

# MAX ENK

## MAX MENU

### **Char from Wermsdorf / King Prawn / Tuna**

*slowly cooked char, roasted king prawn  
tuna with sesam  
with apricotes, marinated may turnips, ricotta  
and wild herbs*

*2017 Gutedel  
Frédéric Fourré, Saxon  
0,2 l*

### **Cream soup of stinging nettle**

*with sansho-blossom-pepper foam  
and raviolo from braised elb meadow beef*

### **Fillet of croaker**

*roasted with leaf spinach, truffle risotto  
tomatos and butter with white wine*

*2016 Sauvignon Blanc Fumé  
Oliver Zeter, Palatinate  
0,1 l*

### **Fillet and check of veal**

*braised cheek and pink fried fillet of veal with mashed  
peas, kohlrabi with vanilla  
sugar peas and black berry jus*

*2016 Lagrein  
Elena Walch, South Tyrol, Italy  
0,2 l*

### **May punch „MAX ENK“**

*strawberries, woodruff  
Riesling Sekt Brut A. Kretschko  
with macaron, freezed nougat, tarte and lime sorbet*

*Riesling Sekt  
Andreas Kretschko, Saxon  
0,1 l*

*Menu 69,00 Euro  
wine flight 42,00 Euro*

## VEGETARIAN MENU

### **Mozzarella from Chursdorf**

*from saxon water buffalo with tomato sorbet  
colorful tomatos, basil pesto, old balsamic vinegar  
and wild herbs*

### **Morel bouillon**

*concentrated and clear  
with Leipziger Allerlei*

### **Truffle noodles**

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

### **May punch „MAX ENK“**

*strawberries, woodruff  
Riesling Sekt Brut A. Kretschko  
with macaron, freezed nougat, tarte and lime sorbet*

*Menu 52,00 Euro*

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

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## STARTER

### **Char from Wermsdorf / King Prawn / Tuna**

*slowly cooked char, roasted king prawn  
tuna with sesam  
with apricotes, marinated may turnips, ricotta  
and wild herbs*  
16,00 Euro

### **Steak Tatare**

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

### **Mozzarella from Chursdorf**

*from saxon water buffalo with tomato sorbet  
colorful tomatos, basil pesto, old balsamic vinegar and wild herbs*  
12,50 Euro

## SOUPS

### **Cream soup of stinging nettle**

*with sansho-blossom-pepper foam  
and raviolo from braised elb meadow beef*  
9,50 Euro

### **Morel bouillon**

*concentrated and clear  
with Leipziger Allerlei and crayfish*  
9,50 Euro

## ENTREMENTS

### **Truffle noodles**

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

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<b>MAIN COURSE FISH</b>	<b>MAIN COURSE MEAT</b>
<p><b>Leipziger Allerlei</b> A local speciality <i>made of sugar peas, carrots, asparagus, cauliflower morels and crayfish</i> 22,00 Euro</p>	<p><b>Musk duck breast</b> <i>pink fried with asparagus ragout, rhubarb potato thaler with herbs and port jus</i> 24,00 Euro</p>
<p><b>Codfish and blood sausage</b> <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><b>Fillet and cheek of veal</b> <i>braised cheek and pink fried fillet of veal with mashed peas, kohlrabi with vanilla sugar peas and black berry jus</i> 28,00 Euro</p>
<p><b>Fillet of croaker</b> <i>roasted with leaf spinach, truffle risotto tomatos and butter with white wine</i> 27,00 Euro</p>	<p><b>Wiener Schnitzel</b> <i>with warm potato-cucumber-salad and small side salad</i> 22,00 Euro</p>

## FROM THE LAURENTIUS GRILL

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

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## DESSERT

### **3x Sorbet**

*strawberry, pineapple-basil and bergamot  
with marinated charantaise melon*

9,00 Euro

### **Crème Brûlée**

*with marinated wild berries and sour cream ice cream from Bennewitz*

9,00 Euro

### **May punch „MAX ENK“**

*strawberries, woodruff, Riesling Sekt Brut A. Kretschko  
with macaron, freezeed nougat, tarte and lime sorbet*

9,90 Euro

### **Cheese selection MAX ENK**

*Tallegio, Bennewitzer Räucherling, Stilton, Mozzarella from Chursdorf, Munster  
beside fig mustard, tomato-apple-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