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MENU

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*CLASSIC FLAVORS REINTERPRETATED OVER AND OVER AGAIN.
WE OFFER YOU CULINARIC EXPERIENCE WITH PERFECTION,
PASSION AND CREATIVITY.*

*ElbUferei cooks and spoils its guest uncomplicated, modern, creative
and with lots of joy during their work.*

*A close cooperation with local farmers, manufacturers and producers of the region is
personally important for us to bring the culinary culture of saxony closer to our guests.*



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the sharing menu

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FAMILY-STYLE MENU
10 dishes in 3 courses
each 2 person
p.p. 56 €

SOURDOUGH BREAD from ELIAS BOULANGER^{A1,G,L}
PORT WINE- ORANGE BUTTER

BRUSSELS SPROUTS ^{H,L}
DATES, SMOKE- DRESSING & CASHEW

SMOKED GOOSE BREAST^{H2,L}
PEAR, POLENTA & HAZELNUT

SHRIMP ^{B,K}
PAPRIKA, LIME & SESAME

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DUCK LEG & BREAST ^{I, J, L}
BEETROOT, BLACKBERRY & SZECHUAN PEPPER

ARCTIC CHAR^{P, J, G}
POTATO, FENNEL, MUSTARD & PICKLED CABBAGE

MUSHROOM DUMPLINGS ^{A, C, G, I}
CELERY, SPINACH & TRUFFLE

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ELBUFEREI PRALINE ^{A1, C, G}

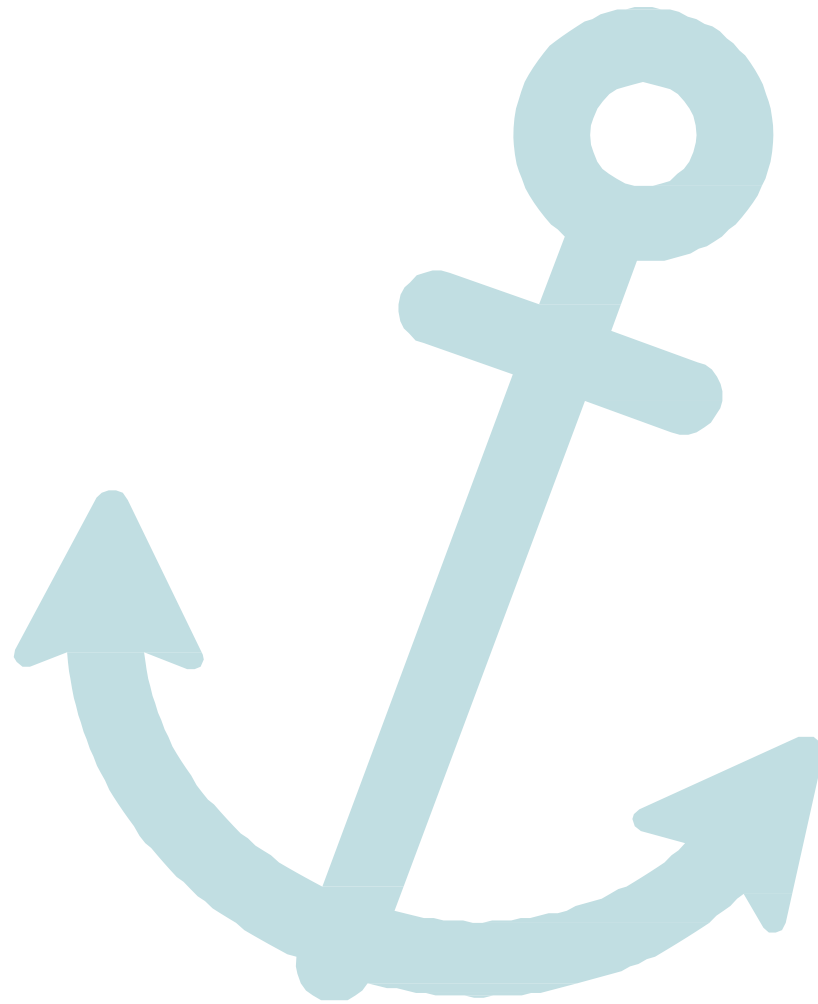
STOLLEN- PARFAIT ^{A1, C, G, H}
ORANGE, MULLED WINE & MACADAMIA

NOUGAT^{A1, C, G, H7}
ADVOCAAT, CRANBERRY & PISTACHIO

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last order 8 p.m





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snacks
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SOURDOUGH BREAD ^{A1,G,L} € 7.5
FROM Elias Boulanger
PORT WINE- ORANGE BUTTER

RED CABBAGE-CHIPS ^{F,I} € 8
CHESTNUT CREAM & MUSTARD SEEDS

SMOKED GOOSE BREAST ^{H2,L} € 10.5
PEAR, POLENTA & HAZELNUT

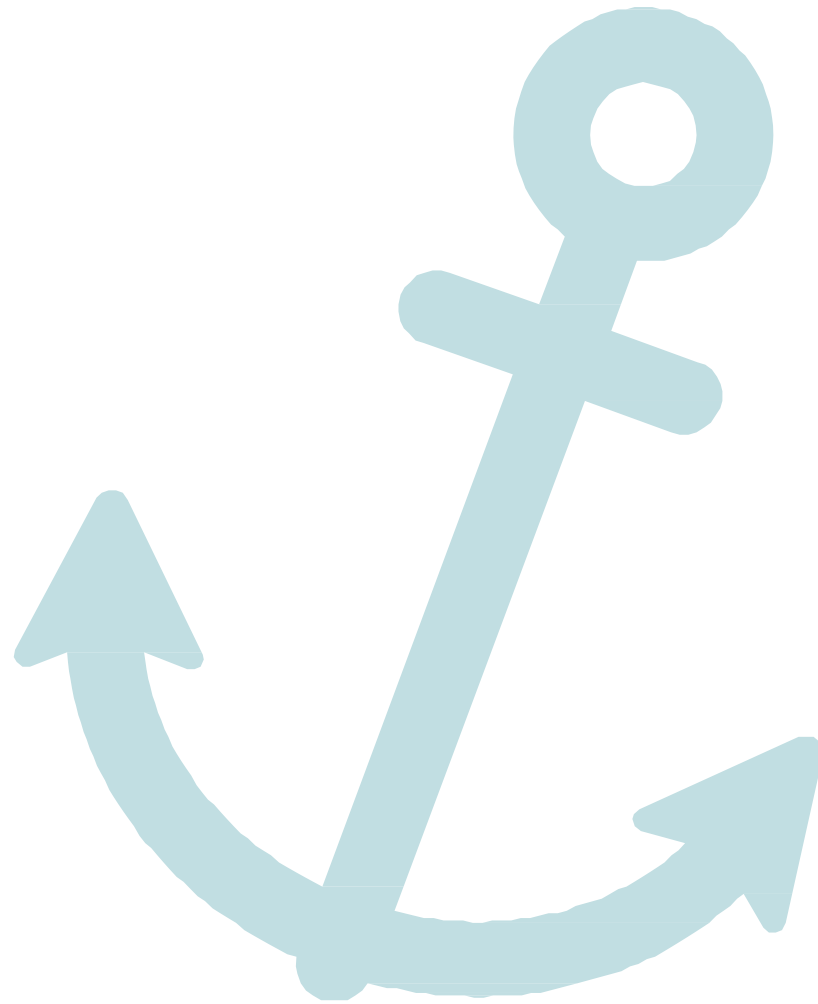
VEGAN

SHRIMP ^{B,K} € 9
PAPRIKA, LIME & SESAME

BRUSSEL SPROUTS ^{H4} € 8
DATE, SMOKE- DRESSING & CASHEW

VEGAN OPTION





VEGAN

LETTUCE HEARTS ^{A1, H, J, L} € 13
TURNIP, TOMATO, CRESS, CROUTONS & SEEDS

VEGAN OPTION

BEETROOT SOUP ^{G, I} € 9.5
BUTTERMILK, SUMACH & SORREL

HALIBUT PANNA COTTA ^{D, G} € 17
LENS, ORANGE, CURRY & CORIANDER

ARTICHOKE ^{G, L} € 16
TOMATO, FETA, OLIVE & SALT LEMON

80g / 160g

PICKLED WILDTARTAR ^{A, C, E, F, G, H, M} €12 / € 17
CHEERY, PIMENTO & LEMON



main

PUMPKIN RISOTTO ^{A, E, G, H} *VEGAN OPTION* € 18

FLOWER SPROUTS, CRANBERRY & RAS EL HANOUT

MUSHROOM DUMPLINGS ^{A1, C, G, I} *VEGAN* € 24

CELERY, SPINACH & TRUFFLE

ARCTIC CHAR ^{D, G, J} *80g / 160g*
€ 18 / € 26

POTATO, FENNEL, MUSTARD & PICKLED CABAGGE

DUCKLEG & BREAST ^{I, J, L} € 26

BEETROOT, BLACKBERRY & SZECHUAN PEPPER



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steaks

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SADDLE OF VENISION 200g ————— € 38

BEEF TENDERLOIN 200g ————— € 36

IBERICO PORK-CARREE 250g ————— € 38

EVERY STEAK IS SERVED WITH:

MUSHROOMS, POLENTA, PICKLED SHALOT & SZECHUAN^{L, J, L}



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sweets

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DESSERT

STOLLEN- PARFAIT ^{A1, C, G, H} € 9

ORANGE, MULLED WINE & MACADAMIA

NOUGAT ^{A1, B, C,E , G, H7} € 9

ADVOCAAT, CRANBERRY & PISTACHIO

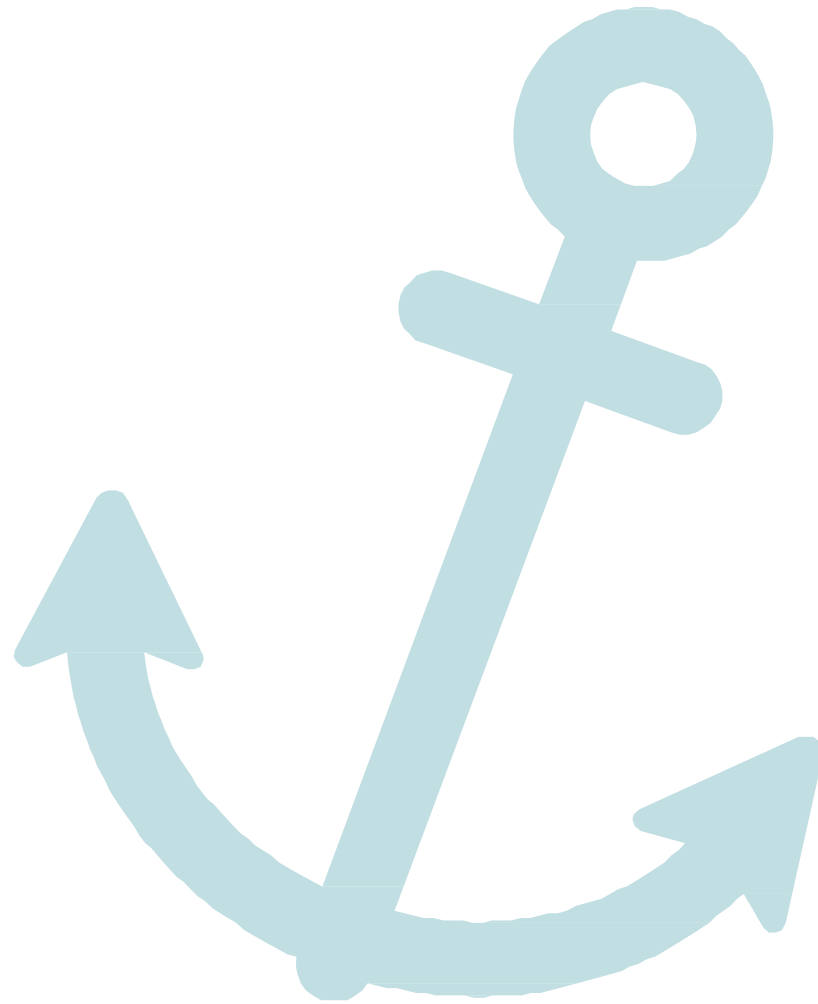
ELBUFEREI PRALINE ^{A1, C, G} € 4

CHOCOLATE & FIG

ICECREAM & SORBET EACH SCOOP € 2.5

DAILY CHANGING





ALLERGENE | ALLERGENS

Unsere Servicemitarbeiter informieren Sie gerne über Zusatzstoffe und Allergene.

Please ask our service staff for information pertaining to additives and allergens.

A: Gluten / **gluten**

A1: Weizen / **wheat**

A2: Roggen / **rye**

A3: Gerste / **barley**

A4: Hafer / **oats**

B: Krebstiere / **crustaceans**

C: Eier von Geflügel / **eggs**

D: Fisch / **fish products**

E: Erdnüsse / **peanuts**

F: Sojabohnen / **soybeans**

G: Milch von Säugetieren / **milk products**

H: Schalenfrüchte / **nuts**

H1: Mandel / **almond**

H2: Haselnüsse / **hazelnut**

H3: Walnuss / **walnut**

H4: Cashewnuss / **cashew**

H5: Pecannuss / **pecan**

H6: Paranuss / **brazil nuts**

H7: Pistazie / **pistachio**

H8: Macadamianuss / **macadamia**

I: Sellerie / **celery**

J: Senf / **mustard**

K: Sesamsamen / **sesame seeds**

L: Schwefeloxid und Sulfite / **sulfur oxide and oxides**

M: Lupinen / **lupine**

N: Weichtiere / **molluscs**

