

MAX ENK

MAX MENU

Tuna and Scallop

*tuna with coriander, marinated with lime and chili
roasted scallop with two kinds of pearl onion
with wild herbs*

*Grauburgunder "MAX ENK"
Andreas Kretschko, Saxon
0,1 l*

Bisque of lobster

with fluffy lobster dumpling and parmesan chip

*Riesling "Kalkofen"
Von Winning, Pfalz
0,2 l*

Monkfish fillet

*crispy roasted with passe - pierre, mango
blackberry and cream cheese – pepper - ravioli*

Fillet / Check / Tongue of veal

*medium roasted fillet, braised cheek
tongue ragout with all kinds of (parsley) root
and truffle jus*

*"the INTRODUCTION"
Miles Mossop, Stellenbosch, South Africa
0,2 l*

Pear / Quark /

Valrhona Caramelia chocolate

*curd cheese dumpling, chocolate cream, pear ragout
and cardamom – pear - sorbet*

*"Piesporter Goldtröpfchen" Kabinett
Nik Weis – St. Urbanshof, Moselle
0,1 l*

*Menu 72,00 Euro
wine flight 45,00 Euro*

VEGETARIAN MENU

Regional winter vegetables

*two kinds of black salsify, gremolata of kale
black nut, blood orange and cress*

Essence of mushroom

*concentrated and clear
with mushroom ravioli and marinated mushrooms*

Truffle noodles

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

Pear / Quark /

Valrhona Caramelia chocolate

*curd cheese dumpling, chocolate cream, pear ragout
and cardamom – pear - 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 with coriander, marinated with lime and chili
roasted scallop with two kinds of pearl onion
with wild herbs*

15,00 Euro

Steak Tartare

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

16,00 Euro

Regional winter vegetables

*two kinds of black salsify, gremolata of kale, black nut
blood orange and cress*

12,00 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

Essence of mushroom

concentrated and clear

with mushroom ravioli and marinated mushrooms

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>Breast of guinea fowl <i>roasted with tomato - potpourri, artichoke creamy polenta with thyme and port jus</i> 25,00 Euro</p>
<p>Monkfish fillet <i>crispy roasted with passe - pierre, mango blackberry and cream cheese – pepper - ravioli</i> 28,00 Euro</p>	<p>Fillet / Cheek / Tongue of veal <i>medium roasted fillet, braised cheek tongue ragout with all kinds of (parsley) root and truffle jus</i> 32,00 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>Tomato salad</i>	<i>Mashed potatoes with wild herbs</i>	<i>Café de Paris-butter</i>

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DESSERT

3 x Sorbet

*blood orange, guava, kalamansi
with braised pineapple and pomegranate seeds*
9,50 Euro

Crème Brûlée

with marinated mango and chocolate ice cream
9,00 Euro

Pear / Quark / Valrhona Caramelia chocolate

*curd cheese dumpling, chocolate cream, pear ragout
and cardamom – pear - sorbet*
11,00 Euro

Cheese selection MAX ENK

*Taleggio, Bennewitzer Räucherling, Roquefort, goat's cream cheese, Munster
beside fig mustard, fruity cranberry 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