

CARLS WATER

SODA WATER for whole tables,
per person 3.80

CARLS

AN DER ELBPILHARMONIE

SUGGESTIONS

LILLET WINTERMAGIC	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 HUITRES

SPECIALE ANCELIN
UTAH BEACH
each 5

FINE DE CLAIRE
each 4

STARTERS + SALADS

DUCK FOIE GRAS with lime, chilli, avocado and peanut	22.50
BEEFTATAR 150g with mustard vinaigrette and creamy egg yolk.....	18.50
with autumn truffles	32
with french fries	+4.50
SMOKED SALMON FROM HAMBURG with lime vineagrette, mixed beets and sesame	18
LA PERLE DES DIEUX SARDINES with pickled vegetables and roasted bread.....	19.50
WARM GOATS CHEESE 'PICANDOU' gingerbread, quince-chutney and lettuce	15.50
12 ALSACE-STYLE SNAILS with potato foam	16
BRAISED IBERICO PORKCHEEKS with baked prawn and Mango-lentil salad	17
NIÇOISE SALAD with seared tuna	18.50
GRILLED AUBERGINE with Burrata, sesame and crispy Focaccia	14.50
CÉSARE SALAD with croûtons, crispy bacon, parmesan cheese	12.50
with king prawns	22.50
with breast of corn-fed chicken	17
ROCKET SALAD with artichokes, caramelised fig and pine nuts	15

SOUPS

CREAMSOUP OF TOPINAMBUR with sauteed scallops.....	12.50
FISH STEW with sauce rouille, croûtons and grated emmentaler cheese.....	14.50
PUMKIN-COCONUT-SOUP with pumkin seed oil and apple	10.50

CARLS VEGETARIAN OPTION

HONEYGLAZED WINTERVEGETABLE with orange and a duo of polenta	18
OVENBAKED RICOTTA-SPINACH CANELLONI with Tomato-sugo	17.50

CARLS MENU

BEEF TATAR CLASSIQUE with mustard-vinaigrette and creamy egg yolk or SMOKED SALMON FROM HAMBURG with lime vineagrette, mixed beets and sesame *** FJORD-TROUT FILET with beurre blanc, sauteed Topinambur,kale and cranberry or CARLS BOEUF BOURGUIGNON with glazed onions and mashed potatoes with chives *** CRÈME BRÛLÉE with spiced cookie or PLUM CRUMBLE with yoghurt ice cream and mulled wine reduction 49.50 per person

MAIN COURSES

OVENBAKED WHOLE DORADE 'ROYALE' with grilled vegetables and rosemary potatoes	32
CALAMARI with lemon-aioli, rocket and roasted bread.....	26.50
TAGLIATELLE IN SHELLFISH SAUCE with panfried baby scallops and Peperoncini	27
ROSEFISH IN TEMPURA BATTER with cucumber-ginger salad, chili mayonnaise and Teriyaki glaze	27.50
NORTHSEA SOLE 'MÜLLERIN ART' with cucumber salad and buttered potatoes	per gram 17 Cent
FJORD-TROUT FILLET with beurre blanc, sauteed Topinambur,kale and cranberry.....	29
CARLS BOEUF BOURGUIGNON with glazed onions and chive-potato puree.....	28
FAWN RAGOUT AND CEPES with cranberries and sauteed Spätzle	29
CRISPY PORK BELLY with pan-fried pulpo, Altländer pear and palm cabbage	27
1/2 CRISPY DUCK WITH CIDER SAUCE with apple-red cabbage and potato dumplings	31
STEAK FROM GERMAN FREERANGE COWS ROASTBEEF	250g 33
BEEF FILLET	200g 39
with a béarnaise sauce, herb butter or pepper sauce with grilled vegetables	+ 6
with green beans	+ 5
with side salad	+ 5.50
with french fries or buttered potatoes	+ 4.50
with french fries with parmesan and truffle.....	+ 9
with potato puree or gratin potatoes	+ 5