

# MAX ENK

## MAX MENÜ

### Sturgeon from Wernsdorf

*smoked with homemade tartar sauce  
tartare with beet root  
and baked with potato salad  
with wild herbs*

*Cuvée "Steinmauer"  
Korrell, Nahe  
0,1 l*

### Consommé

*from native beef, concentrated and clear  
with cheek - ravioli*

### Leipziger Allerlei in a new look

*made of sugar peas, carrots, asparagus, cauliflower  
regional mushrooms  
bread dumpling and fillet of native char*

*Grauburgunder "MAX ENK"  
Andreas Kretschko, Sachsen  
0,1 l*

### Saddle of native venison

*roasted with romanesco, mandarin  
Ingo Holland Mumbai curry nage  
potato gnocchi and black nut*

*Reserva XR  
Marqués de Riscal, Rioja, Spanien  
0,2 l*

### Pear / Quark /

### Valrhona Caramelia chocolate

*quark dumpling, chocolate cream, pear ragout  
and pear - cardamom - sorbet*

*Traminer Spätlese  
Juliuspital, Franken  
0,1 l*

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

## VEGETARIAN MENU

### Beluga lentils

*oriental marinated with Taleggio, curry yoghurt  
figs and wild herbs*

### Cream of parsnip

*with truffle foam from Eilenburg  
and baked quails egg*

### Autumnal risotto

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

### Pear / Quark /

### Valrhona Caramelia chocolate

*quark dumpling, chocolate cream, pear ragout  
and pear - cardamom - sorbet*

*Menu 58,00 Euro*

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

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## STARTER

### **Sturgeon from Wernsdorf**

*smoked with homemade tartar sauce, tartare with beet root  
and baked with potato salad  
with wild herbs*  
16,00 Euro

### **Steak Tartare**

*off fillet of beef beside potato Rösti, quail egg yolk and sour cream*  
16,00 Euro

### **Assorted sausages from Saxon**

*truffle salami from Eilenburg, Knackwurst, native Serrano ham, Wagyu ham  
ham from Duroc pig with butter from Bennewitz and MAX ENK bread basket*  
14,00 Euro / 20,00 Euro

### **Beluga lentils**

*oriental marinated with Taleggio, curry yoghurt  
figs and wild herbs*  
14,00 Euro

### **Colorful salad**

*with tomato, cucumber and paprika*  
9,00 Euro

## SOUPS

### **Cream of parsnip**

*with truffle foam from Eilenburg and baked quails egg*  
13,00 Euro

### **Consommé**

*from native beef, concentrated and clear  
with cheek - ravioli*  
13,00 Euro

## ENTREMENTS

### **Truffle noodles**

*tagliatelle with truffle cream from Eilenburg, leaf spinach  
and soft-boiled egg from Saxon*  
17,00 Euro / 27,00 Euro

### **Autumnal risotto**

*with seasonal, regional vegetables  
dried tomatoes and sliced parmesan*  
16,00 Euro / 24,00 Euro

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MAIN COURSE FISH	MAIN COURSE MEAT
<b>Codfish and blood sausage</b> <i>crispy roasted codfish fillet with roasted blood sausage from the butcher Hambel on coriander cream sauerkraut and parsley potatoes</i> 26,00 Euro	<b>Saddle of native venison</b> <i>roasted with romanesco, mandarin Ingo Holland Mumbai curry nage potato gnocchi and black nut</i> 32,00 Euro
<b>Leipziger Allerlei in a new look</b> <i>made of sugar peas, carrots, asparagus, cauliflower regional mushrooms bread dumpling and fillet of native char</i> 17,00 Euro / 27,00 Euro	<b>Wiener Schnitzel</b> <i>with warm potato-cucumber-salad and small side salad</i> 24,00 Euro

## FROM THE LAURENTIUS GRILL

	200 g	300 g	400 g
<b>Rack of lamb from Eifel (Germany)</b>		42,00 Euro	
<b>Beef Entrecôte (Germany)</b>	30,00 Euro	40,00 Euro	50,00 Euro
<b>Fillet of beef (Germany)</b>	35,00 Euro	47,00 Euro	58,00 Euro
<b>Grilled cheese from cheese dairy Rößler - Hof (Burkhardtsdorf)</b>	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>

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## DESSERT

### **3x Sorbet**

*cherry, pear - cardamom, bergamot  
with braised pineapple and vanilla*

9,90 Euro

### **Crème Brûlée**

*with grape ragout, sour cream ice cream from Bennewitz, „Knusperflocke“ from Zetti*

9,90 Euro

### **Pear / Quark / Valrhona Carmelia chocolate**

*quark dumpling, chocolate cream, pear ragout  
and pear - cardamom - 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