



BOULEVARD *Café*



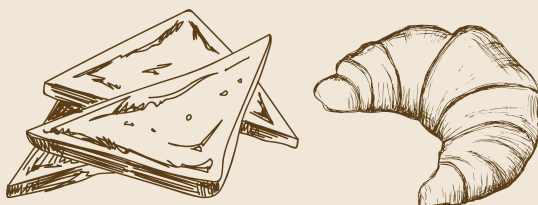
OUR PÂTISSERIE

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.

CROISSANT-BREAKFAST

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

Two small croissants, one bread roll, butter, jam,.....per person	16.00
honey, two coffee specialties or a pot of tea	
Cold cuts or cheese platter	7.00
Portion of scrambled eggs or two fried eggs	7.00
with bacon or grilled Nurnberg sausages	
Small French croissant / bread roll.....	2.00



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	7.00
with bacon and leeks	
Goulash soup	8.00
with beef and peppers	
Boulevard tuna salad	9.50
Small seasonal salad with tuna, mushrooms, olives, egg, olive oil and vinegar dressing	
Petite Salade “Caesar”	9.50
Romaine and arugula salad with olives, croûtons, parmesan cheese and French dressing	
with grilled turkey breast	17.50
with fried saltwater shrimps	19.00
Mushroom Pasta	16.00
Tagliarini with creamed mushrooms, cherry tomatoes and chives	
Linguine alla Bolognese	16.00
with minced beef and roasted vegetables	
Elysée Currywurst	14.00
with French fries	
Boulevard Beef Burger	18.00
Half-pounder, 100% beef with roasted olive-ciabatta, coleslaw, small Caesar Salad with parmesan and herb butter	
Elysée Sandwich	21.00
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

Cakespiece 5.00

Pies.....piece 6.50

DESSERTS

Ice cream, delightful flavours, per scoop 3.50
vanilla, chocolate, strawberry, walnut, pistachio

Crème brûlée 8.00

Coupe Pflümli 8.50
Caramelised walnut ice cream with cinnamon plums in red wine sauce

French raw milk cheese, served with our homemade fruit bread 13.50

COFFEE

Caffè Crema 4.90

Espresso 4.50

Double Espresso..... 5.00

Cappuccino, Latte Macchiato, Latte 5.00

White or dark hot chocolate 5.00

White or dark hot chocolate with whipped cream 5.50

Homemade Chai Latte 5.50



TEA

Various selected teas pot 6.50

Black tea: Darjeeling Summer Gold, English Breakfast

Green tea: Green Dragon

Herbal tea: Cream Orange, Refreshing Mint

Loose leaf tea from an exquisite tea assortment..... pot 7.50

All prices in euro, including VAT and service.

SOFT DRINKS

Acqua Panna / San Pellegrino	0.251	4.00
Acqua Panna / San Pellegrino	0.751	8.00
Granini fruit juices	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
König Pilsener non-alcoholic		0.331	5.00
Erdinger non-alcoholic		0.501	6.50

CHAMPAGNE / SPARKLING WINE

	0.101	0.751
Sparkling wine Menger-Krug Chardonnay, Brut	8.50	58.00
Perrier-Jouët, Grand Brut	16.00	98.00
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 , Qualitätswein, Heger, Baden	7.50	12.50
Riesling Winkel Q.b.A. , Schloss Vollrads, Rheingau	9.00	15.00
Sauvignon Blanc I.G.T. Venezia Giulia , E. Collavini, Friaul	7.50	12.50
Chardonnay Mâcon-Lugny A.O.C. , L. Latour, Burgundy	9.50	15.50
ROSÉ		
Chiaretto Garda D.O.C. , Tenuta Roveglia, Lombardy	7.70	12.80
RED		
Côtes du Rhône A.O.C. , Laure Daniel & Fils, Rhône	7.50	12.50
Chianti Classico Poggio al Sole D.O.C.G. , Tavarnelle, Tuscany	9.50	15.50
Haut de Poujeaux A.O.C. , Cru Bourgeois, Haut-Médoc	11.50	19.00
Morellino di Scansano Riserva D.O.C.G. , Il Grillesino, Tuscany	12.50	19.80

Please ask our staff for the Grand Elysée wine menu.