

MAX ENK

MAX MENÜ

Tuna Tartare

*with avocado, olive oil pudding, green asparagus
and wild herbs*

Riesling Paradiesgarten

Von Winning, Pfalz

0,1 l

Monkfish fillet

*roasted with two kinds of carrot, passion fruit
and passepierre*

Grauburgunder "Kalkmergel"

Friedrich Becker, Pfalz

0,1 l

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

"Saboteur"

Luddite, Bot River, Südafrika

0,1 l

Fillet and cheek of veal

*braised cheek and medium roasted fillet
with cauliflower, mangetout, chervil and nut butter*

Blauer Spätburgunder

Ziereisen, Baden

0,1 l

Strawberry punch „MAX ENK“

strawberries

white wine cuvée „Summer“ Andreas Kretschko

*with macaron, freezeed nougat, Valrhona strawberry
chocolate and kalamansi sorbet*

"Sweetheart"

Oliver Zeter, Pfalz

0,1 l

Menu 72,00 Euro

wine flight 42,00 Euro

VEGETARIAN MENU

Two kinds of buffalo mozzarella

*roasted and marinated with tomato sorbet
colorful tomatoes, basil pesto, old balsamic vinegar
and wild herbs*

Cream of chanterelle

*with sansho – pepper foam
and ravioli filled with cream cheese*

Summer risotto

*with peas, tomato, beech mushrooms, mangetout
chives and parmesan cheese*

Strawberry punch „MAX ENK“

strawberries

*white wine cuvée „Summer“ Andreas Kretschko
with macaron, freezeed nougat, Valrhona strawberry
chocolate and kalamansi sorbet*

Menu 54,00 Euro

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

MAX ENK

STARTER

Tuna Tartare

*with avocado, olive oil pudding, green asparagus
and wild herbs*

15,00 Euro

Steak Tartare

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

16,00 Euro

Two kinds of buffalo mozzarella

*roasted and marinated with tomato sorbet
colorful tomatoes, basil pesto, old balsamic vinegar and wild herbs*

12,50 Euro

Colorful salad

with tomato, cucumber and paprika

9,00 Euro

SOUPS

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

13,00 Euro

Cream of chanterelle

*with sansho – pepper foam
and ravioli filled with cream cheese*

11,00 Euro

ENTREMENTS

Truffle noodles

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

16,00 Euro / 25,00 Euro

Summer risotto

*with peas, tomato, beech mushrooms, mangetout, chives
and parmesan cheese*

14,00 Euro / 22,00 Euro

Leipziger Allerlei

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

16,00 Euro / 25,00 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>Breast of black feathered chicken <i>roasted with leek, chantarelles cherries and potato gnocchi</i> 25,00 Euro</p>
<p>Monkfish fillet <i>roasted with two kinds of carrot, passion fruit and passepierre</i> 27,00 Euro</p>	<p>Fillet and cheek of veal <i>braised cheek and medium roasted fillet with cauliflower, mangetout, chervil and nut butter</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	350g	400g
Rack of lamb			35,00 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		
Dry Aged Entrecôte		43,00 Euro		52,00 Euro
Butcher Holnburger (near Tegernsee)				

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>Colorful tomato salad</i>	<i>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>
	<i>Roasted bread with pesto</i>	

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DESSERT

3x Sorbet

*cherry, blackberry, kalamansi
with marinated peach*

9,50 Euro

Crème Brûlée

with blueberries and white chocolate ice cream

9,00 Euro

Strawberry punch „MAX ENK“

*strawberries, white wine cuvée „Summer“ Andreas Kretschko
with macaron, freezeed nougat, Valrhona strawberry chocolate and kalamansi sorbet*

11,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Roquefort, buffalo mozzarella, Munster
beside fig mustard, fruity apricote 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