

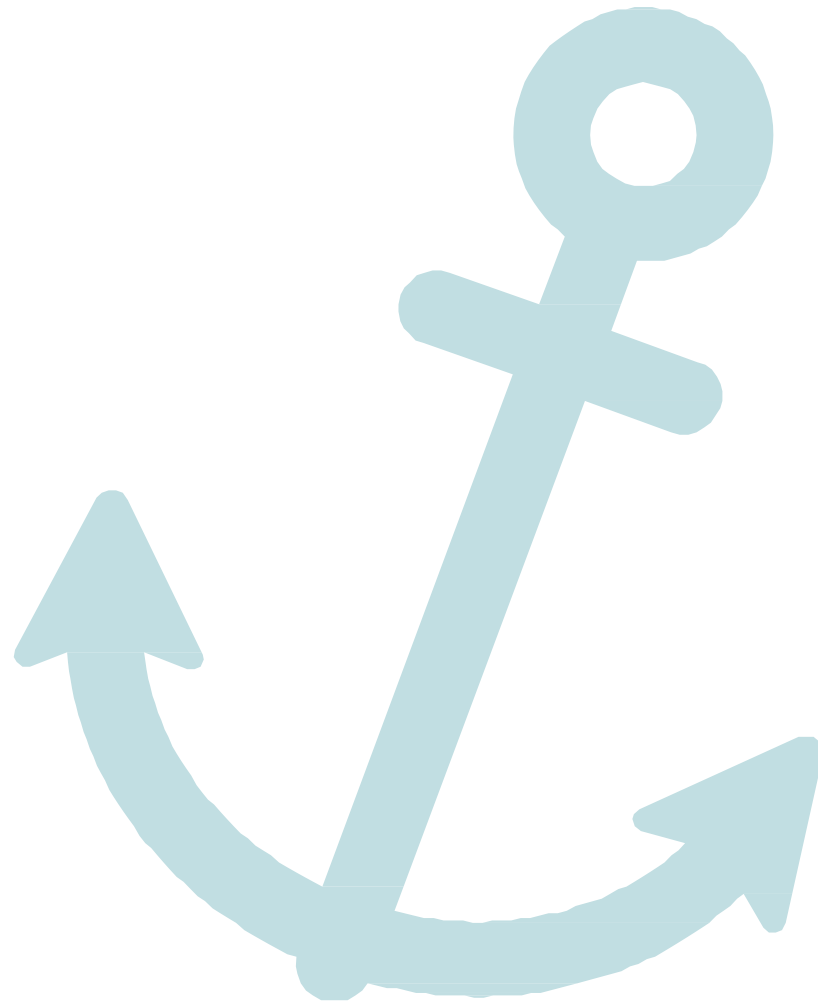
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M E N U

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ELB Ufererei
Restaurant & Bar



THE KOCHSTERNSTUNDEN MENU

3-COURSE MENU € 49

without **VEAL** | without **STURGEON**

4-COURSE MENU € 59

without **VEAL**

5-COURSE MENU € 69

with wine pairing

3-COURSE MENU € 72.1

4-COURSE MENU € 89.8

5-COURSE MENU € 107.5

with juice pairing

3-COURSE MENU € 63.1

4-COURSE MENU € 77.8

5-COURSE MENU € 92.5

BEETROOT

stracciatella di bufala, bitter lettuce & cumin

VEAL

[TONGUE & SWEETBREAD]

shallot, horseradish & cheese truffle

STURGEON

celery root, leek & brown butter

CHICKEN

cauliflower, mushroom & sichuan pepper

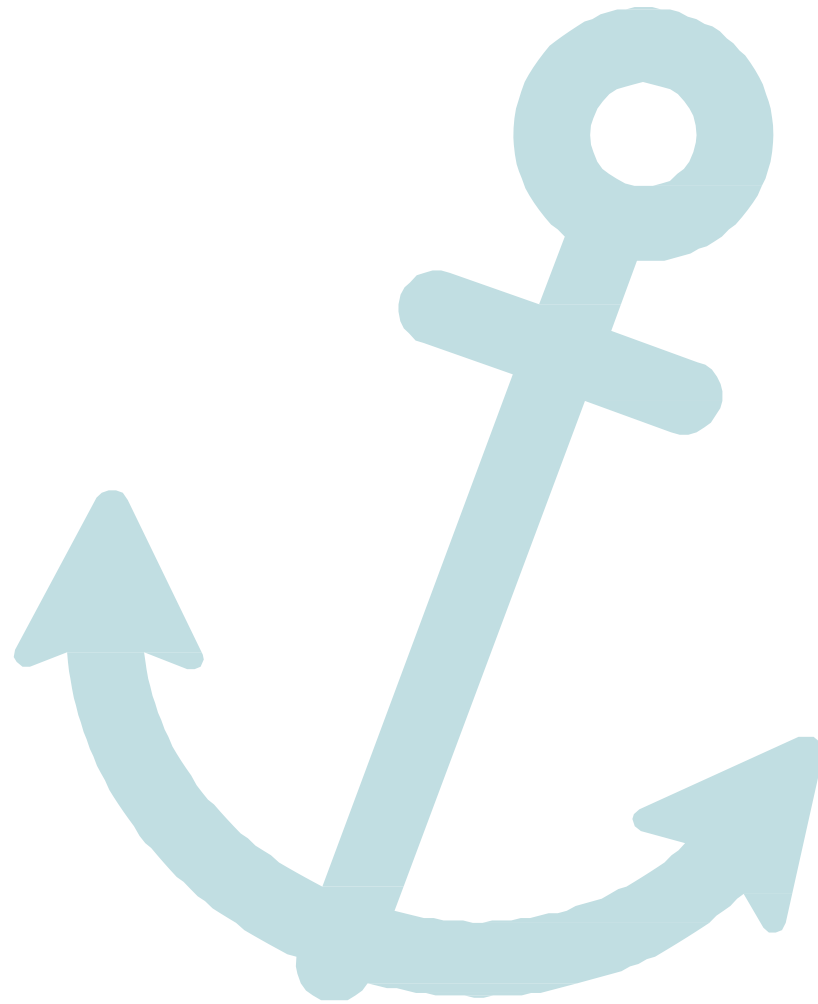
JERUSALEM ARTICHOKE

apple, chocolate & buckwheat

„The Kochsternstunden MENU“

Last order: **07.00 pm**





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SNACKS

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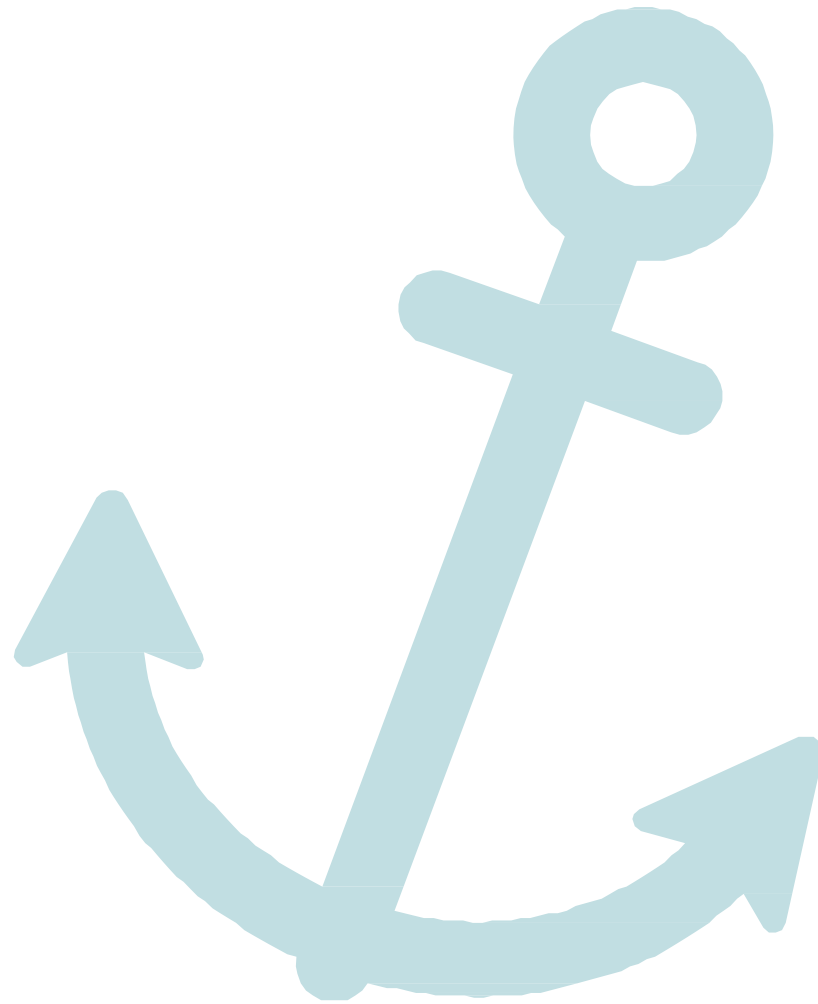
SOUR DOUGH BREAD ^{A1,G} € 7
from Elias Boulanger
with sour cream butter

„BRIOCHE-BUN“ ^{A1,G,I,J} € 8.5
mountain cheese cream & winter truffle

„HERRING SALAD“ ^{D,G,J} € 7.5
yoghurt, apple, potato & chervil

MINCED MEAT ^{A1,I,J} € 9
chives, caper, pickled shallot & mustard mayonnaise





STARTER

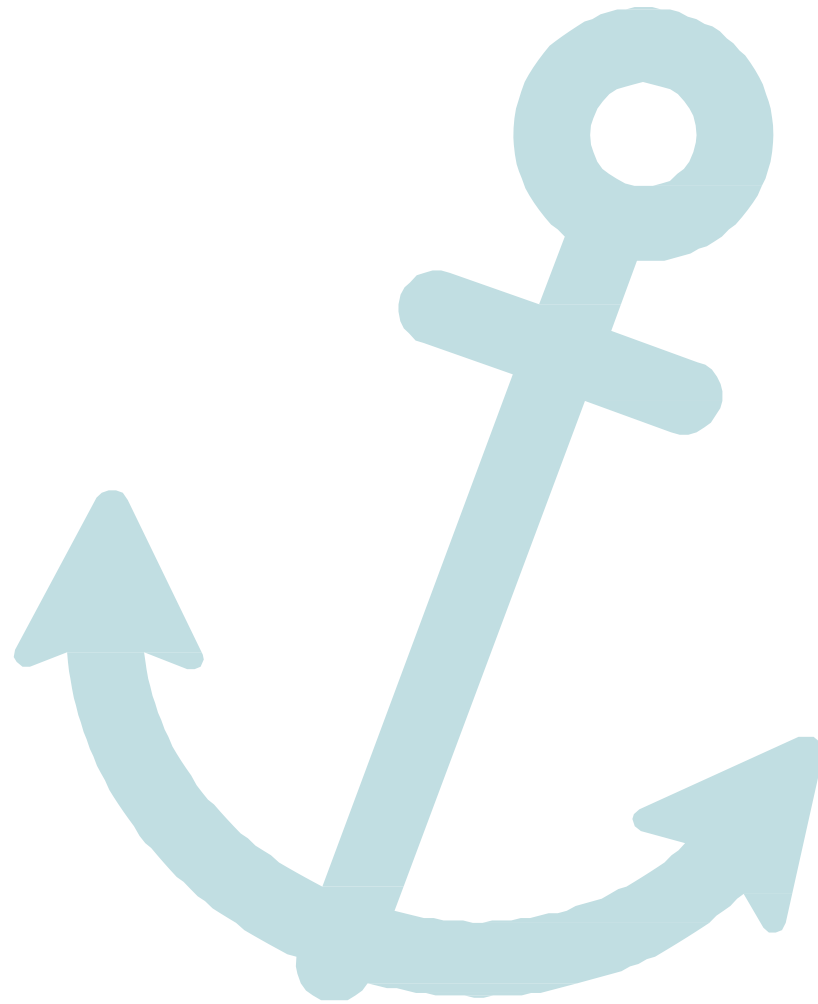
LAMB'S LETTUCE ^{G,I,J,K,L} € 13
fennel, pumpkin, seeds, raisin & cottage cheese

POTATO LEEK SOUP ^{G,I,J,K,L} € 9
crème fraiche & leek oil

VEAL ^{A1,G,I,J,F} € 14.5
[tongue & sweetbread]
shalot, horseradish & cheese truffle

BEETROOT ^{G,I,J,F} € 12.5
stracciatella di bufala, bitter lettuce & cumin





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MAIN COURSE

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SPELT-RISOTTO ^{A1,J,C} _____ € 24

savoy, poached egg & cheese truffle

CELERY ROOT ^{A1,F,G,I} _____ **VEGAN** € 22

[smoked]

dried pear, beech mushrooms & verjus sauce

STURGEON ^{D,G,K,I,J,} _____ € 24

celery root, leek & brown butter

CHICKEN LEG ^{I,A1,G,F} _____ € 26

cauliflower, mushrooms & sichuan pepper

BEEF TENDERLOIN ^{J,F,G} _____ € 34

cabbage, onion relish & mustard sauce

S

I

FERMENTED VEGETABLES ^{J,I} _____ € 6

D

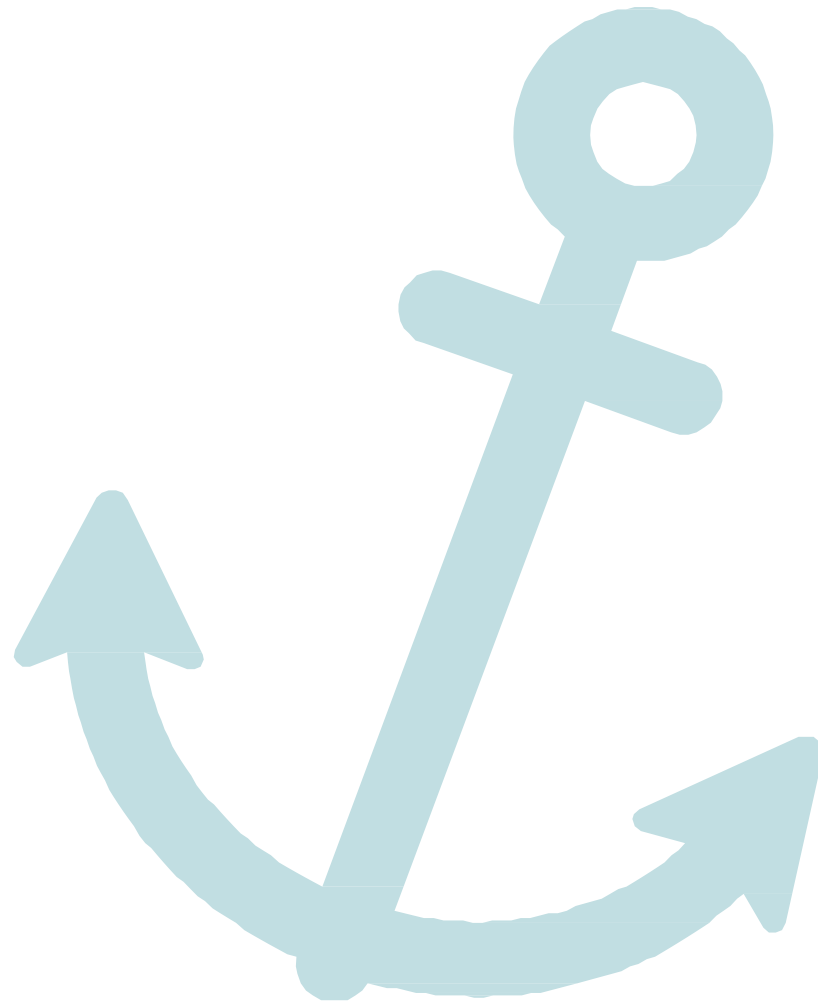
POTATOS with smoked butter, quark ^{J,I,F} _____ € 7

E

BEEF ROOT with horseradish & red onion ^{E,F,I,J} _____ € 7

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SWEETS

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JERUSALEM ARTICHOKE ^{A1,C,G} € 7.5
apple, chocolate & buckwheat

CHEESECAKE ^{A1,C,G} € 7.5
quince, meringue & salt caramel

ElbUferei TRUFFLE ^{A1,C,G} € 1.5
dark chocolate, cocoa & sea salt

ICE CREAM & SHERBET € 2.5
according to daily offer



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: Cashunuss / **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**

