

MAX ENK

MAX MENU

Duet of tuna

*tatara with sesame vinaigrette, coriander, peanuts
roasted with white tea
with mango, renkon and wild herbs*

*2017 Gewürztraminer
Elena Walch, Italien
0,2 l*

Cream of pumpkin

*with kaffir - lime - foam
and ravioli from elb meadow beef*

Monkfish fillet

*roasted with smoked risotto
colorful beet root, leaf spinach and pine kernel*

*2017 Grauburgunder Barrique
Andreas Kretschko, Sachsen
0,1 l*

Back of native roe deer

*pink roasted with two kinds of Jerusalem artichoke,
pear, cacao and blackberry jus*

*2010 Remelluri Reserva
Bodegas Remelluri, Spanien
from the magnum
0,2 l*

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon grass and cherry sorbet*

*Graham's Six Grapes
Graham's, Porto
0,05 l*

*Menu 69,00 Euro
wine flight 45,00 Euro*

VEGETARIAN MENU

Belugalinsen

oriental with Taleggio, figs and wild herbs

Tomato essence

*concentrated and clear
with tomato chutney and roasted scallop*

Truffle noodles

*tagliatelle with truffle cream, leaf spinach
and soft-boiled egg*

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon grass and cherry
sorbet*

Menu 52,00 Euro

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

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STARTER

Duet of tuna

*tatara with sesame vinaigrette, coriander, peanuts
roasted with white tea
with mango, renkon and wild herbs*
16,00 Euro

Steak Tatar

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

Belugalinsen

oriental with Taleggio, figs and wild herbs
9,90 Euro

SOUPS

Cream of pumpkin

*with kaffir – lime - foam
and ravioli from elb meadow beef*
9,50 Euro

Tomato essence

*concentrated and clear
with tomato chutney and roasted scallop*
9,50 Euro

ENTREMENTS

Truffle noodles

*tagliatelle with truffle cream, leaf spinach
and soft-boiled egg*
16,00 Euro / 23,00 Euro

Sky and soil of foie gras

*crispy roasted foie gras with mashed potatoes
apple and truffle jus*
19,00 Euro

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MAIN COURSE FISH	MAIN COURSE MEAT
<p>Leipziger Allerlei A local speciality <i>made of sugar peas, carrots, asparagus, cauliflower morels and crayfish</i> 22,00 Euro</p>	<p>Back of native roe deer <i>pink roasted with two kinds of Jerusalem artichoke, pear, cacao and blackberry jus</i> 28,00 Euro</p>
<p>Codfish and blood sausage <i>crispy fried codfish fillet with roasted blood sausage from the butcher Hambel on coriander cream sauerkraut and parsley potatoes</i> 25,00 Euro</p>	<p>Fillet and cheek of veal <i>braised cheek and pink roasted fillet of veal with spaghetti pumpkin, wild broccoli, bacon – bread dumplings and jus</i> 28,00 Euro</p>
<p>Monkfish fillet <i>roasted with smoked risotto colorful beet root, leaf spinach and pine kernel</i> 28,00 Euro</p>	<p>Wiener Schnitzel <i>with warm potato-cucumber-salad and small side salad</i> 22,00 Euro</p>

FROM THE LAURENTIUS GRILL

	200g	300g	400g	800g
Peters Farm rack of veal			42,00 Euro	75,00 Euro
Beef Entrecôte	28,00 Euro	38,00 Euro	45,00 Euro	
Fillet of beef	32,00 Euro	43,00 Euro	52,00 Euro	
Hanging Tender / Onglet beef	29,00 Euro	38,00 Euro		
Bison Entrecote (not always available)		49,00 Euro		
Argentinian wild prawn 13 / 15er			9 pieces / 30,00 Euro	

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>Ratatouille</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>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>
		<i>Herbal quark</i>

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DESSERT

3 x Sorbet

*Yuzu, apple - calvados and cassis fig
with mango and pomegranate kernel*

9,00 Euro

Crème Brûlée

with quince, tonka bean and sour cream ice cream from Bennewitz

9,00 Euro

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon grass and cherry sorbet*

9,90 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Stilton, goat's cream cheese, Munster
beside fig mustard, apricote-pepper-chutney and fruit bread*

10,00 Euro

Pralines and Macarons

*from the Pâtisserie Hart & Herzlich
daily offer*

per piece 2,50 Euro

Leipziger Lerche

with vanilla sauce and cherry sorbet

7,00 Euro

On enquiry: Crêpe Suzette

*flambéed on your table
thin pancakes with orange slices and Grand Marnier with vanilla ice cream*

14,00 Euro