

# MAX ENK

## MAX MENÜ

### Tuna Tartare

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

*Riesling*

*Andreas Kretschko, Sachsen*

*0,1 l*

### Fillet of native char

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

*Randersackerer Sonnenberg Silvaner*

*Erste Lage*

*Schmitt's Kinder, Franken*

*0,1 l*

### Bisque of lobster

*with fluffy lobster dumpling and parmesan chip*

*Mersault*

*François Mikulski, Burgund, Frankreich*

*0,1 l*

### Secreto from Iberico

*braised with green beans, pearl onions  
dried tomatoes and morrels*

*Spätburgunder "Hand in Hand"*

*Meyer-Näkel & Klumpp, Baden*

*0,1 l*

### Strawberry punch „MAX ENK“

*strawberries*

*white wine „Summer“ from Andreas Kretschko*

*with macaron, ice praline*

*Valrhona strawberry chocolate and bergamot sorbet*

*Sekt Bronner - brut*

*Stefan Bönsch, Sachsen*

*0,1 l*

*Menu*

*75,00 Euro*

*Menu with wine flight*

*115,00 Euro*

## VEGETARIAN MENU

### Two kinds of buffalo mozzarella

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

### Mushroom essence

*concentrated and clear  
from regional mushrooms  
and regional grilled cheese*

### Summerrisotto

*with seasonal, regional vegetables  
dried tomatoes and sliced parmesan*

### Strawberry punch „MAX ENK“

*strawberries*

*white wine „Summer“ from Andreas Kretschko*

*with macaron, ice praline*

*Valrhona strawberry chocolate and bergamot sorbet*

*Menu*

*58,00 Euro*

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

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## STARTER

### **Tuna Tartare**

*with avocado, olive oil pudding  
green asparagus and wild herbs*  
16,00 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*  
13,50 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

### **Mushroom essence**

*concentrated and clear  
from regional mushrooms  
with truffle salami from Eilenburg*  
11,00 Euro

## ENTREMENTS

### **Truffle noodles**

*tagliatelle with truffle cream from Eilenburg, leaf spinach  
and soft-boiled egg from Liebertwolkwitz*  
17,00 Euro / 27,00 Euro

### **Summerrisotto**

*with seasonal, regional vegetables  
dried tomatoes and sliced parmesan*  
16,00 Euro / 24,00 Euro

### **additional bread basket with Bennewitzer Fassbutter and dip**

2,50 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>            26,00 Euro</p>	<p><b>Secreto from Iberico</b>  <i>braised with green beans, pearl onions            dried tomatoes and morrels</i>            28,00 Euro</p>
<p><b>Leipziger Allerlei in a new look</b>  <i>made of sugar peas, carrots, asparagus, cauliflower            regional mushrooms            bread dumpling and fillet of native char</i>            17,00 Euro / 27,00 Euro</p>	<p><b>Wiener Schnitzel</b>  <i>with warm potato-cucumber-salad and            small side salad</i>            24,00 Euro</p>

## FROM THE LAURENTIUS GRILL

	200 g	300 g	350 g	400 g
<b>Rack of lamb (Ireland)</b>			37,00 Euro	
<b>Beef Entrecôte (New Zealand)</b>	30,00 Euro	40,00 Euro		50,00 Euro
<b>Fillet of beef (New Zealand)</b>	35,00 Euro	47,00 Euro		58,00 Euro
<b>Onglet beef (USA)</b>	32,00 Euro	42,00 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	
350 g	42,00 Euro			200 g	20,00 Euro
		350 g	35,00 Euro		
950 g	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>Coriander cream sauerkraut</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>Roasted regional mushrooms</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**

*cherry, blackberry, bergamot  
with marinated peach*

9,90 Euro

### **Crème Brûlée**

*with marinated cherries, sour cream ice cream from Bennewitz, Toblerone*

9,90 Euro

### **Strawberry punch „MAX ENK“**

*strawberries, white wine „Summer“ from Andreas Kretschko  
with macaron, ice praline, Valrhona strawberry chocolate and bergamot sorbet*

12,00 Euro

### **Cheese selection MAX ENK**

*Taleggio, Bennewitzer Räucherling and goats cheese, Roquefort, buffalo mozzarella  
beside fig mustard, cherry – chilli chutney and fruit bread*

13,00 Euro

### **Pralines and Macarons**

*from the Pâtisserie Hart & Herzlich  
daily offer*

per piece 3,00 Euro

### **Leipziger Lerche**

*with vanilla sauce and cherry sorbet*

8,00 Euro

### **Crêpe Suzette (on enquiry)**

*flambéed on your table*

*thin pancakes with orange slices and Cointreau with vanilla ice cream*

14,00 Euro