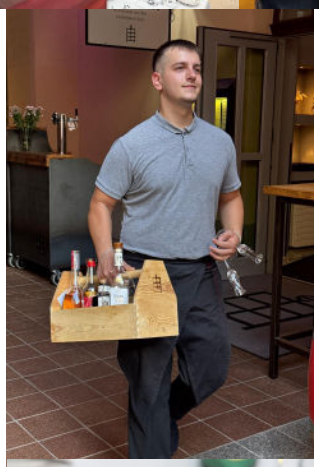




“Quality is not a luxury, but the foundation.”

This motto marks the beginning of our shared work, guided by a passion for our regional cuisine and a curiosity for the flavors of the wider world. Experience, craftsmanship, and dedication—combined with close relationships with farmers, breeders and winemakers—are what we bring to the plate and into the glass for our guests. Maximum freshness and perfect maturity are our heartfelt promise.





Menu

Create your own menu from our à la carte selection and our chef’s recommendations. Vegetarian options are, of course, also available. Depending on the number of courses you choose, we will slightly adjust the portion sizes and grant you a discount:

4 courses	5,00 Euro
5 courses	10,00 Euro
6 courses	15,00 Euro
7 courses	20,00 Euro






Wine pairing

For your individual menu, we recommend a carefully selected wine pairing. Our sommelières will be happy to advise you.

per course	0,1 l	9,00 Euro*

*also possible alcohol-free.








Max Enk

Starter

Steak tartare
of fillet of beef
served with potato Rösti, quail egg yolk and sour cream
20,00 Euro

Colorful salad
with sun-dried tomato, marinated cucumber and pickled peppers
12,00 Euro



add 100 g of beef fillet stripes
+ 15,00 Euro

add 2 U5 prawns
+ 12,00 Euro

Soups

Cream of Mushroom Soup
with quail egg, truffle and marinated mushrooms
14,00 Euro



Intermediate Courses

Truffle noodles
spaghettini with Bennewitz cream with truffle, leaf spinach
and soft-boiled egg from Torgau
21,00 Euro / 32,00 Euro



Risotto "Marchesi"
saffron risotto with gold leaf, wild broccoli, sun-dried tomato
Parmesan and pine nuts
19,50 Euro / 29,00 Euro



Max Enk

Main course fish

Pikeperch and blood sausage
crispy roasted pikeperch fillet with roasted
blood sausage from butcher Hambel
served with coriander cream sauerkraut
mustard caviar and parsley potatoes
32,00 Euro

Leipziger Allerlei
mixed vegetables, morels
crayfish and bread dumplings
32,00 Euro

Main course meat

Zurich-style sliced veal "MAX ENK"
made with veal fillet
with mushrooms (Pilzmanufaktur Steinbiß)
shallots, white wine and Bennewitz cream
served with potato rösti and parsley
36,00 Euro

Wiener Schnitzel
with potato-cucumber salad
and small side salad
33,00 Euro

From The Laurentius Grill

Fillet of beef (Germany)
cooked to your preference

with mushrooms
mashed potatoes and port wine jus

or

with seasonal vegetables
french fries and herb butter

180 g	44,00 Euro
250 g	56,00 Euro
300 g	68,00 Euro

Max Enk

Dessert

3 x Sorbet
kalamansi, blueberry, apricot
with Oreo crumble and marinated apricot
12,00 Euro

Crème Brûlée
with cream from Bennewitz
with apple ragout, honey from Dirk Tischoff from Frohburg and chocolate ice cream
12,00 Euro

Warm Chocolate Cake with a molten centre
made with Valrhona Guanaja chocolate
served with plum ragout and calamansi sorbet
15,00 Euro

Cheese selection MAX ENK
Taleggio, „Elblandklee“, Backenholzer Deichkäse, Roquefort
served with fig mustard, sweet apple mustard from „Georgsenf“
and fruit bread
15,00 Euro

Crêpe Suzette (on request)
thin pancakes, flambéed at your table
with orange segments, Cointreau and vanilla ice cream
16,00 Euro