

# MAX ENK

## MAX MENU

### Scallops and Chorizo

*roasted with grain salad, paprika ketchup  
and wild herbs*

*2013 Silvaner Schilfsandstein*

*Leipold, Franken*

**From the Magnum bottle**

*0,2 l*

### Wild game essence

*concentrated and clear with cranberry chutney  
and deer raviolo*

### Codfish and blood sausage

*crispy fried codfish fillet with roasted blood  
sausage from the butcher Hambel on coriander  
cream sauerkraut*

*2009 Chardonnay TW*

*Friedrich Becker, Pfalz*

*0,1 l*

### Back of deer

*pink roasted on celery, walnuts, honey  
potato gnocchi and port wine jus*

*2009 Remelluri Reserva*

*Remelluri, Rioja*

**From the Magnum bottle**

*0,2 l*

### Chocolate - apple - toffee

*tarte, sorbet, toffifee and curd cheese dumpling*

*2014 Banyuls, Michel Chapoutier, Rhône*

*5 cl*

*menu 69,00 Euro*

*wine flight 40,00 Euro*

## VEGETARIAN MENU

### Goat soft cheese

*with dried fruits, corn salad  
pumpernickel and black nut*

### Topinambur cream soup

*with quince foam and mountain pepper*

### Smoked risotto

*with mild brokkoli, tomatoes  
and smoked almonds*

### Chocolate - apple - toffee

*tarte, sorbet, toffifee and curd cheese dumpling*

*menu 46,00 Euro*

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

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## STARTERS

### **Scallops and Chorizo**

*roasted with weed salad, paprika ketchup  
and wild herbs*  
16,00 Euro

### **Steak Tatare**

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

### **Goat soft cheese**

*with dried fruits, corn salad, pumpernickel and black nut*  
9,50 Euro

## SOUPS

### **Topinambur cream soup**

*with quince foam and mountain pepper*  
9,50 Euro

### **Wild game essence**

*concentrated and clear with cranberry chutney and deer raviolo*  
9,50 Euro

## ENTREMETS

### **Truffle noodles**

*Tagliatelle in truffle cream, spinach leaves and poached egg*  
15,00 Euro / 23,00 Euro

### **Smoked risotto**

*with mild brokkoli, tomatoes and smoked almonds*  
14,00 Euro / 21,00 Euro

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## MAIN COURSE FISH

### Leipziger Allerlei

A local specialty!

*made of sugar peas, carrots, asparagus, cauliflower,  
morels and crayfish*

22,00 Euro

### Codfish and blood sausage

*crispy fried codfish fillet with roasted blood sausage  
from the butcher Hambel on coriander cream*

*sauerkraut*

25,00 Euro

### Sea devil fillet

*roasted on autumnal root vegetables  
and grained Dijon mustard sauce*

29,00 Euro

## MAIN COURSE MEAT

### Duck breast

*pink roasted with black salsify,  
herbal mashed potatoes and cranberry jus*

24,00 Euro

### Back of deer

*pink roasted on celery, walnuts, honey  
potato gnocchi and port wine jus*

28,00 Euro

### Veal escalope

*with warm potato- cucumber-salad and  
small side salad*

19,90 Euro

## FROM THE LAURENTIUS GRILL

	200 g	300g	400g	800g
<b>Beef Entrecôte</b>	26,00 Euro			
<b>Peters Farm rack of veal</b>			38,00 Euro	70,00 Euro
<b>Fillet of beef</b>	32,00 Euro	41,00 Euro	48,00 Euro	
<b>Hanging Tender / Onglet beef</b>	29,00 Euro	38,00 Euro		
<b>Bison Entrecôte (not always available)</b>	37,00 Euro	49,00 Euro		

*Please choose one side dish of each category*

### vegetables

*Mixed vegetables*

*Mediterranean vegetables*

*Mixed leaves or wild herbage salads*

### potato

*Potato au gratin*

*Rosemary potatoes*

*Pommes frites*

### sauce

*Herbal port jus*

*Sauce bearnaise*

*Herbal butter*

*Café de Paris butter*

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## DESSERT

### **3 x sorbet**

*blood orange, lychee and kalamansi  
on mango and pomegranate*

9,00 Euro

### **Crème Brûlée**

*with stewed pineapple and chocolate-nut-ice cream*

9,00 Euro

### **Chocolate-apple – caramel**

*tarte, sorbet, toffifee and curd cheese dumpling  
and roasted chocolate*

without pear brandy 9,50 Euro

with pear brandy 13,00 Euro

### **Cheese selection MAX ENK**

*Tallegio, Bennewitzer Räucherling, Stilton, goat soft cheese, Munster  
beside fig mustard, tomato-apple chutney and bread from the plank*

12000 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