



SOFT DRINKS

Acqua Panna / San Pellegrino	0.251	4.50
Acqua Panna / San Pellegrino	0.751	9.00
Fresh pressed orange juice	0.251	6.50
Granini fruit juice.....	0.251	4.50
Granini fruit juice spritzers	0.251	4.50
Granini fruit juice spritzers	0.501	8.00
Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Mezzo Mix	0.331	5.00
SCHWEPPEs	0.201	5.70
Dry Tonic, Bitter Lemon, Ginger Ale, Ginger Beer, Soda Water		

BEER

König Pilsener	draught	0.301	5.00
Erdinger Urweisse	draught	0.501	6.50
BLOCKBRÄU.....	draught	0.251	4.50
BLOCKBRÄU.....	draught	0.501	6.50
König Pilsener non-alcoholic		0.331	5.00
Erdinger non-alcoholic		0.501	6.50

CHAMPAGNE / SPARKLING WINE

	0.101	0.751
Prosecco San Simone.....	7.00	46.00
Sparkling wine Menger-Krug Chardonnay, Brut.....	8.50	58.00
Perrier-Jouët, Grand Brut.....	18.00	109.00
Perrier-Jouët, Blason Rosé.....	21.00	145.00
Perrier-Jouët, Blanc de Blancs.....		145.00
Perrier-Jouët, Belle Époque Brut.....		300.00

WINE

WHITE	0.151	0.251
Grauburgunder Oktav Q.b.A. , Heger, Baden.....	8.50	13.50
Riesling Winkel Q.b.A. , Schloss Vollrads, Rheingau.....	9.50	15.50
Sauvignon Blanc I.G.T. Venezia Giulia , E. Collavini, Friaul.....	8.50	13.50
Chardonnay Mâcon-Lugny A.O.C. , L. Latour, Burgundy	10.50	17.00
ROSÉ		
Chiaretto Garda D.O.C. , Tenuta Roveglia, Lombardy	8.50	13.50
RED		
Côtes du Rhône A.O.C. , Laure Daniel & Fils, Rhône.....	8.50	13.50
Chianti Rufina Riserva, Nipozzano D.O.C.G. ,	10.50	17.00
Marchesi Frescobaldi, Tuscany		
Haut de Pousseaux A.O.C. , Cru Bourgeois, Haut-Médoc.....	13.00	21.50

Please ask our staff for the Grand Elysée wine menu.

BOULEVARD Café



OUR PATISSERIE

From the very beginning in 1985, the Elysée Boulevard has been the heart and meeting point for millions of guests from Hamburg and the world to feel and experience the lively vibes with a cup of coffee accompanied by piano music. Our pâtisserie offers freshly baked goods on a rich cake buffet.

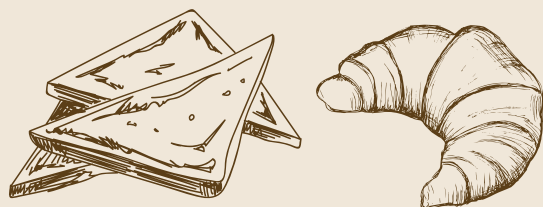
SUSTAINABLE ENJOYMENT AND MODERN CRAFTSMANSHIP

In our restaurant, you will experience the perfect harmony of sustainable enjoyment and exquisite craftsmanship. Our kitchen celebrates the diversity of regional, seasonal ingredients and transforms them into culinary masterpieces with the utmost precision and creativity.

CROISSANT-BREAKFAST

from 08:00 a.m. to 12:00 p.m.

Two small croissants, one bread roll, butter, jam, honey, two coffee specialties or a cup of tea.....	per person 17.50
Cold cuts or cheese platter	7.50
Portion of scrambled eggs or two fried eggs with bacon or grilled Nurnberg sausages	7.50
Small French croissant / bread roll.....	2.50



SMALL DISHES

from 12:00 p.m. to 10:00 p.m.

Champagne Canapes	16.00
Parisian baguette with Brie and grape confit, smoked salmon and horseradish, Parma ham and parmesan, roastbeef and herb dip	
Potato soup	8.00
with bacon and leeks	
Goulash soup	9.00
with beef and peppers	
Boulevard tuna salad	11.00
Green leaf salad with cucumber, tomatoes, white balsamic vinaigrette and olive oil, tuna, country egg and Nice olives	
Petite Salade "Caesar"	11.00
Romaine and arugula salad with olives, croûtons, parmesan cheese and French dressing	
with grilled turkey breast	20.00
with fried saltwater shrimps.....	22.00
Mushroom Pasta	18.00
Linguine with creamed mushrooms, cherry tomatoes and chives	
Linguine alla Bolognese	18.00
with minced beef and roasted vegetables	
Elysée Currywurst	16.00
with French fries	
Boulevard Beef Burger	20.00
Half-pounder, 100% beef with roasted olive-ciabatta, coleslaw, small Caesar Salad with parmesan and herb butter	
Elysée Sandwich	23.00
Grilled chicken breast with lettuce, avocado tartare, crispy bacon and egg, served on whole-grain toast	

CAKES FROM THE BUFFET

from 01:00 p.m. to 05:00 p.m.



Enjoy our wide selection of cakes and tarts from our own pâtisserie such as:

- Gugelhupf**, with butter, almonds and rum
- Cheesecake**, made of creamy quark, free-range eggs and lemon
- Fruit slice**, biscuit with vanilla cream and seasonal fruits
- Altland apple cake**, with roasted almonds
- Elysée cake**, french nougat and marzipan
- Plum cake**, with butter crumble

Cakes	piece 6.00
Pies	piece 7.50

DESSERTS

Ice cream, delightful flavours, per scoop	3.50
vanilla, chocolate, strawberry, walnut, pistachio	
Crème brûlée	9.00
Gâteau au chocolat chaud	12.50
warm chocolate cake with iced vanilla and cherry compote	
French raw milk cheese , served with our homemade fruit bread.....	15.00

COFFEE

Caffè Crema.....	4.90
Espresso	4.50
Double Espresso.....	5.00
Cappuccino, Latte Macchiato, Latte	5.00
White or dark hot chocolate	5.50
Chai Latte & Matcha Latte	6.50



TEA

Loose leaf tea from an exquisite tea assortment	pot 7.50
Black tea: Golden Assam, Earl Grey, Jewel of Nuwara Eliya, Yunnan Black Mao Feng	
Green tea: Morgentau, Jasmin Pearls, Sencha, Milky Oolong	
White tea: White Yin Long	
Herbal tea: Light My Flame, Nordlicht	
Cup of tea	4.90

All prices in euro, including VAT and service.