



VIN BLANC

GERMANY.....	0.15 l	0.25 l	0.75 l
Grauburgunder Oktav Q.b.A., Heger, Baden	8.50	13.50	39.00
Weißburgunder, von Winning, Pfalz	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 Q.b.A., Juliuspital, Franken			44.00
FRANCE			
Château Landonnet, Entre-Deux-Mers A.O.C., Bordeaux	7.50	12.00	35.00
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 ROSE

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

VIN ROUGE

GERMANY.....	0.15 l	0.25 l	0.75 l
MATURA Cuvée Q.b.A., Studier, Pfalz	8.00	13.00	38.00
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, Rhone, France			125.00
CHILE			
Cabernet Sauvignon, Reserva, Terra Noble, Valle Central	8.50	13.50	39.00



Please ask our staff for the Grand Elysée wine menu.

Brasserie Flum

DEPUIS 1985

What could be more French than a brasserie?

The word 'brasserie' goes back to the breweries where French country food was served with the beer at an inn.

The lively atmosphere of a brasserie has since become a French institution, the absence of which would be inconceivable. The food served in brasseries is simple, but with typically exquisite ingredients.

It also includes fresh seafood and bouillabaisse à la Marseillaise.

We prefer to use regional products from sustainable agriculture and work closely with our partners in order to further promote the product diversity and quality of our food.

You can now enjoy a little French flair in Hamburg at our Brasserie Flum, with its colourful Art Nouveau ceiling.

BON APPÉTIT



Brasserie Flum

DEPUIS 1985

Brasserie Flum at Grand Elysée Hamburg
Rothenbaumchaussee 10 | 20148 Hamburg
T 040 41 41 2-723 | brasserie.flum@grand-elysee.com

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FRUITS DE MER



OYSTERS	3 pieces	6 pieces
Fines de Claire	15.00	30.00
Donegal	18.00	36.00
Sylter Royal	18.00	36.00
Oyster variation	35.00	
2 pieces of each oyster shown above		

HORS D'ŒUVRES

Tartare de Saumon	17.00
Tartare of smoked and herbed salmon with cucumber-radish salad and honey mustard sauce	
Poisson Cru	18.00
Raw marinated silver salmon loin and halibut with ginger and wasabi sesame seeds	
Tartare de Bœuf	18.00
Beef tartare with grilled spring onions and capers	
Fromage de Chèvre	10.00
Gratinated goats cheese with thyme honey on wild herb salad	
Bruschetta "Parisian style"	9.00
With tomato confit and pistou	
Hamburger Matjes bread	13.50
Double matjes fillet on chives with apple-sour cream dip and red onions	

SOUPES

Potage Parmentier	8.00
Potato soup with bacon and leek	
Bisque de Homard	12.50
Lobster soup with crayfish tails	
Tomato consommé	8.00
Clear soup with a strong tomato flavour	

Bouillabaisse à la Marseillaise

Filet of codfish, crevettes roses, prawns, pink shrimp, green shell mussels in a fennel and Pastis butter dressing with saffron croûtons, served in a tureen

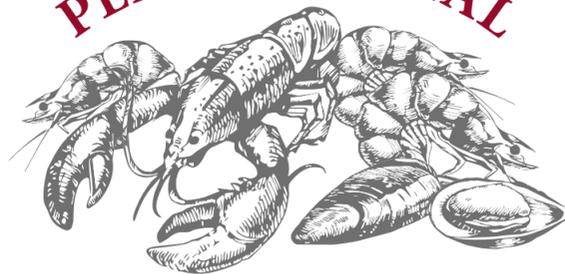


31.00

NOS CLASSIQUES DE VIANDE

Bœuf Bourguignon	29.00
Beef cubes in pepper sauce with mushrooms, peppers, zucchini, red onions and brasserie potatoes	
Tartare de Bœuf	30.00
With French fries	
Steak Frites	30.00
Rumpsteak, 180 g with Café de Paris butter and French fries, served with Salade Crudités à la Dijonnaise	
Saucisse de Veau "Elsass"	19.00
Grilled veal sausage with Riesling cabbage and mashed potatoes with celeriac	
Suprême de Poulet au Curry	23.00
Chicken breast fillet with curry pineapple sauce, wok vegetables and basmati rice	
Coq au Vin	24.00
Chicken drumsticks braised in red wine with bacon and pearl onions, served with carrot-shallot vegetables and Brasserie potatoes	

PLATEAU ROYAL



LE PLATEAU ROYAL POUR DEUX PERSONNES

For 2, served on ice

1 Maine lobster, 12 oysters, 6 Atlantic shrimps, 4 crab claws,
10 crevettes roses, saffron mayonnaise and lemon

122.00

HOMARD

Demi Homard	30.00
½ lobster cold or grilled with saffron mayonnaise	
Homard	56.00
1 lobster cooked with spinach, mashed potatoes with celeriac, saffron mayonnaise	

LES PLATS POISSON

Zander	26.00
Zander from the butter pan with braised vegetables and provençal potatoes	
Brook char	30.00
Brook char from the butter pan with chive beurre blanc, carrot-shallot vegetables and provençal potatoes	
North Sea plaice	30.00
North Sea plaice, 500 g from the butter pan with bacon, provençal potatoes and cucumber salad	
Fillet de Cabillaud	31.00
Fillet of north sea cod in a butter pan with sherry, cucumber in Dijon mustard sauce, leaf spinach and provençal potatoes	

VEGETARIEN

Tagliarini Provençale	18.00
Tagliarini with braised vegetables and pistou	
Wok de Légumes	18.00
Green asparagus, peppers, zucchini and snow peas with "sweet and sour" chili sauce and basmati rice	
Tagliarini au Fromage Bresse Bleu	18.00
Tagliarini with blue cheese sauce and spinach	

SALADES

Garden Salad	8.00
Green leaf salad with tomatoes, cucumbers, red onions and peppers	
Cucumber salad "Vierländer style"	8.00
With sour cream and dill	
Niçoise Salad	11.00
Green leaf salad with tuna, olives, egg, olive oil and vinegar dressing	
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	21.00

SIDE DISHES

Leaf spinach	5.00
French fries	
Provençal potatoes	
Brasserie potatoes	
Mashed potatoes with celeriac	
Vegetables provençale	



MENU 39.00

1 starter & 1 main course of your choice

STARTERS

Petite Salade "Caesar"
Fromage de Chèvre
Bisque de Homard

MAIN COURSES

Bœuf Bourguignon
Brook char
Steak Frites, 180 g

Ask for our dessert menu!

ALL PRICES IN EURO, INCLUDING VAT AND SERVICE.