

MAX ENK

MAX MENU

Char from Wermsdorf and Scallop

*Char slowly cooked at 56 °C and crispy fried scallops
with colourful beet
Frankfurt green sauce and wild herb salad*

*2016 Riesling "Laubenheimer Fuchsen"
Enk, Nahe
From the Magnum
0,2 l*

Oxtail bouillon

*concentrated and clear
with oxtail raviolo from elb meadow beef*

Monkfish

*roasted with vanilla risotto, mandarin
wild broccoli and fruity black nut pesto*

*2015 Riesling "Ungeheuer" GG
von Winning, Pfalz
0,1 l*

Fillet and cheek of veal

*braised cheek and pink fried fillet with sweet potato
pearl onion, beech fungus
and port jus*

*2014 Zahir
O. Zeter, Pfalz
0,2 l*

Chocolate / Passion fruit / Caramel

macaron, ice cream, brownie, nougat and ganache

*2015 Muskateller, feinfruchtig
A. Schäffer, Pfalz
0,1 l*

*Menu 69,00 Euro
wine flight 40,00 Euro*

VEGETARIAN MENU

Creme of Talleggio

*with oriental beluga lentils, macadamia nut
sweet and sour pumpkin
and wild herbs*

Cream of parsnip

with truffle foam and baked quails egg

Truffle noodles

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

Chocolate / Passion fruit / Caramel

macaron, ice cream, brownie, nougat and ganache

Menu 46,00 Euro

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

MAX ENK

STARTER

Char from Wermsdorf and Scallop

*Char slowly cooked at 56 °C and crispy fried scallops with colourful beet
Frankfurt green sauce and wild herb salad*

16,00 Euro

Steak Tatare

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

16,00 Euro

Creme of Talleggio

*with oriental beluga lentils, macadamia nut
sweet and sour pumpkin
and wild herbs*

9,50 Euro

SOUPS

Cream of parsnip

*with truffle foam, baked quails egg
and saxon ham of venison*

9,50 Euro

Oxtail bouillon

*concentrated and clear
with oxtail raviolo from elb meadow beef*

9,50 Euro

ENTREMENTS

Truffle noodles

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

16,00 Euro / 23,00 Euro

MAX ENK

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>Kikok chicken <i>with leek, kaffir lime, preserved cherries parmesan soufflé and port jus</i> 24,00 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 fried fillet with sweet potato pearl onion, beech fungus and port jus</i> 28,00 Euro</p>
<p>Monkfish <i>roasted with vanilla risotto, mandarin wild broccoli and fruity black nut pesto</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)	37,00 Euro	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>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>

MAX ENK

DESSERT

3 x Sorbet

*kalamansi, blackcurrant fig and pink pomelo
with braised pineapple and green cardamom*

9,00 Euro

Crème Brûlée

with preserved cherries and white chocolate ice cream

9,00 Euro

Chocolate / Passion fruit / Caramel

macaron, ice cream, brownie, nougat and ganache

9,90 Euro

Cheese selection MAX ENK

*Tallegio, Bennewitzer Räucherling, Stilton, goat quark, Munster
beside fig mustard, tomato-apple-chutney and fruit bread*

10,00 Euro

Praline 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