

## VIN MOUSSEUX

FRANCE.....	0.10l	0.75l
Crémant de Loire, Brut.....	8.50	59.50
Crémant de Loire Rosé, Brut.....	10.50	73.50
Perrier-Jouët, Grand Brut.....	18.00	105.00
Perrier-Jouët, Blason Rosé.....	21.00	145.00

## VIN BLANC

GERMANY.....	0.15l	0.25l	0.75l
Grauburgunder Oktav, Qualitätswein, Heger, Baden.....	8.50	13.50	39.00
Weißburgunder, von Winning, Palatinate.....	8.50	13.50	39.00
Riesling Winkel, Schloss Vollrads, Rheingau.....	9.50	15.50	46.00
Sauvignon Blanc II, von Winning, Palatinate.....	9.00	14.00	40.00
Würzburger Silvaner, Qualitätswein, Juliusspital, Franken.....			44.00
FRANCE.....			
Château Landonnet, Entre-Deux-Mers A.O.C., Bordeaux.....	8.50	13.50	39.00
Chardonnay Mâcon Lugny A.O.C., L. Latour, Burgundy.....	10.50	17.00	50.00
Gentil „Hugel“ A.O.C., Vineyard Hugel, Alsace.....	8.50	13.50	39.00
Chablis A.O.C., Domaine de la Cornasse, Beauroy.....			55.00

## VIN ROSÉ

GERMANY.....	0.15l	0.25l	0.75l
365 Tage Rosé, Qualitätswein, Rings, Palatinate.....	9.50	15.50	45.00
FRANCE.....			
Esprit Rosé, Château Gassier, Côtes de Provence.....	11.00	18.00	53.00

## VIN ROUGE

GERMANY.....	0.15l	0.25l	0.75l
Pinot Noir, Vineyard Matthias Gaul, Palatinate.....	10.00	16.50	49.00
FRANCE.....			
Côtes du Rhône A.O.C., Laure Daniel & Fils, Rhône.....	8.50	13.50	39.00
Pinot Noir A.O.C., Louis Jadot, Burgundy.....	14.00	22.50	67.00
Haut de Poujeaux A.O.C., Cru Bourgeois, Haut-Médoc.....	13.00	21.50	63.00
Châteauneuf du Pape, Clos Saint Jean, Rhône, France.....			125.00
CHILE.....			
Cabernet Sauvignon, Reserva, Terra Noble, Valle Central.....	8.50	13.50	39.00



Please do not hesitate to ask for our Grand Elysée wine list.

# Brasserie Flum

DEPUIS 1985

What could be more French than a brasserie?

The word 'brasserie' goes back to the breweries that served rustic French food in their taprooms to go with their beer.

Thanks to their lively atmosphere, brasseries have since become a firmly established element of the French way of life. The food served in brasseries is simple, but typically made from high-quality ingredients.

These also include fresh seafood and usually a bouillabaisse à la Marseillaise.

We prefer to use regional, sustainably farmed products. We cooperate with our partners on a basis of mutual trust in order to promote the product variety and the quality of the food we eat.

Enjoy a little French flair in Hamburg in our Brasserie Flum with its colourful Art Nouveau ceiling.

**BON APPÉTIT!**



SHARE YOUR MOST AMAZING  
BRASSERIE MOMENT!  
Scan the QR code, follow us on Instagram  
and show us just how much you enjoyed the  
food and your visit. #BrasserieFlum



# Brasserie Flum

DEPUIS 1985

Brasserie Flum at the Grand Elysée Hamburg  
Rothenbaumchaussee 10 | 20148 Hamburg  
T 040 41 41 2 - 723 | [brasserie.flum@grand-elysee.com](mailto:brasserie.flum@grand-elysee.com)

05/2025

## FRUITS DE MER



	Oysters (each)	
<b>Fines de Claire   France</b>	<b>5.00</b>	<b>Demi Homard</b> ..... <b>30.00</b>
<b>Donegal   Ireland</b> .....	<b>6.00</b>	Half a lobster, served cold
<b>Sylter Royal   Germany</b> .....	<b>6.00</b>	<b>Red prawn</b> ..... <b>5.00</b>
		<b>Crevettes roses</b> ..... <b>2.00</b>
		<b>Brown crab claws</b> ..... <b>5.00</b>

## HORS D'ŒUVRES

<b>Ceviche à la Flum</b> .....	<b>18.00</b>
Norwegian fjord salmon and halibut   Avocado   Lime   Cucumber   Chili   Coriander	
<b>Tartare de Bœuf</b> .....	<b>18.00</b>
Beef tartare   Grilled spring onions   Capers Also available as a main course for 30.00	
<b>Pâté de Canard</b> .....	<b>16.00</b>
Fine duck pâté   Mango chutney   Black pepper	
<b>Fromage de Chèvre</b> .....	<b>10.00</b>
Goats' cheese au gratin   Thyme honey   Wild herb salad	
<b>Hamburg-style Salmon Sandwich</b> .....	<b>16.00</b>
Smoked salmon   Landbrot country bread   Horseradish   Radishes   Honey, mustard and dill sauce	

## SOUPES

<b>Bisque de Homard</b> .....	<b>12.50</b>
Lobster bisque   Crayfish tails	
<b>Potage Parmentier</b> .....	<b>8.00</b>
Creamy potato soup   Bacon and leeks	
<b>Tomato Consommé</b> .....	<b>8.00</b>
Tomberry confit   Gin   White balsamic vinegar	

## BOUILLABAISSSE

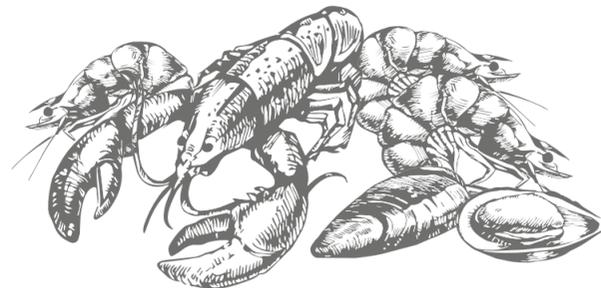


<b>Bouillabaisse à la Marseillaise</b> .....	<b>31.00</b>
Served in a tureen   North Sea cod   Sea bass   Crevettes   Red prawn   Mussels   Fennel and pastis broth   Crôuton   Saffron mayonnaise	

## NOS CLASSIQUES DE VIANDE

<b>Grand Elysée Bœuf Bourguignon</b> .....	<b>29.00</b>
Diced fillet of beef   Pepper cream sauce   Button mushrooms   Bell peppers   Courgettes   Red onions   Brasserie potatoes	
<b>Steak Frites</b> .....	<b>30.00</b>
Rump steak, 180g, barbecued on a lava stone grill   Café de Paris butter   French fries   Salade Crudités à la Dijonnaise	
<b>Saucisse de Veau “Elsass”</b> .....	<b>19.00</b>
Large barbecued veal bratwurst   Riesling sauerkraut   Mashed potatoes with celery	
<b>Suprême de Poulet au Curry</b> .....	<b>23.00</b>
Breast of corn-fed chicken   Pineapple curry sauce   Wok-fried vegetables   Basmati rice	
<b>Cassoulet d’agneau</b> .....	<b>26.00</b>
Spicy lamb goulash   Thyme   Beans   Root vegetables   Potatoes	

## PLATEAU ROYAL



### LE PLATEAU ROYAL POUR DEUX PERSONNES

For two, served on ice

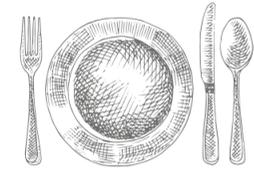
Whole lobster | 12 oysters | 6 Atlantic prawns | 10 crevettes roses | 4 brown crab claws | Saffron mayonnaise | Lemon

**122.00**

## LES PLATS POISSON

<b>Perch pike</b> .....	<b>26.00</b>
Perch pike fillet fried in butter   Ratatouille   Provençal potatoes	
<b>North Sea plaice</b> .....	<b>30.00</b>
North Sea plaice, 500g, fried in butter   Bacon   New potatoes   Small cucumber salad	
<b>Filet de Cabillaud</b> .....	<b>31.00</b>
North Sea plaice fillet fried in butter   Sherry   Cucumbers in Dijon mustard sauce   Leaf spinach   Mashed potatoes with celery	
<b>Homard</b> .....	<b>56.00</b>
Whole boiled lobster   Leaf spinach   Mashed potatoes with celery   Saffron mayonnaise	

## MENU DU JOUR



### SET MENU 39.00

Choice of starter and main course

#### STARTERS

Caesar salad “Brasserie”  
Fromage de Chèvre  
Bisque de Homard

#### MAIN COURSES

Bœuf Bourguignon  
Cod  
Steak frites, 180g

## VÉGÉTARIEN

<b>Pasta Provençale</b> .....	<b>18.00</b>
Tagliarini   Braised vegetables   Pistou	
<b>Wok de Légumes</b> .....	<b>18.00</b>
Green asparagus   Peppers   Courgettes   Wok-fried mange tout   Sweet & sour chili sauce   Basmati rice	
<b>“Freekeh” Quinoa</b> .....	<b>18.00</b>
Goji berries and chia seeds   Miso mayonnaise   Green asparagus   Mango and takuan radish   Sprouts	

## SALADES

<b>Garden Salad</b> .....	<b>8.00</b>
Mixed green leaf salad   Tomatoes   Cucumbers   Red onion   Bell peppers	
<b>“Vierländer-style” Cucumber Salad</b> .....	<b>8.00</b>
Schmand crème fraîche   Dill	
<b>Salade Niçoise</b> .....	<b>11,00</b>
Mixed green leaf salad   Tuna   Olives   Eggs   Vinaigrette	
<b>Caesar Salade “Brasserie”</b> .....	<b>11.00</b>
Romaine lettuce and rocket   Olives   Croûtons   Parmesan   French dressing	
with grilled turkey breast medallions .....	<b>20.00</b>
with fried saltwater prawns .....	<b>21.00</b>

Please do not hesitate to ask for our dessert menu.

All prices in EUROS and inclusive of VAT and service.