH A POMMERY MUSTARD SAUCE
spring vegetables and macaroni au gratin 25
- LAMP CHOP
with an olive sauce sauteed artichokes and waffle potatoes..... 34
- NORTH SEA SOLE MEUNIÈRE
with a cucumber salad and potatoes..... per gram 16 Cent
- FILLET OF ATLANTIC PLAICE SERVED ON GREEN PEAS
with Parisienne-style gnocchi, Cedro lemon and spring onions 28
- CARLS BOEUF BOURGUIGNON
with glazed onions and mashed potatoes with chives
small/large22/27
- STEAKS FROM GERMANY HEIFER
- ROASTBEEF250g 29
BEEF FILLET200g 38
with a béarnaise sauce, herb-flavoured butter or pepper sauce
- with truffle sauce + 6.50
with French fries or potato gratin + 4.50
with grilled vegetable or spinach + 4.90