

## CARLS WATER

SODA WATER for the whole table  
per person 3.80

# CARLS

AN DER ELBPILHARMONIE

## STARTERS

### BEEF TATAR

with cress salad and mustard vinaigrette ..... small/large 16.50/19.50  
with truffle ..... small/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/large ..... 16/19.50

## PLAT DU JOUR



WEEKDAYS (17. TO 21. SEPTEMBER)

### VEAL GOULASH

with king oyster mushrooms and 'Elsässer Knöpfle'  
12.50

### ROMAINE LETTUCE WITH BONITO DEL NORTE

Mayonnaise with curry, and fried polenta  
13.50

### GNOCCHI WITH PUMPKIN

pine nuts, red endive and parmesan  
9.50

## SUGGESTION

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

## SOUPS

### CHANTERELLE - CRÈME SOUP

with garden lovage and Vulcano bacon ..... 11.50

### FISH SOUP

with Sauce Rouille, croûtons and grated Emmental cheese ..... 12.50

## SALADS

### COLORFUL TOMATO SALAD

with Burrata, raspberry and vanilla oel ..... 15.50

### SALADE NIÇOISE

with pink fried tuna ..... 16.50

### SALADE CÉSARE

with croûtons, crispy bacon and parmesan cheese

with king prawns ..... 19

with breast of corn-fed chicken ..... 17

## 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

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### FRIED CODFISH

with garden lovage, sauted chanterelle and tomato jam

or

### CARLS BOEUF BOURGUIGNON

with glazed onions and mashed potatoes with chives

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### CRÈME BRÛLÉE CLASSIQUE

or

### VALRHONA CHOCOLATE COULANT

with marinated 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).

## MAIN COURSE

### HOMEMADE NOODLES

with summer truffle and comté ..... 21.50

### GILT-HEAD ROYAL "WHOLE SERVED FROM THE OVEN"

with vegetable - bayaldi and crispy potato ..... 26.50

### FRIED CODFISH

with garden lovage, sauted chanterelle and tomato jam ..... 28

### NORTH SEA SOLE MEUNIÈRE

with a cucumber salad and potatoes ..... per gram 17 Cent

### CARLS BOEUF BOURGUIGNON

with glazed onions and mashed potatoes with chives ..... small/large 22/27

### STEAKS FROM GERMAN HEIFER

ROASTBEEF ..... 250g 29

BEEF FILLET ..... 200g 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

### 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

with cherry spirits ..... +1

### YOGHURT-LIME ICECREAM

with marinated berrys ..... 11

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.