

# MAX ENK

## MAX MENÜ

### Glen Douglas salmon

*with apple, wasabi, rocket and lime*

*Randersackerer Sonnenberg Silvaner  
Erste Lage  
Schmitt's Kinder, Franken  
0,1 l*

### Pikeperch fillet

*roasted with leaf spinach, peach foam  
Piment d'Espelette and macadamia nut*

*Riesling Ungeheuer  
Großes Gewächs  
Von Winning, Pfalz  
0,1 l*

### Bisque of lobster

*with fluffy lobster dumpling and parmesan chip*

*"Naked"  
Heinrich, Neusiedlersee, Österreich  
0,1 l*

### Secreto from Iberico

*with two kinds of beans, dried tomato mushrooms  
and ragout of cheek*

*Roda Reserva  
Bodegas Roda, Rioja, Spanien  
0,1 l*

### Molten chocolate cake

*from Valrhona Alpaco chocolate  
with blackberry, mango sorbet  
and Tasmanian pepper*

*Grauburgunder Spätlese  
Triebe, Saale - Unstrut  
0,1 l*

*Menu 72,00 Euro  
wine flight 42,00 Euro*

## VEGETARIAN MENU

### Smoked burrata

*with black nut pesto, pear, buckwheat  
and corn salad*

### Cep essence

*concentrated and clear  
with baked quail's egg*

### Mediterranean risotto

*with zucchini, pepper, artichoke and pecorino*

### Molten chocolate cake

*from Valrhona Alpaco chocolate  
with blackberry, mango sorbet  
and Tasmanian pepper*

*Menu 54,00 Euro*

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

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## STARTER

### **Glen Douglas salmon**

*with apple, wasabi, rocket and lime*

15,00 Euro

### **Steak Tartare**

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

16,00 Euro

### **Smoked burrata**

*with black nut pesto, pear, buckwheat  
and corn salad*

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

### **Cep essence**

*concentrated and clear*

*with baked quail's egg*

11,00 Euro

## ENTREMENTS

### **Truffle noodles**

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

16,00 Euro / 25,00 Euro

### **Mediterranean risotto**

*with zucchini, pepper, artichoke and pecorino*

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><b>Codfish and blood sausage</b>  <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><b>Duck breast</b>  <i>pink roasted with sweetheart cabbage, orange            ravioli filled with mascarpone and jus</i>            25,00 Euro</p>
<p><b>Pikeperch fillet</b>  <i>roasted with leaf spinach, peach foam            Piment d'Espelette and macadamia nut</i>            26,00 Euro</p>	<p><b>Secreto from Iberico</b>  <i>with two kinds of beans, dried tomato mushrooms            and ragout of cheek</i>            28,00 Euro</p>
	<p><b>Wiener Schnitzel</b>  <i>with warm potato-cucumber-salad and            small side salad</i>            22,00 Euro</p>

## FROM THE LAURENTIUSGRILL

	200g	300g	350g	400g
<b>Rack of lamb</b>			35,00 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		

Dry aged from Oliver Pozsgai in Leipzig					
Dry Aged Côte de Boeuf from beef		Dry Aged Tomahawk from pork from Oldenburg		Grill cheese from dairy Rößler - Hof	
350g	42,00 Euro	350g	33,00 Euro	200g	20,00 Euro
950g	99,00 Euro			300 g	28,00 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>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>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>
	<i>Roasted bread with parmesan</i>	

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## DESSERT

### **3x Sorbet**

*green apple - basil, bergamot, blueberry  
with marinated charentais melon*

9,50 Euro

### **Crème Brûlée**

*with braised pineapple and sour cream ice cream from Bennewitz*

9,00 Euro

### **Molten chocolate cake**

*from Valrhona Alpaco chocolate  
with blackberry, mango sorbet and Tasmanian pepper*

11,00 Euro

### **Cheese selection MAX ENK**

*Taleggio, Bennewitzer Räucherling, Roquefort, smoked Burrata, Pecorino  
beside fig mustard, plum – balsamic vinegar 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