

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*

MAX ENK

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
<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>Saddle of native venison <i>roasted with romanesco, mandarin Ingo Holland Mumbai curry nage potato gnocchi and black nut</i> 32,00 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	400 g
Rack of lamb from Eifel (Germany)		42,00 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 Röbler - 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>

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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