

MAX ENK

MAX MENU

Fillet of char and Scallop

*Slowly cooked char and roasted scallop
with marinated chanterelles
braised pineapple, mountain pepper and wild herbs*

*Riesling Zeltinger Sonnenuhr, Spätlese
Markus Molitor, Mosel
0,1 l*

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

*Chardonnay Bechtheimer Rosengarten
Groh, Rheinhessen
0,2 l*

King mackerel

*roasted with chervil root, mandarin
Ingo Holland Mumbai curry nage
gnocchi and glaze of hazelnut*

Fillet / Check / Sweetbread of veal

*braised cheek, medium roasted fillet
and baked sweetbread of veal
with wild cauliflower, sugar peas
Fregola Sarda and jus*

*Remelluri Reserva
Bodegas Remelluri, Spanien
aus der Magnum
0,2 l*

Chocolate - Pear - Caramel

*salty caramel macaron, Toffifée
curd cheese dumpling and sorbet of pear*

*Dresdner Birnenbrand
Augustus Rex, Sachsen
0,02 l*

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

VEGETARIAN MENU

Gratinated goat's cream cheese
*with pesto of black nut, buckwheat, pear
green cardamom and corn salad*

Essence of Jerusalem artichoke
*concentrated and clear
with smoked tofu*

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

Chocolate - Pear - Caramel
*salty caramel macaron, Toffifée
curd cheese dumpling and pear sorbet*

Menu 52,00 Euro

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

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STARTER

Fillet of char and Scallop

*Slowly cooked char and roasted scallop
with marinated chanterelles
braised pineapple, mountain pepper and wild herbs*
16,00 Euro

Steak Tatare

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

Gratinated goat's cream cheese

*with pesto of black nut, buckwheat, pear
green cardamom and corn salad*
12,00 Euro

SOUPS

Bisque of lobster

*with fluffy lobster dumpling
and parmesan chip*
12,00 Euro

Essence of Jerusalem artichoke

*concentrated and clear
with pear chutney and ham of venison from saxon*
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

Leipziger Allerlei

*made of sugar peas, carrots, asparagus, cauliflower
morels and crayfish*
16,00 Euro / 25,00 Euro

with meatball of veal

19,00 Euro / 28,00 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> 25,00 Euro</p>	<p>Tongue of veal <i>braised with mashed celery with honey, crunchy sprout leafs and truffle jus</i> 24,00 Euro</p>
<p>King mackerel <i>roasted with chervil, mandarin Ingo Holland Mumbai curry nage potato gnocchi and hazelnut glaze</i> 28,00 Euro</p>	<p>Fillet / Check / Sweetbread of veal <i>braised cheek, medium roasted fillet and baked sweetbread of veal with wild cauliflower, sugar peas Fregola Sarda and jus</i> 30,00 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>Tomatosalad</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

*plum, lychee and kalamansi
with marinated charantaise melon*
9,50 Euro

Crème Brûlée

with bottled cherries and white chocolate ice cream
9,00 Euro

Chocolate - Pear - Caramel

salty caramel macaron, Toffifee, curd cheese dumpling and pear sorbet

without pear schnapps 9,50 Euro
with pear schnapps 2 cl 15,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Stilton, goat's cream cheese, Munster
beside fig mustard, green tomato 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

Crêpe Suzette (on enquiry)

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