

MAX ENK

MAX MENU

Tuna and Scallop

*tuna tatare with sesame vinaigrette
roasted scallop with mirabelle chutney
passe - pierre, shiso vinegar and corn salad*

*Sauvignon Blanc
Fryer's Cove, Bamboes Bay, South Africa
0,2 l*

Cream of pumpkin

with vanilla foam and regional ham of boar

Croaker

*roasted with romanesco broccoli, mandarin
Ingo Holland Mumbai Curry Nage*

*Gutedel
Frédéric Fourré, Saxony
0,1 l*

Saddle of venison

*medium roasted with all sorts of sweet corn
leaf spinach, goji berry and jus*

*Pinot Noir I
Von Winning, Palatinate
0,2 l*

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon gras and cherry sorbet*

*Banyuls
M. Chapoutier, Rhône, France
0,05 l*

*Menu 72,00 Euro
wine flight 43,00 Euro*

VEGETARIAN MENU

Two kinds of buffalo mozzarella

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

Essence of tomato

*concentrated and clear
with Griollo from Bennewitz and pesto rosso*

Morel risotto

*with wild cauliflower, sugar peas
and baked quail's egg*

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon gras and cherry sorbet*

Menu 54,00 Euro

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

MAX ENK

STARTER

Tuna and Scallop

*tuna tatare with sesame vinaigrette
roasted scallop with mirabelle chutney
passe - pierre, shiso vinegar and corn salad*
16,00 Euro

Steak Tatare

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

Cream of pumpkin

with vanilla foam and regional ham of boar
9,50 Euro

Essence of tomato

*concentrated and clear
with Griollo from Bennewitz and pesto rosso*
9,50 Euro

ENTREMENTS

Truffle noodles

*tagliatelle with truffle cream, leaf spinach
and soft-boiled egg*
16,00 Euro / 25,00 Euro

„Sky and soil“ of foie gras

*crispy roasted foie gras with mashed potatoes
apple and truffle jus*
19,00 Euro / 29,00 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>Duck breast <i>medium roasted with wild cauliflower baked quail's egg, morel risotto and port jus</i> 25,00 Euro</p>
<p>Croaker and Scallop <i>roasted with romanesco broccoli, mandarin Ingo Holland Mumbai Curry Nage potato gnocchi and glaze of hazelnut</i> 28,00 Euro</p>	<p>Saddle of venison <i>medium roasted with all sorts of sweet corn leaf spinach, goji berry 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		
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>

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DESSERT

3 x Sorbet

*green apple - basil, mandarin, lychee
with marinated melon*

9,50 Euro

Crème Brûlée

with pear ragout of native pears, vanilla and chocolate ice cream

9,00 Euro

Molten chocolate cake

*from Valrhona Alpaco chocolate
with braised pineapple, lemon grass and cherry sorbet*

9,90 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Roquefort, Buffalo mozzarella, Munster
beside fig mustard, pumpkin 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