

MAX ENK

MAX MENÜ

Char from Wernsdorf

with apple, wasabi, wild herbs and lime

*Riesling "Dajoar Zenit"
Andreas Bender, Mosel
0,1 l*

Black cod fillet

*slowly cooked with herbal risotto
and with seasonal, regional vegetables*

*Randersackerer Sonnenberg Silvaner
Erste Lage
Schmitt's Kinder, Franken
0,1 l*

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

*Sauvignon Blanc I
Von Winning, Pfalz
0,1 l*

Chicken breast

*from poulterer Fiebig
with leek, peach
lemon thyme - soufflé and jus*

*"Sendero Royal"
Bodegas Sendero, Rioja, Spanien
0,1 l*

Panna Cotta

*with cream from Bennewitz, vanilla
with apricote, blueberries and apricote sorbet*

*Sekt Bronner - brut
Stefan Bönsch, Sachsen
0,1 l*

*Menu 75,00 Euro
Menu with wine flight 115,00 Euro*

VEGETARIAN MENU

Two kinds of buffalo mozzarella

*roasted and marinated with tomato sorbet
colorful tomatoes, basil pesto
old balsamic vinegar and wild herbs*

Tomato essence

*concentrated and clear
with ravioli filled with cream cheese and pesto*

Summerrisotto

*with seasonal, regional vegetables
dried tomatoes and sliced parmesan*

Panna Cotta

*with cream from Bennewitz, vanilla
with apricote, blueberries and apricote sorbet*

Menu 58,00 Euro

*If you want we can arrange a wine flight
for your vegetarian menu*

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STARTER

Char from Wermsdorf

with apple, wasabi, wild herbs and lime

16,00 Euro

Steak Tartare

of fillet of beef beside potato Rösti, quail egg yolk and sour cream

16,00 Euro

Two kinds of buffalo mozzarella

roasted and marinated with tomato sorbet

colorful tomatoes, basil pesto, old balsamic vinegar and wild herbs

13,50 Euro

Colorful salad

with tomato, cucumber and paprika

9,00 Euro

SOUPS

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

13,00 Euro

Tomato essence

concentrated and clear

with ravioli filled with cream cheese and pesto

11,00 Euro

ENTREMENTS

Truffle noodles

tagliatelle with truffle cream from Eilenburg, leaf spinach

and soft-boiled egg from Beckwitz

17,00 Euro / 27,00 Euro

Summerrisotto

with seasonal, regional vegetables

dried tomatoes and sliced parmesan

16,00 Euro / 24,00 Euro

additional bread basket with Bennewitzer Fassbutter and dip

2,50 Euro

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MAIN COURSE FISH	MAIN COURSE MEAT
<p>Codfish and blood sausage <i>crispy roasted codfish fillet with roasted blood sausage from the butcher Hambel on coriander cream sauerkraut and parsley potatoes</i> 26,00 Euro</p>	<p>Chicken breast <i>from poulterer Fiebig with leek, peach lemon thyme - soufflé and jus</i> 26,00 Euro</p>
<p>Leipziger Allerlei in a new look <i>made of sugar peas, carrots, asparagus, cauliflower regional mushrooms bread dumpling and fillet of native char</i> 17,00 Euro / 27,00 Euro</p>	<p>Wiener Schnitzel <i>with warm potato-cucumber-salad and small side salad</i> 24,00 Euro</p>

FROM THE LAURENTIUS GRILL

	200 g	300 g	350 g	400 g
Rack of lamb (Ireland)			37,00 Euro	
Beef Entrecôte (Germany)	30,00 Euro	40,00 Euro		50,00 Euro
Fillet of beef (Germany)	35,00 Euro	47,00 Euro		58,00 Euro
Grilled cheese from cheese dairy Rößler - Hof (Burkhardtsdorf)	22,00 Euro			

Dry Aged from Oliver Pozsgai in Leipzig

Please take a look in our Dry Ager which steaks are available.

Please choose one side dish of each category

vegetables	potato	sauce
<i>Mixed vegetables</i>	<i>Potato au gratin</i>	<i>Herbal port jus</i>
<i>Coriander cream sauerkraut</i>	<i>Rosemary potatoes</i>	<i>Sauce bearnaise</i>
<i>Mixed leaves and wild herbage salads</i>	<i>French fries</i>	<i>Herbal butter</i>
<i>Roasted regional mushrooms</i>	<i>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>
	<i>Roasted bread with parmesan</i>	

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DESSERT

3x Sorbet

*cherry, apricote, bergamot
with marinated charentais melon*
9,90 Euro

Crème Brûlée

with marinated berries, sour cream ice cream from Bennewitz, „Knusperflocke“ from Zetti
9,90 Euro

Panna Cotta

*with cream from Bennewitz, vanilla
with apricote, blueberries and apricote sorbet*
11,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling and goats cheese, Roquefort, buffalo mozzarella
beside fig mustard, sweet apple mustard from „Georgsenf“ and fruit bread*
13,00 Euro

Pralines and Macarons

*from the Pâtisserie Hart & Herzlich
daily offer*
per piece 3,00 Euro

Leipziger Lerche

with vanilla sauce and cherry sorbet
8,00 Euro

Crêpe Suzette (on enquiry)

*flambéed on your table
thin pancakes with orange slices and Cointreau with vanilla ice cream*
14,00 Euro